

U.S. Department of Labor Employment and Training Administration Office of Apprenticeship Training, Employer and Labor Services (OATELS) Washington, D.C. 20210	Distribution: A-541 Headquarters A-544 All Field Tech A-547 SD+RD+SAC+; Lab.Com	Subject: New Apprenticeable Occupation – CHIEF COOK (water transportation) <u>Code:</u> 200
Symbols: DSNIP/JLP		Action: Immediate

PURPOSE: To inform the Office of Apprenticeship Training, Employer and Labor Services (OATELS), Bureau of Apprenticeship and Training (BAT) Staff of a new apprenticeable occupation:

CHIEF COOK(water transportation)
O*NET Code: 35-1011.00
RAIS Code: 1053
Training Term: 4000.5 hours
Type of Training: Time - based

BACKGROUND: The CHIEF COOK is responsible for preparing meals and cooking foods of all types on a regular basis or for special functions; supervises and coordinates activities of cooks and workers engaged in food preparation; and collaborates with other personnel to plan and develop recipes and menus aboard marine transportation vessels.

A copy of the Work Process and Related Technical Instruction schedules are attached for your review.

If you have any questions, please contact the subject matter expert, James Penny at (202) 693-3815.

ACTION: BAT staff should familiarize themselves with the attached.

Attachment

WORK PROCESS SCHEDULE
CHIEF COOK (water transportation)
O*NET Code: 35-1011.00 RAIS Code: 1053

ON-THE-JOB TRAINING

<u>WORK PROCESS</u>	<u>HOURS</u>
1. Vessel Familiarization.....	16
Basic Seamanship (6)	
Personal Safety & Responsibility (3)	
Emergency/Disaster Preparedness (1)	
Vessel Familiarization Tour (6)	
2. Vessel Operations and Maintenance.....	29.5
Reporting Aboard, Vessel Safety and Sea Projects (6)	
Basic Marlinespike Seamanship (4.5)	
Basic Deck Operations and Maintenance (4)	
Bridge Operations and Watch standing (4)	
Valve Maintenance (3)	
Paints and Coatings (5)	
Fueling Operations and Environmental Procedures (3)	
3. Galley Familiarization	9
Equipment Identification (1)	
Knife Basics (2)	
Breakfast Cookery (2)	
Salad Preparation (2)	
Breads/Review (2)	
4. First Aid & Cardio-Pulmonary Resuscitation (CPR).....	11
Breathing Emergencies (2)	
Adult CPR (4)	
First Aid (3)	
Practical Evaluations (2)	
5. Apply Skills of Basic Fire Fighting.....	9
Breathing Apparatus Practical (1)	
Practical Exercises and Drills (8)	
6. Apply Skills of Water Survival.....	26
Propulsion Systems (10)	
Lifeboat Equipment (1)	
Types of Davits (9)	
Launching Procedures for Life Rafts (2)	
Using the Life Raft (2)	
Survival Methods (1)	
Signaling (1)	

7. Physical Education	35
Strength Training (11)	
Calisthenics (17)	
Cardiovascular Endurance (6)	
Teamwork and Safety (1)	
8. Duties and functions of storeroom.....	330
Receiving, issuing, storage, and care of refrigerators, foods, And, other supplies and participation in relative record work	
9. Vegetable station.....	500
Preparation and cooking of vegetables	
10. Fried foods	500
Preparation and cooking of foods which are customarily fried	
11. Meat cutting and preparation of poultry, seafood, and fish.....	560
12. Cold meat station.....	555
General functions of the cold-meat department, sandwiches, breading, garnishes, buffets, appetizers, decorating, and ornamental work	
13. Roast, cook, and broil.....	560
Roasting of meats, garnishing, and making meat gravy Broiling of all meats, fish, seafood, and fowl	
14. Pastry cook.....	860
Fundamental pastry work Basic bread and roll work	
TOTAL HOURS	4000.5

RELATED TECHNICAL INSTRUCTION

PHASE I (TWELVE-WEEK VOCATIONAL CURRICULUM)

15. Shipboard Sanitation	20
16. Galley Familiarization	12
17. First Aid & Cardio-Pulmonary Resuscitation (CPR).....	10
18. Basic Fire Fighting.....	21
19. Industrial Relations I	20
20. Water Survival.....	34

21. Vessel Familiarization.....	42
22. Vessel Operations and Maintenance.....	17.5
1. Physical Education.....	5
23. Social Responsibilities.....	27
TOTAL HOURS	208.5 hours

Phase III (Specialized Steward Department Training)

1. Introduction.....	2
2. Measurements.....	1
3. Recipe Conversion.....	4
4. Ingredients and their functions.....	2
5. Basic Mixing Methods.....	4
6. Steps of Yeast Dough Production.....	3
7. Controlling Fermentation.....	3
8. Cakes.....	3
9. Pies.....	2
10. Practical Examination.....	6
11. Review/examination/course critique.....	2
TOTAL HOURS	32