

Cook Trade



Cooks prepare, season and cook; soups, meats, fish, poultry, vegetables and desserts. They make sauces, gravies and salads. They perform some meat cutting, and prepare basic baked goods.

There are several pathways for completing Cook Apprenticeship education:



**Three
8-week
training
periods**



**One day per
week for
forty weeks
per year**



**Hybrid
Training – a
combination
of online and
in-class
training**

Or...

Challenge as a Trades Qualifier



Apprenticeship means you spend 85% on-the-job & 15% learning in school. As you learn on the job, you earn a wage.



**Journey person
Cook Certification
with a Red Seal Endorsement
is recognized by
employers across
Canada**

www.saskapprenticeship.ca



**Saskatchewan
Apprenticeship and
Trade Certification
Commission**