

Task #	Secondary Competency Task Grid	Date	# of Attempts	Instructor comments and initials
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STUDENT NAME _____

STELMACH 2013

000100	FOLLOW SAFETY PROCEDURES			
000101	Wear appropriate apparel in the food preparation area.			
000102	Demonstrate safe use of cutting tools.			
000103	Demonstrate procedures for safe lifting and carrying of heavy objects.			
000104	Clean and dry wet surfaces caused by spills of liquids on floors and work surfaces.			
000105	List common causes of typical accidents and injuries in the food service industry.			
000106	Follow appropriate emergency procedures for kitchen and dining room injuries.			
000107	Describe appropriate types and use of fire extinguishers used in the food service area.			
000108	Pass safety tests for all motor-driven and stationary equipment.			

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000109	Complete safety checklist of general safety procedures to follow in a food preparation area.			
000110	Solve problems related to food service safety practices.			
000111	Solve problems related to waste disposal and recycling.			
000112	Recognize safe design and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).			
000113	Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.			
000200	FOLLOW SANITATION PROCEDURES			
000201	Demonstrate good personal hygiene and health practices that must be followed in the food service area.			
000202	Maintain a clean and sanitary work environment.			

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000203	Describe current types of cleaners and sanitizers and their proper use.			
000204	Describe disposal and storage of types of cleaners and sanitizers.			
000205	List rules for storage requirements for caustic cleaning agents.			
000206	Identify proper waste disposal methods and recycling.			
000207	Develop a cleaning and sanitizing schedule and procedures for sanitizing equipment and facilities.			
000208	Demonstrate proper cleaning of painted, stainless steel and wood surfaces.			
000304	Identify career opportunities and the personal traits for a variety of jobs in the industry.			
000305	Identify professional organizations and explain their purposes and benefits to the industry.			

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000306	Compare and contrast industry trade periodicals and other industry resources.			
000308	Evaluate career opportunities utilizing field trips, guest speakers, and other industry resources.			
000309	Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry.			
000400	PURCHASING, RECEIVING AND STORAGE PROCEDURES			
000401	Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods.			
000402	List and demonstrate proper receiving and storing of fresh, frozen, refrigerated, and staple goods.			
000403	List labeling requirements for food products.			
000404	Discuss legal and ethical consideration of purchasing.			

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000405	Inventory food and non-food items kept on hand.			
000406	Explain the procedures for rotation of stock and for costing and evaluating including FIFO.			
000407	Describe and complete proper procedures of issue product according to requisition.			
000500	DEMONSTRATE SKILL IN GARDE MANGE			
000501	Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.			
000502	Demonstrate basic garnishes for a variety of foods.			
000503	Develop fundamental skills in the preparations of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, hors d'ouvres, mousses and gelatins.			
000504	Demonstrate food presentation techniques, i.e. platters, bowls, and plates.			

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000505	Produce decorative pieces to include fruit/vegetable carvings and accompaniments.			
000506	Identify and prepare types of hors d'oeuvres, canapés, appetizers, and fancy sandwiches.			
000507	Identify and prepare types of hot and cold sandwiches.			
000508	Identify types of equipment, hand tool, and utensils used to make sandwiches.			
000509	Wrap and store cold sandwiches.			
000510	Describe the standards of quality for sandwiches.			
000511	Slice, grate, cube and shape cheese.			
000600	DEMONSTRATE USE AND CARE OF CUTTING TOOLS & UTENSILS			

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000601	Identify and demonstrate use and care of kitchen cutting tools and utensils.			
000603	Demonstrate classical cuts.			
000604	Slice breads and baked goods.			
000605	Demonstrate how to sharpen knives.			
000700	DEMONSTRATE USE AND CARE OF MECHANICAL FOOD PREPARATION EQUIPMENT			
000701	Identify various types and uses of kitchen equipment.			
000702	Define and understand general safety requirements and procedures for kitchen equipment.			
000703	Operate and clean a refrigerator.			

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000704	Operate and clean a floor mixer.			
000705	Operate and clean a slicer.			
000708	Operate and clean a dish washing machine.			
000709	Operate and clean a vegetable peeler.			
000710	Operate and clean a deep fat fryer.			
000711	Operate and clean steam cooking equipment.			
000712	Operate and clean a proof cabinet.			
000716	Operate and clean a steam table.			

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000717	Operate and clean a conventional oven.			
000718	Operate and clean a convection oven.			
000719	Operate and clean coffee equipment.			
000720	Operate and clean a range.			
000721	Operate and clean a broiler.			
000722	Operate and clean a grill.			
000723	Operate and clean a griddle.			
000724	Clean a work table.			

