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**MINISTER KEVIN KRUEGER CELEBRATES B.C.'S NEW PROFESSIONAL COOK
APPRENTICESHIP PROGRAM**

New program is increasing the number of qualified cooks in BC

Vancouver, B.C. – British Columbia's Minister of Tourism, Culture and the Arts, Kevin Krueger joined go2, BC's tourism human resource association, to celebrate the implementation of the new [Professional Cook Apprentice Program](#), along with the Industry Training Authority, local employers and Thompson Rivers University culinary staff and students. The new program was launched province-wide in September 2009 to increase the participation, completion and certification of professional cooks in B.C.

"A professional and well-trained workforce is essential to the ongoing growth of British Columbia's tourism industry," said Krueger. "This program provides individuals with the skills, knowledge and training they need to work in the hospitality sector so that B.C. can continue to provide the world-class service and cuisine that our visitors have come to expect."

The event is being held at Thompson Rivers University in its award-winning Accolades Dining Room that is run by the culinary staff and students. The event was to celebrate the implementation and initial success of the revamped program and to raise awareness among the tourism industry, its stakeholders and the public about the benefits of the new program.

"This program provides a great opportunity for employers to utilize training as a retention tool and for employees to be recognized for workplace skills at each stage of their career," said Arlene Keis, CEO of go2. "This is an industry endorsed program which means it gives employers and apprentices what they need to succeed and provides the best chance for success."

Following a substantive consultation and review of the cook apprenticeship program, involving all stakeholders, a major restructuring of the cook program was completed. Changes were made which included breaking down the certification into three levels that are more aligned with industry needs. The levels are Professional Cook 1, 2 and 3 and the interprovincial Red Seal for "Cook" will be affixed to the Professional Cook 3 Certificate.

The changes benefit many employers who require trained cooks, but not necessarily all at the Red Seal level. The new levels of certification help employers understand the knowledge and experience required at each level. Until now, there was no option to complete Professional Cook 1 or 2 and receive a provincial certification. Anyone who completed part of the program was considered to not have finished.

About go2 & PROPEL

Established in 2003, go2's mission is to assist the tourism industry to address challenges in attracting employees and retaining its workforce in order to support industry growth. In 2007, go2 was sanctioned by the Industry Training Authority to take on responsibility for implementing industry trades training for the tourism, hospitality and foodservices sector. A division of go2, branded Propel, is responsible for the management of the Cook, Baker, and Meatcutter trades. It is also Propel's mandate to assess the need for new industry certifications. For more information, visit www.go2propel.ca.

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