



Youth Train in Trades Application for District Transition Program - Professional Cook -



In the “APPLICATION PROCESS” the STUDENT applicant must:

- Have a **keen interest** and **passion** for this trade and appreciate the learning opportunity being offered
- Prior to the program start date, have successfully completed (or be enrolled in): all ‘core’ grade 11 courses and either Eng 12 or Comm 12 (Those entering the program as grade 11s must have core 10 courses)
- Be at least 15 years old, as of this upcoming September
- Be registered as a student in a public school in School District #48 (Sea to Sky)
- “Have” a personal interview with the School District coordinator
- Have full support and permission from your school and parent/guardian
 - o discuss with your counselor and parents/guardians to ensure it meets your career path goals
 - o be prepared to be enrolled to Howe Sound Secondary for all of semester 2
- Have a Social Insurance Number [SIN] (may be needed by post-secondary institutions, scholarship application.)
- Meet the academic standards and other requirements for the Cook Program... be prepared
 - o to **qualify to write** the ITA certification exam in June, you must have at least 70% as your overall **final class mark**
 - o to **pass your level 1 certification** you will do the ITA exam and have **at least 70% as your final blended mark** (final class mark + ITA exam). Please note: the ITA exam has “practical” (3.5 hrs) and “written” (2 hrs) components.

Once you have been “ACCEPTED INTO THE PROGRAM”, you will:

- Receive a “congratulations & conditional acceptance” email or phone call
Confirmation will be given in the Fall assuming you have continued to be in good school standing (ex: no excessive lates or absents, passing all necessary courses with appropriate grades)
- Be committed to full and active participation in this Youth Train in Trades program, most notably in:
 - o conducting yourself in a professional and responsible manner in the classroom and workplace
 - o physically being able to meet the demands of the trade inside training facilities and in the workplace, and
 - o doing the homework equivalent to taking 4 regular grade 12 subjects at your home school (1-2+ hrs per day, at times)
- Tour of the teaching kitchen available on request
- When needed, be prepared to pay:
 - o the school site (Howe Sound Secondary) - \$500 approx. for uniforms, professional knives and registration fees
- Have your FoodSafe Level 1 certification
- Be enrolled in four Cook training classes for semester two
- Need to ensure you have proper and safe footwear
- Strongly urged to begin looking for paid employment (apprenticeship) in this trade under a certified (red seal) cook, as this will give practical experience and the hours will count towards your own certification. Taking an optional (unpaid) Work Experience 12 course can help you gain experience, get hours towards certification and lead to potential employment (talk to discuss district coordinator if you plan on taking Work Experience 12)

Once you have **read over** and **understood** all the above, please sign below:

Signature of Student

Signature of Parent or Guardian

Signature of Career Programs Coordinator

Signature of Principal

Application Package Checklist:

- Application Form**..... *Student applicant has accurately completed pages 2 and 3*
- Resume**..... *updated and includes at least 3 references (full names and phone numbers)*
- Letter of Reference** *from a counselor, teacher, youth worker or administrator from your home school*
- Grad Verification Form***Form will be printed by us before program begins*
- Attendance/Lates Record**.....*Record will be printed by us before program begins*

Student Information

Student name: _____ Birth date: _____
 Full mailing address: _____
 Home phone: _____ Cell phone: _____
 Present school: _____ School ID # (6-7 digits) _____ Present grade: _____
 Student email address (print very clearly): _____

Medical Information

Doctor's name: _____ Doctor's Phone: _____
 Doctor's mailing address: _____
 Food allergies: _____ Drug allergies: _____
 List any medical conditions or concerns: _____
 List any injuries or illnesses affecting physical activity: _____

 Have you been under a doctor's care for ANY reason within the preceding 2 years? If so, explain: _____

 Are you currently on any medication? If yes, outline type, dosage & reason: _____

 Describe any medical/physical problems that might affect performance (i.e. epilepsy, diabetes, etc.): _____

Media Consent

Please read and check one: Yes No (**Note:** this has no bearing on acceptance, just for privacy)
"I hereby grant permission to SD#48 (Sea to Sky) personnel to take photographs or video of my son/daughter while in the program. These images may be used in Career Programs publications, newsletters, calendars and on the website at anytime for purposes of program promotion and celebration of student successes. No name would be attached to the photograph/video".

Individual Education Plan (IEP)

Do you have an IEP (Individualized Education Plan) at your present school: Yes No
 If "yes", please explain. _____

Student Questionnaire [please print clearly]

1. What **career** (or job) would you like to be doing when you are, say, 25? _____
How will this **Youth Train in Trades Professional Cook Program** help in your career goal(s)? _____

2. What **high school courses** have you taken, or plan to take, to help achieve your career goal(s)?

3. You will need to have your FoodSafe Level certification prior to the first day of cook training.
Do you have your **FoodSafe - Level 1**? _____. If 'no', when will you have it? _____
4. Describe your ability to work in a "**fast-paced, sometimes chaotic, environment**". _____

5. Describe a great meal (appetizer, entrée & dessert) that you could cook your family.
Appetizer: _____
Entrée: _____
Dessert: _____
6. Outside of high school classes, provide two **recent examples** that show your ability to "**cook**":
(a) _____
(b) _____
7. We will discuss these once the "**Attendance Record**" has been printed in the fall:
ABSENCES: How many in **total**? _____ How many were "**unexcused**" _____
LATES: How many in **total**? _____
Please comment on how these absences/lates; and how they reflect who you are. _____

8. Describe your **passion for cooking**. _____

9. Describe your ability to "**follow detailed instructions**", like an intricate recipe with several ingredients and steps. _____

10. What is your favourite restaurant? _____
Why? _____
11. You will be learning/working with 8-10 other students from various schools/grades... comment on your "**teamwork**" skills _____