

Cooking up a career

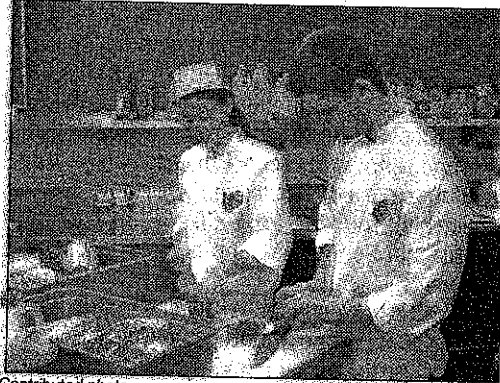
By HAYLEY PIPHER

Grade 12, Mount Boucherie Secondary

Mount Boucherie Secondary School continues to provide opportunities to each student that walks through its doors. The Culinary Arts Program held at the school is a chance for future chefs to submerge themselves into an environment that they will soon experience in their careers. Students learn kitchen safety, hygiene, and cookery techniques through each class. The new and professionally equipped kitchen at the school is a perfect environment for these students to learn and cook for their student peers at lunchtime. In its third year now, this exclusive program continues to inspire these students on a daily basis.

Through a partnership with Okanagan College, the one semester program taught by Chef Jim Armstrong is open to all students. It allows them to earn twenty high school credits as well as first-year university credits. Not only that, but the cost of the program is only \$350, compared to university courses which are approximately \$3,500. By maintaining a minimum of 70 per cent average, these students also graduate with the first of three professional cooking level certificates.

For student Tyler Chambers, this unique program was a perfect way for him to realize his vocational passion. He graduated from the Culinary Arts Program last year and is a Teacher Assistant for the course this year. "I really liked the program, and I am now interested in continuing on through college to receive my Red Seal Certificate" said Chambers. "I found school pretty boring beforehand as nothing interested me, but now I enjoy school and am motivated to become a chef. I enjoyed



Contributed photo

Tyler Chambers demonstrating his culinary knife skills to classmate Melissa Garcia.

cooking for my peers at lunch and in real restaurants. Chef Armstrong is pretty cool too. My favorite part was à la carte, firing up entrees."

Teagan Damato is a 2009 graduate and former student of the Culinary Arts Program.

"I always enjoyed cooking classes, but this program is huge difference from that environment" said Damato. "I enjoyed it so much that I went on to further my passion with cooking and have just finished my second level certificate from college."

Only one of the unique programs that are provided to students at Mount Boucherie Secondary School, the Culinary Arts Program is a way for students to realize their passion and potential.

Students come out of the program with new skills and the confidence that is needed to enter college and a career in cooking. It has and will continue to prepare and inspire the future workers of tomorrow.

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