

FOREST TO FORK Applied Certificate Program

The Forest to Fork Applied Certificate Program introduces students to three different post-secondary choices including the Integrated Resource Management Diploma, Retail Meat Specialist Applied Certificate and the Professional Cooking Certificate.

Students will learn a wide range of topics that will introduce them to the ideas of food security, beginning with plant species in Saskatchewan and their uses, processing wild meat properly and, finally, to getting it on the table with proper cooking techniques.

Courses Include:

- Provincial Firearm Safety
- Humane Trapping
- Hide Tanning
- Plant Identification
- Processing Beef & Wild Game
 Maps & Compassing
- Cooking Meats
- Beading
- Chainsaw Safety
- Wilderness Survival

Admission Requirements:

• Grade 10

PROGRAM DETAILS

Location:

Mistawasis Nehiyawak First Nation

Program Date:

August 22, 2022 to January 20, 2023

Class Times:

Monday - Friday 9:00am - 4:00pm

For more information:

NWC Meadow Lake Campus 306-234-5100

> Iron Buffalo Centre 306-466-2390

www.northwestcollege.ca