

Please print clearly and return to the address noted above

**Trade: Cook (0147)**

**APPLICATION PACKAGE INFORMATION:**

Please review the contents of this package prior to completing.

This package contains all of the information and forms you need to apply to challenge the Inter-Provincial Examination for the trade of **Cook**. The purpose of this package is to assist you in collecting the information necessary for us to complete the assessment of your application. Propel will assess your work experience to determine whether you qualify to challenge the examination based on the information you supply.

Your assessment will be processed within *10 business days of receipt of your complete information* and Propel will notify you in writing with the results of your assessment. Your results will also be sent to ITA to proceed with scheduling your exam. We can not process incomplete applications; to avoid delays in processing please be sure to include all required information and original documents, as your application will not be processed until missing information is received.

**Forms:**

1. **Document Checklist** (page 2). Reference for applicant.
2. **Inter-Provincial Examination Information** (page 3). Reference for applicant.
3. **Application to Challenge Inter-Provincial Examination** (page 4). To be completed by applicant.
4. **Applicant Work Experience Information** (page 5). To be completed and signed by applicant.
5. **Employer Declaration** (pages 6 - 8). There must be a completed and signed original *Employer Declaration* form for any current or previous employers listed on the *Applicant Work Experience Information* form, (see page 5 - section B).
6. **Statutory Declarations** (pages 9 - 12) to be completed by applicant *if required*. See page 9 for additional information on Statutory Declarations.

**All Documents must be originals and submitted in English. Translations of documents in languages other than English must be done by a Certified Translator**

- You are responsible for the cost of translation services.
- For a list of certified translators, contact the Society of Translators and Interpreters of British Columbia, or visit their web site at <http://www.stibc.org/directory.php>.

If you have any questions regarding the completion of this Challenge Assessment application, please contact **Propel**, the Industry Training Organization (ITO) sanctioned by the ITA to manage the Cook Trade. See above for contact information or send an email to:

[info@go2propel.ca](mailto:info@go2propel.ca)

Please print clearly and return to the address noted above

## DOCUMENTATION CHECKLIST

To avoid delays in processing, please use the following checklist to ensure the required documentation is attached to your application and all forms are complete. **We can not process incomplete applications.**

### Steps to Prepare Your Inter-Provincial Examination Challenge Application.

#### 1) Prepare Documents

- All documents, including letters and certificates, must be *originals* or *certified true copies of originals*, in the English language.
- Any translations have been performed by Certified Translators.
- Make sure that *the Dates of Employment* and *Total # of Hours of Experience* on the **Applicant Work Experience Information** form (page 5) matches the *Dates of Employment* and *Total # of Hours of Experience* on the **Employer Declaration – Part 1** form (page 6).

#### 2) Gather Documents

- Application to Challenge** (page 4). Complete and note method of payment for the \$120.00 assessment fee that must accompany the application.
- Applicant Work Experience Information** (page 5). Applicant completes and signs.
- Employer Declaration Part 1 & 2** (pages 6-8). Include a completed and signed Employer Declaration Part 1 & 2 for each of the current or previous employers listed on the Applicant Work Experience Information forms (page 5).
- Statutory Declaration** (pages 9-12) only required in situations when an Employer Declaration is not available.

#### 3) Submit Documents and Payment - cheques or money orders should be made payable to Industry Training Authority (ITA) To:

Propel  
Suite 450, One Bentall Centre  
505 Burrard Street, PO Box 59  
Vancouver, BC V7X 1M3

Please print clearly and return to the address noted above

## INTER-PROVINCIAL EXAMINATION INFORMATION

The following information is offered as a guide to make you aware of the topics that will be covered in the inter-provincial theoretical examination. For more detail on the topics covered in each of the Blocks, please consult the Red Seal website – [www.red-seal.ca](http://www.red-seal.ca) and consult the National Occupational Analysis (NOA) for Cook.

Block	Title	Exam Weightings
A	Occupational Skills	12%
B	Stocks, Soups, and Sauces	12%
C	Vegetables and Fruit	9%
D	Pastas and Farinaceous Products	7%
E	Game, Meats, and Poultry	13%
F	Fish and Seafood	10%
G	Garde-Manger	9%
H	Dairy and Egg Products	7%
I	Convenience Foods and Beverages	5%
J	Baked Goods	7%
K	Desserts	9%

- This is a multiple choice examination.
- Maximum time allowed for this examination is 3 hours.
- Passing Standard is 70%.
- This information is subject to change without notice; consult the relevant program profile on the ITA website at [www.itabc.ca](http://www.itabc.ca).

