

Department of Labor & Industries
Apprenticeship Section
PO Box 44530
Olympia WA 98504-4530



REQUEST FOR REVISION OF STANDARDS

Rec'd 10.14.2021
Rec'd 12.9.2021

Eric Lawry
L&I apprenticeship coordinator

TO: Washington State Apprenticeship & Training Council

Teri Gardner 10-19-2021

From: YOUTH CULINARY APPRENTICESHIP PROGRAM #1939
(NAME OF PROGRAM STANDARDS)

Teri Gardner 12-10-2021

Please update our Standards of Apprenticeship to reflect the following changes.
Additions shall be underlined.
Deletions shall be ~~struck through~~.
See attached.

Authorized signatures

(chr.)

(sec.)

date:

Approved by:

Washington State Apprenticeship & Training Council

Secretary of WSATC:

date:

attach additional sheets if necessary

page 1 of 3

YOUTH CULINARY APPRENTICESHIP PROGRAM #1939

Sponsor Introductory Statement (Required):

~~The Spokane Public Schools CTE and New Tech Skill Center Culinary Arts apprenticeship program prepares our students for careers in the food service industry and establishes a foundation for further learning whether the students immediately pursue foodservice careers or go into hospitality management or culinary programs at a community college level or enter a related registered apprenticeship.~~

The Youth Culinary Apprenticeship Program is sponsored by Spokane Public Schools CTE and NEWTech Skill Center Culinary Arts Program. With the collaboration of local established employer representatives on the committee, this program prepares student apprentices for careers in the food service industry and establishes a foundation for further learning whether the students immediately pursue foodservice careers or go into hospitality management or culinary programs at a community college level or enter a related registered apprenticeship.

II. MINIMUM QUALIFICATIONS:

Education: Applicant shall be a current ~~Spokane Public Schools student~~. CTE ProStart student, or a High School student enrolled in a Culinary Arts program within the approved Geographic Area.

III. CONDUCT OF PROGRAM UNDER WASHINGTON EQUAL EMPLOYMENT OPPORTUNITY PLAN:

Selection Procedures:

1. Applications are available on a year around basis to all interested Spokane Public Schools CTE ProStart, or ~~NEWTECH~~ NEWTech Culinary Arts students, or a High School student enrolled in a Culinary Arts or ProStart program within the approved Geographic Area.

VII. APPRENTICE WAGES AND WAGE PROGRESSION:

A. Preparation Cook:

Step	Hour Range or competency step	Percentage of journey-level wage rate*
1	0000 - 1000	90 <u>94.00%</u>
2	1001 - 2000	95 <u>97.00%</u>

VIII. WORK PROCESSES:

A. Preparation Cook:

Approximate Hours/Competency Level

2. Prepare a variety of savory and sweet foods, such as meats, vegetables, breads and desserts, according to customers' orders or the supervisors' instructions, following approved procedures. Store food in designated containers and storage areas to prevent spoilage. Weigh or measure ingredients.....700

YOUTH CULINARY APPRENTICESHIP PROGRAM #1939

IX. RELATED/SUPPLEMENTAL INSTRUCTION:

(X) Other (specify): ~~Spokane Public Schools~~ Regional CTE ProStart and culinary arts curriculum; OSPI Framework for Food Production and Services.

X. ADMINISTRATIVE/DISCIPLINARY PROCEDURES:

A. Administrative Procedures:

3. Sponsor Procedures:

c. Reasonably consistent employment for minors and minor work hours is 20 hours, (or 28 hours with approved optional special variance), during a school week per defined school year. Reference LNI Teen Worker, <https://www.lni.wa.gov/WorkplaceRights/files/policies/esc41.pdf>, <https://lni.wa.gov/workers-rights/youth-employment/hours-of-work>.

d. Monthly Work Progress books must be filled out in a legible, proper manner, kept by the apprentice, and signed by the Chef and current ~~Spokane Public School CTE ProStart~~ Curriculum Instructor. This record must be submitted to current SPS Training Coordinator for committee review by the 5th of the next month.

i. During the school year an apprentice may work up to 20 OJT hours per week or 28 OJT hours if a Variance is in place. Multiple approved training agents may provide OJT hours during the week within the school year. The student shall inform the training agent and their ~~ProStart Curriculum~~ Curriculum Instructor to ensure allowable OJT hours are not exceeded during the week. It will be the responsibility of the ~~ProStart Curriculum~~ Curriculum Instructor to contact the training agent in a timely manner if a Variance is required.

j. Each apprentice must keep the apprenticeship committee or designee, ~~Culinary CTE Curriculum~~ Curriculum Instructor, and Employer apprised of their current contact information.