

Name
Student ID

Teacher
Culinary Arts 1: Course Code 5720

Grade

Date

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E - Exceeds Performance Requirements: Work that is above the criteria of the standard.

M - Meets Performance Requirements: Work that meets the criteria of the standard.

B - Below Performance Requirements: Work that fails to meet the criteria of the standard.

B. CUSTOMER SERVICE	E	M	B	Comments
B1. Identify ways customer service affects the success of the food service business. 1. Demonstrate effective verbal and nonverbal communications. 2. Distinguish between effective and ineffective communication with customers. 3. List reasons for and ways to make a positive first impression. 4. Explain why teamwork is important. 5. Differentiate between internal and external customer service. 6. Analyze industry standards for customer service. 7. Demonstrate behaviors that exhibit standards of professionalism. 8. Explain how stereotypes and prejudices affect business practices and profits. 9. Apply techniques to resolve conflicts. 10. Demonstrate positive attitudes. 11. Demonstrate practices to relieve stress in the workplace. 12. Apply strategies to deal with customer complaints effectively.				
C. WORKPLACE GUIDELINES	E	M	B	Comments
C1. Demonstrate managerial skills. 1. Identify the qualities of an effective manager. 2. Develop worksite relationships to improve the working environment. 3. Apply inventory procedures including first in/first out concept, date marking, and specific record keeping. 4. Demonstrate the methods of accurately completing and following food service forms. 5. Outline methods of controlling costs of labor, production and food service facilities.				

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D. FOOD SERVICE TOOLS AND EQUIPMENT	E	M	B	Comments
D1. Demonstrate the appropriate use of kitchen tools and equipment. 1. Demonstrate the correct use of basic kitchen hand tools. 2. Demonstrate proper cleaning, sanitizing, and maintenance of hand tools and equipment. 3. Identify the types and sizes of pots and pans. 4. Demonstrate proper weighing and measuring techniques of solids and liquids.				
E. FOOD SAFETY AND SANITATION PROCEDURES	E	M	B	Comments
E1. Identify biological, physical, and chemical hazards. 1. Categorize biological, physical, and chemical hazards. 2. Describe sources of direct contamination and cross-contamination. 3. Categorize and describe microorganisms that cause food borne illnesses. 4. Explain how time and temperature guidelines can reduce growth of microorganisms. 5. Analyze procedures used with chemicals substances. 6. Identify potentially hazardous foods that are high in protein and moisture. 7. Explain and demonstrate FAT-TOM.				
E2. Demonstrate food safety and sanitation practices. 1. Develop a flowchart using the HACCP plan. 2. Describe industry certifications for food safety and sanitation. 3. Explain why time and temperature control is important. 4. Evaluate safety and sanitation practices. 5. Identify methods to avoid cross and direct contamination.				

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F. WORKPLACE SAFETY	E	M	B	Comments
F1. Demonstrate safe behaviors in food service facilities. 1. Apply basic first aid skills. 2. Explain the Hazard Communication Program. 3. Explain the Right to know law. 4. Implement fire prevention techniques. 5. Read and explain Material Safety Data Sheets. 6. Explain the role of OSHA in the workplace.				
G. MENU MANAGEMENT	E	M	B	Comments
G1. Explain factors that affect food and menu prices. 1. Identify food, equipment and supplies needed for a menu. 2. Create menu item descriptions following the truth-in-menu guidelines. 3. Plan and modify menus. 4. Develop a variety of menu layouts, themes, and design styles 5. Convert menus using computer based menu systems. 6. Evaluate menus for nutritive value.				
H. NUTRITION	E	M	B	Comments
H1. Analyze the roles of nutrients in the diet. 1. Categorize foods according to nutrient content. 2. Research diseases associated with nutrient deficiencies and excesses. 3. Apply guidelines for healthy living when selecting and preparing foods. 4. Explain the recommended dietary allowances for different ages. 5. Interpret information on food labels.				
I. FOOD PRODUCTION TECHNIQUES	E	M	B	Comments
I1. Demonstrate a variety of cooking methods. 1. Prepare foods using dry heat methods of cooking. 2. Prepare and demonstrate foods using moist heat methods of cooking.				

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J. CAREERS AND EMPLOYABILITY SKILLS	E	M	B	Comments
J1. Demonstrate skills needed to seek and keep employment. 1. Plan personal goals for careers. 2. Compare personal and job related skills needed to obtain and retain a job. 3. Summarize job search strategies needed to obtain a job. 4. Develop a resume and cover letter that lists skills and competencies.				
J2. Investigate food service careers and entrepreneurship opportunities. 1. Research careers in foodservice. 2. Investigate foodservice trends. 3. Compare education and training requirements. 4. Identify entrepreneurship opportunities.				

Number exceeded: _____ Percentage exceeded: _____

Number met: _____ Percentage met: _____

Number below: _____ Percentage below: _____

National Certification(s)/Date earned:

Comments: