

CULINARY SKILLS TRAINING PROGRAM



Coast's culinary skills training program meets the need for qualified entry-level cooks in the hospitality industry.

Successful graduates will be able to find jobs as line cooks or third cooks in hotel kitchens, restaurants, catering companies, airport flight kitchens etc.

LEARNING OUTCOMES

- Work effectively as a team member during production and service.
- Practice professional etiquette.
- Adhere to industry health and safety standards in preparation, handling and storage of food.
- Implement principles of kitchen management for inventory and cost control.
- Evaluate food preparation outcomes for consistency and accuracy in yield, flavour, texture and appearance based on standards.
- Prepare a variety of culinary items for institutional, short-order and retail sale.



COAST

MENTAL HEALTH

PROGRAM QUALIFICATIONS

- 19-30 years old
- Barriers to employment
- Interest in culinary career
- Stable housing
- Connected or willing to connect to mental health supports
- Commitment to a 5-month, 5-day/week program

Applicants should also be willing to work towards personal goals during the program.

If you meet these qualifications, contact the program coordinator by email (culinaryprogram@coastmentalhealth.com) or by phone (604.512.0628).

Suitable applicants will be contacted and invited for an interview to determine fit.

SUPPORTED BY

