

## Cook NOA (2008) Subtask to Unit Comparison

NOA Subtask		Manitoba Unit(s)
<b>Task 1 – Maintains tools and equipment.</b>		
1.01	Maintains knives.	A6 Tools and Equipment
1.02	Maintains pots, pans, and utensils.	A6 Tools and Equipment
1.03	Maintains equipment and appliances.	A6 Tools and Equipment
<b>Task 2 – Organizes work.</b>		
2.01	Communicates with others.	A1 Orientation I: Structure and Scope of Cook A4 Communication
2.02	Organizes kitchen workplace.	A1 Orientation I: Structure and Scope of Cook A7 Personal Hygiene and kitchen sanitation A9 Cooking Principles I A10 Cooking Principles II
2.03	Schedules production.	A1 Orientation I: Structure and Scope of Cook A9 Cooking Principles I A10 Cooking Principles II
<b>Task 3 – Manages information.</b>		
3.01	Plans menu and mise en place.	A9 Cooking Principles I A10 Cooking Principles II A12 Menu Planning and Costing
3.02	Uses documentation.	A1 Orientation I: Structure and Scope of Cook A3 Trade Safety Awareness
<b>Task 4 – Manages products and supplies.</b>		
4.01	Orders products and supplies	A8 Weights and Measures A11 Receiving and Storage A12 Menu Planning and Costing
4.02	Receives products.	A11 Receiving and Storage
4.03	Maintains inventory.	A11 Receiving and Storage A12 Menu Planning and Costing
4.04	Stores products.	A11 Receiving and Storage
<b>Task 5 – Performs routine trade activities.</b>		
5.01	Performs portion control.	A8 Weights and Measures
5.02	Uses recipes.	A1 Orientation I: Structure and Scope of Cook A8 Weights and Measures
5.03	Plates finished product.	Throughout
5.04	Assembles hot and cold platters.	Throughout
5.05	Uses personal protective equipment (PPE).	A3 Trade Safety Awareness
5.06	Maintains safe work environment.	A3 Trade Safety Awareness
5.07	Prepares convenience foods.	Throughout
<b>Task 6 – Practices food safety procedures.</b>		
6.01	Sanitizes tools and equipment.	A7 Personal Hygiene and Kitchen Sanitation
6.02	Maintains safe condition and temperature of finished product.	A9 Cooking Principles I A10 Cooking Principles II
6.03	Adapts kitchen to customers' requirements.	A12 Menu Planning and Costing
6.04	Maintains personal hygiene.	A7 Personal Hygiene and Kitchen Sanitation
6.05	Re-thermalizes foods.	A9 Cooking Principles I A10 Cooking Principles II
<b>Task 7 – Prepares stocks.</b>		
7.01	Selects stock ingredients.	B1 Stocks and Soups

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7.02	Processes stock ingredients.	B1 Stocks and Soups
7.03	Completes stocks.	B1 Stocks and Soups
<b>Task 8 – Prepares thickening and binding agents.</b>		
8.01	Select thickening and binding ingredients.	B2 Thickening and Binding Agents
8.02	Combines thickening and binding ingredients.	B2 Thickening and Binding Agents
<b>Task 9 – Prepares soups.</b>		
9.01	Selects soup ingredients.	B1 Stocks and Soups
		B4 Specialty Soups and Secondary Sauces
9.02	Processes soup ingredients.	B1 Stocks and Soups
		B4 Specialty Soups and Secondary Sauces
9.03	Completes soups.	B1 Stocks and Soups
		B4 Specialty Soups and Secondary Sauces
<b>Task 10 – Prepares sauces.</b>		
10.01	Selects sauce ingredients.	B3 Sauces
		B4 Specialty Soups and Secondary Sauces
10.02	Adds alcohol for sauces.	B3 Sauces
		B4 Specialty Soups and Secondary Sauces
10.03	Processes sauce ingredients.	B3 Sauces
		B4 Specialty Soups and Secondary Sauces
10.04	Completes sauces.	B3 Sauces
		B4 Specialty Soups and Secondary Sauces
<b>Task 11 – Prepares marinades and brines.</b>		
11.01	Selects marinade and brine ingredients.	G7 Marinades, Rubs and Brines
11.02	Processes marinade and brine ingredients.	G7 Marinades, Rubs and Brines
<b>Task 12 – Prepares vegetables.</b>		
12.01	Selects vegetables.	C1 Vegetables and Fungi
		C2 Potatoes
12.02	Cleans vegetables.	C1 Vegetables and Fungi
		C2 Potatoes
12.03	Cuts vegetables.	C1 Vegetables and Fungi
		C2 Potatoes
12.04	Finishes vegetables.	C1 Vegetables and Fungi
		C2 Potatoes
<b>Task 13 – Prepares fruits.</b>		
13.01	Selects fruit.	G3 Fruit
13.02	Cleans fruit.	G3 Fruit
13.03	Cuts fruit.	G3 Fruit
13.04	Finishes fruit.	G3 Fruit
<b>Task 14 – Prepares herbs and spices.</b>		
14.01	Selects herbs and spices.	A9 Cooking Principles I
		A10 Cooking Principles II
14.02	Cleans herbs and spices.	A9 Cooking Principles I
		A10 Cooking Principles II
14.03	Finishes herbs and spices.	A9 Cooking Principles I
		A10 Cooking Principles II
<b>Task 15 – Prepares pastas.</b>		
15.01	Selects pasta ingredients.	D2 Pastas and Dumplings
15.02	Makes pastas.	D2 Pastas and Dumplings
15.03	Cooks pastas.	D2 Pastas and Dumplings
15.04	Assembles pasta dishes.	D2 Pastas and Dumplings
<b>Task 16 – Prepares pulses, grains and nuts.</b>		
16.01	Selects pulses, grains and nuts.	D1 Pulses, Grains and Nuts
16.02	Cooks pulses, grains and nuts.	D1 Pulses, Grains and Nuts
<b>Task 17 – Prepares meat and game meat.</b>		
17.01	Selects meat and game meat	E1 Meats I

