

**PENNSYLVANIA COLLEGE OF TECHNOLOGY
ONE COLLEGE AVENUE
WILLIAMSPORT, PA 17701**

NAME

STUDENT ID NUMBER

SCHOOL

DATE

COMPETENCY ASSESSMENT

This will determine if the student is eligible to be tested for potential awarding of advanced credit (up to one semester)

HOSPITALITY MANAGEMENT (HM), CULINARY ARTS TECHNOLOGY (CY-AAS)
CULINARY ARTS AND SYSTEMS (BCA-BS), & BAKING AND PASTRY ARTS (BK)

The following competencies represent the desired outcomes for first semester courses for which your student MAY be eligible for Advanced Credit. Please carefully assess each competency and rate the student based upon one of the four categories shown below. **Please take the time to complete this form thoroughly.** This is essential to allow the process to proceed on the behalf of your student. Based on your assessment, your student may or may not be awarded the opportunity to sit for an extensive written examination for each course. If their performance satisfies our performance threshold, Advanced Credit will be granted.

This paper assessment that you are filling out does NOT grant Advanced Credit to your student. Only through your thorough, complete assessment will we even be able to do a preliminary assessment.

- H - Highly skilled, able to work independently
- M - Acceptably skilled, requires minimum supervision
- L - Limited skills, requires full supervision
- N - Not covered in instruction or work experience

Part I Competency Assessment

Fundamentals of Food Preparation (FHD 108)

- H M L N Practice professional standards of sanitation in food preparation, including personal hygiene and heightened expectations of professionalism.
- H M L N Practice professional standards of kitchen safety and knife handling.
- H M L N Organize ingredients and practice principles of Mise en Place.
- H M L N Use basic knives and tools to prepare classical cuts of raw ingredients.
- H M L N Measure and weigh accurately using the balance and portion scales and use dry and liquid measures.
- H M L N Create a variety of basic small plate garnishes, identifying common terms for classical garniture and explain the importance of attractive plate presentation.
- H M L N Discuss the methods of heat transfer and mediums of heat transfer in cookery .
- H M L N Understand the fundamentals of the 12 basic methods of classic cooking and demonstrate the application of specific cooking methods as they apply to categories of food products.
- H M L N Give examples of physical & chemical changes in food cookery and product preparation.
- H M L N Identify a variety of raw ingredients, demonstrating techniques that retain color, flavor, texture and nutrients in fruits, vegetables, legumes and starches.
- H M L N Identify popular cuts of meat, poultry, fish and seafood, discuss appropriate methods of cookery for each and demonstrate simple fabrication steps.
- H M L N Identify and explain the composition of grains, apply cookery principles to grains and farinaceous items.
- H M L N Apply starch cookery principles in the preparation of thickening agents.
- H M L N Apply fundamentals of stock production to the preparation of "Mother Sauces" .
- H M L N Identify and prepare a variety of salad greens using proper production steps.
- H M L N Prepare an assortment of salad types and dressings, using emulsion principles to produce basic vinaigrettes, mayonnaise and mayonnaise-based dressings.

H M L N	Understand and apply principles of milk, egg and breakfast cookery , including food products made with batter .
H M L N	Identify and prepare canapés and cold hors d' oeuvres
H M L N	Prepare and present salsas, chutney and relishes using appropriate culinary techniques.
H M L N	Identify a variety of herbs and spices; exploring their use in enhancing food flavor.
H M L N	Develop a personal use of professional terms for the description and evaluation of food products.
H M L N	Develop a professional attitude toward the hospitality profession and demonstrate professional courtesy toward fellow laboratory members.

_____Success % (0-100%) - **to be filled in by Penn College staff**

Comments:

Sanitation (FHD 118)

Students desiring advanced credit for FHD 118 must complete a minimum of 16 hours of food safety training, submit a certificate of the training and have completed a comprehensive exam. The training and exam is valid if completed within 5 years of the application for advanced credit.