Please print clearly and return to the address noted above

**A. Applicant's Information**

Registration Number / Individual ID:		If you do not have an Individual ID number, ITA will create and enter one for you upon registration of the challenge application.		
Legal Last Name:		Legal First Name:		Legal Middle Name (s):
Date of Birth (YYYY/MM/DD):		Gender: <input type="checkbox"/> Male <input type="checkbox"/> Female		
Suite Number:	Mailing Address:			
City:	Province: B.C.	Postal Code:	Email:	
Daytime Telephone Number: (      )	Home Telephone Number: (      )	Fax Number: (      )		

**B. Examination Details**

Is this examination a re-write? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, please provide date of last exam: _____	Please indicate the earliest date you are available to write this examination (YYYY/MM/DD):
Please indicate your preferred location for examination: <input type="checkbox"/> ITA Customer Service <input type="checkbox"/> Vernon <input type="checkbox"/> Victoria <input type="checkbox"/> Maple Ridge <input type="checkbox"/> Chilliwack <input type="checkbox"/> Prince George <input type="checkbox"/> Other (please indicate) _____.	

**C. Fees**

All Certificate of Qualification or Inter-Provincial (IP) examination challenge applicants must pay a \$120.00 assessment fee to verify previous work experience (time in the trade). There is no additional fee to write the Certificate of Qualification or IP exam. If a re-write is required, there is no fee for the first one, but a \$100.00 fee for all subsequent re-writes.

If you are applying to challenge this certification, you will have 12 months from the date of your ITA approval letter to write and pass the challenge exam. If you have not passed the challenge exam after 12 months, you must reapply.

Payment of Assessment Fee made by:	<input type="checkbox"/> Credit card (receipt attached) or write confirmation number here: _____ Credit card payment can be made online via the Forms & Fees page on the ITA Website. If unable to pay online, phone ITA Customer Service.
	<input type="checkbox"/> Cheque or money order (attached)
	<input type="checkbox"/> Cash or debit (paid in person at ITA)

**For Office Use Only**

Date Screened:	Missing Information	Results
Application Status <input type="checkbox"/> Application Complete – Assigned to Assessor <input type="checkbox"/> Application Incomplete – Returned to Applicant		Hours: Required: 8,100 Reported: Scope: Required: 70% (weighted) Reported:

Please print clearly and return to the address noted above

**Applicant Work Experience Information**

<b>TRADE: COOK (0147)</b>
---------------------------

**A: Applicant Information**

Legal Last Name:	Legal First Name:	Legal Middle Name(s):
------------------	-------------------	-----------------------

To qualify to challenge an Inter-Provincial examination as a **Cook**, you must provide proof of having worked a minimum of **8,100 hours** performing the tasks listed on the *Employer Declaration* (page 6). In general your combined work experience should cover at least 70% of the tasks listed in Part 2 of the Employers Declaration (pages 7 & 8).

**B: Employment Summary Information**

Name of Organization/Employer(s) *	Dates of Employment	Total # of Hours of Experience
	From:                      To: (YYYY/MM/DD)	
	From:                      To: (YYYY/MM/DD)	
	From:                      To: (YYYY/MM/DD)	
	From:                      To: (YYYY/MM/DD)	

**\*Note:** An *Employer Declaration* form (pages 6 to 8) must be completed by each of the Employers listed above. See *Employer Declaration* "Instructions to Employers" for additional information.

**C: Signature**

**Privacy Statement**

The Industry Training Authority is committed to protecting the privacy of any personal information you may provide when filing an application form with us. The Industry Training Authority will not use or share any personal information provided by the applicants except with the consent of the individual to whom the information relates or as otherwise authorized by the Freedom of Information and Protection of Privacy Act.

**Certification and authorization for collection, use and disclosure of personal information**

"I certify that the information that I, as an individual applying to either challenge this certification, or be granted Supervision and Sign-off Authority for apprentices in this trade, have provided is accurate and I understand and agree that ITA reserves the right to verify the accuracy of such information. I agree to allow ITA, in accordance with the BC Freedom of Information and Protection of Privacy Act, to use and provide to others the personal information I have provided on this form, as well as any other information necessary, for the purpose of administering the apprenticeship training program I'm seeking to challenge or receive Supervision and Sign-off Authority for, including the application process, program delivery, evaluation and certification. I authorize ITA to provide my personal information for the previously stated purpose to apprenticeship officials in other jurisdictions, my present and future sponsors, educational institutions, private trainers and to other agencies, regulatory authorities and ministries of municipal, provincial and federal governments where the information is necessary for them to fulfill their legal responsibilities and/or manage apprenticeship-related programs. I also authorize ITA to make the status of my certification and apprenticeship publicly available."

