

Issued: June 19, 2018

Program: Professional Cook 1

To: ITA Training Providers
Articulation Chair
System Liaison Person
School Districts

Subject: **Professional Cook 1 Practical Assessment**

OPSN No.: **OPSN 2018 013**

Effective Date: September 1, 2018

Summary of Change: Please be advised that the following changes have been made to the menus for the Professional Cook 1 (PC1) practical assessment and will be implemented effective September 1, 2018:

- Existing PC1 menus for the practical assessment have been reduced from 3 menus to 2 menus.
- Recipes on both menus have been revised.
- Practical Assessment Recording Sheets have been revised.
- All other Professional Cook documents have been updated to reflect the changes.
- **NOTE:** It is important to use only the new Professional Cook 1 Menu A and Menu B recipes, recording sheets, candidate preparation packages, candidate supply lists and any other documents beginning September 1, 2018. These documents all work together and must be used as a package. All previous PC1 practical assessments documents must be deleted as they will not work with the new menus.

Rationale: To bring a more unified approach to practical examinations, workshops were held in August 2017 and February 2018 with Professional Cook trade Subject Matter Experts (SME) which resulted in the changes detailed below.

Details: At the first workshop in August 2017, the group reduced the 3 existing menus to 2 menus, and updated the recipes and content. Industry subsequently requested that the menus be reviewed again as some elements of the recipes required further analysis. A second workshop with industry SMEs was held in February, 2018 with the goals of maintaining the current recipes as much as possible while further refining Menu A and Menu B. The recipes were tested and rewritten for clarity resulting in 2



menus that test the same skills equally.

For more information contact: Program Standards
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