

COOK
(PROFESSIONAL COOK 3)
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
customerservice@skilledtradesbc.ca

C. Supervisor Contact Information

Enter the name and contact information for the person who directly supervised the applicant during this employment period. Ensure the information given is current as the application will be denied if this person cannot be contacted by SkilledTradesBC.

First and Last Name of Applicant's Direct Supervisor:	Supervisor Position or Title:
Supervisor's Phone Number: ()	Supervisor E-Mail Address:
Language(s) that the employer/supervisor can communicate: (check all that apply)	
☐ English ☐ Other (please specify):	

D. Supervisor Declaration of Job Task Performance of Applicant

By checking the appropriate column, indicate how often the applicant has demonstrated the skills in the areas listed below during their employment with you.

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 knowledge	☐	☐	☐
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 form

Supervisor First and Last Name (Please Print):	
I hereby certify, that to the best of my knowledge, the information I am providing as a current or past supervisor of the applicant (as named on page 1 of this document), is true and accurate.	Supervisor's Initials:

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JOB 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	☐	☐	☐

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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	☐	☐	☐

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JOB 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	☐	☐	☐

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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)			
Pickles, 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	☐	☐	☐

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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	☐	☐	☐

E. Supervisor Signature

I certify that the information I, as the current or former direct supervisor of the applicant, have provided is true and accurate. (Note: Collection and protection of personal information on this form is in accordance with the provisions of the Freedom of Information and Protection of Privacy Act.)

Supervisor Signature:	Date Signed: (MM/DD/YYYY)
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