

Business & Culinary Program

YCDSB Partners with an Industry Leader!

Located in the heart of Vaughan, the Riviera Parque Dining, Banquet and Convention Center defines the complete hospitality experience. It boasts award-winning architecture and provides the backdrop for events and celebrations of all kinds ... and of all sizes. The YCDSB is proud to announce it has entered into a partnership with Riviera Parque to prepare 15 students for post secondary studies or employment in the field of Business and Culinary Management.



All Instruction Takes Place At The Riviera Parque & St. Jean de Brebeuf C.H.S.

- Students make a commitment to a full-day, semester- long program.
- Students have access to state-of-the-art resources, equipment and expertise.
- Students are assigned an industry mentor.

Students Can Earn Up To 4 Credits Toward Their OSSD

- One credit from the "Business" Guidelines.
- A co-op experience that will allow for hands-on learning opportunities and the possibility of earning three cooperative education credits.

Students Can Earn Industry-Recognized Certifications

CPR First Aid
Food Handlers Course SmartServe
WHMIS

Certification opportunities come with a fee.

Experiential Learning Available In A Wide Range of Departments

Food Preparation Food Service Event Planning

Marketing Banquet Management/Preparation

Students get the opportunity to learn different aspects of the business.

**This program is open to students in Grade 11 or 12.
You are more likely to be accepted if you have ...**

1. The support of an administrator;
2. Positive references from two teachers;
3. Prior work or volunteer experience in the field;
4. A history of consistent and regular attendance;
5. A passion and determination to succeed in this field.

You're encouraged to speak to your co-op coordinator or guidance counselor and submit an application that can be located on the Y.C.D.S.B. web site.