

Title: Restaurant Chain Cooking

Code: 4705

Credits: 31

Duration: 465 hours

Training sector: Food Services and Tourism (03)

Certification of studies: Skills Training Certificate (STC) (awarded exclusively by educational institutions)

Authorized in: 2004

Mandated school service centre or school board: des Laurentides

Participating school service centres or school boards: de la Capitale, de Kamouraska–Rivière-du-Loup, Marie-Victorin, De La Jonquière, du Chemin-du-Roy, du Lac-Abitibi, des Hautes-Rivières, des Chênes, de la Région-de-Sherbrooke, des Samares, des Premières-Seigneuries, de la Côte-du-Sud, de la Beauce-Etchemin, de Laval

Occupation: Restaurant chain cook

Program of study objectives: Acquire the knowledge, skills and abilities required to prepare, assemble and present, under supervision, a variety of dishes to be eaten on the premises or for retail sale in restaurant chains or fast food outlets.

Conditions of admission:

To be eligible for admission to the *Restaurant Chain Cooking* program, candidates must satisfy one of the following requirements:

- 1** Have obtained at least Secondary III credits or the equivalent in the language of instruction, second language and mathematics
 - or** Have obtained an Attestation of Equivalence of Secondary Studies (AESS)
 - or** Have successfully completed the General Development Test (GDT) with or without specific prerequisites
- 2** Have interrupted their full-time studies for at least 12 months
 - or** Are 18 years old when entering training
 - or** Have obtained a Secondary School Diploma (SSD) or a Diploma of Vocational Studies (DVS) or their equivalent
 - or** Meet the eligibility conditions of Emploi-Québec's workforce training measure

☒ This program is accessible via the [TCST-STC bridge](#).

PROGRAM OF STUDY CONTENT

AEP Code	Statement of the Competency	Hours
AEP 705-011	Determine their suitability for the trade and the training process	15
AEP 705-021	Communicate in the workplace	15
AEP 705-032	Apply the standards of hygiene and food safety	30
AEP 705-042	Intervene in areas of health and safety	30
AEP 705-051	Organize a work shift	15
AEP 705-062	Prepare stocks, sauces and soups	30
AEP 705-074	Prepare simple fast-food	60
AEP 705-083	Make meat and poultry dishes for restaurant chains	45
AEP 705-092	Make fish and seafood dishes for restaurant chains	30
AEP 705-104	Prepare and serve different breakfast foods	60
AEP 705-113	Prepare and serve restaurant chain menus	45
AEP 705-126	Enter the workforce	90

Recognition of prior learning, in whole or in part, is possible for students enrolled in a program of study leading to a *Professional Cooking* Diploma of Vocational Studies.

Documentation available upon request

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| <input type="checkbox"/> Work Situation or Profession Analysis Report (Rapport de l'AST ou de l'AP) | <input checked="" type="checkbox"/> Program of Study (Programme d'études) | <input type="checkbox"/> RAC Tools (Instrumentation RAC) |
| <input type="checkbox"/> Proposed Training Plan (Projet de formation) | <input type="checkbox"/> Organizational Guide (Guide d'organisation) | |
| <input checked="" type="checkbox"/> Harmonization Table (Tableau d'harmonisation) | <input type="checkbox"/> Evaluation Framework (Cadre d'évaluation) | |