

COOK APPRENTICE PROGRAM (H601)

PROGRAM NAME	Cook Apprentice Program	TUITION	\$678.00 (Classroom fee)* +
COURSE CODE	H601	ADDITIONAL COST	
SCHOOL	Chef School		
CENTRE	Hospitality and Culinary Arts		* Amounts listed is for one level of the program starting in fall 2019. Fees are subject to change for programs starting in fall 2020 and at later dates.
LOCATION	St. James Campus		Additional Cost (subject to change)
DURATION	2 - 5 years		
EXPERIENTIAL LEARNING	Apprenticeship		
STARTING MONTH	Open enrolment	Description	Cost
CREDENTIAL	George Brown College Certificate	Uniform	\$290
YEAR OF STUDY	2020-2021	Knives and small wares	\$500 - \$700
METHOD OF STUDY	FT	Books	\$400 - \$600
APPLY TO	An apprenticeship is a pathway to a rewarding career. Visit Apprenticeship in Ontario ¹ to learn more.	Black safety shoes	\$110 - \$160
			+fees for this program do not include Gisslen Professional Cooking e-text and other textbooks.
		FINANCIAL ASSISTANCE	
			This program is not eligible for OSAP funding.



Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Colleges and Universities (MCU), an apprenticeship is the best way to continue your journey on a promising career path. Upon completion, apprentices return to the industry more confident and with an updated skill set that prepares them for greater job opportunities.

If you already have practical experience as a cook, you can:

- Build upon your work experience.
- Experience hands-on training and learn the related theory in an innovative program that fits within your work schedule.
- Get the qualifications you need without taking a long-term absence from your job.

Cook apprentices learn a skilled occupation by combining in-school courses with paid on-the-job training.

There are two levels of in-school training (H601 and H607) in the Cook Apprenticeship program:

- Level I: Learn the fundamental culinary skills and theories required to be a cook in a modern kitchen. There will also be a focus on management practices such as kitchen management and business development.
- Level II: Develop advanced culinary skills, as well as the management practices required to become a leader in the kitchen.

You can earn your official Red Seal certification as a Cook from the Ministry of Colleges and Universities (MCU) by completing on-the-job and classroom training under the sponsorship of a registered employer.

EXPERIENTIAL LEARNING

Apprenticeship

YOUR FIELD STUDY OPTIONS

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REQUIRED COURSES

H601 COOK APPRENTICESHIP – BASIC

Code	Course Name
HOSF6161	Sanitation, Safety and Equipment
HOSF6143	Basic Nutrition
HOSF6123	Business Development – Basic
HOSF6124	Kitchen Management – Basic
HOSF6125	Food Theory – Basic
HOSF6126	Culinary Techniques – Basic
HOSF6127	Bake Theory
HOSF6128	Techniques of Baking – Basic

H607 COOK APPRENTICESHIP – ADVANCED

Code	Course Name
HOSF6133	Business Development – Advanced
HOSF6134	Kitchen Management – Advanced
HOSF6135	Food Theory – Advanced
HOSF6136	Culinary Techniques – Advanced
HOSF6138	Techniques of Baking – Advanced

YOUR CAREER

George Brown College has an international reputation for producing talented and creative culinary graduates who are working on the cutting edge of the industry all around the world. Many of our Cook Apprentice graduates have gone on to higher levels of chef certification and prestigious positions in the industry. This program gives you all the preparation you need to write the exam for official Red Seal certification as a Cook from the Ministry of Colleges and Universities (MCU).

Once you pass the certification exam, you'll be ready to pursue a rewarding career as a cook in restaurants, hotel dining rooms, cafés, hospitals, clubs and resorts, spas and catering companies.

ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent**
- Grade 12 English (C or U)
- Grade 11 Math (M or U) or Grade 12 (C or U)
- You must be registered as an apprentice with the Ministry of Colleges and Universities (MCU) and have a registered employer sponsor.

** Mature Student status (19 years of age or older)

COURSE EXEMPTIONS

Certain Ontario Academic Credit (OAC), college or university credits may qualify you for course exemptions. Many courses are also eligible for prior learning assessment, based on your previous education and experiential learning. Please visit georgebrown.ca/transferguide for more information.

HOW DO I APPLY TO THE PROGRAM

You must be registered as a Cook Apprentice with the Ministry of Colleges and Universities (MCU). and have a registered employer sponsor and at least one year of industry experience. You must also have an Ontario Secondary School Diploma with credits at or above the general level, or qualify for mature student status.

HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observances; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

CONTACT US

ADMISSIONS

For admission requirements and fees, see your local Ministry of Colleges and Universities (Apprenticeship) office. Visit the Toronto office at 625 Church St. or call 416-326-5800.

Cook Apprentice Program (H601)

For general Chef School inquiries, please contact chefschool@georgebrown.ca.

For program curriculum inquiries, please contact the Co-ordinator:

Brenda Torrens, Program Co-ordinator

Email: btorrens@georgebrown.ca

For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

VISIT OUR CAMPUS

Join us for Discovery Day, where you will learn more about your area of interest, get a first-hand look at our facilities and meet with representatives from George Brown College. Sign up for our Open House Discovery Day.²

LINKS REFERENCE

¹<https://www.ontario.ca/page/apprenticeship-ontario>

²http://www.georgebrown.ca/dd_chca_info/

George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.