



Cook

Inter-provincial examinations – Tasks and related number of questions

Based on 2016 NOA

Block	Task	Number of Questions
A- Safety and Sanitation		11
	Task 1 – Performs safety-related functions	4
	Task 2 – Practices food safety procedures	7
B- Common Occupational Skills		12
	Task 3 – Maintains tools and equipment	2
	Task 4 – Organizes work	2
	Task 5 – Manages information	1
	Task 6 – Manages products and supplies	2
	Task 7 – Performs culinary trade activities	3
	Task 8 – Prepares food according to health and dietary restrictions	2
C- Produce		11
	Task 9 – Prepares herbs and spices	2
	Task 10 – Prepares vegetables (including potatoes)	5
	Task 11 – Prepares fruit	4
D- Stocks and Soups		12
	Task 12 – Prepares stocks	4
	Task 13 – Prepares thickening and binding agents	2
	Task 14 – Prepares soups	4
	Task 15 – Prepares marinades and brines	2
E – Sauce		12
	Task 16 – Prepares sauces	9
	Task 17 – Prepares dessert sauces	3
F – Dairy and Egg Products and Alternatives		9
	Task 18 – Prepares cheese and dairy-related dishes	4
	Task 19 – Prepares eggs and egg-related dishes	5
G – Pastas		9
	Task 20 – Prepares pastas	5
	Task 21 – Prepares assembled pastas	4
H - Grains, Seeds, Pulses, Nuts, and Soy and Wheat-based proteins		11
	Task 22 – Prepares grains and seeds	4
	Task 23 – Prepares pulses and nuts	4
	Task 24 – Prepares soy and wheat-based proteins.	3
I - Meat, Poultry, Game and Game Birds		20
	Task 25 – Prepares meat and game meat	8
	Task 26 – Prepares poultry and game birds	8
	Task 27 – Prepares variety meats	4
J – Fish and Shellfish		17
	Task 28 – Prepares fish	9
	Task 29 – Prepares shellfish	8
K – Garde-Manger		13
	Task 30 – Prepares salads	3
	Task 31 – Prepares hors d'oeuvres	2
	Task 32 – Prepares sandwiches	3
	Task 33 – Prepares charcuterie	2
	Task 34 – Prepares condiments and accompaniments	2
	Task 35 – Prepares aspics, jellies and glazes	1
L – Baked Goods and Desserts		13
	Task 36 – Prepares dough-based products	3
	Task 37 – Prepares batter-based products	3
	Task 38 – Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	3
	Task 39 – Assembles cakes	1
	Task 40 – Prepares pastries and pies	2
	Task 41 – Prepares chocolate	1
		Total: 150