



EMPLOYABILITY PROFILE

East Culinary Arts Program

1801 East Main St. Rochester, NY 14609 585-288-3130



PERFORMANCE INDICATORS

NAME:

KITCHEN

N/A ----Not Applicable / No Exposure

1-----Does Not Meet Standards

2-----Needs Improvement

3-----Meets Standards

4-----Exceeds Standards

CULINARY SKILLS I-II-III

STANDARD	4	3	2	1	NA	STANDARD	4	3	2	1	NA
EQUIPMENT						SANITATION/HOUSEKEEPING					
Student can identify and demonstrate correct care and use of:						Demonstrates proper sanitary cleaning procedures for:					
Knives						Front of the House					
Slicing Machines						Back of the House					
Mixers						Storage Areas					
Food Processors/Blenders						Dishwashing Stations					
Broiler											
Pressure Steamer						SAFETY					
						Demonstrates proper knowledge and care with food safety					
Grill											
Fryer						Safe chemical storage					
Steam Tables						OSHA/State & County Regulations					
Salad Bar						Prevention of safety hazards					
Food Chopper						Safe Knife handling					
Proofer/Ovens						Time and temperature control					
						Proper personal hygiene					
DISH MACHINE						Prevent cross contamination					
The student demonstrates:						Cleaning and sanitizing					
Correct setup-shutdown						Fire classifications and extinguishing					
Operation and handling of dishware						HACCP					
Proper maintenance and cleaning						Thawing, Cooling, and Re-heating					



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PERFORMANCE INDICATORS

NAME:

FOOD PRODUCTION

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N/A ----Not Applicable / No Exposure
 1-----Does Not Meet Standards
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 4-----Exceeds Standards

CULINARY SKILLS I-II-III

STANDARD	4	3	2	1	NA	STANDARD	4	3	2	1	NA
PRODUCT KNOWLEDGE						PRODUCTION TECHNIQUES					
Student can produce/prepare:						Students can demonstrate their ability in:					
Stocks/Soups						Mise en place / Knife cuts/Advanced Knife Cuts					
The grand (mother)saucers						Stocks, Soups and Broths					
Dairy / Eggs						Grand and derivative sauces					
Vegetables / Fruits						Fabricate meats, poultry and seafood					
Starches / Grains						Stewed / Braised foods					
Meat / Poultry/Seafood						Grilled foods					
Appetizers						Roasted foods					
Salads / Salad Dressings						Sautéed / Pan fried / Deep fried foods					
Pudding and Other Desserts						Steamed / Boiled / Poached foods					
Baking and Pastries						Yeast Breads					
						Dough and Batters					
INSTITUTIONAL PRODUCTION						Custards, Creams, Fillings and Frostings					
knowledge of:						Sandwiches/Garnishes					
Time Management											
Nutritional Guidelines											
Special Diet Accomodations											
Menu Planning											
Recipe Conversion											
Portion Control											
Plating											



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PERFORMANCE INDICATORS

NAME:

OTHER ESSENTIAL SKILLS

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 3-----Meets Standards
 4-----Exceeds Standards

CULINARY SKILLS I-II-III

STANDARD	4	3	2	1	NA		4	3	2	1	NA
WORK READINESS						MANAGEMENT SKILLS					
Students can demonstrate their abilities to do the following when working with customers:						Students can demonstrate their working knowledge of:					
Procedure/Sequence Taking orders											
Clearing and cleaning tables						Measurement					
Dining Room setup and maintenance						__ Units of volume					
Food and menu knowledge						__ Units of weight					
Dishwashing / service ware care						__ Measuring devices					
Meal presentation						__ Measuring equivalents					
CERTIFICATIONS						Trade Math					
The student has demonstrated a working knowledge of and/or effectively participated in:											
						The student can accurately:					
__ ServSafe Tested						__ Weigh __ Measure					
__ ServSafe Manager Tested						__ Convert recipes __ Calculate guest checks					
						__ Use measurement equivalents					