***VOCATIONAL SKILLS RECORD WILSON WORKFORCE CENTER***

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| --- | --- |
|  Name Participant ID# Entry Date  | Performance Scale |
|  | 0 – Not AttemptedLogo for Woody's1 – Unsatisfactory |
| Training Area / Program Exit Date | 2 – Developing |
| ***Culinary Skills/Food Service Training******FOOD SERVICE WORKER*** | 3 – Satisfactory4 – Exemplary |
| **O\*NET-SOC 35-2021.00** |  |
|  **Course Hours 550** | Grade Period |
| **SKILLS (Page 1 of 2)** | **1** | **2** | **3** | **FINAL** |
| **SUPPLEMENT A: WORKPLACE READINESS BEHAVIORS** |  |  |  |  |
| A1.1 ATTENDANCE / PUNCTUALITY |  |  |  |  |
| A1.2 PERSONAL PRESENTATION (Dress/grooming/hygiene) |  |  |  |  |
| A1.3 ATTENTION TO TASK/CONCENTRATION. |  |  |  |  |
| A1.4 SAFETY AWARENESS AND PRACTICES |  |  |  |  |
| A1.5 RESPONSE TO SUPERVISION AND FEEDBACK. |  |  |  |  |
| A1.6 FOLLOWS INSTRUCTIONS |  |  |  |  |
| A1.7 INITIATIVE AND DEPENDABILITY |  |  |  |  |
| A1.8 COMMUNICATION/INTERPERSONAL SKILLS |  |  |  |  |
| A1.9 ATTENTION TO DETAIL/QUALITY WORK |  |  |  |  |
| A1.10 CARE WITH MATERIAL/PROPERTY |  |  |  |  |
| A1.11 WORK ENERGY/STAMINA |  |  |  |  |
| A1.12 WORK TOLERANCE/PERSISTENCE |  |  |  |  |
| A1.13 MEETS WORK SCHEDULES |  |  |  |  |
| **INTRODUCTION & SHOP SAFETY** |  |  |  |  |
| 1.1 Sanitation safety. (ServSafe Food Handler/Manager curriculum) |  |  |  |  |
| 1.2 Kitchen safety. |  |  |  |  |
| 1.3 Knife safety |  |  |  |  |
| 1.4 Power equipment safety. |  |  |  |  |
| 1.5 Record temperatures of refrigerators and freezers |  |  |  |  |
| **EQUIPMENT USE** |  |  |  |  |
| 2.1 Setting up steamtable. |  |  |  |  |
| 2.2 Use of scales. |  |  |  |  |
| 2.3 Operation of grill. |  |  |  |  |
| 2.4 Operation of slicer. |  |  |  |  |
| 2.5 Operation of fryer. |  |  |  |  |
| 2.6 Operation of mixer. |  |  |  |  |
| 2.7 Operation of steam cooker. |  |  |  |  |
| 2.8 Cleaning of grill |  |  |  |  |
| 2.9 Cleaning of slicer. |  |  |  |  |
| 2.10 Cleaning of mixer. |  |  |  |  |
| 2.11 Cleaning of fryer. |  |  |  |  |
| 2.12 Cleaning of steam cooker. |  |  |  |  |
| 2.13 Setting oven temperatures. |  |  |  |  |
|  |  |  |  |  |
| **SKILLS SETS** |  |  |  |  |
| 3.1 Clean and sanitize work areas, equipment. |  |  |  |  |
| 3.2 Label and store food in designated containers  |  |  |  |  |
| 3.3 Line service using portion control |  |  |  |  |
| 3.4 Preparation of a variety of foods |  |  |  |  |
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| **SKILLS (Page 2 of 2)** | **1** | **2** | **3** | **FINAL** |
| 3.5 Preparation of fresh vegetables and fruits  |  |  |  |  |
| 3.6 Handling and disposal of garbage  |  |  |  |  |
| 3.7 Use of measuring cups and spoons  |  |  |  |  |
| 3.8 Inform supervisors when equipment is not working properly and when food and supplies are getting low. |  |  |  |  |
| 3.9 Assemble meat and cheese trays. |  |  |  |  |
| 3.10 Make soups and sauces. |  |  |  |  |
| 3.11 Read and follow recipes. |  |  |  |  |
| 3.12 Abbreviations. |  |  |  |  |
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| **CASHIER TRAINING** |  |  |  |  |
| 4.1 Identification of coins and dollar bills |  |  |  |  |
| 4.2 Identification of value of coins and dollar bills |  |  |  |  |
| 4.3 Counting money |  |  |  |  |
| 4.4 Making change |  |  |  |  |
|  |  |  |  |  |
| **SERVSAFE** |  |  |  |  |
| 5.1 ServSafe Manager course |  |  |  |  |
|  |  |  |  |  |
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|  | **1st Nine Weeks** | **2nd Nine Weeks** |
| **STUDENT INTERNSHIP PROGRAM (S.I.P.)** |  |  |
|  | **Passed** | **Failed** |
| **SERVSAFE FOODHANDLER CERTIFICATION** |  |  |
| **SERVSAFE MANAGERS CERTIFICATION** |  |  |
| **CAREER READINESS CERTIFICATE - Bronze/Silver/Gold/Platinum** |  |  |
| **NRF CUSTOMER SERVICE AND SALES CERTIFICATION** |  |  |
| Revised 12/2019 CSFST |  |  |