

SERVICE



Assistant Cook

An assistant cook prepares and cooks a wide range of foods for public consumption in various settings such as restaurants and hotels.

Do you have a love for food? Do you like preparing meals? 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



POTENTIAL EARNINGS

Hourly wage

minimum wage to \$22.00

Annual salary

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

Make up to 100K during your apprenticeship



CAREER OPPORTUNITIES

You could work:

- in a restaurant
 - at a hotel
 - in a retirement home
 - on a food truck
 - in a cafeteria
- or one day have your OWN business!

Other related trades:

- Cook (415A)
- Chef (415C)
- Institutional cook (415D)



To become an assistant cook, you could participate in an apprenticeship.

Start your apprenticeship now with OYAP!



IMPORTANT DETAILS

- **CODE 415B**
- Non-compulsory trade
- 2,640 hours on the job + 360 hours of in-school training (level 1)
- Total of 3,000 hours (approximately one and a half years)
- No certifying exam

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

Let OYAP be your helping hand!

Visit [Skilled Trades Ontario](https://www.skilledtradesontario.ca) for more information.