

AFFIDAVIT

I, Wuwen Guo, translator in the City of Toronto, Province of Ontario, make oath and say:

1. I am fluent in both Chinese and English.
2. I have translated the annexed documents and carefully compared the translations from Chinese into English with regard to the following documents:

Graduation Certificate,
Transcript

3. The said translations are, to the best of my knowledge and ability, the complete and correct translations of said documents.

SWORN before me at the City of Toronto
In the Regional Municipality of Metropolitan
Toronto

This 15th day of Nov., 2024

A Notary Public
Province of Ontario


Wuwen Guo

**Graduation Certificate of General
Secondary Specialized Schools**

Printed by the State Education Commission
Certificate Number. [REDACTED]

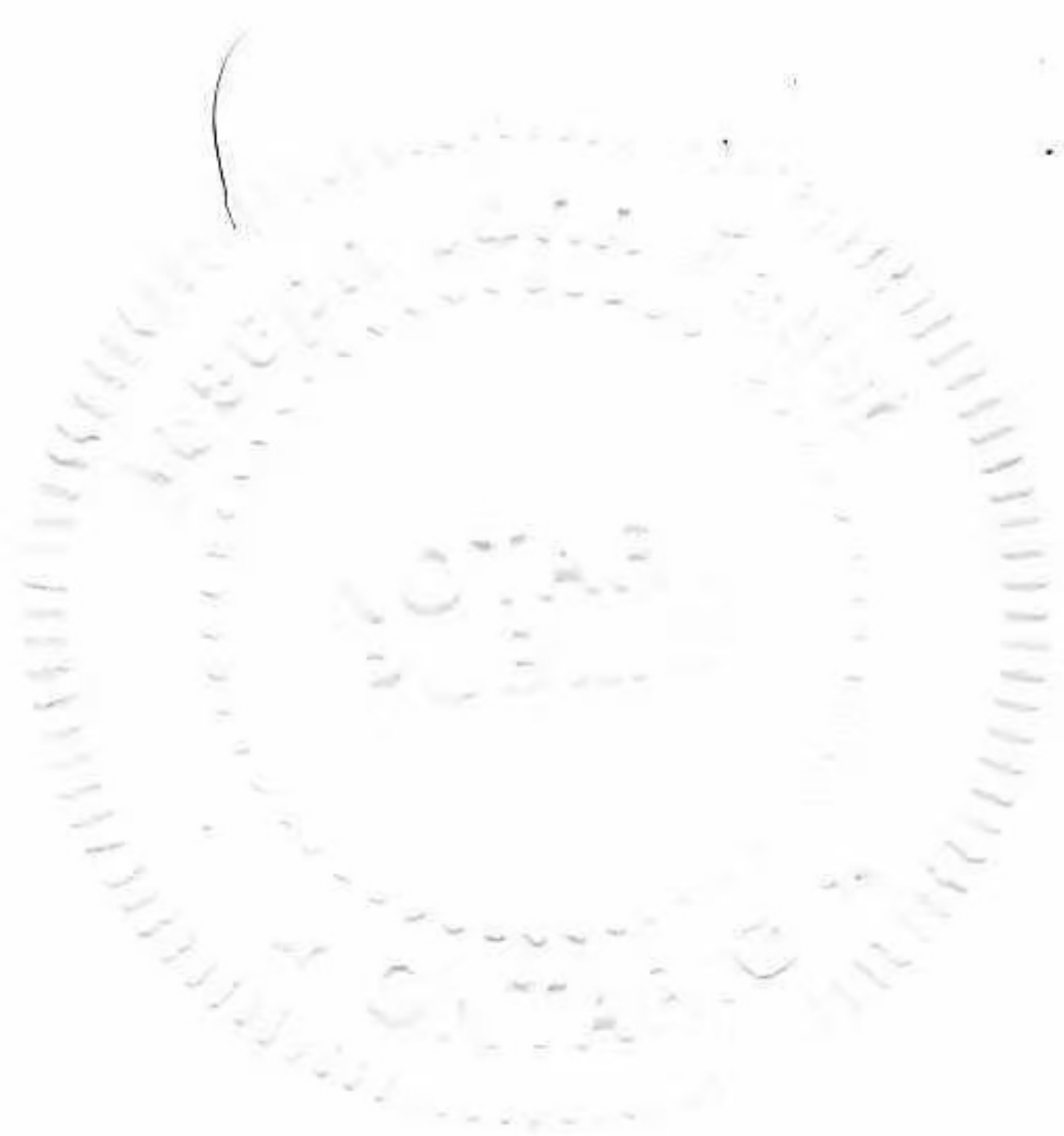
Student: [REDACTED] Male, [REDACTED]
[REDACTED] to July [REDACTED] he studied in
the Culinary major of our school. The length of schooling
is three years. Having completed all the courses
stipulated in the teaching plan, he is granted graduation.

School Name: [REDACTED] tional
School

Seal: [REDACTED]

Principal: [REDACTED]

July [REDACTED]



