Competencies for Culinary Programs

1.  Examining Safety and Sanitation

* Symptoms common to food borne illness and prevention
* Personal hygiene/health practices
* Safe food production, storage and service procedures
* Safe use of cleaners and sanitizers
* Emergency procedures

2.  Applying Food-Preparation Techniques

* Basic knife skills
* Basic hand tools and utensil operation
* Basic equipment operation
* Basic use of pots and pans
* Reading and following basic recipe
* Food preparation from recipes
* Food presentation techniques
* Cooking/baking terms
* Hot and cold food preparation
* Dessert preparation

  3.  Math, Reading, and Science Skills

* Demonstrate reading a recipe and measuring skills
* Perform calculations
* Demonstrate Food Cost calculations
* Perform lab task using reading and measuring skills
* Apply reasonable Communication Skills in Math and Science

  4.  Workplace Skills

* Identify career opportunities
* Discuss employee evaluations/constructive criticism
* Identify techniques to resolve conflict
* Demonstrate speaking and listening skills
* Demonstrate computer literacy skills
* Demonstrate understanding of "the big picture"
* Maintain satisfactory attendance