

Rocky Mountain Chefs of Colorado Apprenticeship Program Monthly Work Log

Name of Apprentice	Sponsoring House	Report Date: Month:
Executive Chef Signature	Sous Chef Signature	Apprentice Signature

Work Station	HOURS	Days of the Month																															This Month	Previous YTD Total	YTD Total				
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31							
Steward	160																																						
Breakfast	320																																						
Vegetable, Starch, Pasta	960																																						
Fabrication	280																																						
Broiler/Char-Grill	800																																						
Soup/Sauce	760																																						
Pantry/G.M.	960																																						
Cooking Techniques	1200																																						
Baker/Pastry	320																																						
Lead Cook	240																																						
TOTAL	6000																																						

TO THE APPRENTICE:

1. Complete this record daily.
2. Round hours to the nearest 1/2 hour.
3. Make neat and legible reports.
4. Attend weekly related instruction classes.
5. The craftsman that you will become is determined by what you put into your apprenticeship.
6. Always keep your originals.
7. Always keep your originals.

Once completed turn a COPY of this form in to class the first Class Day of every month.