

In Essence

Spring 2021

Welcome to In Essence

Okanagan College's Culinary and Pastry Arts E-Newsletter

This e-newsletter will give you an insider's look at what is happening with programs, events and projects in the Culinary and Pastry Arts department.

Adapting service during the pandemic

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.

Okanagan College's Infusion Restaurant offers a realistic learning experience for students. Students work on creating menu items, learning new techniques, plating designs and planning and organizing strategies. During the pandemic, service through Infusions Restaurant transformed into a take-out service so students can still benefit from this valuable learning experience. While following COVID-19 protocols and under the direction of Red Seal Chef Instructors, students have been cooking family take-out meals, hosting virtual cooking lessons and continuing with Bake & Butcher sales at the Kelowna campus. Students have also successfully offered a limited amount of small functions such as Chef's Dinner Series, 5-course Valentine's dinner and plan on hosting some more in the near future. Students were thrilled to participate in the annual Kelowna Dine Around event from February 5 – March 7, through a take-out model, instead of the traditional dining experience. Okanagan College recently released *What We Cooked*, an Okanagan College COVID-19 Cookbook which compiled recipes submitted by the OC community during the pandemic. The students created a special menu when the cookbook was released and featured some of its recipes as take-out options.



OC Serves Up program – Student helping students

OC Culinary and Pastry Arts students are running an innovative program called OC Serves Up, designed to hone their skills while providing nutritious meals for fellow students who are struggling financially. OC Serves Up is sponsored by RBC, and is offered Monday – Friday. For more information about this initiative, please visit

okanagan.bc.ca/oc-foundation/oc-serves-up

Photo: Culinary Arts student, Kendra, displays a fresh orzo salad with salmon.

Co-ops are back!

Starting in April, students will be able to participate in the 10-week co-op portion of their programs. Students are very excited for the opportunity to safely learn and explore new techniques and skills with the guidance of employers and local Chefs. If you are interested in offering a co-op to Culinary Arts or Pastry Arts students, please contact with the [Student, Grad and Co-op Team](#).



Cheering for OC alum, Chef Siobhan Detkavich

From commuting 3 hours daily to OC for culinary training and working 2 full-time jobs for years, it's amazing to see OC Alum, Siobhan Detkavich, excel in the culinary world and now complete in Top Chef Canada Season 9. At the age of 21, Siobhan will be one of the youngest to ever compete on the show. Join us in cheering for her as the season airs April 19 on Food Network Canada. Way to go, Siobhan!

[Learn more about Siobhan's journey.](#)



Meet an instructor

Chef Instructors, Kelsey Oudenburg and Danny Capaduca, were recently featured in OC's Meet an instructor series. These articles will help you learn more about the passionate, knowledge OC Instructors who are responsible for training the next generation of tradespeople.

[Read more about these Chef Instructors here.](#)

Training in 2021

OC offers entry-level foundation programs designed for people with little to no experience in the trade. 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.

[Foundation programs are often eligible for Dual Credit sponsorship for high school students.](#)

Culinary Arts Foundation Intakes

October 4 – Open for applications

November 15 – Open for applications

The next Culinary Arts Foundation intake for International Students will be offered in January 2022.

Pastry Arts Foundation Intake

January 2021 – Full class.

The next Pastry Arts Foundation intake will be offered in January 2022.

Apprenticeship Training

Due to the pandemic, OC has postponed the PC1 & PC2 6-week program in Revelstoke, B.C. The Professional Cook Indigenous focused intake is in further developments and will be offered in the near future. Professional Cook Practical Re-Assessments and Challenge Assessments are available throughout the year.

[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 ext. 4549

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