Sharpen your skills in the kitchen with a fast-paced, creative career in culinary arts.

Fast-paced and rewarding, a career as a professional cook lets you express your creativity. You’ll find jobs at hotels, exotic resorts, cruise ships and local restaurants. You might even own your own restaurant one day.

Careers
Past graduates found jobs at hotels, exotic resorts, cruise ships and local restaurants. Some have even opened their own pubs, restaurants and bars.

You might also be interested in
• Web and Graphic Design
• Motor Vehicle Body Repair
• Computer Network Electronics Technician
You will also learn:

- Prepare special meals for patients as instructed by a dietician or chef
- Maintain inventory
- Set up and oversee buffets
- Plan menus
- and more

Entry Requirements

Successful completion of at least one of the following:

- Grade 10 with English 10 or Communications 11 or English 030 (with a “C” grade or higher) and any of Essentials of Math 10 or Apprenticeship and Workplace Math 10 (with a “C” grade or higher) or successful completion of Applications of Math 10 or Principles of Math 10 or Math 041 or Math 030 or equivalent
- ABE/Academic Upgrading Intermediate Certificate with a minimum “C” grade in English 030
- GED with English 030 (with a minimum “C” grade) and Math 041 or Math 030
- Foodsafe level 1 certificate or equivalent

Students who do not meet the above requirements may wish to consult with a CNC counsellor/advisor to determine their eligibility on the basis of mature student status.

See specific programs for more details on our website. Contact a CNC advisor at 250 561 5818 or advising@cnc.bc.ca to discuss your educational plan.