



LEARNING OBJECTIVES

The following represents competencies important to all Culinary Arts students. These competencies are divided into Primary and Secondary skills sets, which relate to the proper sequencing of skills that our School identifies as necessary components in classes following the student's internship experience.

We ask that you focus your attention on the primary skill sets for the student's experience in our endeavor to allow the transition to advanced course work to be meaningful, relative, and successful. Since experiences vary from position to position, we ask that each employer review the Primary list of skill sets and check off those that can be provided in the experience. Please sign off on the spaces provided under each primary skill set.

The secondary list of skills is an added bonus for our students and can be checked off following the experience.

At the conclusion of the work experience, we request that the employer (or employer's representative) evaluate student performance in the primary skill sets using the following scale:

- (4) High professional competence and confidence
- (3) Above average competence and confidence
- (2) Possesses basic skills-in need of additional experience/mentoring
- (1) In need of additional exposure and training to reach satisfactory level of performance

PRIMARY SKILL SETS

I. Sanitation and Safety

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
Develop and demonstrate sanitary work habits Clean, perform temperature checks, and maintain organization of storage and work areas Assist with cleaning and preventive maintenance of kitchen equipment		

Student name _____

Internship site _____

Chef/Supervisor
name and title _____

Semester _____

<p>Assist with manual pot and ware washing</p> <p>Operate and maintain a dishwasher</p> <p>Practice safety measures consistently</p>	<p><i>Signature</i> _____</p>	
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II. Food Production: A La Carte

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
<p>Mise en place product, tools, and equipment in an ala carte station</p> <p>Open, maintain, and close an a la carte station</p> <ul style="list-style-type: none"> • Broil/ Grill/ Sauté, a la carte • Pan Fry, finish in oven • Deep Fry/Griddle, a la carte <p>Mise en place product, tools, and equipment in a Garde Manger station</p> <p>Open, maintain, and close a Garde Manger station</p> <ul style="list-style-type: none"> • Prepare salad ingredients and dressings <p>Prepare, finish, and garnish appetizer selections</p> <p>Prepare vegetables/starches and cook for service</p>	<p><i>Signature</i> _____</p>	

III. Professionalism

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
Demonstrates punctuality Demonstrates professionalism through a positive attitude and proper attire Demonstrates a team work ethic Demonstrates consistent work performance Demonstrates professional image Demonstrates an overall awareness of the work environment-physical and interpersonal relations Develop energy conservation awareness	<i>Signature</i> _____	

SECONDARY SKILL SETS

I. Management Shadowing and Additional Competencies

Objectives	Employer Check
Perform inventories Assist in the development of purchasing requirements Receive and store a delivery Assist in planning employees schedule Plan, price, and evaluate a special, menu item, or banquet	

II. Food Production: A La Care, Banquet, and Buffet

Objectives	Employer Check
Poach items for service	
Braise items for service	
Prepare cold food/buffet presentations	
Prepare soups	
Prepare Mother Sauces	

III. Additional Competencies (*please identify*) (use back of page if additional space is needed)

Objectives	Employer Check

At the conclusion of the experience and when the final evaluation of competencies is completed, please sign and date:

Signature of Evaluator _____ **Title** _____ **Date** _____