

ACCREDITATION FACILITY AUDIT CHECKLIST

Institution Name:		Date:	
Designated Trade:	Cook	AC #:	
Contact:		Instructor(s)	
Location:			
Course Duration:	Number of weeks: _____ Number of hours total: _____ Number of hours per day: _____	Number of Students per Class:	

It is the training provider's responsibility to ensure staff and students are provided with a safe and healthy workplace training environment. Employers, staff and students all have responsibilities under the Workplace Safety and Health Act. It is the Training Provider's responsibility to identify and comply with all applicable requirements of the Workplace Safety and Health Act and Regulations. As a training provider you are responsible to demonstrate due diligence in this regard.

It is especially important for training agencies to be good role models for students. By instilling strong Safe Work habits students will know and understand the importance of preventing work related injuries for the rest of their lives.

Signature of Training Provider: _____

Signature of Auditor: _____

Office Use Only					
Employee		Auditor Fee Description			Amount
Number	Name	Examination	Date	# of Hours	
Verified By:				Date:	
Approved By:				Date:	

Apprenticeship Manitoba

Course A: Occupational Skills							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
A6.3 I3	Bread Knife						
A6.3 F1.10	Boning Knife						
A6.3	Bone Saw						Hand Saw
A6.3 E1.12	Cleaver						
A6.3	Knives						Chef
A6.3 F2.13	Oyster Knife						
A6.3 G3.7	Paring Knife						
A6.4	Knife Sharpener						Manual
A6.4	Sharpening Steel						
A6.4	Baking Pans						Muffin Pans
A6.4	Baking Moulds						
A6.6	Cast Iron Skillet						
A6.6	Frying Pans and Skillets						
A6.6	Oven and Roasting Pans						
A6.6	Pots & Pans						Assortment
A6.6	Saucepans						
A6.6	Sauté Pan						
A6.6	Steamers						
A6.6	Stock Pots						
A6.6	Wok						
A6.8	Basting Brush						
A6.8	Can Openers						
A6.8	Cutlery						
A6.8	Ladles						

Apprenticeship Manitoba

Course A: Occupational Skills							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
A6.8	Masher						
A6.8	Offset Spatula						
A6.8	Scissors						Shears/Cutters
A6.8	Scrapers						Rubber/Plastic/Metal
A6.8	Sifters/Strainer						Mesh Strainer, Sieve
A6.8	Skimmers						Spider
A6.8	Spatulas						
A6.8	Spoons						Wooden, Slotted, serving
A6.8	Tongs						
A6.8	Zester						
A6.8	Whisks						French Wire Whip
A6.10	Blender						Manual, Electric
A6.10 E1	Braising Pan						
A6.10 E1	Broiler						Double broiler
A6.10 B3	Bain-Marie						Water bath, double boiler
A6.10	Buffet unit						Hot, Cold
A6.10	Cooking Ranges						Gas/Electric, stove.
A6.10	Deep Fryer						Gas/Electric
A6.10	Dishwasher						
A6.10	Food Processor						
A6.10	Food Slicer						
A6.10	Freezer						
A6.10	Griddle						
A6.10	Grill						
A6.10	Hot Food Transport						Cart/Proofer

Apprenticeship Manitoba

Course A: Occupational Skills							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
A6.10	Ice Maker						
A6.10	Infrared Food Warmer						Heat Lamps
A6.10	Microwave Oven						
A6.10	Mixing Machine						Including attachments
	Oven						Convection,
A6.10	Refrigerator						
A6.10	Salamander						
A6.10	Steam Kettle						
A8	Measuring Cups						
A8	Measuring Spoons						
A8	Measuring Tape						
A8	Portion Scale						
A8	Portion Scoops						
A8	Ruler						
A8	Scale						
Course B: Stocks, Soups and Sauces							
Code	Item	Y – Yes / N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
B1	Stock Pots and Lids						
B1	Soup Warmer						
B3	Chinois						China Cap
Course C: Produce							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
C1	Peeler						

Apprenticeship Manitoba

Course D: Pastas, Pulses, Grains and Nuts							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
D2	Colander						
D2	Pasta Machine						
Course E: Meat, Poultry and Game							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
E1	Meat Grinder						Tenderizing Machine
E1	Tenderizing Hammer						
E3	Trussing Needles						
E3	Poultry Shears						
Course F: Fish and Seafood							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
F1	Fish Tweezers						
F2	Oyster Brush						
Course G: Garde-Manger							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
G2	Sandwich Spreader						
G3	Apple Corer						
G3	Melon Ballers						Parisienne Cutters
Course H: Dairy and Egg Products							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
H1	Egg Cutter						
H1	Egg Timer						
Course I: Baked Goods and Dessert							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
I3	Bread Pans						
I3	Bread Slicer						
I3	Dough Cutter						
I3	Dough Scraper						

Apprenticeship Manitoba

Course I: Baked Goods and Dessert							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
I3	Toaster						
I5	Cooling Racks						
I5	Pastry Brush						
I5	Pie Server						
I5	Piping Bag and Tips						
I5	Rolling Pin						
I5	Pastry Wheel						
Miscellaneous							
Code	Item	Y – Yes N - No	Purchased Rented	Documentation (Proof of Rental)	Working Condition	Number Available	Comments
/	Bus Pans						
/	Computer						Software, printer
/	Culinary Reference Material						
/	Cutting Boards						
/	Funnels						
/	Graters						Box Graters
/	Mirrors/Platters						
/	Mixing Bowls						
/	Serving Plates/Containers						
/	Stainless Steel Inserts						
/	Storage Containers						
/	Three Compartment Sink						Stainless
/	Timers						
/	Thermometers						Refrigerator, Meat