



**GRADE 12**

# Professional Cook 12 B

**SD62 Sooke**

This course is designed to enable students to pursue a career in the professional cooking field. It will enable students to enter a technical training post-secondary institution having the essential competencies and knowledge for success, and/or enter industry in a work or apprenticeship capacity. The hands-on, practical components of the course provide the opportunity to apply and refine theoretical components, as well as refine workplace and employment skills.

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**Credits:** 4

**Approval Date:** Jan 2021

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**Hours:** 120

**Trax Code:** YHEC

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## GOALS AND RATIONALE

Industry, education and government recognize the need for the training of individuals for the Professional Cook industry, especially with the increasing complexity of the industry, which is coupled with an ever-increasingly aged culinary workforce. It is important for students to have the opportunity for personal and professional development while gaining lifelong skills and knowledge. They will be able to think critically, use cross-disciplinary logic, math, and science knowledge and skills, as

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## ADDITIONAL INFORMATION

This course is based on the Level 1 Professional Cook curriculum as outlined by the Industry Training Authority (ITA).