

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



1350 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

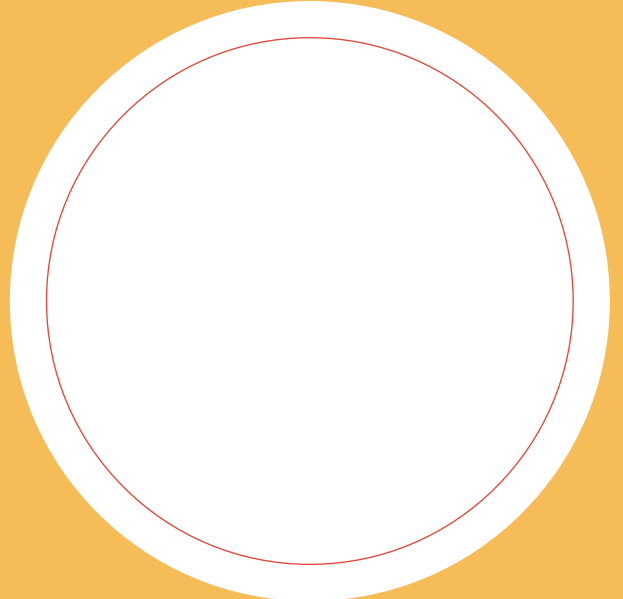
- A Loans and Bursaries Program for Vocational Education students is available for qualified applicants
- There is a possibility of prolonging benefits through Emploi-Québec by returning to school
- The course qualifies as post-secondary studies for income tax purposes by *Revenu Canada* and the *ministère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

### DOCUMENTS REQUIRED FOR ADMISSION

- Birth certificate
- AND proof of residence in Québec for candidates born outside Québec
- AND Québec High School Diploma OR last transcript of marks from the *ministère de l'Éducation, du Loisir et du Sport* OR equivalency of studies as recognized by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*



# professional cooking



# get to it!

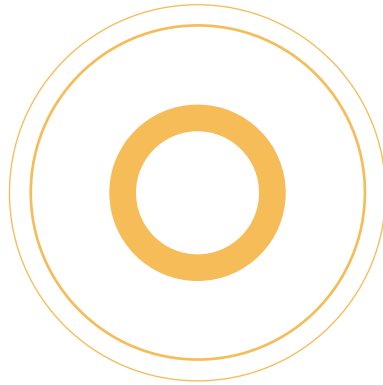
Vocational Training



8310 George Street  
LaSalle QC H8P 1E5

[www.pearsonskills.com](http://www.pearsonskills.com)





### CAREER CHOICES

- Chef
- Caterer
- Cook
- Short-order cook
- Diet-kitchen cook
- Institution cook
- Camp cook

### COMPETENCIES

- Develop the knowledge, skills and attitudes required to use cooking techniques
- Prepare basic food items
- Make soups, basic dough, pastries, hors d'œuvres, entremets and showpieces for cold buffets
- Prepare and serve various menus

### PREREQUISITES

- Québec High School Diploma (D.E.S.)
- OR Secondary IV credits in English Mother Tongue, French Second Language and Mathematics
- OR General Development Test and specific prerequisites
- OR equivalence as established by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*

Diploma in vocational studies (D.E.P.) in

**professional  
cooking**

### MODULES

### HOURS

MODULES	HOURS
The Trade and The Training Process	15
Hygiene and Safety	30
Tools and Equipment	30
Communicating in the Workplace	15
Menu Planning	45
Attitudes, Habits and Behaviour	15
Organizing and Managing Kitchens	30
Cooking Techniques	15
Basic Culinary Preparations	90
Soups	45
Basic Dough, Pastry and Batter	60
Fruits and Vegetables	45
Meat, Poultry and Game	120
Fish and Seafood	75
Hors d'Oeuvres and Entrees	75
Pastries	60
Entremets	45
Mise en Place and Service; Simple Menus	90
Mise en Place and Service; Breakfast	60
Mise en Place and Service; Table d'Hôte Menus	90
Mise en Place and Service; À la Carte Menus	90
Culinary Decoration	45
Mise en Place and Service; Buffets	45
Introduction to the Work Environment	105
New Developments in the Trade	15