Wareer Ready

Where the community becomes the classroom

Our Career Ready programs offer the advantages of education and experience — and those advantages can mean the difference between just getting a job and launching a successful career.

Through our partnerships with various local businesses you'll apply your classroom knowledge on the job, working with and learning from industry professionals.

If you're currently in high school, a recent graduate or even an adult learner, this program could bean important step towards a rewarding career that will last you a lifetime.

For more information contact your school counsellor or any of our high schools.



automotive trades & technology



health care aide



aviation trades & technology



heavy construction



building trades



hospitality services



culinary arts



performing arts production & industry



early childhood education



plumbing & pipe trades



electrical trades & technology



refrigeration & air conditioning





you can do it

The Culinary Services Program is open to anyone who meets the requirements:

- Interest in pursuing a career in the culinary services field
- Completion of grade 11 core courses
- Completion of a Career Ready application form
- Presentation of a certified transcript of marks, cover letter, reference letter, resume and fee if applicable
- Participation in an orientation

Individuals who have completed grade 12, are an adult learner or reside outside the division are encouraged to submit an application. A registration fee may apply depending if you are a graduate or live out of Seven Oaks School Division catchment.

all in a day's work

The 34-week course is a combination of in-class theory and on-the-job training.

The first four weeks take place in the classroom and in an industrial kitchen where you attain skills and theory needed to get you started – and then the real learning begins!

For the remainder of the year, you'll spend one day per week in the classroom and train on the job site four days a week gaining hands-on experience and employment preparation.

You will learn:

- The basics of food services and hospitality
- Preparation and presentation of fruits and vegetables
- Sciences of soups, stocks and sauces
- The art of Garde Manger
- Principles of meats and poultry
- Baked goods and pastry products
- The use of standardized recipes and the principles of kitchen management



hit the ground running

If you like working with your hands, want to challenge yourself and have an interest in working with people, then we can help you gain the skills and experience needed to begin a rewarding career in the food service and hospitality industry.

Upon course completion, earn up to 10 high school credits and also work towards Emerit Line Cook Certification.

You may be eligible to challenge Level 1 apprenticeship in the trade of cook and can be registered with the Manitoba Tourism Education Council for certification.

You will graduate with the skill and knowledge required to qualify for employment in the culinary industry while making valuable contact with potential employers.

Our Career Ready programs maintain an excellent record of helping students gain full-time employment upon completion of the programs.

Don't miss this exciting opportunity – apply today!

culinary arts

The Culinary Arts Program is the start of your career in the food service and hospitality industries.

Whether in a hotel, restaurant, club or healthcare facility, this Career Ready Program prepares you for work as a:

- Baker
- Chef
- Cook
- Dietary Aide

We provide a combination of technical training and on-the-job work experience so that potential employers need not worry about your knowledge of the industry – you will come to them prepared to work.

Many students even have positions waiting for them upon graduation at one of the places they've trained.





For more information or to register contact:

Seven Oaks Adult Learning Centre 950 Jefferson Avenue Winnipeg, Manitoba R2P 1W1 (204) 632-1716



