

As the Red Seal Chef, you are the pillar of the Serve it Up! (SiU) program. With your skill-based training and mentorship, SiU becomes an entry point supporting students interested in pursuing culinary trades.

Provide a check mark next to the activitie(s) you're interested intaking part in:

I'm interested in employing & mentoring a Serve it Up! participant for a two-month industry placement in the summer (July and August)

Listed below are four additional ways you can support Serve it Up! this year:

Student Recruitment

1

Interactive culinary presentations will allow us to engage students and increase interest in the culinary trade, along with the SiU program. Work with us to host a lunch & learn, Taco Tuesday, or culinary experience of your choosing at your local high school to increase interest in the industry you love most.

Time Frame: January/February

I'm interested in hosting an interactive culinary presentation & promoting SiU! at a school in my area

Family Information Session

2

Parents and students will attend an information session, hosted by the Nova Scotia Apprenticeship Agency, about program details. Breakout sessions will see all Serve it Up! participants and their parents gather to learn about a day in the life of a Red Seal Chef and of the culinary world in Nova Scotia.

Time Frame: March

I'm interested in leading "A Day in the Life of a Red Seal Chef" session for students & parents

Interview Process

3

Student interviews will take place prior to the work placement. The interview panel will include a representative from the Nova Scotia Tourism Human Resource Council, Youth Pathways Coordinator representing the Department of Education & Early Childhood Development, and a Red Seal Chef, representing the food and beverage industry.

Time Frame: March

I'm interested in being part of the interview panel

Food Safety Training Class

4

Successful students will participate in a 5-day refresher program which includes the Nova Sotia Best customer service program and four days of kitchen safety instruction. Students will also receive the National Occupational Standards for Line Cook and Kitchen Helper as a future resource.

Time Frame: April, May

I'm interested in instructing Serve it Up! students in kitchen safety

Your Name, Establishment Name

Date