



2140 Hamilton Street
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Form 6A Verification of on the Job Experience

PLEASE PRINT CLEARLY

Apprentice/Tradesperson _____ PSE# _____

Current Address _____ City _____ Postal Code _____ Phone Number _____

Employer (Firm Name) _____ Name and Certificate Number of Supervising Journeyman _____

Address of Employer _____ City _____ Postal Code _____ Phone Number _____

Processor	Trade Time Exposure In Hours
Period of Employment _____ to _____ (DD/MM/YY) (DD/MM/YY)	
Type of Work (Hours shown apply to Apprentices, with 1.5 times the hours applying to a Tradesperson)	
Prepares Fresh Products:	
Making fresh sausage. (A minimum of 100 hours is required in each work activity to achieve certification)	
Preparing meat blocks. (A minimum of 100 hours is required in each work activity to achieve certification)	
Preparing seasonings. (A minimum of 100 hours is required in each work activity to achieve certification)	
Prepares Cured/Smoked Ingredients:	
Making and preparation of sausage, pork, beef and poultry products. (A minimum of 100 hours is required in each work activity to achieve certification)	
Creates Value-added Products:	
Selecting meat/poultry. (A minimum of 100 hours is required in each work activity to achieve certification)	
Seasoning meat/poultry. (A minimum of 100 hours is required in each work activity to achieve certification)	
Marinating meat/poultry. (A minimum of 100 hours is required in each work activity to achieve certification)	
Total Hours	

I Certify The Above Hours Are Accurate _____
 Date (DD/MM/YY) _____ Apprentice/Tradesperson (signature) _____

I Certify The Above Hours Are Accurate _____
 Date (DD/MM/YY) _____ Employer Representative (signature) _____

 Employer Representative (print name clearly)

For Commission Use Only		
Time Assessed: _____	Approved By: _____	Date: _____ (DD/MM/YY)