

# Job Referral Service

## Cooks (6242)

This form is to be used for the following positions:

### Keyask

First Cook	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Second Cook	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Short Order Cook	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Third Cook	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 (select all that apply)

- Short Order Cook
- Third Cook
- Second Cook
- First Cook

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
- 1st Level Apprentice
- 2nd Level Apprentice
- 3rd Level Apprentice

Recognition in Occupation (select all that apply)

- Cook Trade Certification

Experience \_\_\_\_\_

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- Cook Red Seal Certification
- Other Recognized Cook Training
- Work experience - No credential

Experience \_\_\_\_\_  
 Experience \_\_\_\_\_  
 Experience \_\_\_\_\_

**\* Experience (select only one option)**

- No experience
- Less than one year
- 1 - 2 years
- 2 - 5 years
- 5 - 10 years
- 10+ years

**Languages (select all that apply)**

- Speak English
- Read English
- Write English

**Volume (select all that apply)**

- Less than 30 persons
- 30-100 persons
- 101-300 persons
- 301-500 persons
- 501-1000 persons
- Greater than 1000 persons

Experience \_\_\_\_\_  
 Experience \_\_\_\_\_  
 Experience \_\_\_\_\_  
 Experience \_\_\_\_\_  
 Experience \_\_\_\_\_  
 Experience \_\_\_\_\_

**Types of Meals/Food Prepared (select all that apply)**

- Short orders
- Breakfasts
- Lunches
- Dinners
- Banquets
- Buffet
- Therapeutic diets
- All meals
- Full course meals

**Specific Skills (select all that apply)**

- Prepare and cook full course meals
- Plan menus
- Ensure quality of food and determine size of food proportions
- Work with minimal supervision
- Estimate food requirements and costs
- Inspect kitchen and food service areas
- Train staff in preparation, cooking and handling of food
- Order supplies and equipment
- Supervise kitchen staff and helpers

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- Maintain inventory and records of food, supplies and equipment
- Work with specialized cooking equipment (deep fryer, etc.)
- Clean kitchen and work areas
- Schedule staff
- Recommend the hiring of staff
- Organize and manage buffets and banquets
- Prepare dishes for buffet and banquets
- Manage kitchen operations
- Serve food at counters or buffet table