

FOUNDATIONS OF COOKING PROGRAM

Course Overview

Are you looking for a new career? Are you passionate about cooking and want to work in a fast paced environment? NorQuest College, in collaboration with the Government of Alberta, is offering the opportunity for those interested in joining this exciting industry to complete the Foundations of Cooking Program. This funded program consists of essential skills needed for success in the industry and basic skills required by professional chefs and cooks, including kitchen safety, knife technique, and the practical elements of cooking from scratch such as hot food preparation, cold food service, desserts, and a special unit on Indigenous foods. This course balances 50% classroom instruction with 50% kitchen instruction to prepare students for a successful start in the culinary field as an entry-level cook.

In addition to job-relevant training, candidates will also undergo six weeks of unpaid work experience, followed by work placement into a jobsite that is selected specifically for them.

This training is taught by industry professionals, with years of experience and are passionate about teaching the next generation of culinary professionals. This intensive training contains a focus on safe food preparation and work practices, customer services, and from scratch cooking methods. We've also added a module entirely dedicated to Indigenous Canadian cooking – a first for an Alberta Culinary Arts program!

Course Information

- Cost: Funded
- Delivery: In-person
- Duration: 20 weeks, full-time
- Outcome: Certificate of Completion
- Next start date: November 1, 2021

Admission Requirements

To be eligible for this program, prospective students must meet the following criteria:

- A passion for food and serving others
- An interest in working in a fast-paced environment, with a varied working schedule
- A current resident of Alberta, who is 18 years of age or older
- Currently unemployed or underemployed – must be currently on EI, have been on EI in the last 10 years, or eligible for EI
- Ready, willing, and able to commit 20 weeks to the training and participate in full-time employment upon completion of the program

Career Opportunities

Graduates of this program will be ready to assist apprentice level cooks, journeyman cooks, and chefs in the preparation of food items as a cook's helper or assistant.

How to Apply

Please forward your resume and intention to work in the culinary industry to the email address below. We will be conducting interviews with interested candidates in advance of the training.

CONTACT US

continuingeducation@norquest.ca

780.644.6480
1.866.534.5480

Funded by:

