

Trade Description

Prepares food and meals in hotels, restaurants and institutions

Sector: Service

Key Skills or Attributes:

Creativity, keen sense of taste and smell, precision, good memory, knowledge of health information. Organizational skills, ability to multi-task, work independently & as part of team. Communications, math and customer services skills

Other Considerations (if applicable):

Maintain quality and ensure food safety and sanitation. Stand for extended periods, function in close quarters. Heavy lifting. Risk of burns, cuts, slips and falls.

National Occupational Analysis: <http://www.red-seal.ca/tr.1d.2@-eng.jsp?tid=54>

Apprenticeable	Y	Trade Regulation Exists	Y
Journeyman to Apprentice Ratio	1:1	Compulsory Certified - ATQA	N
Red Seal	Y	Compulsory Certified - Other	N

Applicable Legislation or Regulatory Authority:

Apprenticeship and Trades Qualifications Act

Trade Regulation Under Review: No

Order in Council Date: 10/6/2009

Training Pathways

Trades Qualifier Hours: 9000 **Apprenticeship Hours:** 6000

Training Standards: Y **Technical Training Available:** Y

Available Training Options (if applicable)	
Program Name:	Provider:
Cooking Program	<i>Memorial High School</i>
Cooking Certificate (1 yr)	<i>NSCC</i>
Culinary Arts Diploma (2 yr co-op)	<i>NSCC</i>
Line Cook Certification Program	<i>emerit</i>

Pre-apprenticeship Statistics

Program Name:	Cooking		
Program Length:	1 Yr	Program Location:	Pictou

Fall 2014-15 Applications 1st choice:	36	Enrolment 2014:	19
2nd choice:	20	Average Age:	26.2
Graduations 2014:	12	% Female:	37.0%

Program Name:	Culinary Arts		
Program Length:	2 Yr	Program Location:	Akerley, Kingstec, Lunenburg, Marconi, Strait Area

Fall 2014-15 Applications 1st choice:	325	Enrolment 2014:	225
2nd choice:	127	Average Age:	23.4
Graduations 2014:	73	% Female:	49%

Program Name:			
Program Length:		Program Location:	

Fall 2014-15 Applications 1st choice:		Enrolment 2014:	
2nd choice:		Average Age:	
Graduations 2014:		% Female:	

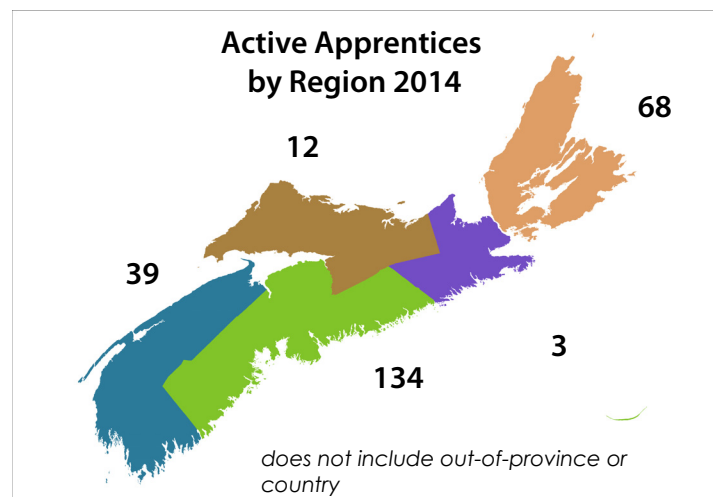
Program Name:			
Program Length:		Program Location:	

Fall 2014-15 Applications 1st choice:		Enrolment 2014:	
2nd Choice:		Average Age:	
Graduations 2014:		% Female:	

Apprenticeship Statistics

Active Apprentices

As of Dec. 31, 2014	256
As of Dec. 31, 2013	292
# Female 2014	112
# Female 2013	129
New Apprentices 2014	63
Youth Apprentices 2014, Ages 16-19	3



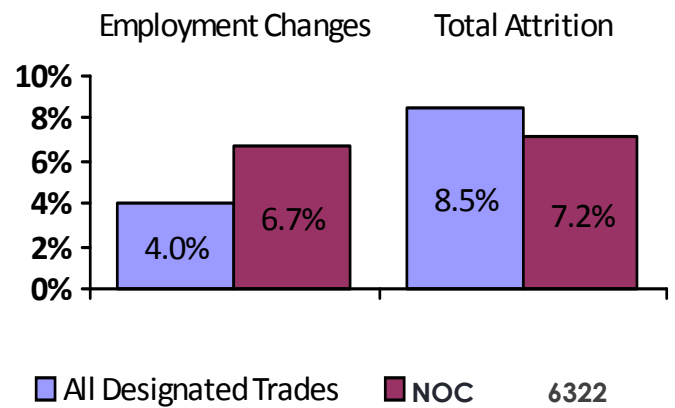
Apprenticeship Statistics

Certificates of Qualifications (CQ) Issued, 2014	
<u>Apprentices</u>	14
Pass Rate (CQ)	61
Red Seals Issued 2014	14
<u>Trade Qualifiers</u>	11
Pass Rate (CQ)	65
Red Seals Issued 2014	11
Active Employers w/Apprentices	141
Technical Training Attendance	0
Training Sessions Cancelled	1

Employment Outlook

Employment Prospect Call (2014-16): Good
(good, fair, undetermined)

Employment Forecast (2014-16)



Total attrition=retirements+deaths

Workforce Statistics

2011 NOC Title: Cooks
2011 NOC Group: 6322

Main Industries	NAICS Code	Employment Share (%)
1 Food services and drinking places	722	67.6%
2 Other Industries	Other	19.3%
3 Accommodations services	721	7.2%

	NS	Canada		NS	Canada
Employment Change, 2006-11:	-315	-4265	Employment 2011:	5560	192540
Median Age (years):	35	35	% Females:	51	43
EI Claims, Average Monthly 2014:	1014	NA	% Self-employed:	3	4
Median Employment Income (\$):	13,450	14,900	% in a CMA/CA:	64	81
Temporary Resident Work Permits, 2014 (as of Q2 2015)	106	3371	% with post-secondary credential:	44	37

Resources

Careers Nova Scotia <http://careers.novascotia.ca/occupation/323>