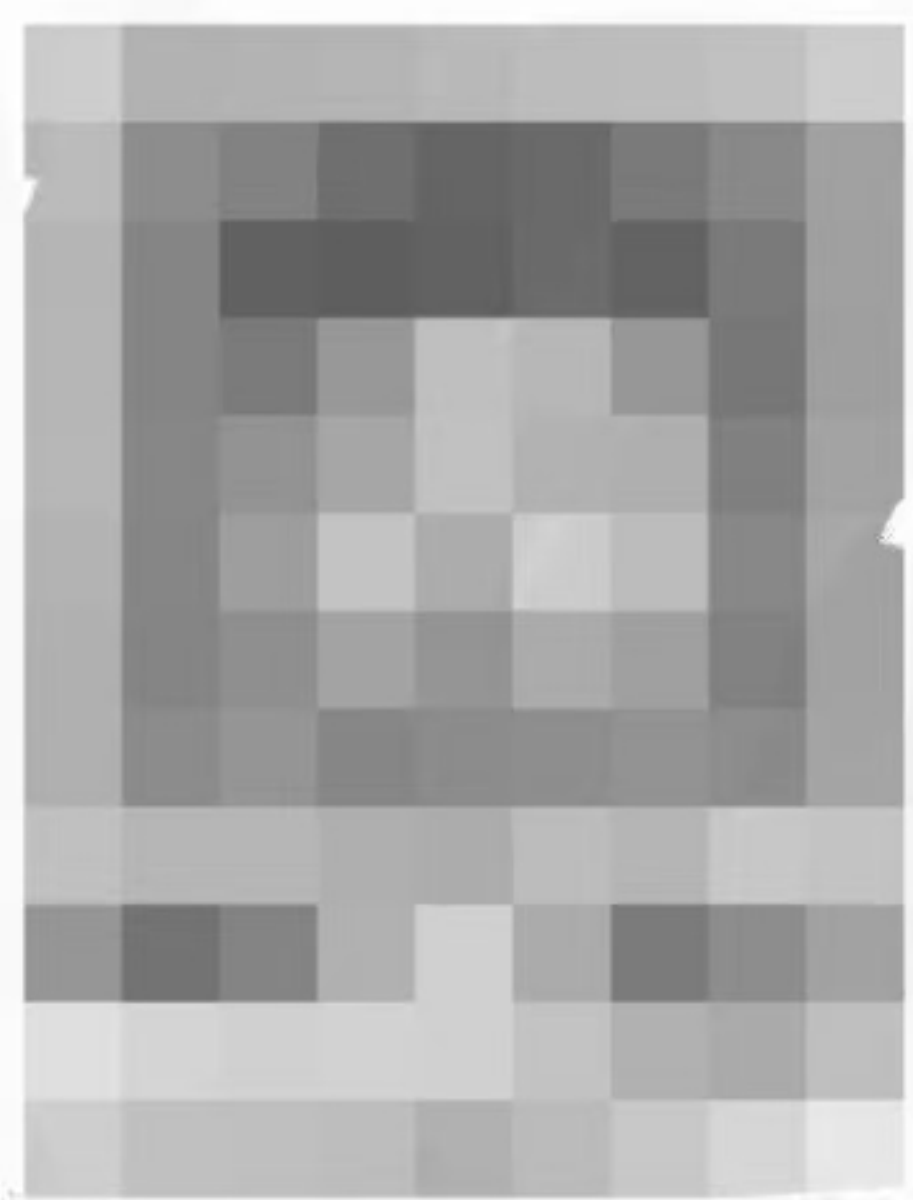
District No.1 Vocational School Student

Name: _____ Major: _____ Length of Schooling: _____ Enrollment Time: _____

Sr. No.		Score					
		First Academic Year First Semester	First Academic Year Second Semester	Second Academic Year First Semester	Second Academic Year Second Semester	Third Academic Year First Semester	Third Academic Year Second Semester
1	Chinese Language		90	91	93		
2	Mathematics	89	80	79	86		
3	English	83	89	81	80		
4	Politics	94	90	92	92		
5	PE	92	90				
6	Social Etiquette					90	96
7	Professional Ethics and Employment Guidance						93
8	Chinese Cooking Techniques					92	
9	Knowledge of Cooking Ingredients	90					
10	Production of Chinese Hot Dishes		89	90			
11	Production of Cold Dishes and Cold Platters	95					
12	Food Carving	92			82		
13	Cooking Nutrition and Hygiene			95			
14	Chinese Pastry Techniques	86		90			
15	Basic Western Cuisine		90				
16	Basic Chemistry for Cooking				89		
17	Basic Chemistry for Cooking					90	
18	Cooking Arts and Crafts				90		
19	Essentials of Cooking Knife Skills		89				
20	Knowledge of Kitchen Management					88	
21	Dietary Psychology					92	
22	Food Cost Accounting	92					
23	Fancy Bartending		94				
24	Food Nutrition and Hygiene				95		
25	Career Planning						93
26	Professional Ethics and Law						92
	Internship						Excellent

(Seal)

普通中等专业学校
毕业证书



国家教育委员会印制

证书编号

学生 性别 年 月 日
生,于 年 月至 年 月
在本校 专业学习,
学制 年,修完教学计划 为全部课
程,准予毕业

校 名

校 址



第一职业学校学生成绩单

姓名: 专业: 烹饪 学制: 3 年 入学时间:

序号		成绩					
		第一学年 第一学期	第一学年 第二学期	第二学年 第一学期	第二学年 第二学期	第三学年 第一学期	第三学年 第二学期
1	语文	92	90	91	93		
2	数学	89	80	79	86		
3	英语	83	89	81	80		
4	政治	94	90	92	92		
5	体育	92	90				
6	社交礼仪					90	96
7	职业道德与就业指导						93
8	中式烹调技术					92	
9	烹调原料知识	90					
10	中式热菜制作		89	90			
11	冷菜冷拼制作	95					
12	食品雕刻	92			82		
13	烹饪营养与卫生			95			
14	中式面点技术	86		90			
15	西餐基础		90				
16	烹饪基础化学				89		
17	餐饮成本核算					90	
18	烹饪工艺美术				90		
19	烹饪刀工选餐		89				
20	厨房管理知识					88	
21	饮食心理					92	
22	食品成本核算	92					
23	花式调酒		94				
24	食品营养与卫生				95		
25	职业生涯规划						93
26	职业道德与法律						
	实习						

