

The Culinary Arts Program curriculum has been developed, in consultation with industry, to provide students with trade specific skills, job readiness training, and real-world work experience that offers students the potential for future full-time employment.

P.I.T students will get the opportunity to be trained to challenge the Food Handler Certificate; get *hands-on* experience working in a commercial kitchen and using industrial tools and equipment; and will participate in a 2-week work practicum.



**For more information
and to register, contact us at:**

R.B. Russell Vocational High School

364 Dufferin Ave Winnipeg, Manitoba R2W 2Y3

Phone: 204-589-5301

email: rbrussell@wsd1.org

Come Join Our Team, & Fuel Your Passion!



**R. B. Russell Vocational
High School**



**CULINARY
ARTS**

Pre-Industry (P.I.T.) Program

This **10-month Accredited Culinary Arts P.I.T program** will focus on safety and sanitation, food preparation, cooking procedures, Culinary Arts vocabulary, and the applied and safe use of equipment in a commercial kitchen environment.

The Culinary Arts P.I.T. program is offered twice a year (Criminal background & Child abuse registry required):

- September – June
- February - January



Students will explore the following areas:

- **Garde Manger**
- **Vegetables, Fungi, & Starches**
- **Breakfast & Dairy**
- **Soups, Stocks, & Sauces**
- **Meat, Poultry, Fish, & Seafood**
- **Patisserie & Baking**
- **Menu Planning & Food Costing**



“Always allow your passion to become your purpose, and it will one day become your profession”
