

MEATCUTTER

EMPLOYER DECLARATION OF WORK EXPERIENCE

SkilledTradesBC Customer Service 800 - 8100 Granville Ave Richmond, BC V6Y 3T6 Tol. 778 328 8700

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

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.

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 **6,750 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)

A. Applicant Name

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

Legal First Name:	Legal Middle Name(s):		Legal Last Name:
B. Employment Inforr	nation of Applicant		
Enter the business information for	r the applicant's period of employm	ent declared for this trade	2 .
Name of Organization/Employer/Bu	siness:		
Mailing Address:			City:
Province/ State:	Country:		Postal Code/ Zip Code:
Business Phone Number: ()	Website:	Website:	
Enter the dates and number of he	ours for this period of employmen	t.	
Dates of Applicant's Employment (M	MM/DD/YYYY):		Meatcutter Experience Accumulated in that
From:	То:	Period:	
Job Title of Applicant:			
Enter the supervisor and applican	nt names (repeat on every page of th	is form)	
Supervisor First and Last Name:		plicant First and Last Name	»:

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C. Supervisor Contact Information

First and Last Name of Applicant's Direct Supervisor:

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.

Supervisor Position or Title:

Supervisor's Phone Number: Supervisor E-Mail Address:			
Language(s) that the employer/supervisor can communicate: (check all the	at apply)		
☐ English ☐ Other (please specify	y):		
D. Supervisor Declaration of Job Task Performan	nce of Applicant		
By checking the appropriate columns, indicate how frequently you, as the direct supervisor of the applicant, have personally witnessed the applicant performing the job tasks listed.			
Job tasks	Frequent	ly Occasionally	Never
A. OCCUPATIONAL SKILLS			
Roles and responsibilities in the workplace, profession	onalism \square		
Following safe work practices			
Following safe food handling practices			
Maintaining workplace and personal hygiene			
Use and common maintenance of tools and equipm	ent \square		
Receiving and storage procedures			
Ordering and inventory			
Trade math, converting weights and measures			
Pricing, mark-up, and cost analysis			
Applying customer service procedures			
Team building, leadership, and conflict resolution			
Retail packaging, labelling, and merchandizing			
B. HANDLING MEAT, POULTRY, AND SEAFOOD			
Knowledge of nutrition, characteristics, and diseases with meat and seafood	s associated \square		
Inspection and grading procedures and regulations and poultry	for meat \square		
Handling and storing meats, poultry and seafood			
Enter the supervisor and applicant names (repeat on every page of this form)			
Supervisor First and Last Name: App	olicant First and Last Name:		



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Apply deboning, trimming, portion cutting, and tying techniques Identifying cooking potential of meats, poultry and seafood	
C. BEEF Break beef into primals Cut and process beef sub-primals Cut retail and specialty cuts of beef]]
Break beef into primals Cut and process beef sub-primals Cut retail and specialty cuts of beef]
Cut and process beef sub-primals Cut retail and specialty cuts of beef]
Cut retail and specialty cuts of beef]
D. VEAL]
]
Break veal into primal cuts	
Cut and process veal sub-primals]
Cut retail and specialty cuts of veal]
E. PORK	
Break pork into primal cuts	ו
Cut and process sub-primals of pork]
Cut retail and specialty cuts of pork]
F. LAMB	
Break lamb into primal cuts]
Cut and process sub-primals of lamb]
Cut retail and specialty cuts of lamb	ו
G. POULTRY	
Break down whole birds	ו
Cut retail and specialty cuts of poultry	ם
H. SEAFOOD & FRESHWATER FISH	
Identify common market forms of fish and shellfish □ □ □]
Cut and portion fish	ם
Clean and portion shellfish and specialty seafood products \Box	נ
I. GAME	
Break game into primal cuts	ן ו
Cut and process sub-primals of game	ם
Cut retail and specialty cuts of game	ם
Enter the supervisor and applicant names (repeat on every page of this form) Supervisor First and Last Name: Applicant First and Last Name:	



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Jo	b tasks	Frequently	Occasionally	Never
J.	PROCESSED PRODUCTS			
	Prepare fresh sausages			
	Prepare ready to serve and cured meat products			

E. Supervisor Signature

I certify that the information I, as the current or former direct supervisor of the applicant, have provided is 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 name (Please Print):	Supervisor Signature:	Date Signed: (MM/DD/YYYY)

Enter the supervisor and applicant names (repeat on every page of this form)

Supervisor First and Last Name:	Applicant First and Last Name: