

Apprenticeship

A partnership for industry training



Manitoba

Building for the Future

Designated Trainer Work Experience Application Trade of Cook

NOTE: Effective April 1, 2003, all NEW applicants wanting trades training as apprentices must work under the supervision of a certified journeyman unless a specific Trade Regulation provides accommodation for an alternate arrangement.

The **Trade of Cook** allows a provision to use a designated trainer (an experienced tradesperson without journeyman certification) to supervise the work of and train an apprentice. The training arrangement between a designated trainer and apprentice in this trade is valid for 12 months effective on the date the apprenticeship agreement is registered. After the 12-month training period, you must become certified or find a certified journeyman to continue training your apprentice.

To qualify as a designated trainer in this trade, you must have:

- experience in 70 per cent of the tasks of the trade
- a minimum of one full year of work experience within the last year PLUS three and a half years of work experience within the last ten years

Please provide the following information so we can assess the training and supervision you will be giving your apprentice:

Name

Business Phone

Business Name

Business Mailing Address

City/Town

Have you worked full-time in the last 12 months? Yes No

Indicate the approximate number of hours you have worked in the last 12 months _____

Within the last 10 years, how many years have you been employed as a Cook? _____

Would you consider becoming certified by taking a Trades Qualifications examination? Yes No

Would you like to receive information on qualifying for interprovincial certification through the process of Trades Qualification? Yes No

Would you be interested in participating in any upgrading courses organized by the Apprenticeship Branch? Yes No

Please complete the following request outlining your employment history. Use additional paper if required:

Employer (Include Address)	Dates of Employment	Experience (Indicate # months)	Total # Hours

Note: Additional information required on reverse side of page.

Designated Trainer Work Experience Form

Cook	<i>Percentage of time spent performing this task</i>
<i>During the last ten years, what percentage of time have you spent performing the following tasks? Percentages must total 100%.</i>	
• Preparation and cooking of meats and poultry	%
• Preparation and cooking of fresh vegetables, fruits, starches and farinaceous products	%
• Preparation and cooking of stocks, sauces and soups	%
• Preparation and cooking of fin fish, shellfish (crustaceans, mollusks and specialty items)	%
• Planning and organization of work activities	%
• Preparation and presentation of cold foods and cold buffets	%
• Dairy products, eggs, and breakfast cookery	%
• Preparation and presentation of baked goods	%
• Preparation and presentation of desserts	%
• Preparation, cooking and use of convenience products	%
• Preparation, cooking and storage of food items for freezing and chilling	%
• Preparation of hot and cold beverages	%
Other Tasks • <i>Includes:</i> 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.	%
Total	100%

I verify that, to the best of my knowledge, the information I am submitting is true and accurate.

Name (please print): _____

Signature: _____ Date: _____

If Applicable, Name of Employer (please print): _____

Signature of Employer: _____ Date: _____

ATC's Approval Signature

Date

Director, Field Operation's Approval Signature

Date

This personal information is being collected under the authority of *The Apprenticeship and Trades Qualifications – General Regulation* and will be used for the purpose of renewing your authorization to act as a designated trainer in the trade. It will not be used or disclosed for other purposes, unless permitted by *The Freedom of Information and Protection of Privacy Act*.

Your personal information is protected by the Protection of Privacy provisions of *The Freedom of Information and Protection of Privacy Act*. If you have any questions about the collection or use of your personal information, contact:

Apprenticeship Branch
1010-401 York Avenue
Winnipeg MB, R3C 0P8,
(204) 945-3337 (Phone)
1-877-978-7233 (Toll Free in Manitoba)
(204) 948-2346 (Fax)

1010-401 York Avenue
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1-800-282-8069 in Manitoba
Fax (204) 948-2346

COOK
INTERPROVINCIAL THEORETICAL EXAMINATION
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1	PLANNING AND ORGANIZATION OF WORK ACTIVITIES	1 - 13	13
2	PREPARATION AND COOKING OF STOCKS, SAUCES AND SOUPS	14 - 30	17
3	PREPARATION AND COOKING OF FRESH VEGETABLES, FRUITS, STARCHES AND FARINACEOUS PRODUCTS	31 - 49	19
4	PREPARATION AND COOKING OF MEATS AND POULTRY	50 - 72	23
5	PREPARATION AND COOKING OF FIN FISH, SHELLFISH (CRUSTACEANS, MOLLUSKS) AND SPECIALTY ITEMS	73 - 88	16
6	PREPARATION AND PRESENTATION OF COLD FOODS AND COLD BUFFETS	89 - 101	13
7	USE OF DAIRY PRODUCTS, EGGS AND BREAKFAST COOKERY	102 - 113	12
8	PREPARATION, COOKING AND USE OF CONVENIENCE PRODUCTS	114 - 121	8
9	PREPARATION AND PRESENTATION OF BAKED GOODS	122 - 131	10
10	PREPARATION AND PRESENTATION OF DESSERTS	132 - 141	10
11	PREPARATION OF HOT AND COLD BEVERAGES	142 - 144	3
12	PREPARATION, COOKING AND STORAGE OF FOOD ITEMS FOR FREEZING AND CHILLING	145 - 150	6
Total Questions			150

- ◆ This is a multiple-choice examination.
- ◆ Maximum time allowed for this examination is 3 hours.
- ◆ Passing standard is 70%.
- ◆ Table of Contents is subject to change without notice.