

# Culinary Arts Certificate

## School District Dual Credit Program

The Culinary Arts Certificate (and Year 1 of the Culinary Arts Management Diploma) is designed for students who are passionate about exploring a career in the restaurant, food service and hospitality industries. The applied learning style of instruction provides students with opportunities to practice and directly employ culinary skills in context while participating in authentic learning activities individually, in pairs and teams. Proper techniques and practices are reinforced while providing opportunities for exploration and experimentation as tied to related course concepts.

### Career Opportunities

For more information on Culinary Arts employment opportunities:

WorkBC – [www.workbc.ca](http://www.workbc.ca)

ITA – [www.itabc.ca](http://www.itabc.ca)

### Program Outline

Completion of all courses in the program with a minimum grade of 70% in each. Students must provide proof of completion of 400 work-based training hours.

#### Professional Cook 1 - 30 weeks

CA 101 Lab Kitchen  
CA 105 Restaurant

#### Co-op -400 hours (10 weeks)

CA 250 Culinary Arts Co-op

#### Professional Cook 2 - 10 weeks

CA 201 PC2 Lab

### Student for a Day

Arrange your tour or Student for a Day experience by contacting your school Career Coordinator.



### Fees

#### SD23 Pays:

- 2020-21 Tuition: \$3499.80 (PC 1 portion only 30-weeks)

#### Student Pays:

- PC 2 Tuition (\$1,347.61) *optional*
- Mandatory co-op fees of \$420.41
- Mandatory Fees \$777.28 includes: *Activity fee, Health & Dental, Student Association fee, Education Technology fee, Development fee.*
- Textbooks and Supplies: Approx. \$1,100 total. Students provide leather closed-toed shoes with non-skid sole.

\* All amounts are approximate and are subject to change.

### Location

Kelowna Campus, 1000 KLO Road, Kelowna, BC



[www.okanagan.bc.ca](http://www.okanagan.bc.ca)



## Credentials Received

Apprenticeship technical training credit for Professional Cook Level 1 and Level 2 as well as 600 work based hours for Level 1 and 240 work based hours for Level 2 will be granted by the Industry Training Authority (ITA) upon successful completion of this certificate program. Apprenticeship practical training credit will also be granted by the Industry Training Authority for practical experience from this program.

Students must provide proof of completion of the co-op or other 400 work-based hours and successfully complete all level 1 components prior to advancing to Level 2 components of the program. Upon successful completion of Level 1 and Level 2 requirements, students are eligible to challenge the Provincial Cook Certificate of Qualification examinations for Level 1 and Level 2.

Students wishing to pursue the Professional Cook Red Seal endorsement must provide proof of a total of 5,000 work-based hours and complete Level 3 technical training requirements.

## Physical Requirements

Okanagan College reserves the right to request a certificate of health and fitness if deemed necessary.

## Recommendations for Success

- Good general health and fitness condition
- Capable of doing physical work
- Physical strength and stamina compatible with standing for long periods of time, handling of heavy equipment and materials
- Good manual dexterity
- Good hand-eye coordination



## Sponsorship Requirements for School District Students

- Attend "Student for a Day" at Okanagan College in the program of interest
- Complete the School District application package and hand it into your Career Programs Coordinator
- Be on track to graduate with a Dogwood diploma
- Meet with Career Coordinator to review program and school district expectations
- Okanagan College course requirements/admission requirements met for program
- Application approved and accepted by School District
- An interview may be required for potential applicants

## Focus on Safety

Okanagan College is committed to providing a safe learning environment for students. All students are responsible for:

- Knowing safe work procedures in classroom, shop, and work areas.
- Following the safety standards as taught by the instructor. These standards meet or exceed the regulatory requirements of the WorkSafe BC Occupational Health and Safety Regulation.

## CONTACTS:

Applications are available at your school Career Centre or [www.dualcredit23.com](http://www.dualcredit23.com)

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