

## **Food Technology Competencies**

1. **ESSENTIAL EMPLOYABILITY SKILLS/CAREER PREPARATION STANDARDS**
  - a. Demonstrates personal skill development (positive attitude, honesty, self-confidence and time management)
  - b. Demonstrates effective interpersonal skills (group dynamics, conflict resolution and negotiations)
  - c. Demonstrates academic skills, critical thinking and problem-solving in the workplace
  - d. Demonstrates effective communication
  - e. Demonstrates career awareness and knowledge of pathways including education and training opportunities
  - f. Demonstrates ability to adapt to changing technology
  - g. Demonstrates ability to prepare for employment (resume, job application, job interview and portfolio development)
  
2. **SAFETY AND SANITATION**
  - a. Implement occupational safety issues and observe all safety rules
  - b. Performs area cleaning responsibilities
  - c. Properly operates, cleans and stores equipment and utensils
  - d. Properly cares and stores cutlery and cutting boards
  - e. Demonstrates knowledge of location and use of fire equipment
  - f. Exhibits personal cleanliness, appropriate grooming and attire
  - g. Understands causes of food borne illness or outbreak, temperatures for food safety, Department of Environmental Health Department regulations and rules according to the California Retail Food Code (CalCode)
  
3. **FOOD SERVICE**
  - a. Understands how to greet guests
  - b. Demonstrates competence in waiter/waitress responsibilities and table setting etiquette
  - c. Demonstrates how to provide customer service and to observe guests to fulfill needs including beverage replenishment
  - d. Demonstrates how to write guest ticket properly to include taxes and percentages, maintains accurate register tape, count back change to customer and balances register tape to money
  - e. Knows how to accept payment
  - f. Performs setting and bussing tables and carry a tray of dishes safely
  - g. Demonstrates knowledge of filling dispensers
  - h. Arranges serving areas, tables and decorations
  - i. Performs area cleaning responsibilities
  - j. Integrate regular waste disposal with pest, insect, plumbing, and sanitation considerations.
  
4. **FOOD PREPARATION THEORY**
  - a. Performs preparation of beverages and dispensers

- b. Demonstrates method of cutting and plating desserts and scores for portion control
- c. Demonstrates how to prepare fruits and vegetables
- d. Prepares salads and salad dressing
- e. Understands how to garnish plates for service
- f. Demonstrates how to prepare sandwiches and use assembly line work.
- g. Performs bakery basics
- h. Understands soup and sauce basics
- i. Produces international cuisines through introduction, basics and short preparation techniques
- j. Demonstrates how to replenish supplies and food as necessary
- k. Performs cleaning and sanitation of equipment
- l. Organizes and stores food and supplies
- m. Illustrate awareness of coordinating food orders
- n. Prepares food using correct techniques and procedures
- o. Applies common units of measure for weight & volume, and recipe conversion.