

EMPLOYER DECLARATION OF WORK EXPERIENCE

SkilledTradesBC Customer Service 800 – 8100 Granville Ave. Richmond, BC V6Y 3T6

Tel: 778-328-8700 Fax: 778-328-8701 Toll Free: 1-866-660-6011

Legal Last Name:

Total Number Hours of Cook (Professional Cook 3) Experience

customerservice@skilledtradesbc.ca

This form is used to declare work experience for periods of employment and must be completed by a **direct supervisor of the applicant**, who will be contacted by SkilledTradesBC.

Note: An Employer Declaration of Work Experience form must be completed for each period of employment.

This form is not to be used for periods of self-employment. For more information, see Instructions for Certification Challenge or Supervision and Sign-Off Authority.

"Cook" means a person who performs all phases of kitchen activities including the preparation and presentation of vegetables, soups, sauces, meat, fish and poultry, cold kitchen items; desserts, baking, pastry; basic menu planning/costing as well as knowledge of safety, sanitation and food storage, and who has a knowledge of human and customer relations.

To qualify to challenge certification in this trade or be granted authority to supervise and sign-off on apprentices in this trade, individuals must have:

- worked a minimum of **5,000 hours** performing the tasks listed in Section D,
- experience performing at least **70%** of the job tasks listed in Section D, and
- valid FOODSAFE Level 1 Certification (BC Program) or equivalent (See BCCDC for accepted equivalencies); (attach copy of document)

Legal Middle Name(s):

Holders of a **Canadian military certificate** in **Cook MT#861, QL5 or higher** will be eligible to challenge this certification by submitting an <u>Exam Application Form</u> along with a copy of the certificate.

A. Applicant Name

Legal First Name:

From:

Job Title of Applicant:

Enter the name of the individual for whom this form is being completed.

Enter the dates and number of hours for this period of employment.

To:

B. Employment Information	of Applicant	
Enter the business information for the app	olicant's period of employment declared	for this trade.
Name of Organization/Employer/Busine	ess:	
Business Address (Street Name/Number	, Building/Unit Number):	City:
Province/ State:	Country:	Postal Code/ Zip Code:
Business Phone Number: ()	Website:	·

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Accumulated in Period:

Dates of Applicant's Employment (MM/DD/YYYY):



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Supervisor Contact Information C.

First and Last Name of Applicant's Direct Supervisor:	Supervisor Pos	ition or Title:		
Supervisor's Phone Number:	Supervisor E-M	fail Address:		
Language(s) that the employer/supervisor can communicate:	(check all that app	ly)		
☐ English ☐ Other (please	e specify):			
D. Supervisor Declaration of Job Task Perfor	rmance of App	licant		
By checking the appropriate column, indicate how often the app employment with you.	licant has demonstra	ated the skills in the	e areas listed below o	luring their
JOB TASKS		Frequently	Occasionally	Never
Occupational Skills				
Professional Cook 1 Skills				
Follows roles and responsibilities in the kitchen				
Applies safe work practices				
Applies food safety standards				
Uses tools and equipment; follows and convert recipes				
Uses common menu terminology				
Receives and stores supplies; handles waste appropriately				
Applies principles of seasoning and basic ingredient knowled	edge			
Professional Cook 2 Skills (in addition to PC1 skills)				
Follows employment standards and practices				
Applies basic menu planning procedures				
Takes and extends inventory				
Prepares food for allergies, intolerances, and special diets				
Supervisor must enter name and initials on every page of this for	rm		,	
Supervisor First and Last Name (Please Print):				
I hereby certify, that to the best of my knowledge, the informa supervisor of the applicant (as named on page 1 of this docum			st Supervisor's I	nitials:



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OB TASKS	Frequently	Occasionally	Never
Uses communication skills			
Applies basic purchasing procedures and cost calculations			
Describes table settings, table service, basic service of wine and spirits			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Prepares food safety plans			
Uses cook chill/cook freeze systems, specialty cooking methods, and presentation techniques			
Writes a la carte menus			
Applies basic stress management, teambuilding, conflict resolution, and problem solving			
Follows food and labour cost and budgeting procedures			
Stocks, Soups And Sauces			
Professional Cook 1 Skills			
Prepares stocks from scratch			
Uses thickening agents			
Prepares basic soups (clear, cream, purée) from scratch			
Prepares basic sauces (white, blonde, brown, purée, emulsion)			
Professional Cook 2 Skills (in addition to PC1 skills)			
Prepares specialty soups (consommé, chilled, ethnic)			
Prepares secondary and derivative sauces			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Prepares specialty and ethnic sauces, applies principles of sauce selection			
Vegetables And Fruits			
Professional Cook 1 Skills			
Prepares common vegetables			
Prepares fruits			
Supervisor must enter name and initials on every page of this form	,	, l	_
Supervisor First and Last Name (Please Print):			
hereby certify, that to the best of my knowledge, the information I am providir supervisor of the applicant (as named on page 1 of this document), is true and a		sst Supervisor's I	nitials:



