The school of culinary arts at Sheridan Technical College provides students with Intellectual Disabilities the practical training necessary to obtain employment in the culinary industry.

**Areas covered through the coursework:**
- Garde Manger (Cold Foods)
- Hot Foods
- Sanitation & Safety
- Nutrition
- Supervision & Management
- Controlling foodservice costs
- Nutrition Principles
- Human Relations Management
- Menu Planning
- Purchasing & Receiving
- Catering & Beverage Service
- Dining Room Service
- Equipment Management
- Fruit, Vegetable & Salad Preparation
- International & Classical Cuisine
- Bakery and Dessert Preparation
- Entrepreneurship
- Communication Skills
- Employability Skills
- Volume Foods
- Controlling Food Service Costs

The Build Your Future Program offers students assistance outside the culinary classroom with acquiring:

- Soft skills necessary to support employment in the culinary industry.
- Job Interview skills
- Opportunities to understand how their disability affects their learning style so they have the knowledge to advocate for themselves throughout their lives.
- Student specific study habits to support their lifelong learning

To promote excellence in academic, career and technical studies in order to prepare students to enter and remain competitive in a global workforce.