Applicant Name (Please Print):	Applicant Signature:	Date: (YYYY/MM/DD)
--------------------------------	----------------------	--------------------

Please print clearly and return to the address noted above

## Employer Declaration – Part 1

**Each Employer listed on your Applicant Work Experience Information form (page 5) must complete an Employer Declaration Form. Please make additional copies as required.**

### A. Applicant's Name

Legal Last Name:	Legal First Name:	Legal Middle Name (s):
------------------	-------------------	------------------------

### B. Employer Information

Name of Organization/Employer/Business:		Contact Name (Person Signing Declaration):	Contacts Position / Title:
Suite Number:	Street Number and Name		
City:	Province:	Postal Code::	
Telephone Number: ( )	Fax Number: ( )	E-Mail Address:	

### C. Employment Information

Dates of Employment (YYYY/MM/DD)	Total Number of Hours of Experience
From: To:	

### Instructions to Employers:

The Employer Declaration is comprised of Part 1 (page 6) and Part 2 (pages 7 & 8). The information that you provide will be used to assess and to validate the applicant's work experience in the trade of **Cook**. Assessment applications will not be processed until missing information is received.

Please print clearly and return to the address noted above

## Employer Declaration – Part 2

Please indicate how often the applicant has performed all of the tasks listed during the period of employment with the organization indicated on Part 1 of the Employer Declaration. The relative weight of the various blocks of tasks are indicated on the assessment checklist.

**Frequently:** *Performed this task on a daily or weekly basis, and is able to perform it competently unsupervised.*  
**Occasionally:** *Performed this task infrequently or always under the supervision of a more experienced cook.*  
**Never:** *Has never performed this task, or has only performed it a few times.*

How often has the applicant performed the following tasks?		Frequently	Occasionally	Never
<b>A</b>	<b>Occupational Skills – 12%</b>			
1	Participates in menu planning	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Maintains sanitary standards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Participates in production procedures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Reviews cost controls	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Maintains standard industry practices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>B</b>	<b>Stocks, Soups and Sauces – 12%</b>			
6	Prepares thickening agents	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Prepares stocks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	Prepares soups	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Prepares sauces	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>C</b>	<b>Vegetables and Fruit – 9%</b>			
10	Prepares vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Prepares fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>D</b>	<b>Pastas and Farinaceous Products (Starches) – 7%</b>			
12	Prepares pastas	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Prepares farinaceous products (starches)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>E</b>	<b>Game, Meats and Poultry – 13%</b>			
14	Prepares game	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Prepares meats	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Prepares poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>F</b>	<b>Fish and Seafood – 10%</b>			
17	Prepares fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Prepares seafood	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>G</b>	<b>Garde-Manger – 9%</b>			
19	Prepares salads (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Prepares hors d'oeuvres (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Prepares sandwiches (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Prepares platters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Prepares pâtés and terrines	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Prepares condiments and accompaniments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Prepares aspics, jellies and glazes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please print clearly and return to the address noted above

**Employer Declaration – Part 2 (continued)**

Please indicate how often the applicant has performed all of the tasks listed during the period of employment with the organization indicated on Part 1 of the Employer Declaration.

**Frequently:** Performed this task on a daily or weekly basis, and is able to perform it competently unsupervised.  
**Occasionally:** Performed this task infrequently, or always under the supervision of a more experienced cook.  
**Never:** Has never performed this task, or has only performed it a few times.

How often has the applicant performed the following tasks?		Frequently	Occasionally	Never
<b>H</b>	<b>Dairy and Egg Products – 7%</b>			
26	Prepares egg dishes and accompaniments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Prepares cheese related dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Prepares milk related dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>I</b>	<b>Convenience Foods and Beverages – 5%</b>			
29	Prepares convenience foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Prepares beverages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>J</b>	<b>Baked Goods – 7%</b>			
31	Prepares doughs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Prepares batters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	Finishes bakery products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>K</b>	<b>Desserts – 9%</b>			
34	Prepares creams, mousses and fillings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35	Assembles cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36	Prepares pastries and pies	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	Prepares frozen desserts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	Prepares dessert sauces	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	Prepares chocolate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Certification:**

I certify that the information I (as employer) have provided is accurate. (Note: Collection and protection of personal information on this form is in accordance with the provisions of the *Freedom of Information and Protection of Privacy Act*.)

