Apprenticeship
A partnership for industry training

Apprenticeship Branch Prior Learning Assessment Assessors Booklet

CEW

Level 1 Cook Assessment Form

Apprentice Name: _____

Assessor's Name: _____

Starting Date: _____

Agreement on Evidence Types

These signatures indicate that the Journeyperson and the Apprentice have met and decided upon the types of evidence (eg. demonstration, oral interview, and documentation) for each assesment.

_____ Apprentice Signature

_____ Journeyperson Signature

How to use the Assessment Form

Prepare and cook the basic five mother sauces according to industry sanitation and safety standards using the appropriate flavourings and seasonings. Include the use of convenience products and the use of standard culinary terminology.

CURRICULUM UNIT **C1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's Comments:

C1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

The knowledge and skill:
This is the skill that the Apprentice needs to complete in order to gain credit. This skill is what the Journeyperson is assessing. This skill corresponds to a unit in the level 1 curriculum.

Formal Curriculum Unit Reference:
If you need to refer to the Curriculum during the assessment the Curriculum Unit Reference allows you to easily find information within the Curriculum.

Evidence Type:
To prove an Apprentice has the ability to successfully complete a skill, proof must be provided in the form of evidence. In this PLA system there are three types of evidence.

1. Demonstration
2. Oral Interview
3. Documentation

It will be necessary to meet with the Apprentice at the outset to discuss which evidence type the Apprentice will need to prepare for each skill.

Easy-Read Curriculum Unit Reference:
Its purpose is identical to the Formal Curriculum Unit Reference but it is easier to read.

Assessor's Comments:
This area of the form allows you to make comments on the assessment. This area should be used to note any gaps within a particular Apprentice Skill.

Example:
"The apprentice can perform all tasks but does not know the proper culinary terms."

Please mark with a check mark if the Apprentice has the following Certificates:

CURRICULUM UNIT

- ☐ WHMIS Documentation — Expiry Date: _____
- ☐ Food Handler Certificate — Expiry Date: _____
- ☐ First Aid Certificate — Expiry Date: _____

Assessor's comments: _____

_____

_____

_____

_____

Apprenticeship Branch Only

This skill is:

☐ COMPLETE

☐ NOT COMPLETE

Explain, prepare and cook the four basic stocks according to industry sanitation and safety standards. Include the use of convenience products and the use of standard culinary terminology.

CURRICULUM UNIT **C1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe and demonstrate the proper uses of thickening agents.

CURRICULUM UNIT **C1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain, prepare and cook the basic three soups according to industry sanitation and safety standards using the appropriate flavourings and seasonings. Include the use of convenience products and the use of standard culinary terminology.

CURRICULUM UNIT **C1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare and cook the basic five mother sauces according to industry sanitation and safety standards using the appropriate flavourings and seasonings. Include the use of convenience products and the use of standard culinary terminology.

CURRICULUM UNIT **C1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe the variety and types of fruits and vegetables, how to store and handle and how to clean and portion properly store. Handle and clean uncooked and unprocessed fruits and vegetables.

CURRICULUM UNIT **C3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare, cook, serve and store fruits and vegetables using a variety of cooking techniques to retain colour, texture, and nutritional values.

CURRICULUM UNIT **C3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Portion fruits and vegetables using knife skills and appropriate kitchen equipment according to industry sanitation and safety standards.

CURRICULUM UNIT **C3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain, prepare and cook of a variety of rice and potato dishes using appropriate cooking techniques to retain colour, texture, and nutritional value.

CURRICULUM UNIT **C3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare, store and serve of a variety of pastas using appropriate cooking techniques to retain colour, texture and nutritional values using the appropriate flavourings and seasonings.

CURRICULUM UNIT **C3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain primal, sub primal, and fabricated meats, poultry and game.

CURRICULUM UNIT **C5**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C5

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain, prepare, cook, serve and store various selections of beef, pork, veal, lamb, poultry, meat offal, and game according to appropriate cooking methods.

