










EMPLOYER APPLICATION 2019

The **Serve it Up!** High School Culinary Internship is a program designed to promote awareness of culinary careers for high school students and aims to increase the number of youth choosing the cooks trade.

Serve it Up! provides students interested in pursuing a culinary career with the opportunity to gain hands-on experience through paid employment, while working under the guidance of a Red Seal Chef. If you are interested in having a student intern in your kitchen this summer, ensure you can meet the following commitments, and submit this form as outlined below.

EMPLOYER RESPONSIBILITIES

-  Provide a paid summer (July-August) work placement for a Cooks Trades Pre-Apprentice (min. 200 hours)
-  Work experience must include front line, prep work and other typical duties
-  Provide a safe work environment, in accordance with the Occupational Health and Safety Act
-  Participate in the selection process of program candidates
-  Ensure Red Seal Chef supervision of skills training and mentoring of the pre-apprentice
-  Participate in the on-going evaluation of the pre-apprentice (log book)
-  Abide by the Terms and Conditions contained in the Apprenticeship Trades and Qualifications Act, General Regulations and Trades Regulations where applicable

Name of the establishment	
Name of Red Seal Chef	
Contact Information: Phone Number Email Address Mailing Address	
# of Internship Positions Available	
Employer Signature	
Date	

BUILDING OUR FUTURE CULINARY TALENT



Please return by fax or email to:

Jill Hyndman
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