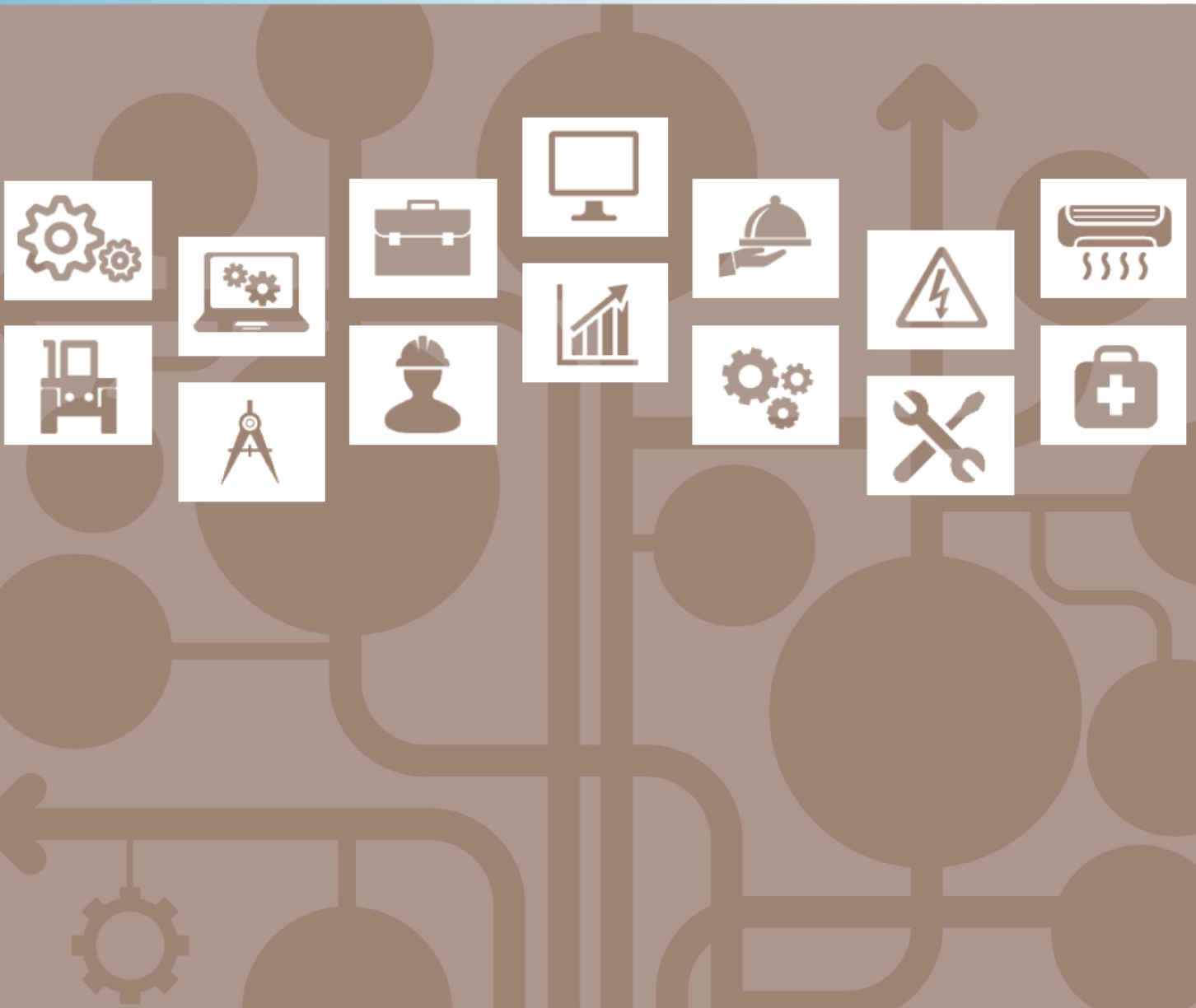


Entry Level Assessment Blueprint

Culinary and Food Production Foundations



Specific Competencies and Skills Tested in this Assessment:

Safety and Sanitation Procedures

- Identify characteristics of major food-borne pathogens, foods involved in outbreaks, and methods of prevention
- Describe food service management safety and sanitation program procedures
- Identify good personal hygiene and health procedures and report symptoms of illness
- Demonstrate knowledge of proper purchasing and handling of both raw and prepared foods
- Demonstrate knowledge of safe food handling and preparation techniques to prevent cross contamination

Food Production and Service Equipment

- Identify operation and maintenance of tools and equipment following safety procedures and OSHA requirements
- Demonstrate knowledge of procedures for cleaning, sanitizing, and storing equipment, tools, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements
- Identify a variety of equipment used for food processing, cooking, holding, storing, and serving



Specific Competencies and Skills continued:

Food Preparation and Menu Planning

- Apply menu-planning principles to develop and modify menus
- Analyze food, equipment, and supplies needed for menus
- Describe professional skills in safe handling of knives, tools, and equipment
- Describe professional skills for a variety of cooking and baking methods
- Utilize weight and measurement tools to demonstrate knowledge of portion control, proper scaling, and measurement techniques
- Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods
- Identify preparation of various proteins to include meats and seafood
- Identify preparation of various stocks, soups, and sauces
- Identify preparation of various starches
- Identify preparation of various salads and dressings
- Identify preparation of sandwiches and appetizers
- Identify preparation of breads, baked goods, and desserts
- Identify preparation of breakfast meats, eggs, and batter products
- Demonstrate professional plating, garnishing, and food presentation techniques



