



Cook 2008

Inter-provincial examinations – Tasks and related number of questions

Number of questions on each exam – 150

Block	Task	Number of Questions
A- Occupational Skills		18
	Task 1 – Maintains tools and equipment	3
	Task 2 – Organizes work	2
	Task 3 – Manages information	2
	Task 4 – Manages products and supplies	3
	Task 5 – Performs routine trade activities	3
	Task 6 – Practices food safe procedures	5
B – Stocks, Soups and Sauces		21
	Task 7 – Prepares stocks	6
	Task 8 – Prepares thickening and binding agents	3
	Task 9 – Prepares soups	5
	Task 10 – Prepares sauces	5
	Task 11 – Prepares marinades and brines	2
C – Produce		14
	Task 12 – Prepares vegetables	6
	Task 13 – Prepares fruit	5
	Task 14 – Prepares herbs and spices	3
D – Pastas, Pulses, Grains and Nuts		13
	Task 15 – Prepares pastas	7
	Task 16 – Prepares pulses, grains and nuts	6
E – Meat, Poultry and Game		25
	Task 17 – Prepares meat and game meat	12
	Task 18 – Prepares poultry and game birds	10
	Task 19 – Prepares variety meats	3
F – Fish and Seafood		19
	Task 20 – Prepares fish	11
	Task 21 – Prepares shellfish	8

Block	Task	Number of Questions
G – Garde-Manger		15
	Task 22 – Prepares salads	4
	Task 23 – Prepares hors d'oeuvres	3
	Task 24 – Prepares sandwiches	3
	Task 25 – Prepares pâtés and terrines	2
	Task 26 – Prepares condiments and accompaniments	2
	Task 27 – Prepares aspics, jellies and glazes	1
H – Dairy and Egg Products and Alternatives		10
	Task 28 – Prepares cheese and dairy-related dishes	6
	Task 29 – Prepares eggs and egg-related dishes	4
I – Baked Goods and Desserts		15
	Task 30 – Prepares dough	3
	Task 31 – Prepares batters	2
	Task 32 – Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	3
	Task 33 – Prepares dessert sauces	2
	Task 34 – Assembles cakes	2
	Task 35 – Prepares pastries and pies	2
	Task 36 – Prepares chocolate	1