

# 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

For more information email [careershub@okanagan.bc.ca](mailto:careershub@okanagan.bc.ca)



# Recommended Co-op Schedule for:

## Culinary Arts Certificate

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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 – 10 weeks

CA 250 Culinary Arts Co-op

### Professional Cook 2 - 10 weeks

CA 201 PC2 Lab

## Culinary Management Diploma

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### Year 1

#### Professional Cook 1 - 30 weeks

CA 101 Lab Kitchen  
CA 105 Restaurant

#### Co-op - 10 weeks

CA 250 Culinary Arts Co-op

#### Professional Cook 2 - 10 weeks

CA 201 PC2 Lab

### Year 2

#### Winter Semester

BUAD 111 Financial Accounting I  
BUAD 123 Management Principles  
TOUR105 or BUAD115 Introduction to Tourism  
TOUR230 or BUAD230 Wine and Culinary Tourism  
One Tourism or Business Administration Elective

#### Fall Semester

BUAD 195 Financial Management  
BUAD 269 Human Resources Management  
TOUR215 or BUAD 215 Restaurant Management  
BUAD 209 Business Law  
One Tourism or Business Administration Elective

