

Job Referral Service

Chefs (6241)

This form is to be used for the following positions:

Keyask

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 be trained

Hydro Northern Training and Employment Initiative (HNTEI)/Hydro Pre-Project Training (HPPT) (select all that apply)

HNTEI/HPPT – Trainee

HNTEI/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

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Work Setting (select all that apply)

Institution (select all that apply)

- Less than 500 persons
- 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