

VIDEO TIME

UNIT 6

Back from Training

Date: _____

Name: _____

Class: _____

Titre de la vidéo : Humber College Cook Apprentice Program

Durée : 1'53"

Sous-titres : non

Lien vers la vidéo :

www.youtube.com/watch?v=9KuXDwjwe7o

PART 1 ► Watch the whole video.

1. Select the right statement(s).

a. The video is about:

- | | |
|-------------------------------------|--------------------------------|
| <input type="checkbox"/> | a big restaurant. |
| <input checked="" type="checkbox"/> | an apprentice training center. |
| <input type="checkbox"/> | a school canteen. |

HELP!

block-release	formation en alternance
apprenticeship	apprentissage
classes	les cours
train	suivre une formation
a training	une formation

b. The video is:

- | | |
|-------------------------------------|-------------------|
| <input type="checkbox"/> | a film extract. |
| <input type="checkbox"/> | a TV documentary. |
| <input checked="" type="checkbox"/> | an advertisement. |

c. We can see students:

- | | |
|-------------------------------------|---------------------------|
| <input checked="" type="checkbox"/> | having theory classes. |
| <input checked="" type="checkbox"/> | having practical classes. |
| <input type="checkbox"/> | serving clients. |

d. James Bodanis is presenting:

- | | |
|-------------------------------------|-----------------------|
| <input checked="" type="checkbox"/> | how the school works. |
| <input type="checkbox"/> | the menus. |
| <input type="checkbox"/> | a chocolate recipe. |

PART 2 ► Watch the video from the beginning to 0:25.

2. Select what information appear on the screen.

- | | |
|---|--|
| X | a. The name of the training center. |
| | b. The number of supervisors and teachers. |
| X | c. The position of James Bodanis in the establishment. |
| X | d. The location of the establishment. |

3. Answer the questions.

a. What is the name of the Training Center?

The name of the Training Center is Humber College.

b. Where is it located? Country (...) / Province (...)

It is located in Canada, in the Province of Ontario.

c. How many apprentices are there? What is their future job?

There are over 200 apprentices training to be chefs.

d. What does James Bodanis do at Humber College?

James Bodanis is the coordinator of the Cook Apprenticeship Programs.

PART 3 ► Watch the video from 0:26 to 0:55.

4. Select the statement corresponding to what you hear.

A. Block release training

- | | |
|---|--|
| | a. The apprentice training takes place in industry only. |
| | b. The apprentice training takes place at Humber College only. |
| X | c. The apprentice training takes place in industry and at college. |

B. The training rhythm

- | | | | |
|--|---------------|---|----------------|
| | d. one option | X | e. two options |
|--|---------------|---|----------------|

C. How does 'Block release' training work in a year?

- | | |
|---|---|
| X | f. in turns, the apprentice studies his job 12 weeks at College and 12 weeks in industry. |
| | g. in turns, the apprentice studies his job 12 days at College and 12 days in industry. |

D. How does 'Day release' training work in a week?

- | | |
|---|---|
| | h. in turns, the apprentice studies his job 2 days at College and 2 days in industry. |
| X | i. in turns, the apprentice studies his job 2 days at College and the rest of the week in industry. |

PART 4 ► Watch the video from 0:56 to 1:18.

5. Answer the questions.

a. What do these numbers represent?

– 500:

There are over five hundred culinary students at Humber.

– 50%: *Their classroom training includes 50% theory.*

– 50%: *The training also includes 50% practical.*

b. What's the English for?

<i>L'alimentation :</i>	nutrition
<i>La nouvelle cuisine :</i>	Contemporary cuisine
<i>Boulangerie et pâtisserie :</i>	Bakery and pastry

PART 5 ► Watch the video from 1:19 to 1:37

6. Complete the description of a third apprenticeship training option at Humber College.

Another very popular apprenticeship training option is **co-op Apprentice Diploma Program**. Here, you come to school at Humber for **two years**—four semesters—and upon completion of the industry work hours, you graduate both as an apprentice and earn your **Culinary Management Diploma**.

PART 6 ► Watch the video from 1:38 to the end.

7. Select James Bodanis's actions.

<input checked="" type="checkbox"/>	He represented his country at the World Culinary Olympics.
<input checked="" type="checkbox"/>	He currently manages Team Ontario.
<input type="checkbox"/>	He will be a candidate at the World Culinary Olympics.