Welcome to In Essence

Okanagan College's Culinary and Pastry Arts E-Newsletter

Fall 2021

Get an insider's look at what is happening with programs, events and exciting projects in the Culinary and Pastry Arts department.

Programs are back to full capacity

Starting this fall, the Culinary Arts and Pastry Arts programs are back to full capacity with a maximum of 16 students per intake after operating with lower class capacities over the past year. This change will allow more students to be trained for in-demand careers in the culinary industry. All in-person classes are held in accordance with Okanagan College's COVID-19 health and safety protocols, following Provincial and Regional health guidelines and WorkBC best practices. Learn more at okanagan.bc.ca/covid19.

Student activities at a glance

In July, Chef Jim Armstrong and his Professional Cook Level 2 class hosted a wine maker's dinner at the College as part of the Student Dinner series and dazzled diners yet again. Forty guests enjoyed an Okanagan-inspired gourmet meal on the Infusions patio, along with award-winning Vanessa Vineyards wines from acclaimed winemaker Howard Soon.

Culinary Arts Students and Chef Instructor Mike Barillaro hosted wine paired dinners at Sandhill Winery. As a result of a unique collaboration with the Kelowna-based winery, Culinary Arts students cooked a three-course plated dinner as part of a pop-up dinner series. "We are thrilled to welcome the students of Okanagan College into our kitchen. They have concepted a mouth-watering menu which truly represents their creativity and skill. We are very excited for this collaboration," said Brittany Price, Estate Manager, Sandhill Wines. Read the "A perfect pairing: Sandhill invites OC Culinary Arts students into the kitchen" online.

Students are learning about pure liquid gold… honey, that is! This September, students started harvesting the 2021 vintage of Okanagan College's Honey. Terrific job, students! If you would like to purchase a jar of delicious OC Honey, please visit the Infusions Restaurant website for operating hours to purchase a jar in-person at the Kelowna campus.

Students learned more about harvesting while picking the vegetables, fruits and herbs planted earlier this summer in the Culinary Arts department's garden plot at the Kelowna campus.

Okanagan College is participating in Feed BC, a provincial government initiative led by the Ministry of Agriculture, Food and Fisheries, to encourage, inspire and support a shift to more B.C. food in hospitals, residential care facilities, public post-secondary institutions, and other government-supported facilities. Culinary and Pastry Arts programs are aiming to have 33 – 50% of food purchases sourced from supplies produced in British Columbia. In addition, the Culinary Arts department planted their annual garden plot at the Kelowna campus, which is now filled with vegetable and herbs. Students are harvesting the produce and using the fresh ingredients for recipes taught in the curriculum.

What's planned for this fall:

The OC Serves Up program that is designed to hone Culinary Arts student's skills while providing nutritious meals for fellow students who are struggling financially, will re-start as of October 4, offering delicious meals to OC students from Monday to Friday. Infusions Restaurant is offering a great take-out menu. The restaurant is also getting a fresh makeover! We hope to be able to invite guests back for regular dining soon. Stay up-to-date with the latest Infusions Restaurant news at www.okanagna.bc.ca/infusions.

Culinary workshops are continuing into the fall!

These popular workshops give adults the opportunity to learn new recipes and culinary techniques in a commercial kitchen setting under the guidance of Red Seal chefs. Review workshops and dates here.

We are very excited to partner with School District 23 to offer high school students a new 10-week Trades Sampler Culinary Arts and Pastry Arts starting on January 31, 2022. This sampler program will introduce students to culinary and pastry arts skills and inspire them to continue their journey into the trades. Those interested in learning more about this sampler program may contact SD23 Dual Credit Coordinator, Bob Boback at Bob.Boback@sd23.bc.ca

Are you a business who is hiring? Let us know!

If you have an opening for a culinary or pastry arts position you need a qualified person for, you can complete a job posting on the Okanagan College's Job Board online. Students and alumni in Kelowna, Penticton, Vernon and Salmon Arm regions check this board regularly for employment opportunities.

Training updates

OC offers entry-level foundation programs designed for people with little to no experience. Foundation programs provide the skills and knowledge required to seek employment in the industry. Here is a list of training currently offered in 2021 at the Kelowna campus.

Culinary Arts Foundation Intake

November 15 – open for applications
January 4, 2022 – International student intake is full and waitlisted

Pastry Arts Foundation Intake

January 4 – accepting applications; however, this intake has been waitlisted

Professional Cook and Baker Apprenticeship Training

Book a practical re-assessment or challenge assessment
Review all Professional Cook apprenticeship intake dates
Review all Baker apprenticeship intake dates

Questions?

Connect with Department Chairperson, Chef Reinhard Foerderer, rforerder@okanagan.bc.ca
or 250 762 5445 ext. 4549
Follow us on Facebook! OC Culinary Pastry Arts Facebook Page

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Okanagan College respectfully acknowledges that our Penticton, Kelowna and Vernon campuses are located on the traditional and unceded territory of the Syilx Okanagan People, our Salmon Arm campus is located on the traditional and unceded territory of the Secwepemc, and our Revelstoke centre is located on the traditional and unceded territories of the Ktunaxa, Secwepemc, Sinixt and Syilx Okanagan Peoples.