

## Chef - 313.361.014 Work Schedule (8,000 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 part of the trade. The apprentice will be fully instructed in safety and OSHA requirements. Training program would not necessarily follow a chronological order.

### A. PASTRY DEPARTMENT (675 Hours)

1. Will become competent in the manufacture
  - a. Breads
  - b. Pastries
  - c. Desserts
  - d. Decorative sugar work
  - e. Ice cream work

### B. PANTRY DEPARTMENT (676 Hours)

1. Will become fully conversant of all phases
  - a. Salads
  - b. Cold meats
  - c. Sandwiches
    1. And handling of all foods prepared from this work station

### C. GARDE-MANAGER AND BUTCHERING (1294 Hours)

1. Wide experience in butchering
2. Yield tests
3. Qualities & storing of perishable meats and fish
4. Manufacturing of large buffet pieces
  - a. Decorative cold larder work
  - b. Ice carving
5. Study the systems of advance preparation to feed the various stations in the kitchen as their needs may arise.

### D. FRY STATIONS (768 Hours)

1. Will incorporate the frying
  - a. Meats
  - b. Eggs
  - c. Vegetables
  - d. Poultry
2. General knowledge of deep fat frying, with the production and service of breakfast.

- E. BROILER STATION (768 Hours)
  - 1. Roasting and broiling of all meats and fish
  - 2. With associated garnished
  
- F. SAUCE STATION (768 Hours)
  - 1. Basic garnishes
  - 2. General preparation work toward becoming a first-class cuisine
    - a. Major work station in the kitchen
  
- G. BANQUET PREPARATION (1800 Hours)
  - 1. Bulk cooking
  - 2. Ordering of quantities in advance
  - 3. Preparation of foods for service at a specified time
  
- H. TOURNANT (TURN COOK) (675 Hours)
  - 1. Complete revision of all the courses that apprentice has preciously undertaken
    - a. To enable apprentice to replace anyone in the kitchen, as the need arises
  
- I. RELATED INSTRUCTION (576 Hours)
  - 1. Weekly technical classroom instruction is given
    - a. Specialized and related areas
    - b. Food sanitation & food handling
    - c. Safety program

**TOTAL 8,000 HOURS**

**WAGE SCHEDULE**

0 - 1000	Hours	_____
1001 - 2000	Hours	_____
2001 - 3000	Hours	_____
3001 - 4000	Hours	_____
4001 - 5000	Hours	_____
5001 - 6000	Hours	_____
6001 - 7000	Hours	_____
7001 - 8000	Hours	_____
Journeyperson	Rate	_____