

Chef - 313.361.014 Work Schedule (6,000 hours)

The following schedule of work experience is intended as a guide. It need not be followed in any particular sequence, and it is understood that some slight adjustments may be necessary in the hours allotted for different work experience. In all cases, the apprentice is to receive sufficient experience to become fully competent in all work processes which are a part of the trade. The apprentice will be fully instructed in safety and OSHA requirements.

- A. SYSTEM AND ORDER IN THE KITCHEN (160 Hours)
Washing dishes, cleaning pots and pans, keeping kitchen clean and sanitary
- B. VEGETABLE STATION (800 Hours)
Cooking of vegetables and their preparation
- C. FRY COOK (800 Hours)
Frying of meats, eggs, vegetables, poultry, and such other foods as are customarily fried. This shall also include the art of deep fat frying
- D. COLD MEAT STATION (1000 Hours)
Pantry work and hotel butchering. Preparation of appetizers, preparation of appetizers, preparation of cold meats for serving, making of garnishes and making of table centers. Learning the preparation of salads, sandwiches, etc. The carving and butchering of meat, fish and poultry as customarily carried on in a kitchen.
- E. ROAST COOK AND BROILER (1000 Hours)
Roasting of meats, garnishing, fundamentals of making gravy and sauce. Broiling of all meats, fish and fowl.
- F. SECOND COOK AND SWING MAN (1168 Hours)
Preparation of DuJour entrees, soups and sauces. The performance of such other duties as are customarily performed by a second cook. Substituting in various stations of the kitchen as needed.
- G. MENU MAKING (120 Hours)
During the term of apprenticeship the apprentice shall be taught balanced menu making and percentages as he progresses. Study proven recipes to determine quantities needed for a given number. Ordering food stuffs in connection with daily menu.

H. SUPERVISION (520 Hours)

During the term of apprenticeship the apprentice shall be taught supervision of the kitchen, assignment of cooks and proper timing of cooking in preparing a meal to be served at a specified time.

I. RELATED INSTRUCTION (432 Hours)

TOTAL - 6,000 Hours

WAGE SCHEDULE

0 - 1000	Hours	_____
1001 - 2000	Hours	_____
2001 - 3000	Hours	_____
3001 - 4000	Hours	_____
4001 - 5000	Hours	_____
5001 - 6000	Hours	_____
Journeyman	Rate	_____