

Culinary Arts Certificate

School District Dual Credit Program

The Culinary Arts Certificate is for students with a passion for a career in the Restaurant, Food Service and Hospitality Industry and its wide variety of options. This 50 week (1,500hour) program provides the fundamental knowledge needed for successful employment as a cook in one of the many areas of food service. This is an experiential program with emphasis on food preparation and presentation as well as basic service techniques. Located at the Kelowna campus kitchens and Infusions Restaurant the program mirrors a realistic training environment within the expected industry timeframe.

Career Opportunities

For more information on Culinary Arts employment opportunities:

WorkBC – www.workbc.ca

ITA – 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 102 Cold Kitchen
CA 103 Hot Kitchen
CA 104 Bakery
CA 105 Restaurant

Co-op

CA 250 Culinary Arts Co-op

Professional Cook 2—10 weeks

CA 201 PC2 Lab
CA 205 Restaurant

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)

Student Pays:

- Mandatory Fees \$777.28 includes: Activity fee, Health & Dental, Student Association fee, Education Technology fee, Development fee.
- Plus Textbooks and Supplies: Approx. \$1,000 total. Students must provide their own leather closed-toed shoes with non-skid
- Mandatory co-op fees of \$89.63 application fee and \$298.76 work term fee.
- PC 2 Tuition

* All amounts are approximate and are subject to change.

Location

Kelowna Campus, 1000 KLO Road, Kelowna, BC



www.okanagan.bc.ca



Credentials Received

Apprenticeship technical training credit for Professional Cook Level 1 and Level 2 and 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 program. Students will receive credit for Foodsafe Level 1. Apprenticeship practical training credit will also be granted by the Industry Training Authority as a result of prior practical experience.

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.

Please note: To complete Professional Cook 2, students require an employer to sponsor them as an apprentice and they will need to complete an additional 760 work-based hours.

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.

Failure to do so may result in suspension from the program. Each student is expected to report any unsafe condition or unsafe behavior to his/her instructor.

CONTACTS:

Applications are available at your school Career Centre or www.dualcredit23.com

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