

Culinary Arts Program Application Form

Name: _____ **Date of Birth:** _____ **Phone:** _____
(Last) (First) Month/Day/Year

Cell Phone: _____ **Email :** _____

Address: _____
No. Street Apt City Postal Code

Status: **Canadian Citizen** **Landed Immigrant (Permanent Resident)**
 Refugee. Claimant **Convention. Refugee** **Other** _____

Emergency Contact: _____ **Phone:** _____

Medical Conditions: _____ **ALLERGIES:** _____

Payment by: **Ontario Works** **Leap** **E.I.** **Self**

Workers Name: _____ **Phone:** _____

Educational History: **Transcripts Attached** **Yes** **No**

Highest Grade Level Completed _____

Are you interested in obtaining your Grade 12 Diploma? **Yes** **No**

Have you taken any courses in a related field? _____

Do you have any specific learning difficulties and/or problems with the English language? _____

Work Experience: **Resume attached** **Yes** **No**

Do you work in the field? **Yes** **No**

Did you work or volunteer in a similar field? **Yes** **No**

Please complete the following: (If Applicable)

Employer _____

Type of Work _____

Supervisor/ Phone Number _____ **How long?** _____

**1. Do you feel you are capable of meeting the physical demands of this program?
(bending, lifting, using various hand tools)**

Yes **No** **Not Sure**

2. Travel to school or co-op placement: **By car** **By bus** **Walking**

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3. Are you willing to provide a police clearance? Yes No

4. What personal qualities do you have that would make you a good Chef?

5. What does professionalism mean to you?

6. Please describe how you deal with conflict.

The applicant student is required to sign an authorization for release of information in order for the principal to obtain information of the student from external organizations. Refusal to sign the authorization will serve to terminate the admission process.

For this purpose, I hereby give permission (Education Act S. 266 (2) to the disclosure and transmittal of information for the use of the supervisory officers and principal of the school.

_____ .
Student's Signature

_____ .
Date

MUNICIPAL FREEDOM OF INFORMATION AND PROTECTION OF PRIVACY ACT, 1989

Authorization for the collection and maintenance of this information is the Education Act, R.S.O., 1990, C.e.2. Users of this information are supervisory officers and the principal and teachers of the school. This information is used for administrative and statistical purposes within the Continuing Education Department. Contact person about the collection of this information is the principal of the school.

PLEASE NOTE THAT ONLY SUCCESSFUL APPLICANTS WILL BE CONTACTED.

Applicant Signature _____ **Date** _____

Chef Training Applicant Personal Information Form**Part 1**

1. Describe a situation in which you helped another person. Use the following headings. Make sure to use complete sentences and please write clearly.
 - A) Briefly explain how you helped (What you did, why the person needed assistance, how long did you help the person)

 - B) Briefly explain how you felt about your role as an assistant.

2. What is your career goal?

3. What is it about the career you described in question #2 that is attractive to you?

4. If you go to the store and buy a dozen apples and they cost \$6.00, how much does each apple cost?

If you take those apples home and discover only 9 of them are good enough to eat what percentage of the apples were ok?

5. What is 3050 divided by 50 = _____

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6. *Chefs and cooks must be able to do more than properly prepare and present food. They must understand traditions and factors influencing change. They are responsible for making sure that the food served is wholesome and safe to eat and that they and those around them work in a safe and efficient manner. Further, chefs and cooks must make sure that the food they serve are nutritious or at least should offer customers sufficient selection so they can construct a nutritious meal. And, finally, chefs and cooks are responsible for producing food in a cost effective manner as well as accurately calculating, tracking and controlling the cost of food and labour in the kitchen.*

List three things that chefs and cooks are responsible for:

1. _____

2. _____

3. _____

For Office Use only:

Benchmark Assessment Attached **Yes** **No**

Resume Attached **Yes** **No**

Comments:

Appointment: Date: _____

Time: _____

Acceptance Call Date: _____

Time: _____