

## Culinary Arts DACUM

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<b>Communicate</b> A	Resolve conflict A1 1 2 3 4	Write A2 1 2 3 4	Interpret non-verbal communication A3 1 2 3 4	Develop/Maintain Interpersonal skills A4 1 2 3 4	Communicate verbally A5 1 2 3 4	Listen A6 1 2 3 4	Use communication technologies A7 1 2 3 4	Complete/Maintain Prep Guides/Stock Sheets A8 1 2 3 4
<b>Apply Math Skills</b> B	Calculate conversions (fractions:%:decimals; metric:imperial, etc.) B1 1 2 3 4	Calculate yields B2 1 2 3 4	Use units of measure B3 1 2 3 4	Calculate food costs B4 1 2 3 4	Calculate labour costs B5 1 2 3 4	Work with percentages B6 1 2 3 4	Work with fractions B7 1 2 3 4	Estimate B8 1 2 3 4
	Inventory B9 1 2 3 4	Budget B10 1 2 3 4						
<b>Work Safely</b> C	Follow proper storage temperature guidelines C1 1 2 3 4	Demonstrate sanitary practices C2 1 2 3 4	Follow WHMIS Guidelines C3 1 2 3 4	Follow HACCP Guidelines C4 1 2 3 4	Maintain a safe work area C5 1 2 3 4	Choose the right equipment for the job C6 1 2 3 4	Apply First Aid and CPR C7 1 2 3 4	Assess & Correct Unsafe practices C8 1 2 3 4
	Follow legislative/legal requirements C9 1 2 3 4	Implement/Follow "green" (environmental) practices & procedures C10 1 2 3 4						
<b>Apply Food Science Principles</b> D	Apply food theory D1 1 2 3 4	Follow food handling guidelines D2 1 2 3 4	Read and follow recipes D3 1 2 3 4	Follow internal temperatures D4 1 2 3 4	Describe food reactions D5 1 2 3 4	Rotate product/stock D6 1 2 3 4	Identify and explain nutritional values D7 1 2 3 4	Formulate menus/ foods for people with dietary restrictions D8 1 2 3 4
	Follow Canada Food Guide D9 1 2 3 4							
<b>Think Critically</b> E	Manage Stress E1 1 2 3 4	Solve problems E2 1 2 3 4	Identify / Reflect on successes / failures E3 1 2 3 4	Adapt to new situations E4 1 2 3 4	Maintain healthy work/life balance E5 1 2 3 4	Be organized (mise-en-place) E6 1 2 3 4	Prioritize E7 1 2 3 4	

**DACUM Skill Rating Scale:**

Ratings on this scale are based on industrial performance standards.

- 1 - Can perform some parts of this skill satisfactorily but requires assistance and/or supervision to perform the entire skill.
- 2 - Can perform this skill satisfactorily but requires periodic assistance and/or supervision
- 3 - Can perform this skill satisfactorily without assistance and/or supervision.

- 4 - Can perform this skill satisfactorily with more than acceptable speed and quality.

Prepare & Cook Basic Foods  
F

Prepare mother sauces F1	Prepare classic cuisines F2	Make stocks F3	Make salads F4	Make soups F5	Cut meats & seafood F6	Identify a variety of cuts (Meats, poultry, seafood) F7	Identify product quality F8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Prepare and cook starches, vegetables, & fruits F9	Bake (Pastries, breads, and desserts) F10	Maintain consistent levels of quality (temp., presentation, etc.) F11	Use terminology F12	Use pre-packaged (convenience) foods F13			
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4			

Use basic equipment  
G

Use a steamer G1	Use a convention oven G2	Use a mixer G3	Use a slicer G4	Use a dishwasher G5	Use a steam table G6	Use a variety of knives G7	Assemble a variety of equipment G8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Trouble-shoot basic equipment failures (i.e., Light pilot lights, etc) G9	Use a deep fryer G10	Use a proofer G11	Use a broiler G12	Use a grill G13	Use a variety of small wares & gadgets G14		
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4		

Be creative  
H

Utilize surplus H1	Create a menu and/or special H2	Arrange/design plate presentations H3	Arrange/design platters H4	Look for and implement efficiencies H5	Think outside the box H6	Improvise H7	Experiment H8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Blend flavours, colours, textures, etc. H9	Follow & create trends H10						
1 2 3 4	1 2 3 4						

Work in teams  
I

Respect others I1	Be reliable I2	Accept responsibility for own & team's actions/mistakes I3	Display strong work ethic I4	Support others I5	Be flexible I6	Work independently (within a team) I7
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4

Be Passionate  
J

Read and research J1	Accept/Learn from criticism J2	Learn continuously J3	Display initiative J4	Demonstrate a commitment to excellence J5	Display/Demonstrate Personal integrity J6	Display confidence J7	Display pride in work J8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Improve continuously J9	Be motivated J10						
1 2 3 4	1 2 3 4						

Display Professionalism  
K

Be pro-active K1	Maintain a socially acceptable standard of personal hygiene K2	Write a professional resume K3	Identify and work within a hierarchy K4	Lead by example K5	Maintain a positive attitude K6	Show humility K7	Maintain consistency K8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Plan for success K9	Practice, drill & rehearse skills to improve speed and accuracy K10	Manage time K11	Exhibit patience (with self and others) K12				
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4				

Cook  
L

Braise L1	Saute L2	Grill L3	Broil L4	Poach L5	Steam L6	Fry L7	Sear L8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Smoke L9	Bake L10	Flambe L11	Roast L12	Cure L13	Pickle L14	Combi L15	Confit L16
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Marinate L17	Blanch L18	Stew L19	Boil L20	Barbecue L21			
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4			

Cook on the Line  
M

Garde Manger (cold preparation) M1	Cook breakfasts M2	Work as a saucier M3	Cook short order (Carte blanche) M4	Work as an Entree Metier M5	Work as a poissonier (fish cook) M6	Expedite orders M7	Work as a grill cook M8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Work as a garniteur M9							
1 2 3 4							

Serve Patrons  
N

Set a table N1	Pair food to wine N2	Open wine N3	Serve wine N4	Taste wine N5	Store wine N6	Take orders N7	Serve tables N8
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Clear tables N9	Demonstrate a variety of service styles (French, Russian, etc) N10	Take reservations N11					
1 2 3 4	1 2 3 4	1 2 3 4					