

Culinary Assistant Competencies

Required Competencies

Cleaning and Sanitation Standards for Food Prep

1. *Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.*
2. *Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.*
3. *Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.*

Estimate Supplies, Ingredients, or Staff Requirements for Food Preparation Activities

1. *Assist chefs or caterers with food or drink preparation.*
2. *Estimate expected food consumption, requisition or purchase supplies, or procure food from storage.*
3. *Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.*

Ordering and Inventory Management

1. *Controlling costs as applied to the selection and procurement of food and supply items.*
2. *Selection and procurement of food and supplies, supplier selection, nutrition, and distribution systems including the forces affecting them.*
3. *Plan and price menu items.*

Knife Skills

1. *Dicing*
2. *Mincing*
3. *Julienne*
4. *Chiffonade*
5. *Baton/Batonnet*

Cooking and Baking

1. *Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.*
2. *Prepare breads or doughs.*
3. *Portion, arrange, and garnish food, and serve food to waiters or patrons.*

Cost Controls

1. *Determine prices for menu items.*
2. *Apply control techniques to a variety of costs and sales.*
3. *Interpret a variety of financial reports which reflect the relationship between costs and income.*