

Job Referral Service

Cooks (6242)

This form is to be used for the following positions:

Keeyask			
First Cook	May be required to work shifts, including split shifts		
	Must undergo and pass a medical ex	kam prior to starting work	
Second Cook	May be required to work shifts, including split shifts		
	Must undergo and pass a medical exam prior to starting work		
Short Order Cook	May be required to work shifts, including split shifts		
	Must undergo and pass a medical exam prior to starting work		
Third Cook	May be required to work shifts, including split shifts		
	Must undergo and pass a medical exam prior to starting work		
Name:	SIN:	Reference Number:	

(First name Last name)

* must select at least one response

Job Development (select all that apply)

Willing to be trained (select all that apply)
Short Order Cook
Third Cook
Second Cook
First Cook
Hydro Northern Training and Employment Initiative (HNTEI)/Hydro Pre-Project Training (HPPT) (select all that apply)
HNTEI/HPPT – Trainee
HNTEI/HPPT – Completed
* Education (select only one option)
Less than high school
Some high school
Completion of high school
Some college/CEGEP/vocational or technical training

- Completion of college/CEGEP/vocational or technical training
- Some university
- Completion of university

* Credentials (certificates, licences, memberships, courses, etc.) (select all that apply)

None		
Safe Food Handling Certificate		
1st Level Apprentice		
2nd Level Apprentice		
3rd Level Apprentice		
Recognition in Occupation (select all that apply)		
Cook Trade Certification	Experience	



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Cook Red Seal Certification

Other Recognized Cook Training Work experience - No credential

* Experience (select only one option)

- No experience
- Less than one year
- 1 2 years
- 2 5 years
- 5 10 years
- 10+ years

Languages (select all that apply)

- Speak English Read English
- Write English

Volume (select all that apply)

Less than 30 persons Experience _____ 30-100 persons Experience ____ Experience _____ 101-300 persons Experience _____ 301-500 persons 501-1000 persons Experience Greater than 1000 persons Experience

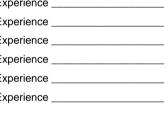
Types of Meals/Food Prepared (select all that apply)

Short orders Breakfasts Lunches Dinners Banguets Buffet Therapeutic diets All meals Full course meals

Specific Skills (select all that apply)

Prepare and cook full course meals Plan menus Ensure quality of food and determine size of food proportions Work with minimal supervision Estimate food requirements and costs Inspect kitchen and food service areas Train staff in preparation, cooking and handling of food Order supplies and equipment Supervise kitchen staff and helpers

Experience Experience _____ Experience





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- Maintain inventory and records of food, supplies and equipment
 Work with specialized cooking equipment (deep fryer, etc.)
 Clean kitchen and work areas
 Schedule staff
 Recommend the hiring of staff
 Organize and manage buffets and banquets
 Prepare dishes for buffet and banquets
 Manage kitchen operations
- Serve food at counters or buffet table