

*Serving the Needs and  
Interests of All Learners*

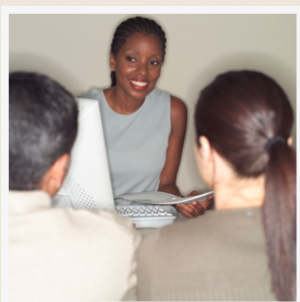
## Registration

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

There is no cost for this program.



For information please call the  
Oshawa Campus  
(905) 438-0570 x57164 or email  
[andrea.ellsworth@dcdsb.ca](mailto:andrea.ellsworth@dcdsb.ca)



## Archbishop Anthony Meagher Catholic Continuing Education Centre

**Oshawa Campus: 850 King St. W., Unit 26  
Oshawa, L1J 8N5  
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:

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# Culinary Skills

**for Young Adults with  
Exceptional Needs**



[www.con-ed.ca](http://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 four days per week for 1 week (9:00 - 2:30 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

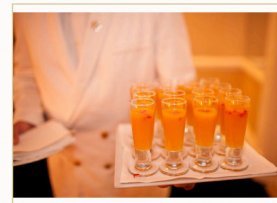
Build Teamwork Skills  
Gain Confidence, Time Management and Problem Solving Skills  
Prioritize and Organize Tasks



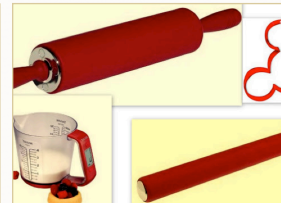
Make healthy food choices.



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.