Customer Service and Career Paths in Food Service

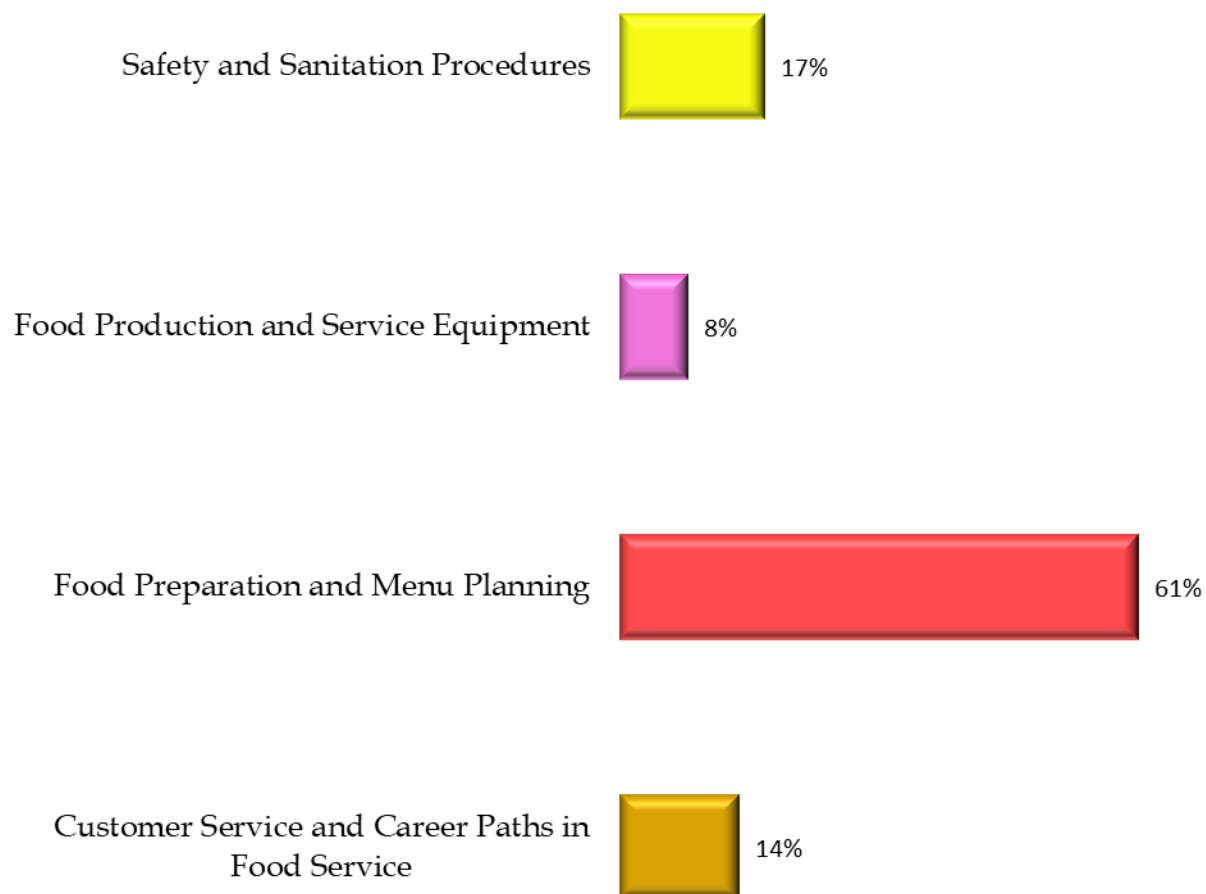
- Evaluate quality services that meet industry standards in the food service industry
- Analyze the relationship between employees and customer satisfaction
- Explain the training, education, roles, duties, and functions of individuals engaged in food production and service careers

Written Assessment:

Administration Time: 90 minutes

Number of Questions: 84

Areas Covered:



Sample Questions:

Which of the following foods is most likely to be contaminated with salmonella bacteria?

- A. beef roast
- B. smoked fish
- C. fresh poultry
- D. mushrooms

According to health regulations, the temperature danger zone is between

- A. 32 to 100 degrees Fahrenheit
- B. 35 to 125 degrees Fahrenheit
- C. 41 to 135 degrees Fahrenheit
- D. 50 to 150 degrees Fahrenheit

Food service personnel are required to wash, rinse, _____, and air-dry a stainless steel table after food production.

- A. cover
- B. clean
- C. sanitize
- D. wipe

If the ingredients for a recipe serving eight add up to 3,328 calories, how many calories are in a half serving?

- A. 104 calories
- B. 208 calories
- C. 416 calories
- D. 830 calories

The wait staff should be well trained in the ingredients of all foods served on the menu, because many customers have

- A. sensitivities
- B. food allergies
- C. skin rashes
- D. dislikes