

stitute offers two full-time courses: a two-year course that begins with the third year of high school, and a three-year course that takes the place of a traditional college education.

There are also one-year refresher courses for those already in the business and those who would like to be, and one-week crash clinics in fifty cities and towns throughout the province.

Entrance requirements for full-time students include good health, good eyesight, neatness and sobriety. Specific courses mean more specific requirements. Potential cooks and pastry chefs may not be color-blind, and waiters and bartenders must not be clumsy. They also need to have good language skills, must be willing to work standing up, and must possess the quality the French so beautifully call "entregent," which is simple tact.

This year, there are five hundred full-time students at the Institute, and because it is a state school, their courses correspond to those required by the Ministry of Education for all high schools

and colleges.

The secondary school students take physical education, religion, chemistry and mathematics along with their cooking, baking and table-waiting. Although the school has no formal connection with the Catholic Church, the students study religion and are free on Catholic holy days, simply because most of them are Catholic.

On the college level, students may choose to major in either hotel management or kitchen management and production. The hotel courses include everything from housekeeping to a course in business machines, plus work-study stints at local kitchens, bars, reception desks and even wine cellars.

The kitchen majors learn such things as culinary chemistry, management of labor problems and menu planning as well as cooking techniques. There is a continuing three-year course in food decoration, and special one-semester classes in diet cooking, and Canadian and international cuisine.

