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NEWS RELEASE

FOR IMMEDIATE RELEASE

Because restaurant and resort operators in the Kamloops region want beginning cooks with enough training to be fully productive, the Cariboo College course in restaurant and dining room cooking has been extended to nearly four months from the previous three.

The demand for trained cooks is steady, according to Martin Bucher, the College's chairman of Food Training. The course, which starts on January 12, is timed to end on May 1, just in time for the additional demand which occurs in the tourist season.

And since the course includes theory as well as extensive kitchen experience in the College cafeteria, graduates will have a head start on career advancement, Bucher points out.

The course includes training in such areas as soup and sauce making, vegetable cookery, grill work, broiling, salads, sandwiches and desserts. It also provides upgrading for those with some experience in the field.

Sessions run from 1 to 7:30 p.m. on weekdays at the College's Food Training Centre.

Class size is limited, but a few vacancies exist. The tuition fee is \$20 a month, plus \$2.60 a month registration fee.

Applicants must have at least Grade 10, or be eligible for mature student admission status, and must have a medical examination, including chest x-ray. Further information is available from Bucher, telephone 374-0123.

C.W.F. Bishop
College Affairs Manager