

EMPLOYABILITY PROFILE

Culinary Arts

Industry-Based Skill Standards

Proficiency Definitions

NA = Not Applicable	1 = D	evelop	oing		2 = Basic	3 = Proficient		4 = Maste		ry
	9th	10th	11th	12th			9th	10th	11th	12th
Recipes					Breakfast Foods					
Displays understanding of terminology, conversion of standardize recipes and following the rules of mise en place.				Identifies and prepares breakfast starches, meats, different style eggs, cereals, and demonstrates proper storage methods for breakfast foods.						
Knife Skills					Dairy Products and Alte	ernatives				
Demonstrates common cuts, sharpening skills, safety, and identifies different knife types uses and care of all knives used.				Identifies milk products, daily alternatives, cheese varieties, butters and butter alternatives, and storage methods.						
Larges Equipment / Small Equipment					Food Allergies					
Demonstrates proper use of all measurement tools, large and small equipment, and care of all tools and equipment.				Identifies various food allergies, their effects on individuals with allergies, and the impacts that food allergies has on food preparation in the culinary arts. Understands the interventions for reactions to food allergies as a first response if necessary.						
Safety and Sanitation					Receiving					
Displays knowledge of cleaning and sanitizing of ServSafe and New York State Health Depart kitchen equipment under OSHA guidelines.						al and perpetual inventory, c hibits knowledge of HACCP				nd
Covid Guidelines					Customer Service					
Follows all precautionary Covid guidelines in sa and personal health.	ollows all precautionary Covid guidelines in safety, sanitation, service, hygiene Id personal health.		Demonstrates an understanding of basic customer service principles, calculation of guest checks, an understanding of menu items and special ingredients requests.							
Fruits, Vegetables, and Starches					Nutritional Values					
Identifies fruits and vegetables by quality and correctly. Identifies various pastas, grains, and appropriate preparation procedures and stora	legumes	, and der				or food groups and the sourc ng techniques and food choi		trients an	d their be	enefits.
Bakery Products					Management Skills					
Identifies procedures, terminology, and preparation and storage techniques in all aspects of baking products. (Cookies, quick breads, yeast doughs, icings, fillings, sauces, toppings, pies, tarts, pastries, creams, custards, mousse, etc.)			Displays knowledge of various job profiles and the chain of command. Demonstrates food cost controls and calculates food cost percentages.							
Stocks, Sauces, and Hot Soups					Employability Skills					
Prepares all five mother sauces, roux and thick glazes. Identifies appropriate cooling and store			or stocks	and		standing of professional beh lls. Develops resume, cover wing opportunities.)
Meat, Poultry, Fish, and Seafood										
Identifies and properly selects cuts of meats, p demonstrates appropriate cooking techniques and storage and receiving methods.								I	I	I



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WORK-BASED LEARNING			POSTSECONDARY CREDIT				
Type of WBL Experience	Year	Hours	College Course	Possible Cr.		Attained	
			SUNY OCC	4		Y	Ν
						Y	Ν
						Y	Ν
						Y	Ν
			Technical Assessment	Passed			
				Y		N	
				Y		N	
				Y		N	
			CERTIFICATIONS, ENDORSEMENTS, LICENSES				
			Title	Date Obtained			
			ServSafe [®] Certification				
			ProStart [®] Certification				
TOTAL							

AWARDS, SPECIAL RECOGNITION, SCHOLARSHIPS	DIPLOMA	Date Obtained		
	Diploma Earned: Insert diploma type here			
	Technical Endorsement on Diploma?	Y	Ν	