## Form 6A Verification of on the Job Experience

## **PLEASE PRINT CLEARLY**

Apprentice/Tradesperson		PSE#/MyATC#	
Current Address	City	Postal Code	Phone Number
Employer (Firm Name)  Name and Certificate Number of Supe		er of Supervising Journeyperson	
Address of Employer	City	Postal Code	Phone Number
Cook			Trade Time Exposure In
Period of Employment	to		Hours
		DD/MM/YY)	
Type of Work (pleas	e print)		
· -	y: Performs safety and hygiene-related fund		
Common occupational skills: Uses tools and equipment, organizes work, manages information, and products, performs trade activities, adapts cooking practices to meet dietary requirements, uses communication and marketing techniques.			performs
Produce: Prepares herbs and s	pices, vegetables, and fruit.		
Stocks, broths, and soups: Prepares stocks, broths, and soups.			
Sauces: Prepares thickening an			
Cheese, dairy, dairy plant-base alternative products, prepares	ised		
Pastas, noodles, stuffed pastas, and dumplings: Prepares pastas and noodles, stuffed pastas, and dumplings.			
Grains, pulses, seeds, nuts, and	d alternative proteins: prepares grains, pul	ses, seeds and nuts, and alternative p	roteins.
Meats, game, poultry, game bi variety meats.	irds and variety meats: prepares meats and	d game meats, poultry and game bird	s, and
Fish and seafood: prepares fin	fish and seafood.		
· · · · · · · · · · · · · · · · · · ·	res sandwiches, salads, condiments, preser	<del>_</del>	
marinades, rubs and brines.	es hors d'oeuvres and other finger foods, ch		
, ,	ds and desserts: prepares dough-based pro toppings and sugar works; assembles cake:	•	· •
		Tota	l Hours
I Certify The Above Hours Are	Accurate		
	Date (DD/MM/YY)	Apprentice/Tradespe	erson (signature)
I Certify The Above Hours Are Accurate			
	Date (DD/MM/YY)	Employer Represent	ative (signature)
_		Employer Represent	ative (print name clearly)
For Commission Use On			
Time Assessed:	Approved By:	Da <sup>_</sup>	te: (DD/MM/YY)



