# Culinary Workplace Experience Course No. 16098 Credit: 1.0

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| **Student name:**  |  | **Graduation Date:** |  |

Pathways and CIP Codes:Restaurant and Event Management (12.0504)

Course Description: **Application Level:** This course applies the skills needed in the culinary arts profession. It includes the application of skills within a school-based, community-based experience or work-based internship. Students enrolled in this course are expected to learn and practice skills in the culinary field so that they can apply them in work-based experiences following industry standards and regulations. Previously Culinary Applications.

Directions:The following competencies are required for full approval of this course. Check the appropriate number to indicate the level of competency reached for learner evaluation.

**RATING SCALE:**

4. Exemplary Achievement: Student possesses outstanding knowledge, skills or professional attitude.

3. Proficient Achievement:Student demonstrates good knowledge, skills or professional attitude. Requires limited supervision.

2. Limited Achievement:Student demonstrates fragmented knowledge, skills or professional attitude. Requires close supervision.

1. Inadequate Achievement:Student lacks knowledge, skills or professional attitude.

0. No Instruction/Training:Student has not received instruction or training in this area.

## Benchmark 1: Click or tap here to enter text.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 1.1 | Demonstrate steps needed to obtain a job in the food service industry. |  |
| 1.2 | Communicate work-related information to the instructor, adult mentor (if assigned) and school coordinator in a timely manner. |  |
| 1.3 | Demonstrate proper writing and grammar skills to effectively communicate with employers, co-workers and customers. |  |
| 1.4 | Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. |  |
| 1.5 | Illustrate educational and work-related accomplishments (i.e. certifications, licenses) in an electronic career portfolio. |  |
| 1.6 | Explore continuing education and employment opportunities for culinary pathways. |  |

## Benchmark 2: Demonstrate industry-based food safety and sanitation procedures.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 2.1 | Demonstrate knowledge of proper safety procedures and OSHA requirements for safety of self and others. |  |
| 2.2 | Demonstrate food safety, sanitation and appropriate personal hygiene to ensure the safety of food. |  |
| 2.3 | Practice preventative measures against the Big 6 (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A) sources, symptoms and prevention measures. |  |
| 2.4 | Continue implementation of knowledge of food allergens, warnings, and avoiding cross-contact. |  |
| 2.5 | Implement proper chemical handling and storage procedures (maintain and follow SDS guidelines). |  |

## Benchmark 3: Demonstrate industry standards in selecting, using and maintaining food production and food services equipment.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 3.1 | Demonstrate proper use, handling and cleaning of equipment using correct procedures. |  |
| 3.2 | Demonstrate and understand sanitary and safety design and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.). |  |
| 3.3 | Operate tools and equipment following safety procedures and OSHA age restrictions and requirements. |  |
| 3.4 | Identify and explore food service equipment technology. |  |

## Benchmark 4: Demonstrate professional food preparation methods and techniques to produce a variety of food products that meet customer needs.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 4.1 | Demonstrate ability to follow standard culinary production practices in producing food for clients/customers. |  |
| 4.2 | Demonstrate understanding of the principles of food production management (i.e. menu management, cost control, standardized recipes, nutrition, portion control and plating). |  |
| 4.3 | Demonstrate positive customer service skills (e.g. active listening, conflict resolution, meeting customer expectations). |  |

## Benchmark 5: Demonstrate implementation of food service employee expectations.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 5.1 | Exhibit behavior associated with good judgment in order to make justifiable work-related decisions. |  |
| 5.2 | Take initiative by completing tasks without being prompted. |  |
| 5.3 | Identify and practice work habits necessary to retain and advance in your position (e.g. timeliness, responsibility, work ethic, cooperation). |  |
| 5.4 | Accomplish work-related goal(s). |  |
| 5.5 | Demonstrate collaborative skills in accomplishing group tasks in work-based experiences. |  |
| 5.6 | Demonstrate proper procedures within the flow of food including purchasing, receiving, storage, preparation, and service (OSHA, FIFO, HACCP). |  |
| 5.7 | Demonstrate the ability to follow work plans within budget guidelines. |  |
| 5.8 | Access and understand Kansas Labor Rights including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment. |  |
| 5.9 | Understand the different forms of management and their purposes (kitchen brigade) - BOH and FOH. |  |
| 5.10 | If applicable, demonstrate the general rules of table settings. |  |
| 5.11 | Practice quality customer service and understand how it affects an operation’s success. |  |
| 5.12 | Demonstrate employability skills according to industry standards (timeliness, proper dress, responsibility, work ethic, cooperation, appropriate use of social media). |  |

**\*SDS previously known as MSDS**

I certify that the student has received training in the areas indicated.

Instructor Signature:

For more information, contact:

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