Applicant's Name (Please Print):	Employer Signature:	Date: (YYYY/MM/DD)
----------------------------------	---------------------	--------------------

Please print clearly and return to the address noted above

## Statutory Declarations

A Statutory Declaration form may be used to document time worked in a trade when applying to challenge an Inter-Provincial examination **only due to the following circumstances**:

1. The firm is no longer in business and the principals cannot be located.
2. The owner/manager is deceased and complete employment records are not available.
3. The firm is located overseas and extreme difficulties are encountered in trying to get the documentation.
4. The applicant has been self-employed as an owner/operator of a business.
5. A firm refuses to issue a letter to document time worked in a trade.

A Statutory Declaration, using the form that is provided on pages 10 - 12 of this package, must be completed **for each place of employment** for which you are unable to provide an Employer Declaration.

**Important:** The Statutory Declaration form is comprised of **Part 1 (page 10) and Part 2 (pages 11 & 12)**. It must be completed for each place of employment you cannot obtain documentation for, and must be sworn before a Lawyer, Notary Public, or Commissioner of Oaths for the Province of British Columbia. Please make additional copies of the Statutory Declaration form as needed.



Please print clearly and return to the address noted above

## Statutory Declaration – Part 2

Please check the boxes to indicate how often you performed all of the tasks listed during the period of employment with the organization indicated on Part 1 of the Statutory Declaration. The relative weight of the various blocks of tasks are indicated on the assessment checklist.

**Frequently:** *Performed this task on a daily or weekly basis, and am confident in my ability to perform it unsupervised.*  
**Occasionally:** *Performed this task infrequently, or always under the supervision of a more experienced cook.*  
**Never:** *I have never performed this task, or have only performed it a few times.*

How often have you performed the following tasks?		Frequently	Occasionally	Never
<b>A</b>	<b>Occupational Skills – 12%</b>			
1	Participates in menu planning	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Maintains sanitary standards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Participates in production procedures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Reviews cost controls	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Maintains standard industry practices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>B</b>	<b>Stocks, Soups and Sauces – 12%</b>			
6	Prepares thickening agents	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Prepares stocks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	Prepares soups	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Prepares sauces	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>C</b>	<b>Vegetables and Fruit – 9%</b>			
10	Prepares vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Prepares fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>D</b>	<b>Pastas and Farinaceous Products (Starches) – 7%</b>			
12	Prepares pastas	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Prepares farinaceous products (starches)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>E</b>	<b>Game, Meats and Poultry – 13%</b>			
14	Prepares game	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Prepares meats	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Prepares poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>F</b>	<b>Fish and Seafood – 10%</b>			
17	Prepares fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Prepares seafood	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>G</b>	<b>Garde-Manger – 9%</b>			
19	Prepares salads (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Prepares hors d'oeuvres (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Prepares sandwiches (hot and cold)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Prepares platters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Prepares pâtés and terrines	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Prepares condiments and accompaniments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Prepares aspics, jellies and glazes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please print clearly and return to the address noted above

**Statutory Declaration – Part 2 (continued)**

Please check the boxes to indicate how often you performed all of the tasks listed during the period of employment with the organization indicated on Part 1 of the Statutory Declaration.

**Frequently:** Performed this task on a daily or weekly basis, and am confident in my ability to perform it unsupervised.  
**Occasionally:** Performed this task infrequently, or always under the supervision of a more experienced cook.  
**Never:** I have never performed this task, or have only performed it a few times.

How often have you performed the following tasks?		Frequently	Occasionally	Never
<b>H</b>	<b>Dairy and Egg Products – 7%</b>			
26	Prepares egg dishes and accompaniments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Prepares cheese related dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Prepares milk related dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>I</b>	<b>Convenience Foods and Beverages – 5%</b>			
29	Prepares convenience foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Prepares beverages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>J</b>	<b>Baked Goods – 7%</b>			
31	Prepares doughs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Prepares batters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	Finishes bakery products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>K</b>	<b>Desserts – 9%</b>			
34	Prepares creams, mousses and fillings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35	Assembles cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36	Prepares pastries and pies	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	Prepares frozen desserts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	Prepares dessert sauces	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	Prepares chocolate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

I solemnly declare that the information provided in this Declaration, to the best of my knowledge, is true.

Applicant's Name (Please Print):	Applicant's Signature:	Date: (YYYY/MM/DD)
----------------------------------	------------------------	--------------------

This section to be completed by:		<b>Declaration of Official</b>	
Last Name:		First Name:	
Occupation: : <input type="checkbox"/> Commissioner of Oaths <input type="checkbox"/> Notary Public <input type="checkbox"/> Lawyer			
Address:			
Telephone Number:		Declared before me on Date: (YYYY/MM/DD)	
Signed at: (City, Province)		Signature of Official:	