CURRICULUM UNIT **C5**

Select the best way(s) to provide evidence:

Demonstration	Oral Interview	Documentation
☐ Insufficient knowledge	☐ Insufficient knowledge	☐ Insufficient documentation
☐ With direct supervision	☐ Some knowledge	☐ Some documentation
☐ Little or no supervision	☐ Adequate knowledge	☐ Adequate documentation
☐ Able to supervise others	☐ Superior knowledge	☐ Superior documentation

Assessor's comments:

C5

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain and prepare egg dishes using a variety of cooking techniques and convenience products using appropriate a variety of flavours and seasonings.

CURRICULUM UNIT **C5**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C5

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare a variety of breakfast meat dishes using appropriate flavours and seasonings.

CURRICULUM UNIT **C7**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C7

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare a variety of breakfast batters, hot and cold cereals and toast, from scratch including the use of convenience products.

CURRICULUM UNIT **C7**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C7

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Demonstrate and explain the process of handling, preparing and storing a variety of hot and cold beverages, incorporating the use of convenience products, using the appropriate equipment according to industry sanitation and safety standards.

CURRICULUM UNIT **C9**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C9

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain the difference between the varieties of alcoholic beverages, the relationship of pairing beverages to food, and the different ways of storing liquor.

CURRICULUM UNIT **C9**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C9

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Identify the Manitoba liquor laws regarding the purchase and service of liquor in a restaurant and the consequence of this law for a restaurant.

CURRICULUM UNIT **C9**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C9

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Demonstrate and explain the use of the use of hot and cold beverages as a flavouring and seasoning in food preparation.

CURRICULUM UNIT **C9**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C9

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe dairy products, their physical properties, composition, varieties and how they are used.

CURRICULUM UNIT **C10**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C10

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Prepare, handle, and store dishes using various dairy products and cheese.

CURRICULUM UNIT **C10**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C10

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, combine, store, and serve various types of salads.

CURRICULUM UNIT **C11**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C11

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain and prepare a variety of dressings from scratch.

CURRICULUM UNIT **C11**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C11

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, cook, store and serve hot and cold sandwiches including mise en place.

CURRICULUM UNIT **C11**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C11

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, create, and apply a variety of basic garnishes.

CURRICULUM UNIT **C11**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

C11

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe the function of the various ingredients within the baking processes.

CURRICULUM UNIT **D1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Explain, prepare, bake, store and serve a variety of pies, tarts and flans.

CURRICULUM UNIT **D2**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D2

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve various cakes, icings, and toppings.

CURRICULUM UNIT **D2**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D2

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve various yeast-raised products.

CURRICULUM UNIT **D2**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D2

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve various pastries, quick breads and short pastries.

CURRICULUM UNIT **D2**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D2

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve custards, creams, puddings.

CURRICULUM UNIT **D3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve cookies, and squares.

CURRICULUM UNIT **D3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe, prepare, bake, store and serve fruit desserts.

CURRICULUM UNIT **D3**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

D3

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe the different menu types.

CURRICULUM UNIT **E1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

E1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe the process of purchasing and purchasing criteria for various food and non-food products.

CURRICULUM UNIT **E1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

E1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe the process of recipe costing.

CURRICULUM UNIT **E1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

E1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE

Describe and perform the receiving and storing of goods.

CURRICULUM UNIT **E1**

Assessors and Apprentices should select the best way(s) for the candidate to provide evidence of the skill:

DEMONSTRATION	ORAL INTERVIEW	DOCUMENTATION
☐ Has insufficient knowledge	☐ Has insufficient knowledge	☐ Has insufficient documentation
☐ Can Perform with direct supervision	☐ Has some knowledge	☐ Has some documentation
☐ Can Perform with little or no supervision	☐ Has adequate knowledge	☐ Has adequate documentation
☐ Is able to supervise others	☐ Has superior knowledge	☐ Has superior documentation

Assessor's comments:

E1

Apprenticeship Branch Only
This skill is:
☐ COMPLETE
☐ NOT COMPLETE