

PREP COOK Certification Program - FAQ's

Question	Response
Who do I contact if I have questions?	First please review the full FAQ file as your question may be answered in this document.
What are the program training dates?	<ul style="list-style-type: none"> • February 21 to June 9, 2023 (16 weeks).
Is there a tuition fee for this program?	This program is tuition free on a one-time basis .
Who may apply to this program?	<p>This tuition free program is available to:</p> <ul style="list-style-type: none"> • Individuals who can commit to all aspects of the training program, who enjoy working in a fast-paced environment, who hold strong organizational skills, are passionate about pursuing employment in the hospitality industry, and who will attend all virtual and in-person classes and industry trainings. • Individuals who are unemployed or employed (part-time 30 hours or less/week, seasonal or casual), or precariously employed. Preference will be given to underrepresented populations. • At least 16 years of age and hold a valid Social Insurance Number. • Canadian citizens; or Permanent Residents; or protected persons entitled to work in Canada with residence in B.C. • Have not participated in any other funded training programs in the last 12 months. • Have been impacted by COVID-19 and are seeking training to obtain employment.
How to I apply for this training program?	<ul style="list-style-type: none"> • View the program webpage for Prep Cook Certificate at: https://www.nic.bc.ca/programs/trades-apprenticeship-and-technical/culinary-arts/prep-cook-certificate/ • Click on the online application form which can be accessed via the: Apply Now Button (Yellow Button) • Click on the Domestic Students button, which will take you to the Educational Planner BC. Please, follow the instructions provided and complete your application online. • Note: <i>Application fees are waived for this program. When registering, please use code NIC2023MC.</i> • Within a week of submitting your online application you will be contacted to participate in an eligibility interview.
What are the admissions requirements for this program?	<ul style="list-style-type: none"> • Passion for working in the kitchen. • Committed to learning and able to attend the program in full. • Meet the eligibility criteria
When can I apply for the training?	<ul style="list-style-type: none"> • Apply right away as seating per program is limited.

Are there program prerequisites?	<ul style="list-style-type: none"> • Students need to have a desire to work in a fast-paced, rewarding, and dynamic sector. Individuals who are creative, detail-focused, have a strong aptitude for working with their hands and on their feet, are self-motivated, and appreciate working with a team, are well suited to the sector. • Students will need to be motivated to fully complete the training.
What are the Program Requirements and Protocols?	Once registered, students will be provided with program requirements and protocols as they apply to in-person training.
What types of employment does this program prepare graduates for?	The training program prepares graduates for employment as a prep cook, porter or food service worker in a commercial kitchen, restaurant or resort. This program also provides a solid foundation for students continuing through to Professional Cook Apprenticeship training.
What training content does this program include?	<p>The program encompasses the following training:</p> <ul style="list-style-type: none"> • Cooking Fundamentals • Occupational First Aid Level 1 • Foodsafe Level 1 • Orientation to WHMIS Online
Is this an online program?	<ul style="list-style-type: none"> • The program involves in-person learning, in addition to home study. • Students will need to dedicate an estimated 20 hours per week to their studies, yet total study time will vary for each individual.
Student Supports	<ul style="list-style-type: none"> • Gas allowances may be available for eligible applicants.
What equipment do I need to participate in this program	To access the optional online resources available to North Island College, students will require access to a computer, and it is recommended that the computer be hard wired to the internet as Wi-Fi is not always reliable in some regions.
What is the class schedule?	<ul style="list-style-type: none"> • February 23 to June 10, 2023 • Overall Program Schedule: Thursday to Saturday from 8:30am to 3:30pm. Periodic Sundays for special events, time varies.
If I have questions prior to applying, who can I call?	Email Andre Trindade at andre.trindade@nic.bc.ca should you have specific questions in advance of applying to this program. Given volume of inquiries please ensure your questions are specific.
What additional paperwork do I need to complete?	Students who are accepted into the program will be provided with specific details regarding registration documentation, schedules, program access codes, and program standards and requirements.
Are there limited seats in this program?	Yes, seating is limited. Only <u>16</u> individuals will be accepted into the program. Apply as soon as possible to secure your spot.
Is this program limited to specific regions of British Columbia?	The program is open to British Columbians as noted above.
Will I receive a grade for this program?	Yes, students will be required to achieve a minimum C (Letter Grade Scale 2) pass all industry certificate courses to achieve program completion requirements.
Can I exit the program at any time?	Seating is limited and it is imperative that only learners committed to all aspects of the training pursue this program.