

# PROFESSIONAL COOK

## Level 1 & 2

### PROGRAM INFORMATION PACKAGE – 2018-2019

Join the respected and esteemed TRU Culinary Program. Work beside industry trained Chef Instructors committed to excellence, creativity and professionalism.

The Culinary Arts program has been an integral part of the campus and local community for more than three decades. The program's professional ideals are deeply rooted in a commitment to teach classic cooking fundamentals while incorporating current industry trends. Foundation skills, creativity, teamwork, and professionalism are nurtured and encouraged by the instructors.

Students will experience real world conditions as the Culinary Cafeteria and Accolades Dining Room become their classrooms.

## Admission Requirements

### Educational Requirements

- B.C. Grade 10 or Mature Student Status (Grade 12 preferred)

### General Requirements - Level 1

- Canadian Citizenship or Permanent Resident Status
- English and Math pre-test (Accuplacer/Assessment test)
- Food Safe Certificate

### General Requirements - Level 2

- Canadian Citizenship or Permanent Resident Status
- Proof of Successful completion of Level 1
- Valid Food Safe Certificate

### Pre-Test Schedule

The pre-test is available at the TRU Assessment Centre. Book a test by calling 250-828-5470 or email [assess@tru.ca](mailto:assess@tru.ca). **There is a \$35.00 charge. Re-writes are charged \$25.00.**

Arrangements can be made for out-of-town applicants to write the pre-test at an authorized testing center in their community. The results of your Assessment test will remain on file for 2-years.

### Important Details

This application package is valid for the **August 2018 and January 2019** intakes of the Culinary Arts Program both levels.

### Documentation Required

The following documentation is necessary to verify admission requirements:

- Official transcripts of previous secondary and post-secondary educational record
- Proof of successful reading and math pre-test results
- Verification of successful completion of a Food Safe Course

## How to Apply

1. **Submit your application** online at <http://www.tru.ca/admissions/apply.html>
2. **Pay the application fee of \$28.68.** Note: Your application will not be processed until the application fee is received. This fee is non-refundable.
3. **Submit official high school transcripts.** Current high school students please submit final Grade 11 grades and an interim Grade 12 statement listing courses you are currently taking.
4. **Submit any official postsecondary transcripts.**
5. **Submit any required supporting documents.** (see checklist on back).

### Next Steps:

1. We will contact you within 2-3 weeks to let you know that we have received your application.
2. Use the checklist in this package to make sure you have included all the supporting documents required for the program you are applying to.
3. Once we have reviewed your application and the applicable supporting documents, we will notify you about the admission decision.
4. Once you have been accepted to the program, you should be prepared to pay a \$500.00 Commitment fee in order to secure your seat in the program. The Commitment fee will be applied to your first semester's tuition.

## Need Help? Contact Us

Email: [Admissions@tru.ca](mailto:Admissions@tru.ca)

TRU Admission Office  
Old Main – Student Street  
Phone: 250-828-5036  
Fax: 250-371-5960

TRU Admission Office  
805 TRU Way  
Kamloops, BC  
V2C 0C8

Culinary Department: 250-828-5356

You can view the programs website at:  
[http://www.tru.ca/act/culinary/culinary\\_arts/costs.html](http://www.tru.ca/act/culinary/culinary_arts/costs.html)

# TURNING YOUR PASSION INTO A CAREER

- The Culinary program at TRU is a great opportunity for those looking to attain the foundation for a high performance career in the culinary industry. The program structure involves both theory and practice to develop sound culinary skills and knowledge. In addition to courses aimed at developing and advancing culinary skills, students will also take courses to introduce a kitchen management focus. To be successful in the program, you should love food, be creative, enjoy cooking, working with your hands, and have good manual dexterity. Working in a commercial kitchen is very demanding. You should be in good physical condition as you will be on your feet most of the day.
- To align with the Provincial Curriculum, the program is separated into three levels. TRU offers both the Professional Cook 1 and Cook 2 workplace entry programs. These two programs include 44 weeks of full time hands on training. Courses are structured 5 days a week, approximately 7 hours per day. In total, Professional Cook 1 (30 weeks in duration) and Cook 2 (14 weeks in duration) take 16 months to complete. This timeline contains a summer break from May to August which provides students with opportunity to gain formalized work experience and complete the mandatory Industry Training Authority (ITA) Workplace Training hours. These hours are required between the levels and must be completed before certification will be issued by the ITA. Currently, Cook 3 is taught on an “on demand” model and consists of 6 weeks of full time training.

- All of your instruction will take place in our industrial kitchens providing excellent facilities and experienced instructors to help you learn your craft. During your training, students are involved in realistic kitchen environments preparing food for service in our Scratch Café and the renowned Accolades Dining Room.

## Program Checklist

The Admissions office encourages you to submit an Application for Admission form and related documentation as soon as you complete each of the requirements.

However, the minimum documentation which will be accepted is as follows:

- Completed Application Form
- \$28.68 Application Fee – (Non-refundable)

Supporting documentation required to complete the admissions requirements are:

- Official high school transcripts or Interim transcripts
- Official post-secondary transcripts
- Valid Food Safe certificate
- Successful pre-test results (results will be forwarded from the assessment center to admissions).