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JOB TASKS	Frequently	Occasionally	Never
Professional Cook 2 Skills (in addition to PC1 skills)			
Specialty and volume vegetable preparation			
Vegetarian diets and vegetarian cooking			
Starches			
Professional Cook 1 Skills			
Prepares basic potato dishes			
Prepares dry pasta and noodle dishes			
Prepares rice			
Professional Cook 2 Skills (in addition to PC1 skills)			
Specialty and volume potato preparation			
Prepares fresh pasta and specialty starches			
Prepares grains and legumes			
Meats			
Professional Cook 1 Skills			
Trims and portions cut meats			
Cooks basic meat dishes using moist and dry heat methods			
Professional Cook 2 Skills (in addition to PC1 skills)			
Debones and processes meats			
Volume and banquet service of meats			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Cuts game and variety meats			
Prepares game and variety meats; specialty/classic meat dishes			
Poultry			
Professional Cook 1 Skills			
Trims and portions cut chicken and turkey			
Supervisor must enter name and initials on every page of this form	•		
Supervisor First and Last Name (Please Print):			
hereby certify, that to the best of my knowledge, the information I am provide supervisor of the applicant (as named on page 1 of this document), is true and		ast Supervisor's In	nitials:



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OB TASKS	Frequently	Occasionally	Never
Cooks basic poultry dishes using moist and dry heat methods			
Professional Cook 2 Skills (in addition to PC1 skills)			
Debones common and specialty poultry (ducks, geese, and quail)			
Volumes and banquets service of poultry			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Cuts game birds			
Prepares game birds; specialty/classic poultry dishes			
Seafood			
Professional Cook 1 Skills			
Fillets flat and round fish; cleans bivalves and shrimp			
Cooks basic fish dishes using moist and dry heat methods			
Cooks basic shellfish dishes using moist and dry heat methods			
Professional Cook 2 Skills (in addition to PC1 skills)			
Fillets specialty fish and clean crustaceans			
Volumes and banquets service of fish			
Volumes and banquets service of shellfish			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Cleans specialty seafood (squid, octopus, etc.)			
Prepares specialty/classic fish dishes			
Prepares specialty/classic shellfish dishes			
Garde-Manger			
Professional Cook 1 Skills			
Prepares basic salad dressings from scratch			
Prepares basic salads			
Prepares hot and cold sandwiches			
Supervisor must enter name and initials on every page of this form			
upervisor First and Last Name (Please Print):			
I hereby certify, that to the best of my knowledge, the information I am providi supervisor of the applicant (as named on page 1 of this document), is true and		ast Supervisor's I	nitials:



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JOB TASKS	Frequently	Occasionally	Never
Professional Cook 2 Skills (in addition to PC1 skills)			
Prepares specialty dressings and cold sauces			
Prepares specialty salads			
Prepares hors d'oeuvre and appetizers			
Assembles presentation platters			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Pickls, prepares infused oils and vinegars			
Buffets presentation and design			
Prepares pates, terrines, basic sausages, cured, and smoked items			
Eggs, Breakfast Cookery, And Dairy			
Professional Cook 1 Skills			
Prepares egg dishes			
Prepares breakfast items other than eggs			
Cooks with dairy and cheese			
Baked Goods And Desserts			
Professional Cook 1 Skills			
Applies basic methods used in baking			
Prepares basic pies and pastry from scratch			
Prepares fruit desserts and custards from scratch			
Prepares quick breads from scratch			
Prepares cookies from scratch			
Prepares basic yeast breads from scratch			
Professional Cook 2 Skills (in addition to PC1 skills)			
Prepares puff pastry, choux paste, meringues, specialty pastries			
Prepares specialty yeast products (sourdoughs and laminated doughs)			
Prepares and assembles cakes, cheesecakes, icings and frostings			
Supervisor must enter name and initials on every page of this form			
upervisor First and Last Name (Please Print):			
hereby certify, that to the best of my knowledge, the information I am providi	ng as a current or pa	st Supervisor's I	nitials:

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supervisor of the applicant (as named on page 1 of this document), is true and accurate.



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JOB TASKS	Frequently	Occasionally	Never
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Prepares hot and specialty plated desserts			
Prepares and decorates specialty cakes and tortes			
Prepares frozen desserts, ice creams, and sorbets			
Prepares basic chocolate, confectionary, and garnishes			
Beverages			
Professional Cook 1 Skills			
Prepares coffee and tea products			
Cook (Professional Cook 3) Skills (in addition to PC1 and 2 skills)			
Identifies types and styles of wine; principles of wine selection			
certify that the information I, as the current or former direct supervisor of the ap		l is true and accurate	. (Note:
E. Supervisor Signature I certify that the information I, as the current or former direct supervisor of the ap Collection and protection of personal information on this form is in accordance verotection of Privacy Act.)		l is true and accurate	. (Note:
I certify that the information I, as the current or former direct supervisor of the ap Collection and protection of personal information on this form is in accordance w		l is true and accurate	. (Note: nation and
I certify that the information I, as the current or former direct supervisor of the ap Collection and protection of personal information on this form is in accordance of Protection of Privacy Act.) Supervisor Signature:		l is true and accurate he Freedom of Inforn	. (Note: nation and
I certify that the information I, as the current or former direct supervisor of the ap Collection and protection of personal information on this form is in accordance v Protection of Privacy Act.)		l is true and accurate he Freedom of Inforn	. (Note: nation and