

Partnership for Excellence - Courses and Micro-Credentials 2022 Loyalist and PELC

Topic	In Person Delivery	Faculty	Details	Course Descriptions
Butchery	2 x 3 hour in-person classes at Loyalist	Chef Scott	Monday May 9, 1-4pm: whole animal breakdown	Snout to tail cuisine has become an increasingly popular approach to cooking. This two-part micro credential provides a step-by-step demonstration of the breakdown of a whole pig into primal cuts, an opportunity for students to assist with trimming and an overview of the various uses for each primal. Day two is a hands-on opportunity to create a variety of pork sausages including an equipment overview, grinding, stuffing, and seasoning.
			Tuesday May 10, 1-4pm: sausage making	
Knife Skills	1 x 3 hour in person class at Loyalist	Chef Scott	Proposed Date: Tuesday May 24, 1-4pm	Proper knife skills elevate the skill set of any cook, providing a foundation of safe handling as well as increasing finesse through technique. This hands-on, introductory micro credential covers the basics of slicing and dicing into classic cuts, the fundamentals of a sharpening stone and proper honing technique to keep knives sharp and effective.
Leadership & Conflict Resolution in Hospitality	2 x 2 hour synchronous classes	Chef Karin	Monday June 6, 1-3pm: Leadership	The professional kitchen is a fast-paced, stressful environment where a team must work together to produce a high volume of products in a brief period. This two-part, online micro credential covers some of the fundamentals of leadership, effective team building and conflict resolution strategies. This course is a great introduction for employees who are currently in a leadership role or who aspire to be a leader one day.
			Tuesday June 7, 1-3pm: Team Building & Conflict Resolution	
Baking	3 x 3 hour classes at Loyalist	Chef John	Monday June 13, 1-4pm: Bread	A cook who can also bake becomes much more versatile in today's professional kitchen. In this introductory micro credential, students will observe and create some basic bread, cake and pastry recipes over the three classes. Learners will not only be shown the classic, professional techniques involved in producing these items, but also learn about some of the "why" ingredients interact as they do.
			Tuesday June 14, 1-4pm: Cakes	
			Monday June 20, 1-4pm: Pastry	

To receive a Loyalist Micro-Credential all course components must be completed.

For example, to receive a Butchery Micro-Credential, you must attend Whole Animal Breakdown on May 9th and Sausage Making on May 10th.

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Topic	In Person/Online Delivery	Instructor	Details	Course Description
Safe Food Handling	In person Waring Hall, The Waring House, 395 Sandy Hook Road, Picton	Hale Ferguson	Thursday May 26, 9 am - 4 pm *Course can be offered one-on-one	In Good Hands online certification with support from PELC Instructor. Laptops provided to complete the course and testing
Digital Skills for Work	2 x 3 hour in-person classes at PELC, 97 Main Street, Picton	Terri Martin	Monday May 30, 1-4 pm Tuesday May 31, 1-4 pm *Courses also offered one-on-one	Learn how to respond to emails clearly and professionally, use a digital calendar to stay organized and on time, and brush up on basic computer skills with a refresher course in Google Docs, Sheets and Slides. You will learn: basic spreadsheet use, creating emails for work, getting organized with Google Calendar, saving documents and working in Google Drive, preparing documents and reports simultaneously with colleagues.
Soft Skills for Work	3 x 2 hour in-person classes at PELC, 97 Main Street, Picton	TBD	Monday July 4, 1-3 pm: Communication Tuesday July 5, 1-3 pm: Problem Solving Monday July 11, 1-3 pm: Stress Management *Courses also offered one-on-one	Develop your skills in communication, problem solving, stress management and more! You may not realize it, but you use a variety of soft skills every day. Soft skills are the non-technical skills you use every day to work well with others both professionally and personally. Work with our instructors to identify the soft skills you use most at work and improve upon these skills through one-on-one instruction and group work scenarios. For those wanting to speak up and communicate more effectively at work. You will learn - communication, problem solving, stress management.
Goal Setting and Upgrading	In person at PELC, 97 Main Street, Picton	N/A	Offered on an individual basis. Continuous intake. Access to free courses through LinkedIn Learning, support with completing your high school diploma or preparing for college. Our instructors will work with you to complete assessments based on essential skills, identifying your strengths and areas for development. We will then create an individualized learning plan that focuses on the skills you need to be successful at work and in your everyday life.	