BULLETIN 2017-35 May 18, 2017

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| U.S. Department of Labor  Employment and Training  Administration  Office of Apprenticeship (OA)  Washington, D.C. 20210 | Distribution:  A-541 Hdqtrs  A-544 All Field Tech  A-547 SD+RD+SAA+; Lab.Com  cid:image001.jpg@01D100EC.972066E0 | Subject: Revision to Existing Apprenticeable Occupations:  Cook (Hotel & Restaurant)  Housekeeper (Commercial, Residential, Industrial)  Code: 200.1 |
| Symbols: DPQSP/DMc | Action: Immediate |
| **PURPOSE:** To inform the staff of OA, State Apprenticeship Agencies (SAA), Registered Apprenticeship program sponsors, and other Registered Apprenticeship partners of revisions to existing apprenticeable occupations:    Chef de Parti  (Existing Title: Cook Hotel & Restaurant**)**  O\*NET-SOC Code: 35-2014.00  RAPIDS Code: 0663CB  Term: Competency-based  Type of Training: Competency-based  Room Attendant/Housekeeper  (Existing Title: Housekeeper (Commercial, Residential, Industrial)  O\*NET-SOC Code: 37-2012.00  RAPIDS Code: 0943CB  Term: Competency-based  Type of Training: Competency-based  **BACKGROUND:** The occupations Cook (Hotel & Restaurant) and Housekeeper (Commercial, Residential, Industrial) were submitted for revisions by Ms. Adine Forman, Executive Director, Los Angeles Hospitality Training Academy (LAHTA). The revisions to each of the occupations include offering alternative training terms for the Hospitality sector in the competency-based format.  The revised Cook (Hotel & Restaurant) and Housekeeper (Commercial, Residential, Industrial) will be added to the List of Occupations Recognized as Apprenticeable by OA when the list is reissued. The LAHTA Work Process Schedules and Related Instruction Outlines are attached.  If you have any questions, please contact Mr. Doug McPherson, Apprenticeship and Training Representative, Division of Program Quality, Standards and Policy at (202) 693-3783.  **ACTION:** OA staff should familiarize themselves with this bulletin and the attached Work Process Schedule and Related Instruction Outline, as a source for developing apprenticeship standards and/or providing technical assistance.  **NOTE:** This bulletin is being sent via electronic mail.  Attachments | | |