

## Centre Dufferin's Co-op Corner

### **Student: Tyler Hibberd Placement: Beyond the Gate**

This week Tyler Hibberd from Centre Dufferin District High School shares a little bit about his experience and how Beyond The Gate is contributing to our community's future.

Beyond The Gate is a restaurant on Main Street proving the town of Shelburne with a high class and good quality food. Beyond The Gate is run by Frederic Chartier, a Chef from France.

At my Co-Op placement my job title is 'Chef's Assistant'. Some of my tasks and duties are to help prep the food in the morning, and to help prepare some of the smaller food items to be sold later in the day. Everything is made using regular kitchen supplies and equipment.

Other jobs in the culinary world are being a Server. Servers meet guests, serve alcohol and food, ensure all guest services are taken care of, and they can also receive good tips. Another job would be a Restaurant Host, whose job involves greeting customers, getting them seated, ensuring they have all required utensils, and if there are any issues they will be the first person to address customer concerns. One job that goes unnoticed in a restaurant is a Butcher. They cut the meat for the Chef and provide suggestions on what cut of meat may be best. Yet another job would be a Brew Master. They oversee the creation of alcohol that will then be served in a restaurant.

Beyond the Gate does many amazing things for the community of Shelburne. For instance Freddie has prepared the food for the Youth For Christ annual fundraising dinner. He also holds cooking classes for small groups from the Town of Shelburne. Beyond The Gate also donates to Sick Kids Charity. Be sure to check out his website <https://beyondthegate.ca> or look him up on Facebook.