COOK APPRENTICESHIP (WATS)

Ready to develop a recipe for a successful career?

Learn how to prepare, season and cook a variety of foods as well as baking pastries and creating showpieces in our Cook Apprenticeship program. You'll spend one day a week at the college, gaining technical training vital to your culinary future, and the rest of the week putting what you've learned into practice on the job. It's the perfect blend!



YEARS YOU WILL SPEND IN THIS WEEKLY
APPRENTICESHIP TRAINING PROGRAM, STUDYING
ONE DAY A WEEK ON CAMPUS AND WORKING THE
REST OF THE WEEK ON-THE-JOB



OF BUSINESSES RECRUITED FOR A COOK IN THE LAST TWO YEARS





CAREER OPPORTUNITIES

- RESTAURANTS
- CLUBS
- INSTITUTIONS
- HOTELS
- BASES AND CAMPS



RED SEAL DESIGNATION AWAITS YOU AT THE END OF YOUR THREE-YEAR APPRENTICESHIP





COOK APPRENTICESHIP (WATS)

- THREE-YEAR APPRENTICESHIP
- AUGUST ADMISSION
- * ACCURATE AT TIME OF PRINTING

LethbridgeCollege

BE READY.