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		E2 Meats II
17.02	Processes meat and game meat.	E1 Meats I
		E2 Meats II
17.03	Cooks meat and game meat.	E1 Meats I
		E2 Meats II
17.04	Carves meat and game meat.	E1 Meats I
		E2 Meats II
<b>Task 18 – Prepares poultry and game birds.</b>		
18.01	Selects poultry and game birds.	E3 Poultry I
		E4 Specialty Poultry
18.02	Processes poultry and game birds.	E3 Poultry I
		E4 Specialty Poultry
18.03	Cooks poultry and game birds.	E3 Poultry I
		E4 Specialty Poultry
18.04	Carves poultry and game birds.	E3 Poultry I
		E4 Specialty Poultry
<b>Task 19 – Prepares variety meats.</b>		
19.01	Selects variety meats.	G8 Charcuterie
19.02	Processes variety meats.	G8 Charcuterie
19.03	Cooks variety meats.	G8 Charcuterie
<b>Task 20 – Prepares fish.</b>		
20.01	Selects fish.	F1 Fish I
		F3 Specialty Fish and Seafood
20.02	Processes fish.	F1 Fish I
		F3 Specialty Fish and Seafood
20.03	Cooks fish.	F1 Fish I
		F3 Specialty Fish and Seafood
20.04	Finishes fish.	F1 Fish I
		F3 Specialty Fish and Seafood
<b>Task 21 – Prepares shellfish.</b>		
21.01	Selects shellfish.	F2 Seafood I
		F3 Specialty Fish and Seafood
21.02	Processes shellfish.	F2 Seafood I
		F3 Specialty Fish and Seafood
21.03	Cooks shellfish.	F2 Seafood I
		F3 Specialty Fish and Seafood
21.04	Finishes shellfish.	F2 Seafood I
		F3 Specialty Fish and Seafood
<b>Task 22 – Prepares salads.</b>		
22.01	Selects salad ingredients.	G1 Salads
22.02	Processes salad ingredients.	G1 Salads
22.03	Processes dressings.	G1 Salads
22.04	Assembles salads.	G1 Salads
<b>Task 23 – Prepares hors d'oeuvres.</b>		
23.01	Selects hors d'oeuvres ingredients.	G6 Hors D'oeuvres
23.02	Processes hors d'oeuvre ingredients.	G6 Hors D'oeuvres
23.03	Finishes hors d'oeuvres.	G6 Hors D'oeuvres
<b>Task 24 – Prepares sandwiches.</b>		
24.01	Selects sandwich ingredients.	G2 Sandwiches
24.02	Processes sandwich ingredients.	G2 Sandwiches
24.03	Assembles sandwiches.	G2 Sandwiches
<b>Task 25 – Prepares pates and terrines.</b>		
25.01	Selects ingredients for pates and terrines.	G8 Charcuterie
25.02	Processes ingredients for pates and terrines.	G8 Charcuterie
25.03	Finishes pates and terrines.	G8 Charcuterie
<b>Task 26 – Prepares condiments and accompaniments.</b>		

