

COOK APPRENTICESHIP

Program Office: 403-320-3245 • culinary@lethbridgecollege.ca

With the right combination of ingredients, training and skill, you can create magic in the kitchen and a Red Seal designation. The recipe for success in the Cook Apprenticeship program starts with your enthusiasm and desire to achieve. We'll supply the experience you need to keep your three-year apprenticeship on track as you pursue your education while continuing to earn an income.

Delivered through the Weekly Apprenticeship Training System (WATS), the Cook Apprenticeship prepares you for Red Seal designation through observation, practice and study. One day a week is spent in class, expanding your expertise and gaining technical training vital to your culinary career. For the rest of the week, you'll be putting what you've learned into practice on the job.

New Apprentice Orientation Booklet (<https://lethbridgecollege.ca/document-centre/publications/miscellaneous-publications/apprentice-orientation-booklet/>)

Prepare for your Red Seal exam and apply to the Cook Apprenticeship program today!