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000726	Operate and clean a can opener.			
000727	Operate and clean a blender and an imersion blender.			
000728	Operate a waste disposal.			
000730	Operate and prepare items for retail sale.			
000800	FOLLOW STANDARDIZED RECIPES			
000801	Demonstrate how to read and follow a recipe.			
000802	Prepare standardized recipes for menu production.			
000803	Reduce and increase a recipe.			

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000804	Describe components of the recipes such as yield time and nutrition fact.			
001000	PREPARE BREAKFAST FOODS			
001001	Select common breakfast foods.			
001002	List, in order, steps to follow when preparing to serve breakfast.			
001003	List several common breakfast condiments.			
001004	Prepare various egg cookery methods.			
001005	Prepare a variety of omelets.			
001006	Prepare breakfast potatoes.			

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001007	Prepare breakfast meats.			
001008	Prepare and cook pancakes, griddle cakes and waffles.			
001009	Prepare hot breakfast cereals.			
001010	Prepare crepes.			
001011	Prepare "Egg Beaters."			
001012	Prepare and cook fritters.			
001400	PREPARE CHEESE			
001401	Identify the two main classes of cheese.			

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001402	Select common cheese textures.			
001403	Properly handle cheese.			
001404	Identify foods using cheese as main ingredient.			
001405	Define the principals of cheese cookery.			
001406	Prepare cheese dressings.			
001407	Prepare a cheese platter.			
001408	Prepare cheese spreads and fillings.			
001500	PREPARE SALADS, FRUITS, AND SALAD DRESSINGS			

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001501	Identify and prepare types of salads.			
001502	Identify basic parts of a salad.			
001503	Prepare and store salad greens.			
001504	Prepare a variety of protein salads.			
001505	Demonstrate methods of serving salads.			
001506	Prepare various types of dressings, temporary, permanent and cooked.			
001507	Peel, cut and zest fruits and vegetables.			
001508	Set-up/maintain/breakdown salad bars properly.			

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001800	PREPARE INTERNATIONAL CUISINE			
001801	Identify and prepare a variety of ethnic cuisines.			
002200	DEMONSTRATE SKILL IN BASIC BAKING PRACTICES			
002201	Define vocabulary terms used in baking.			
002202	Identify and demonstrate equipment and utensils used in baking and discuss proper use and care.			
002203	List and describe the factors influencing the quality of baked products.			
002204	Produce a variety of types of cookies.			
002205	Identify ingredients used in baking.			

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002206	Describe properties and list function of various ingredients.			
002207	Identify and prepare a variety of quick breads.			
002208	Identify and prepare a variety of types of pies and tarts.			
002209	Identify and prepare a variety of fillings and toppings for pastries and baked goods.			
002210	Identify and prepare crusty, soft and specialty yeast products.			
002211	Match bread ingredients with their functions.			
002212	List several common types of quick breads.			
002213	Identify and prepare shapes of yeast or dinner rolls.			

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002214	List, in order, proper steps for using and preparing yeast dough.			
002215	Identify, prepare and evaluate plain muffins.			
002216	Identify, prepare and evaluate baking powder biscuits.			
002217	Identify, prepare and evaluate corn bread.			
002218	Identify, prepare and evaluate cake doughnuts.			
002219	Identify, prepare and evaluate white bread.			
002220	Identify, prepare and evaluate plain yeast rolls.			
002221	Identify, prepare and evaluate basic sweet rolls.			

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002222	Identify, prepare and evaluate standards of quality for cakes.			
002223	Identify, prepare and evaluate various types of cakes.			
002224	Describe standards of quality for icing.			
002225	Identify, prepare, apply and evaluate various types of icings.			
002227	Define quality standards for preparing pie shells.			
002228	Describe common ways to “top” pies.			
002229	Discuss and demonstrate the procedure for preparing puff pastry.			
002230	Prepare and evaluate pie shells and various types of pie fillings.			

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002231	Prepare and evaluate pate a choux.			
002232	Identify, prepare and evaluate a variety of custards and puddings.			
002233	Identify, prepare and evaluate a variety of frozen desserts.			

Comments

There are 136 tasks that you need graded this year to complete.
 Please have instructor sign off on the tasks that you completed.
 These tasks should be updated daily.
 These tasks need to be approved and turned in May 2013.

Total amount of point you can earn are 1360....
 Scale for the tasks are from 1-10