

CULINARY ARTS PROGRAM



Central Okanagan
Public Schools
Together We Learn



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. Learner centered, industry driven and community connected, this 50 week (1,500 hour) program provides the fundamental skills needed for successful employment in the culinary field. The immersive, experiential curriculum takes full advantage of the Okanagan Valley's rich agricultural history. Shaped by ancient geological forces, students will continue to realize the benefits today using the products of its many farms, orchards and vineyards in our teaching kitchens.

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

ITA - www.skilledtradesbc.ca

Admission Requirements

Grade 12 student with good attendance and academic standing on a Dogwood graduation plan.

English 10 with a minimum 50%, Math 10 with a minimum 50%, Valid non-expired Foodsafe Level 1 Certificate.

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

CA 205 Restaurant

Tuition

SD23 Pays:

- Tuition: \$5,607.48 (PC 1, 10 week co-op)

Student Pays:

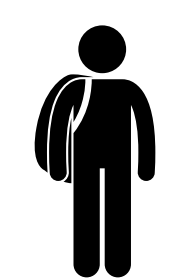
- Mandatory Fees: \$1,390.66 includes: Activity fee, Health & Dental, Student Association fee, Education Technology fee, Developmental fee
- Textbooks & Supplies: \$1,093 (approx)

*All program costs are approximate and subject to change without notice.



Location

Okanagan College
1000 KLO Road, Kelowna, BC



Student for a Day

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

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 Skilled Trades BC (STBC) upon successful completion of this certificate program. Apprenticeship practical training credit will also be granted by STBC for practical experience from this program. Secondary school students will earn 60 elective credits (15 Grade 12 courses) towards graduation.

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 respiratory condition
- Capable of doing physical work
- Physical strength and stamina compatible with the handling of heavy equipment and materials
- Good manual dexterity
- Good hand-eye coordination

Sponsorship Requirements for SD23 Students

- Attend "Student for a Day"
- 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 exemptions
- Okanagan College course requirements / admission requirements met for program - see OC website for full details
- 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 their instructor.

**Applications are available at your school
Career Centre or go to
www.dualcredit23.sd23.bc.ca**



CONTACTS:

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