

# APPRENTICESHIP AND OCCUPATIONAL CERTIFICATION

## Board Order

*This is an order of the New Brunswick Apprenticeship and Occupational Certification Board made pursuant to section 13 of the Apprenticeship and Occupational Certification Act.*

**Title:** Tasks, Activities and Functions of a Designated Occupation

**Category:** Voluntary

**Occupation:** Cook

**Board Order Number:** V063.1

**Board Order Date:** January 17, 2013

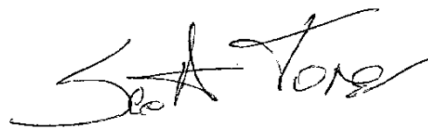
**Effective Date:** December 1, 2013

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### SCOPE OF THE OCCUPATION

The cook occupation includes

- (a) the presenting of a variety of foods using various cooking methods and recipes in a commercial environment while taking into consideration all of the requirements involved in the preparation of a meal or a dish;
- (b) the maintaining of an acceptable standard of sanitation and personal hygiene;
- (c) the operating, cleaning and preventative maintenance of electrical, steam and gas kitchen equipment and kitchen smallwares;
- (d) the adapting and converting of recipes;
- (e) the controlling and maintaining of inventory including requisitioning, receiving, storing, and rotating of food and ancillary items according to industry standards;
- (f) the planning of menus including dishes and portion size and the calculating of food and labour cost requirements; and
- (g) the processing of food in preparation for chilling and freezing.



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Chair  
Apprenticeship and Occupational Certification Board