

Cook

A cook prepares a wide range of foods for public consumption in various settings, for small or large groups or individual dishes in restaurants and test kitchens.

Do you have a love for food? Are you creative? Are you a good listener? Can you work on your feet for long hours?



Most important essential skills

- communication
- collaboration
- creativity and innovation
- numeracy
- problem solving



Hourly wage

from \$15.60 to \$22

Annual salary

from \$27,326 to \$40,277

Make up to 100K during your apprenticeship



You could work for:

- a restaurant
- a hotel
- a retirement home
- a cruise ship
- a food truck
- a cafeteria

or one day have your OWN business!

Other related trades:

- Assistant cook (415B)
- Chef (415C)
- Institutional cook (415D)



- Non-compulsory trade
- Levels 1, 2
- 5,280 hours on the job
- 720 hours of in-school training (approximately 3 years)

CODE 415A

Certifying Exam



To become a cook, you could participate in an apprenticeship training program.

Start your apprenticeship now with OYAP!

Check out the specialized programs in your high school to explore the trades!



oyap.com



facebook.com/nor.ont.oyap.pajo



[@northernontariooyap-pajodu1549](https://twitter.com/northernontariooyap-pajodu1549)

Let OYAP be your helping hand!
Visit www.oyap.com