

**NORTHERN LIGHTS COLLEGE
REGISTRAR'S OFFICE
PROGRAM INFORMATION AND COMPLETION GUIDE**

Program Name: Professional Cook 1 Institutional Entry
Credential/Certification: Certificate in Professional Cook Apprenticeship
Level 1
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Effective Date: **September 2022**

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Program Description: The Professional Cook program follows ITA prescribed course curriculum for institutional entry to Professional Cook 1. Learners will perform all phases of kitchen activities including the preparation and presentation of vegetables, soups, sauces, meat, fish and poultry; cold kitchen items; desserts, baking, pastry; basic menu planning/costing as well as knowledge of safety, sanitation and food storage. Learners will also gain valuable knowledge of human and customer relations which will enable them to become leaders in their field. Level 1 starts learners in a fully supervised environment performing basic cooking and food preparation tasks. There is a standardized ITA exam upon completion of this level.

Admission Requirements:

Math – one of the following:

BC Math 10 (minimum final grade of C+), or BC Math 11 or BC Math 12 (minimum final grade of C), or equivalent.

BC MATH 030 or higher, with a minimum final grade of C+, or equivalent.

English – one of the following:

BC Language Arts 10 Courses – 4 credits earned, minimum individual grade of C+, or equivalent.

BC Language Arts 11 Courses – 4 credits earned, minimum individual grade of C+, or equivalent.

BC Language Arts 12 Courses – 4 credits earned, minimum individual grade of C+, or equivalent.

ENGL 030 or higher, with a minimum final grade of C+, or equivalent.

IELTS score of 5.5 overall with no band less than 5.0 or equivalent English placement test and score.

OR

ESTR 037 (Intermediate-Level Essential Skills for Trades) with a minimum final grade of 67%.

OR

Canadian Adult Achievement Test (CAAT):

- Reading Comprehension: 11.0 grade equivalent or higher
- Number Operations: 11.0 grade equivalent or higher
- Problem Solving: 11.0 grade equivalent or higher

Based on the results of the assessment(s), applicants may be required to participate in an assessment interview to determine admissibility. Interviews may be conducted via teleconference if necessary.

OR

Successful completion of the NLC POWER program.

Post-Admission Requirements:

After being accepted into the program but before the add/drop date students will be required to provide proof of the following certification(s):

- FoodSafe Level 1

* All certificates must be valid for the duration of the program. Failure to provide proof may result in immediate dismissal from the program.

Length of Program: (weeks and total hours) 20 weeks/600 hrs

Program Intake: (start/finish dates) September - January and February - June

Available Seats: 8

Application Deadline: All completed applications must be received one month prior to the start of the program. Completed applications received after this date will be reviewed based on seat availability.

Career Prospects: Professional Cooks work in a variety of settings including: camps, institutional kitchens, family restaurants, hotels, cruise ships, ferry boats, resorts, nursing homes, hospitals, catering operations, and airlines.

Affiliations/Partnerships:

Industry Training Authority

Go 2 (Industry Training Organization who monitors all hospitality type industry training for ITA)

Northern Alberta Institute of Technology (NAIT)

School Districts 59, 60, 81 and 87

Location: Northern Lights College Dawson Creek Campus

Additional Requirements/Supplies: (fees, supplies, materials)

Textbooks

Learning Guides

Study Guide (Optional)

Uniforms will be included in Instructional Related Fees

Students are required to have a computer (PC or laptop) with minimum computer requirements as listed on the NLC website (www.nlc.bc.ca/Services/Information-Technology/minPC).

Eligibility for Canada Student Loans: (Yes or No)

No

Required Minimum Grade: (overall and/or minimum within a course)

70%

Residency Requirement: (percentage of courses which must be taken at NLC)

100%

Required Courses: (list courses required to complete credential and total hours for each course)

PCOI 101 Professional Cook 1 Institutional Entry (600 hours)