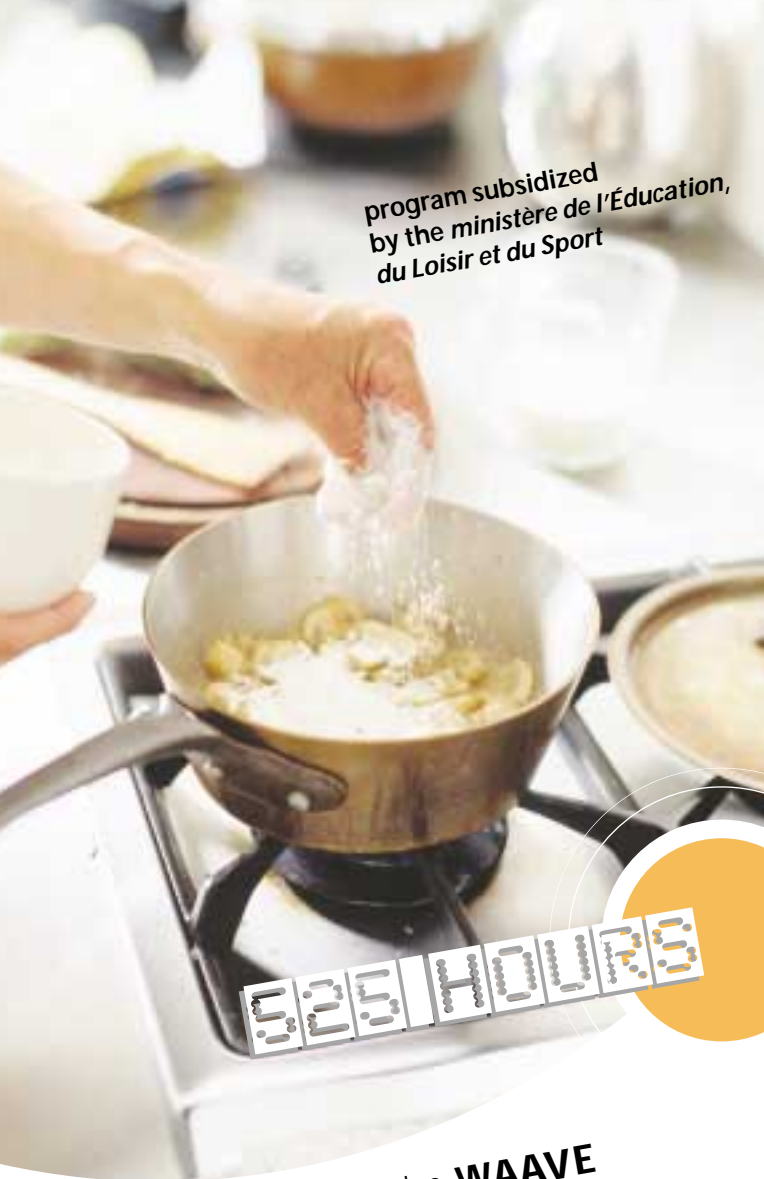


program subsidized
by the *ministère de l'Éducation,
du Loisir et du Sport*



525 HOURS

For information call the **WAAVE**
(Welcoming Agency for Adult and Vocational Education)

514-PEARSON
514-732-7766

This program will be offered at:
Pearson Adult & Career Centre
8310 George Street
LaSalle QC H8P 1E5

FEES

- Registration fees plus costs for material and equipment
- Inquire at the WAAVE for further information

SUBSIDIES

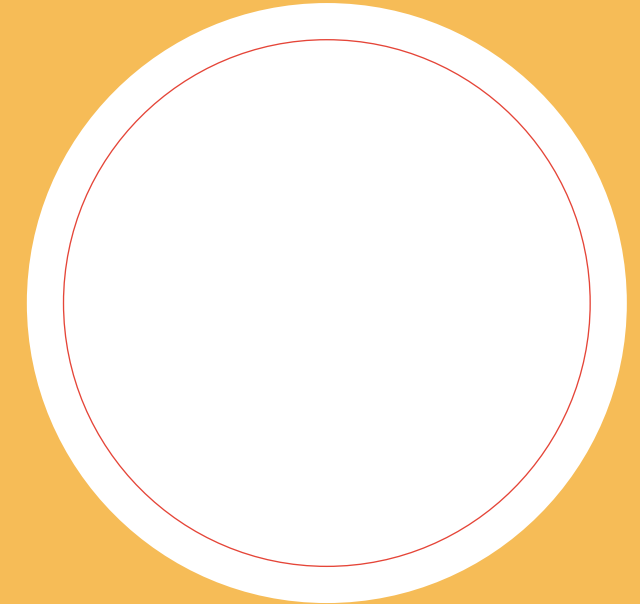
- A Loans and Bursaries Program for Vocational Education students is available for qualified applicants
- There is a possibility of prolonging benefits through Emploi-Québec by returning to school
- The course qualifies as post-secondary studies for income tax purposes by *Revenu Canada* and the *ministère du Revenu du Québec*

DOCUMENTS REQUIRED FOR ADMISSION

- Birth certificate
- AND proof of residence in Québec for candidates born outside Québec
- AND Québec Vocational Diploma (D.E.P.) in Professional Cooking



contemporary cuisine



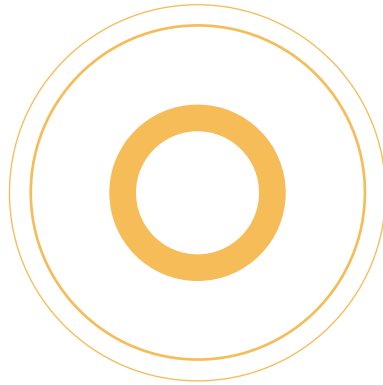
get to it!



8310 George Street
LaSalle QC H8P 1E5

www.pearsonskills.com





CAREER CHOICES

- Chef
- Caterer
- Cook

COMPETENCIES

- Develop the basic competencies needed for a smooth integration into the training and work environment
- Acquire the competencies needed to prepare new and original dishes
- Develop the necessary skills required to do the mise en place and serve contemporary menus

PREREQUISITES

- Québec Secondary School Vocational Diploma in a related field (D.E.P.)
- OR equivalence as established by the *ministère de l'Éducation, du Loisir et du Sport*

Attestation of Vocational Specialization (A.S.P.) in
**contemporary
cuisine**

MODULES

HOURS

The Evolution of Cooking	30
Concepts in Food Science	30
New-Technology Equipment	30
Food Presentation: Searching for Models	30
Exotic Fruits and Vegetables	30
Delicatessen Meats	45
Dishes Made with Regional and Imported Products	90
Menu Planning	30
Plated Desserts	30
Market-Fresh Cuisine	120
Regional Cuisine	60

