

Indigenous Cook - Pre-Apprenticeship

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Apprenticeship
36 Weeks



Develop culinary skills with an indigenous flavour.

This unique program prepares cook apprentices for employment by providing 14 weeks of skills-upgrading, followed by 14 weeks of in-school Level 1 Apprenticeship training – all in Algonquin’s world-class culinary labs. The program ends with an 8-week work placement in the Ottawa food services industry.

The program guides students in traditional indigenous food preparation, nutrition theory, knife skills and business management while integrating indigenous stories, spirituality and culture. Students gain practical experience in our culinary labs from seasoned instructors, as well as in the food industry during their 8-week placement.

Topics covered include food theory, knife skills, classical kitchen language and practical food preparation.

YOUR CAREER

Types of careers

You may find employment in:

- Restaurants
- Hotels
- Resorts
- Catering companies
- Corporate food service departments

Work environments

Employment settings in the food and beverage industry from small to large sized businesses and corporations. With further training, graduates can pursue more advanced positions including sous-chef, executive chef and other supervisory roles.

QUICK FACTS

- Program Intake: Spring
- Campus: Ottawa
- Field Work Placement: gain valuable real-world experience and networks in industry during an 8-week work placement.
- Supplies, books and tuition are free to eligible applicants.
- Offered in partnership with The Ministry of Advanced Education and Skills Development.
- Nearly all Canadian job growth in Tourism sector was in full-time jobs, most of which were in food and beverage services¹.

1. Canadian Tourism Human Resource Council (CTHRC), Fast facts cthrc.ca

“ We’re losing our culture, our indigenous foods. I want to fine tune my knowledge so I can pass that on to my nieces, my nephews and my grandson. I think it’s awesome to see our youth learning the culture of our indigenous foods, because it’s rare.”

— JENNIFER, GRADUATE

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FREQUENTLY ASKED QUESTIONS

Do I need to wear a uniform?

Yes, we have to follow the food sanitation code..

How do I get my uniform/supplies and toolkit? Is the cost extra?

The uniform, footwear and supplies/toolkit are provided to each student at the start of the program.

Do I have to be indigenous to register for the program?

No, you do not. The program is open to all to attend.

What is your policy on attendance?

The program follows professional industry standards for uniform, hygiene, personal presentation and behaviour. Practical lab courses have strict uniform and attendance standards and policies, which are mandatory to successfully complete the program.

What topics are covered?

Topics covered include food theory, knife skills, classic kitchen language, and practical preparation, while integrating Indigenous stories, spirituality and culture.

Is there a work placement?

Yes! The program ends with an 8-week work placement in the food services industry.

What are the admission requirements for this program?

Ontario Secondary School Diploma (OSSD) or equivalent and must have up-to-date immunization. Eligibility is determined by the Ministry of Training, Colleges and Universities.

Is there a charge for the program?

No! Tuition, supplies, and books are provided (free) to eligible applicants.

What are the courses in the program?

LEVEL 1	Computer Foundations - Indigenous	Communications I - Indigenous	Contemporary Indigenous Careers	Employment Skills Sets for Indigenous Pre-Apprenticeship	Food Preparation Theory - Indigenous Part 1	Kitchen Operations - Indigenous
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CONTACT

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Every attempt is made to ensure the accuracy of the publication. However, for the most-up-to-date information, please visit the website.