Training and certificates recognized for advanced credit: Serv-Safe® program of the Educational Foundation of the National Restaurant Association and Certified Food Safety Professional training through the National Environmental Health Association. Other food safety training and certificates will be considered on an individual basis by contacting the School of Hospitality

Comments:

Introductory Baking (FHD 137)

H M L N	Identify and maintain physical equipment and small wares in safe and sanitary condition.
H M L N	Label and store products to prevent spoilage and contamination
H M L N	Operate, store and maintain equipment to prevent accidents and help maintains it's useful life
H M L N	Demonstrate basic knowledge of the importance of weighing baking ingredients.
H M L N	Demonstrate use of baker's balance scale
H M L N	Use formulas based on baker's percentages
H M L N	Explain factors that control gluten development
H M L N	Explain the changes that take place during the baking process
H M L N	Demonstrate the basic principles to prevent or retard the staling of baked goods.
H M L N	Identify and understand protein content of various flours.
H M L N	Make appropriate adjustments in baking formulas
H M L N	List and describe the twelve basic steps of yeast dough production.
H M L N	Explain and apply the three basic mixing methods
H M L N	Understand and control the factors affecting yeast dough fermentation.
H M L N	Produce breads and dinner rolls.
H M L N	Produce sweet dough products
H M L N	Produce Danish dough and products
H M L N	Prepare baking powder biscuits and variations.
H M L N	Prepare muffins, quick breads, corn bread
H M L N	Prepare whipped cream custard sauces and pastry creams.
H M L N	Prepare various dessert sauces for plate presentations.
H M L N	Prepare mousses
H M L N	Prepare simple syrup, glazes and icings
H M L N	Prepare pie dough and understand formulations.
H M L N	Prepared baked and unbaked pies and tarts
H M L N	Roll pie dough, fill, assemble, and bake a variety of pies.
H M L N	Garnish and present pies and tarts for customer appeal.
H M L N	Perform basic cake mixing methods

H M L N	Produce high ratio, sponge, foam and chiffon cakes.
H M L N	Scale and bake cakes correctly
H M L N	Correct cake faults and defects
H M L N	Prepare puff pastry products using commercial dough.
H M L N	Prepare pate choux paste and bake properly
H M L N	Assemble and present pastries for restaurant and retail use
H M L N	Understand the causes of crispness, moistness, chewiness and spread in cookie dough.
H M L N	Prepare cookie dough using three basic mixing methods.
H M L N	Bake and cool cookies properly
H M L N	Ice/garnish cookies for packaging and storage
H M L N	Prepare cheesecake
H M L N	Bake, garnish and portion baked goods.
H M L N	Plan tasks efficiently before starting recipe
H M L N	Organize production to reduce effort and energy consumption.
H M L N	Produce egg wash, pan coating, spice bags and icings.
H M L N	Prepare and sanitize pastry bags

_____Success % (0-100%) – **to be filled in by Penn College staff**

Comments:

Cakes and Decorations (FHD 138)

H M L N	Identify , use, and store equipment necessary for cake decorating.
H M L N	Use and control pastry bags for desired designs
H M L N	Use decorating tips including writing, star, ,rose, leaf, basket weave and drop flower.
H M L N	Prepare and tint various types of icings, frostings and glazes.
H M L N	Icing a cake to a smooth uniform finish
H M L N	Understand the basics of airbrushing a design on cakes.
H L M N	Cover a cake with rolled fondant
H M L N	Use marzipan to produce fruit and figures
H M L N	Prepare and design tier cake layers for large parties
H m l n	Decorate cakes for birthdays, showers anniversaries and special events

_____Success % (0-100%) – **to be filled in by Penn College staff**

Comments:

Part II High School Program Information

Name of Program: _____

Number of instructional hours during a week: _____

Length of Program: _____ months or years

Total Instructional hours: _____

This student completed _____ hours or _____ years

Part III Related Work Experience (if applicable)

I. The student has participated in a planned and approved program of:
(Community Exploration, Cooperative Education, Work Experience, School to Work Program)

2. The student was evaluated by the employer as being (Above Average, Average, Below Average)

Employer: _____
(Name)

(Job Supervisor)

(Title)

Part IV COMMENTS and/or CLARIFICATIONS
(include any pertinent information or qualifications regarding skills, attitudes, etc.)

Part V Certification and Recommendation

I have reviewed the above competencies and believe, to the best of my knowledge; my assessment is fair and accurate.
I recommend _____, recommend with qualifications _____, do not recommend _____ this student for advanced credit testing.

(Name)

(Title)

Thank you for completing this assessment form. Upon receipt of this Competency Assessment form, the School of Hospitality will evaluate the student’s record and determine whether they are eligible for advanced placement testing. Students will be notified promptly regarding their eligibility status.