



2023 Technical Skills Evaluation

To Potential Employers: This document reflects a fair and thoughtful evaluation of the student listed below. We believe these skills are essential for employment in this specific industry area, and I evaluate each student upon completion of the two-year program at Whitewater Career Center.

Student:

Program: Culinary Arts

SAFETY AND SANITATION	
5 4 3 2 1	Student can identify microorganisms which are related to food borne illnesses.
5 4 3 2 1	Student can recognize symptoms common to food borne illnesses and how these illnesses can be prevented.
5 4 3 2 1	Student has demonstrated knowledge of good personal hygiene and health habits.
5 4 3 2 1	Student can describe the requirements for proper receiving and storage of both raw and prepared foods.
5 4 3 2 1	Student can differentiate current types of cleaners and sanitizers and their proper use.
BASIC FOOD THEORY AND SKILLS	
5 4 3 2 1	Student can demonstrate knife skills, hand tools, and equipment operation.
5 4 3 2 1	Student can demonstrate how to read and follow a standard recipe.
5 4 3 2 1	Student can demonstrate basic cooking methods, including boiling, steaming, poaching, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, braising and sous vide.
5 4 3 2 1	Student can utilize weights and measures to demonstrate proper scaling and measurement techniques and recipe conversions.
5 4 3 2 1	Student can identify and prepare various stocks, soups, and sauces.
5 4 3 2 1	Student can identify and use herbs, spices, oils and vinegars.
5 4 3 2 1	Student can identify and prepare breakfast meats, eggs, cereals and batter products.
5 4 3 2 1	Student can identify and prepare various salads, dressings (emulsions), and marinades.
5 4 3 2 1	Student can identify and prepare different fruits and vegetables.
5 4 3 2 1	Student can identify and prepare canapés and hot and cold hor d'oeuvres.
5 4 3 2 1	Student can demonstrate food presentation techniques, including garnishing techniques.
5 4 3 2 1	Student can plan a la carte, cycle, ethnic, banquet and buffet menu.
5 4 3 2 1	Student can cut chickens into halves, quarters and pieces of eight.
NUTRITION	
5 4 3 2 1	Student can describe the characteristics, functions and best sources of the major nutrients, vitamins, and minerals in the six food groups, including the recommended daily servings of each.
5 4 3 2 1	Student can discuss healthy cooking techniques and menu planning.
5 4 3 2 1	Student can discuss contemporary nutritional issues such as vegetarianism, heart healthy menus and religious food preferences.

BAKING THEORY AND SKILLS	
5 4 3 2 1	Student can identify equipment and utensils used in baking and demonstrate proper use and care.
5 4 3 2 1	Student can identify ingredients used in baking, including properties and functions.
5 4 3 2 1	Student can prepare quick breads, pies, tarts, and cookies.
CUSTOMER SERVICE	
5 4 3 2 1	Student can demonstrate effective communication skills.
5 4 3 2 1	Student can demonstrate the general rules of table settings and service.
5 4 3 2 1	Student can demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled.
5 4 3 2 1	Student can explain interrelationships and workflow between dining room and kitchen operations.

Evaluation Rating Scale: 5 = Proficient, 4 = Capable, 3 = Limited, 2 = Not Proficient, 1 = Training Not Received

 Kristin Davis, Instructor

 Date

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