

NBTAP Secondary Pre-Apprenticeship



Over the course of the NBTAP Employment experience, student apprentices should observe, and perform, some of the following trade skills under the supervision of a qualified journeyperson.

IMPORTANT NOTE: Students, as part of your NBTAP summer experience, you will be required to maintain a Secondary Pre-Apprenticeship Logbook. **Please be sure to obtain a copy of your NBTAP Logbook from your School Champion or the Pre-Apprenticeship Coordinator PRIOR to starting your employment placement.**



Cook: Trade Related Skills

- Applies principles of safe work environment
- Uses personal protective equipment
- Maintains knives
- Communicates with others
- Maintains equipment and appliances
- Organizes work kitchen
- Uses documentation
- Maintains inventory
- Receives products
- Performs portion control
- Plates finished product
- Stores products
- Selects and processes ingredients (salad, sandwiches, cheese, dairy-related ingredients)
- Selects fruits, vegetables, meats, fish, salad ingredients, herbs, and spices
- Cooks and assembles pasta dishes
- Maintains safe condition and temperature of finished products

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CONTACT US

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