

*Learning Skills
for Life!*

Registration

Complete an application and submit it to the main office at the Ajax Campus or the Oshawa Campus.

Each student that applies will have an interview.

Students will be asked to bring the most recent report card and Individual Education Plan (IEP) to the interview.



For information, or to book an appointment please call Stacey Ritchie (905) 438-0570 (ext. 8450) or email stacey.ritchie@dcdsb.ca



Archbishop Anthony Meagher Catholic Continuing Education Centre

**Oshawa Campus: 692 King St. East
Oshawa, L1H1G5
Tel: (905) 438-0570 Fax: (905) 438-0571**

**Ajax Campus: 458 Fairall St., Unit 7
Ajax, L1S 1R6
Tel: (905) 683-7713 Fax: (905) 683-9436**



Notes:



**Post-Secondary Pathway for
Young Adults with
Exceptionalities**

Culinary Skills



www.con-ed.ca

Program Details

The goal of the culinary skills program is to help prepare students for job placements or volunteer opportunities.

Who is eligible?

Young adults with exceptionalities who are:

- ❖ Ready to move beyond secondary school and who are able to demonstrate a high level of independence;
- ❖ Able to follow directions and spend break times without supervision;
- ❖ Interested in pursuing a culinary pathway;
- ❖ Willing to work or volunteer in the community;
- ❖ Able to set and work toward specific goals;
- ❖ Able to participate in a program that runs one evening per week for 14 weeks (6:00 pm - 9:00 pm);
- ❖ Able to work in a variety of environments with different people;
- ❖ Have the support of family and caregivers in finding employment or volunteer positions.

Culinary Skills Program

Students will be provided with opportunities to gain employability skills and make connections with a local Employment Ontario agency.



What Will Students Learn?

Health and Nutrition
Implementing the Steps of a Recipe
Cooking and Kitchen Safety
Serving Customers
Maintaining Inventory
Communication and Socialization
Real-World Experiences

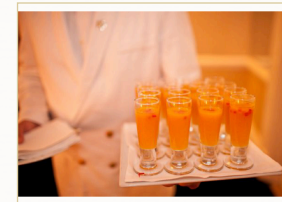
Build Teamwork Skills
Gain Confidence, Time Management and Problem Solving Skills
Prioritize and Organize Tasks



Make healthy food choices.



Learn from a qualified instructor.



Gain hospitality skills.



Use kitchen utensils and follow recipes.



Learn cooking and baking techniques.



Connect with agencies in the community.