



Access to Food Services for Deaf Students FAQ

Thank you for your interest in Vancouver Community College's Access to Food Services for Deaf Students. This course will be comprised only of Deaf and hard of hearing students, providing industry-leading training in baking and culinary arts. Below you will find information for prospective students regarding this course.

Who can take this course?

This course is only available to Deaf and hard of hearing adults.

When and where is this course offered?

This course will run Monday through Friday, from Tuesday, Sept. 5 to Friday, Oct. 27, 2017, at the VCC Downtown campus.

- Tuesday, Sept. 5 – Friday, Sept. 29: Baking and pastry arts (7 a.m. – 12:30 p.m.)
- Monday, Oct. 2 – Friday, Oct. 27: Culinary arts (1 p.m. – 6:30 p.m.)

How much will this course cost?

There is no cost. This course is being offered for free.

What are the prerequisites for this course?

Students must have the physical condition and stamina to:

- Stand for five hours each day
- Handle large pots, pans and baking trays
- Work in hot kitchen environments
- Lift 20 kg with proper guidance and practice



What topics will I learn?

- FOODSAFE Level 1
- Principles of food storage and rotation, work safety, safe food handling and hygiene in kitchen workplaces
- Basic kitchen and bakery terminology, equipment-use, weights and measures
- Preparation of quick breads, cookies, pies and tarts and bread and bun doughs
- Preparation of cold sandwiches, salads, basic stocks, sauces and soups
- Preparation of vegetables, meat, poultry and fish dishes along with select garnishes and accompaniments
- Proper packaging and labeling procedures

I do not want to take all of these topics. Can I attend only those I am interested in?

No. This course is designed for students to take all of the topics offered, not a select few.

When will I know if I am accepted into the program?

Applicants will know if they are accepted soon after submitting their application.

What do I need to bring to class?

All supplies and equipment will be provided by VCC. Students are expected to wear closed-toe and preferably non-slip shoes.

How many students will be in this course?

This course can accept six to eight students.

Is the instructor Deaf?

No. The instructors are hearing, and sign language interpreters will be provided.



What is the difference between an access course, a foundation program and an apprenticeship program?

Access courses are designed to give students the basic skills required to work in entry-level assistant positions in the workplace and to gain an introduction to the basic skills needed to achieve success in the foundation programs offered at VCC. Examples of entry-level helper positions are a Baker's Assistant and a Prep Cook. They also give students knowledge of the baking and culinary industries, which can assist them in finding future employment. Foundation programs are designed to give students broad and in-depth knowledge and skills to move beyond assistant positions in the workplace. An apprenticeship is a combination of on-the-job training and classroom learning that leads to a trade credential, or a "ticket", which is known as the Red Seal. Once a student completes their apprenticeship and receives their ticket, they are qualified to work in a skilled trade in positions requiring extensive experience and leadership skills.

What credential will I get when I complete the course?

Students will receive a Statement of Achievement from VCC's Center for Continuing Studies as well as FOODSAFE Level 1 certification.

How do I apply?

A prospective student can apply in person at an info session, or they can also contact Interpreting Services for more information.

Who do I contact if I have more questions?

Contact Nigel Scott, Interpreting Services Supervisor at:

- Email: interpreting@vcc.ca
- Voice/Text/FaceTime: 604.328.8742
- Glide: Interpreting Services VCC