

Name: \_\_\_\_\_

## Food Service Worker

### Directions:

Evaluate the student by checking the appropriate number or letter to indicate the degree of competency. The rating for each task should reflect **employability readiness** rather than the grades given in class.

### Rating Scale:

- 3 Mastered** – can work independently with no supervision
- 2 Requires Supervision** – can perform job completely with limited supervision
- 1 Not Mastered** – requires instruction and close supervision
- N No Exposure** – no experience or knowledge in this area

3	2	1	N	A. Orientation	Notes:
				1. Identify career opportunities	
				2. Recognize menu trends in the food service industry	
				3. Identify major concerns of the industry	
				4. Identify career ladder	
				5. Practice people skills	
				6. Practice personal grooming	
				7. Practice job seeking skills	
				Other:	

3	2	1	N	B. Identifying Food Service Economics	Notes:
				1. Recognize overhead costs	
				2. Recognize labor costs	
				3. Recognize food costs	
				4. Recognize profits/loss	
				5. Recognize impact of marketing and promotion	
				Other:	

3	2	1	N	C. Practicing Sanitation	Notes:
				1. Practice personal hygiene	
				2. Comply with local health codes	
				3. Maintain clean facilities	
				4. Practice safe food handling techniques	
				5. Practice safe food serving techniques	

				6. Practice safe food storage techniques	
				7. Control insects and pests	
				Other:	

3	2	1	N	<b>D. Demonstrating Safety</b>	<b>Notes:</b>
				1. Identify hazards	
				2. Recognize food service regulations	
				3. Use cutting utensils and equipment safely	
				4. Use correct body mechanics	
				5. Use, clean, and maintain vents and exhaust equipment	
				6. Use and properly store hazardous products	
				7. Respond to emergencies	
				8. Safeguard customers	
				9. Use fire extinguishers	
				10. Use first aid	
				11. Perform Heimlich Maneuver	
				12. Use CPR	
				Other:	

3	2	1	N	<b>E. Identifying, Operating, Caring for, and Maintaining Equipment</b>	
				1. Use and clean coffee equipment	
				2. Operate and clean can openers	
				3. Use and clean beverage machines	
				4. Use and calibrate thermometers	
				5. Use and clean ovens	
				6. Use and clean food contact surfaces	
				7. Use and clean fryers	
				8. Use and clean mixers and attachments	
				9. Use and clean food processors	
				10. Operate and clean holding equipment	
				11. Use and clean refrigeration and freezing equipment	

				12. Use and clean soft-serve/dairy equipment	
				13. Operate proof box	
				14. Operate and clean dishwashing equipment	
				15. Operate and calibrate scales	
				16. Use and clean ice making equipment	
				17. Use, select, clean, and store, cook table and small wares	
				18. Use and clean slicers	
				19. Use and clean toasters	
				20. Use and clean steam equipment	
				21. Use and clean garbage disposals	
				22. Identify, select, use, and maintain knives	
				23. Develop preventive maintenance program	
				Other:	

3	2	1	N	<b>F. Identifying Nutrition Basics</b>	<b>Notes:</b>
				1. Identify food groups	
				2. Identify meal patterns	
				3. Plan nutritious menus	
				4. Conserve nutrients in food preparation	
				Other:	

3	2	1	N	<b>G. Preparing and Storing Foods</b>	<b>Notes:</b>
				1. Interpret recipes	
				2. Identify preparation methods	
				3. Prepare appetizers	
				4. Prepare sandwiches	
				5. Prepare beverages	
				6. Prepare convenience products	
				7. Prepare starch (farinaceous) products	
				8. Use seasonings appropriately	
				9. Prepare vegetables	
				10. Prepare fruits	

				11. Prepare beef and veal	
				12. Prepare pork	
				13. Prepare bakery products	
				14. Identify, select, and use cheeses/cheese products	
				15. Prepare egg products	
				16. Prepare lamb	
				17. Prepare salads and salad dressings	
				18. Prepare soup, sauces, and stocks	
				19. Prepare poultry	
				20. Prepare seafood	
				21. Prepare desserts	
				22. Utilize leftovers	
				23. Garnish/display foods	
				24. Synchronize food preparation times	
				Other:	

3	2	1	N	H. Performing Front-of-the-House Duties	Notes:
				1. Perform host duties	
				2. Perform server duties	
				3. Perform bussing duties	
				4. Perform financial transactions	
				Other:	

3	2	1	N	I. Developing Leadership Through Future Homemakers of America	Notes:
				1. Define leadership	
				2. Identify leadership qualities and skills	
				3. Demonstrate leadership qualities and skills	
				Other:	