



Professional Cook Training

There's no limits to where your talent and creativity can take you! Start your education to become a professional cook and learn in our full service kitchen from our Red Seal Certified Chef instructors.

Become a competent, professional cook in a creative kitchen environment. Our program focuses on culinary fundamentals, quality ingredient selection and efficient meal preparation. Selkirk College offers three levels of the Industry Training Authority provincially standardized apprenticeship cooking program leading to Red Seal Certification. A certificate will be issued to those who successfully complete each level of training. ITA provincial apprenticeship exams in both practical and theory are administered at the end of each level of training. Graduates receive credit towards their first- and second-year Red Seal Cook Apprenticeship.

PROGRAM OVERVIEW

Master the trade of professional cooking through our Professional Cook (PC) Level 1 and Level 2 Industry Training Authority (ITA) approved certification program. Our skilled instructors teach you culinary fundamentals for detailed menu planning, quality ingredient selection and efficient meal preparation. You will learn in a live kitchen environment, providing cooking services for our student cafeteria, banquet guests, and in our signature on-site Scholars Dining Room, as well as working closely with our Resort & Hotel Management students on various events such as the Selkirk College Gala and the Top Chef competition.

ACE-IT FOR HIGH SCHOOL STUDENTS

Get a head start on your cooking career, while earning credit towards high school graduation and college level credits. Students in grade 12 have the opportunity to take the Professional Cook Training program while still in high school. Talk with your high school counsellor for more details.

APPLICATION REQUIREMENTS

Admission is open to individuals who:

- have graduated from a BC senior secondary school or equivalent (may be under 19 years of age).
- an official secondary school transcript must be submitted.

Alternatively mature students must be least 19 years of age and have completed Grade 10 or equivalent with passing grades in Math and English OR are at least 19 years of age and have been admitted at the discretion of the School Chair.

PROGRAM DETAILS & START DATES

Professional Cook Level 1

- 28-weeks
- September 6, 2016 – April 14, 2017

Professional Cook Level 2

- 14-weeks
- September 13, 2016 – December 15, 2016

CAREERS

The demand for professional cooks is very high and growing. There is tremendous potential for placement in many types of industry establishments. Students have found excellent steady employment in hospitals, camps, major resorts and hotels. Also many small establishments and restaurant chains employ our students locally and throughout BC and Alberta.

FEES

For more information on fees for the Professional Cook training, please visit:

selkirk.ca/program/cook/courses-fees/year-1

HOW TO APPLY

Applications are accepted one full year in advance before the start date of your program. Apply online or visit one of our campus locations.

selkirk.ca/apply

AT A GLANCE

LENGTH OF STUDY:

3-Term

ACCREDITATION:

Certificate

CAMPUS:

Tenth Street Campus,
Nelson

I love the hands-on aspect of this cooking program and participating in Top Chef was really cool!

DANA SAMPSON-DICKINSON,
PROFESSIONAL COOK TRAINING
GRADUATE

