



CHEF/BAKER CONCENTRATED OYAP

Available at St. Francis Xavier
Catholic Secondary School



Have you ever dreamt of a career in hospitality and food service? Do you like working with your hands? Do you enjoy exploring the world of flavours and textures that foods have to offer? The Chef/Baker OYAP program may be your first step in making your goals a reality!

WHY CONSIDER CHEF/BAKER CONCENTRATED OYAP AT ST. FRANCIS XAVIER?

- ☑ The Chef/Baker Concentrated OYAP is a program specifically designed to help students make a smooth, successful transition from high school directly into their post-secondary Cook/Chef Apprenticeship.
- ☑ It's the best course offered to prepare students for a career in a Baker/Patisserie Apprenticeship.
- ☑ It's free! Similar pre-apprenticeship programs are offered at community colleges and private technical training centres where they cost between \$2,500 and \$6,500.

HOW DOES THIS PROGRAM WORK?

The Chef/Baker Hospitality OYAP program offers a hands-on and theoretical approach to learning.

Taught by a Red Seal Chef and Ontario Certified Teacher, students will take 2-4 Hospitality courses and 2 Cooperative Education credits.

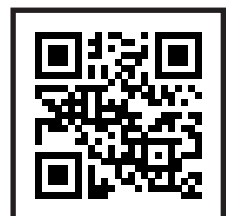
WHAT TRAINING WILL I RECEIVE?

Students will earn several hospitality industry certifications that can be added to their resume, including:

Emergency First-Aid | Workplace Hazardous Materials Information System (WHMIS) | Food Handlers Certification | Smart Serve (pending age) | Young Worker Awareness Training



SCAN TO DOWNLOAD PDF



WHAT TRAINING WILL I RECEIVE? (cont.)

Students will meet trained Chefs from a variety of cultural backgrounds, as well as attend workshops and field trips.

Students will gain first-hand experience operating and servicing a small cafeteria or other restaurant placement, where they will learn vital kitchen and service skills.

Whether you continue with a career in food service or not, these skills are transferable for daily life and other career opportunities!

ELIGIBILITY

- ☑ Grade 11 or 12 students (Grade 11 students are encouraged to apply, but preference will be given to Grade 12 students).
- ☑ Be at least 15 years of age by February, eligible to work in Ontario, and have a social insurance number.
- ☑ Have a strong interest in pursuing a career as a cook or food service professional.
- ☑ Have taken at least 1 Hospitality and Tourism (TFJ) course in either Grade 10 or 11.
- ☑ Demonstrates a positive attitude towards school and work.
- ☑ Have a proven record of good attendance and punctuality.

HOW DO I APPLY OR GET MORE INFORMATION?

- » Visit your school's Student Services office
- » Contact the Chef/Baker Concentrated OYAP teachers
 - » Mr. R. Leone leoner2@hcdsb.org
 - » Ms. J. Gaweda gawedaj@hcdsb.org
- » In your myBlueprint account, express your interest in this program under High School/Regional Programs
- » Visit www.haltonpathways.ca

Please note: Schools retain the right to modify their courses and offerings in order to meet specific student and staffing needs.

