

# Trades Qualification Work Experience Form

## Cook

**This Work Experience Form must accompany the following;**

- Trades Qualification Application and applicable fee
- Employer Letter(s) on company letterhead from past and present employers outlining;
  - ▶ exact dates of employment
  - ▶ total hours worked
  - ▶ brief description of duties performed and the employers signature
- \* If it is not possible to obtain an Employer Letter(s) due to self-employment, an unknown address or business closure, a letter from the applicant outlining the employment details listed above is required.
- Any trade related certificates
- All documents must be submitted in one of the two official languages.

To apply for Trades Qualification, you **must** have worked a minimum of **4.5 years in the last ten years, (a total of 8,100 hours)**. The following information must be provided by the Trades Qualification Applicant.

Employer (Include Address)	Dates of Employment	Total # Hours
	From:  To:	
	From:  To:	
	From:  To:	
	From:  To:	

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The Blocks and Tasks listed below outline the full scope of the trade as defined in the Occupational Analysis. Please provide accurate percentages of time reflecting duties you have performed while on the job. The percentages you provide must add up to 100%.

<b>Blocks and Tasks</b>	Applicant's % of time reflecting duties performed on the job.
<b>• Occupational Skills</b> Includes: participates in menu planning, maintains sanitary standards, participates in production procedures, reviews cost controls, and maintains standard industry practices.	%
<b>• Stocks, Soups and Sauces</b> Includes: prepares thickening agents, stocks, soups, and sauces.	%
<b>• Vegetables and Fruit</b> Includes: prepares vegetables and fruit.	%
<b>• Pastas and Farinaceous Products (Starches)</b> Includes: prepares pastas and farinaceous products (starches).	%
<b>• Game, Meat and Poultry</b> Includes: prepares game, meat and poultry.	%
<b>• Fish and Seafood</b> Includes: prepares fish and seafood.	%
<b>• Garde-Manger</b> Includes: prepares hot and cold salads, hors-d'oeuvres, sandwiches, prepares platters, pâtés and terrines, condiments and accompaniments, aspics, jellies and glazes.	%
<b>• Dairy and Egg Products</b> Includes: prepares egg dishes and accompaniments, prepares cheese-related dishes, and prepares milk-related dishes.	%
<b>• Convenience Foods and Beverages</b> Includes: prepares convenience foods and beverages.	%
<b>• Baked Goods</b> Includes: prepares doughs, batters and finishes bakery products.	%
<b>• Desserts</b> Includes: prepares creams, mousses, and fillings, assembles cakes, pastries and pies, frozen desserts, dessert sauces, and chocolate.	%
<b>• Other</b> Includes: any other tasks that you may have been assigned. If applicable, please identify these tasks and give a percentage of time spent working on them.	%
Percentage total	<hr style="width: 100px; margin: auto;"/> 100%

Name (Please Print): \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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