

Where can you learn how to cook your way to success? The W.C. Miller Collegiate Culinary Arts program in Altona. Learn in what is one of the best equipped teaching kitchens in all of Manitoba. Large food preparation areas, industrial grade equipment and experienced professional staff allow you to learn the basics of the commercial food industry while completing a high school diploma. When you're done, you'll be confident and prepared to join the hospitality industry in one of the many different jobs available around the world.

W.C. Miller Culinary Arts consists of three levels that teach students culinary and baking skills throughout the program. The first two levels are each a single semester, four credit program that focuses on the basics of commercial cooking. Students will have the opportunity to learn the skills necessary to find employment in entry-level positions in a variety of food service areas such as cafeterias, dining rooms, and restaurants. Unique to this culinary program is a Level 3, single semester, four credit baking program where students focus more on this fascinating and delicious sub-trade in the culinary arts industry. The program is set up as an integrated culinary and baking program which allows students to experience both across the three years while still specializing each year.

**The Culinary Arts program is accredited by Manitoba Apprenticeship and allows you to get your start on a Red Seal (your professional certificate) in the cook trade. If a student completes the first two sections of the Culinary Arts program and achieves an accumulated average of 70% or higher, they may be eligible for their first level of technical training in the cook trade.** Additional practical training hours can be acquired through the High School Apprenticeship Program (HSAP) - a high school, evening/weekend/summer work practicum recognized by Apprenticeship MB.

Overall, this program will give you a unique balance of theory, practical instruction, and on the job application. Some time is spent each day studying theory through assignments, tests, and instructional packages, but the majority of the day is spent in the kitchen applying your learning. Students take time to build their skills through one on one and small group instruction with our Red Seal Chef, progressing to preparing food for service in the school cafeteria. Come to W.C. Miller so you can have the full culinary and baking experience!



### **Culinary Arts courses include:**

#### **Section 1**

8791 Cooking Principles 20S  
8792 Garde Manger 30S  
8793 Patisserie and Baking 30S  
8795 Stocks, Soups & Sauces 40S

#### **Section 2**

8794 Veg, Fungi, Starches & Farinaceous Products 30S  
8796 Breakfast and Dairy 40S  
8797 Menu Planning and Food Costing 40S  
8798 Meats, Poultry, Fish & Seafood 40S

#### **Section 3**

8324 Intro Baking & Pastry Arts 20S  
8338 Quick Breads, Cookies, Doughnuts, Pies 30S  
8339 Yeast Dough Products 30S  
8998 Advanced Baking & Pastries 40S