

# Job Referral Service

## Chefs (6241)

**This form is to be used for the following positions:**

**Wuskwatim**

Chef

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 train
- Hydro Pre-Project Training (HPPT) (select all that apply)
  - HPPT - Trainee
  - 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
- Canadian Federation of Chefs and Cooks certification
- Certified chef de cuisine (CCC)
- Cook Trade Certification/Journey person
- Cook Red Seal Certificate

**\* Experience (select only one option)**

- No experience
- Less than 5 years
- 5 - 10 years
- 10+ years

**Languages (select all that apply)**

- Speak English
- Read English
- Write English

**Work Setting (select all that apply)**

- Institution (select all that apply)
  - Less than 500 persons

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- 500-700 persons
- 700-1000 persons
- Camp (select all that apply)
  - Less than 500 persons
  - 500-700 persons
  - 700-1000 persons

### **Chef Category (select all that apply)**

- Executive chef
- Head chef
- Chef
- Sous-chef
- Chef de partie
- Sauce chef/saucier
- Pastry chef/pâtissier
- Cold foods chef/garde-manger
- Meat chef/rôtisseur
- Vegetable chef/entremettier
- Fish chef/poissonnier

### **Specific Skills (select all that apply)**

- Plan and direct food preparation and cooking activities
- Estimate food requirements
- Estimate food and labour costs
- Prepare and cook meals and specialty foods
- Instruct cooks in preparation, garnishing and presentation of food and in new cooking techniques
- Plan menus
- Ensure quality of food and portion control
- Consult with clients regarding banquets and special functions, and plan and arrange food requirements for these functions
- Create new recipes
- Requisition food and kitchen supplies and equipment
- Schedule staff
- Recommend the hiring of staff
- Supervise cooks and kitchen staff
- Supervise sous-chefs
- Supervise chefs de partie/specialist chefs

### **Additional Skills (select all that apply)**

- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data