



ATTAIN THE FOLLOWING

- *knife skills*
- *food preparation training to industry standards*
- *knowledge to properly use commercial kitchen equipment*
- *techniques in food production*
- *proficiency in institutional cooking*
- *certifications in Managing Food Safety, Smart Serve, Service Excellence and Workplace Health & Safety*
- *Training from our Red Seal Chefs in a state-of-the-art kitchen facility*

Pre-Apprenticeship Program for Cooks Train in the exciting & fast-paced restaurant industry and take the steps to *become an apprentice*

PROGRAM SPECIFICS

This 21-week program offered through the UHC - Hub of Opportunities comes at **NO COST** to qualified participants and combines in-class and in-kitchen learning with an industry-specific work placement in order to prepare successful candidates for a career.

QUALIFICATIONS

Self-motivated applicants who have a willingness to learn must have a Grade 12 diploma and proof of SIN and date of birth. Take the initiative and sign up today! Please contact the centre to be registered for a general information session. Deadline to apply is July 7, 2023. Sessions begin July 10, 2023.

6955 Cantelon Dr., Windsor, ON N8T 3J9
 519.944.4900 ext. 125
 sreid_step toe@uhc.ca



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