

CULINARY CO-OP



The Program

Okanagan College's Culinary Co-op teaches students the applied knowledge to become a professional in a wide array of culinary arts related industries.

Okanagan College is accredited through Canadian Association for Co-operative Education (CAFCE) and the Accountability Council for Co-operative Education (ACCE). Co-op department staff are registered with CAFCE.

Opportunities

Combining hands-on technical skills with culinary theory, students are ready to work in a variety of co-op settings including restaurants, wineries, ski hills, resorts and other hospitality industry settings. 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 time-frame.

Benefits to Employers

- An opportunity to evaluate employees without an obligation to permanent employment.
- A proven cost-effective method of meeting human resource needs.
- Access to a pool of motivated, temporary employees for special projects, peak periods, vacation relief and coverage without costly advertising.

Co-op students are available: May–Jul., June–Sep., Jul.–Oct. and Sep.–Nov.

Hire an Okanagan College Co-op Student

Email your job posting to coop@okanagan.bc.ca

www.okanagan.bc.ca/coop



Recommended Co-op Schedule for:

Culinary Arts Certificate

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 – 10 weeks

CA 250 Culinary Arts Co-op

Professional Cook 2 - 10 weeks

CA 201 PC2 Lab
CA 205 Restaurant

Culinary Management Diploma

Year 1

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 - 10 weeks

CA 250 Culinary Arts Co-op

Professional Cook 2 - 10 weeks

CA 201 PC2 Lab
CA 205 Restaurant

Year 2

Academic courses

BUAD 111 Financial Accounting I
BUAD 123 Management Principles
BUAD 215 Restaurant Management
BUAD 209 Business Law
WINE 21 Introduction to Grapes and Wines
BUAD 195 Financial Management
BUAD 230 Wine and Culinary Tourism
BUAD 269 Human Resources Management
WINE 31 Understanding Food & Wine Pairing
Three (3) Credits Business Administration Electives