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26.01	Selects ingredients for condiments and accompaniments.	G4 Condiments and Accompaniments
26.02	Processes ingredients for condiments and accompaniments.	G4 Condiments and Accompaniments
<b>Task 27 – Prepares aspics, jellies and glazes.</b>		
27.01	Selects ingredients for aspics, jellies and glazes.	G5 Aspics, Jellies and Glazes
27.02	Processes ingredients for aspics, jellies and glazes.	G5 Aspics, Jellies and Glazes
<b>Task 28 – Prepares cheese and dairy-related dishes.</b>		
28.01	Selects cheese and dairy-related ingredients.	H1 Eggs and Dairy Products
28.02	Processes cheese and dairy-related ingredients.	H1 Eggs and Dairy Products
28.03	Finishes cheese and dairy-related products.	H1 Eggs and Dairy Products
<b>Task 29 – Prepares eggs and egg-related dishes.</b>		
29.01	Selects ingredients for eggs and egg-related dishes.	H1 Eggs and Dairy Products
		H2 Breakfast Cookery
29.02	Processes ingredients for eggs and egg-related dishes.	H1 Eggs and Dairy Products
		H2 Breakfast Cookery
29.03	Cooks ingredients for eggs and egg-related dishes.	H1 Eggs and Dairy Products
		H2 Breakfast Cookery
<b>Task 30 – Prepares dough.</b>		
30.01	Selects ingredients for dough.	D2 Pastas and Dumplings
		H2 Breakfast Cookery
		I3 Bread Products
		I4 Cookies
30.02	Mixes ingredients for dough.	D2 Pastas and Dumplings
		H2 Breakfast Cookery
		I3 Bread Products
		I4 Cookies
30.03	Processes dough	D2 Pastas and Dumplings
		H2 Breakfast Cookery
		I3 Bread Products
		I4 Cookies
30.04	Cooks dough products.	D2 Pastas and Dumplings
		H2 Breakfast Cookery
		I3 Bread Products
		I4 Cookies
<b>Task 31 – Prepares batters.</b>		
31.01	Selects ingredients for batters.	H2 Breakfast Cookery
		I4 Cookies
31.02	Combines ingredients for batters.	H2 Breakfast Cookery
		I4 Cookies
31.03	Cooks batters.	H2 Breakfast Cookery
		I4 Cookies
<b>Task 32 – Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.</b>		
32.01	Selects ingredients for creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	I5 Pies, Tarts, Flans and Fillings
		I7 Icings, Glazes, Meringues and Dessert Sauces
		I8 Creams and Custards
		I9 Frozen Desserts and Sorbets
32.02	Processes ingredients for creams, mousses, frozen desserts and fillings.	I5 Pies, Tarts, Flans and Fillings
		I8 Creams and Custards
		I9 Frozen Desserts and Sorbets
32.03	Finishes creams, mousses and frozen desserts.	I8 Creams and Custards
		I9 Frozen Desserts and Sorbets
32.04	Prepares icings and toppings for cakes.	I7 Icings, Glazes, Meringues and Dessert Sauces
32.05	Prepares sugar works.	I7 Icings, Glazes, Meringues and Dessert Sauces

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<b>Task 33 – Prepares dessert sauces.</b>		
33.01	Selects ingredients for dessert sauces.	17 Icings, Glazes, Meringues and Dessert Sauces
33.02	Processes ingredients for dessert sauces.	17 Icings, Glazes, Meringues and Dessert Sauces
33.03	Finishes dessert sauces.	17 Icings, Glazes, Meringues and Dessert Sauces
<b>Task 34 – Assembles cakes.</b>		
34.01	Selects cake components for assembly.	16 Cakes and Tortes
34.02	Decorates cakes.	16 Cakes and Tortes
<b>Task 35 – Prepares pastries and pies.</b>		
35.01	Selects ingredients for pastries and pies.	12 Pastries
		15 Pies, Tarts, Flans and Fillings
		17 Icings, Glazes, Meringues and Dessert Sauces
35.02	Assembles pastries and pies.	12 Pastries
		15 Pies, Tarts, Flans and Fillings
		17 Icings, Glazes, Meringues and Dessert Sauces
35.03	Finishes pastries and pies.	12 Pastries
		15 Pies, Tarts, Flans and Fillings
		17 Icings, Glazes, Meringues and Dessert Sauces
<b>Task 36 – Prepares chocolate.</b>		
36.01	Selects chocolate.	110 Chocolate
36.02	Processes chocolate.	110 Chocolate
36.03	Stores chocolate.	110 Chocolate