

CULINARY ARTS

Facilitated by Robert Cordingley, Lorna Smith, and Craig Edwards
April 8 & 15, 2013

DACUM Skill Rating Scale

- 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 competently without assistance or supervision.
- 4 - Can perform this skill competently with more than acceptable speed and/or quality and can teach the skill to others.

<p>WORK SAFELY A</p>

Maintain a safe work area A1	Clean knives, pots, pans, utensils, equipment, appliances and facilities A2	Demonstrate sanitary practices A3	Assess and correct unsafe practices A4	Choose the right equipment for the job A5	Use personal protective equipment A6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Avoid cross-contamination with allergens A7	Follow labeling practices A8	Follow food handling guidelines A9	Follow proper storage temperature guidelines A10	Maintain personal hygiene A11	Apply first aid and CPR A12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Transport food safely A13	Follow legislative / legal requirements A14	Follow HACCP guidelines A15	Follow WHMIS guidelines A16		
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4		

PREPARE FOODS
B

Prepare vegetables	Prepare herbs and spices	Prepare fruit	Prepare salads	Prepare sandwiches	Prepare stocks
B1	B2	B3	B4	B5	B6
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 thickening and binding agents	Prepare soups	Prepare sauces	Prepare pulses, grains and nuts	Prepare pastas	Make pasta dough
B7	B8	B9	B10	B11	B12
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 batters	Prepare cheese and dairy related dishes	Prepare eggs and egg related dishes	Make dairy products (e.g. cheese, yogurt)	Prepare hors d'oeuvres	Prepare foods from a variety of ethnicities
B13	B14	B15	B16	B17	B18
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 condiments and accompaniments	Fabricate fish	Butcher poultry and game birds	Butcher meat and game meat	Prepare fish	Prepare shellfish
B19	B20	B21	B22	B23	B24
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 poultry and game birds	Prepare meat and game meat	Prepare variety meats	Prepare pates and terrines	Prepare aspics, jellies and glazes	Prepare marinades and brines
B25	B26	B27	B28	B29	B30
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Identify product quality	Maintain consistent levels of quality (temperature, presentation, etc.)	Reheat food	Use pre-packaged (convenience) foods		
B31	B32	B33	B34		
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4		

USE EQUIPMENT
C

Use a dishwasher	Use a variety of knives	Use a variety of small wares and gadgets	Use a broiler / salamander	Use a steam table	Use a grill / barbecue
C1	C2	C3	C4	C5	C6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Use a griddle / flat top	Use a proofer	Use a conventional oven	Use range top	Use a convection oven	Use a deep fryer
C7	C8	C9	C10	C11	C12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Use a steam kettle	Use a pressure cooker	Use a steamer	Use a variety of small appliances	Use a mixer	Use a slicer
C13	C14	C15	C16	C17	C18
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Use an immersion blender	Use vacuum sealer	Use immersion circulator	Use an induction top	Assemble a variety of equipment	Troubleshoot basic equipment failures (e.g. light pilot lights)
C19	C20	C21	C22	C23	C24
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Conduct preventative maintenance	Use a smoker	Use a dehydrator	Use a wok		
C25	C26	C27	C28		
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4		

APPLY COOKING
METHODS
D

Follow internal temperatures	Sear	Sauté	Grill	Broil	Barbeque
D1	D2	D3	D4	D5	D6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Bake	Roast	Pan fry	Deep fry	Blanch	Boil
D7	D8	D9	D10	D11	D12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Poach	Stew	Braise	Steam	Combi	Confit
D13	D14	D15	D16	D17	D18
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Sous vide	Marinate	Cure	Ferment	Pickle	Preserve
D19	D20	D21	D22	D23	D24
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	Rethermalize food	Flambé			
D25	D26	D27			
1 2 3 4	1 2 3 4	1 2 3 4			

PREPARE PASTRY
E

Prepare creams, mousses, fillings E1	Prepare dessert sauces E2	Prepare doughs e.g. bread, cookie E3	Prepare chocolate E4	Prepare frozen desserts E5	Prepare pastries and pies E6
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 cakes E7	Assemble cakes / pastries E8	Decorate cakes E9	Prepare icings E10	Prepare petite fors E11	Prepare sugar w orks E12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4

USE TASTE / SMELL
F

Taste individual ingredients F1	Taste food F2	Identify sw eet, savoury, salty, spicy, acidic, bitter, umami factor F3	Balance flavours F4	Adjust seasoning F5	Develop an acute sense of smell F6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Develop flavour memory F7	Identify flavour profile F8	Use flavour profiles / pairings F9	Develop personal palette F10	Adjust flavour for clientele F11	
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	

COMMUNICATE
G

Read and follow recipes G1	Follow instructions (e.g. prep list) G2	Listen G3	Demonstrate manners / etiquette G4	Communicate verbally G5	Interpret non-verbal communication G6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Develop / maintain interpersonal skills G7	Spell G8	Write G9	Write instructions G10	Create a prep list G11	Use word processing G12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Use communication technologies (email, phone, text, fax, scan) G13	Ask for help G14	Explain ideas G15	Accept / learn from feedback G16	Give constructive feedback G17	Resolve conflict G18
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Use terminology G19	Select medium for greatest impact (e.g. hand w ritten note) G20				
1 2 3 4	1 2 3 4				

WORK IN TEAMS
H

Respect others H1	Demonstrate reliability H2	Accept responsibility for own and team's actions / mistakes H3	Support others H4	Demonstrate flexibility H5	Work independently (w ithin a team) H6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Compromise H7	Exhibit patience (w ith self and others) H8	Demonstrate appropriate sense of humour H9			
1 2 3 4	1 2 3 4	1 2 3 4			

DEMONSTRATE
PROFESSIONAL AND
PERSONAL
COMPETENCE
I

Display strong work ethic I1	Maintain a positive attitude I2	Display pride in work I3	Demonstrate personal integrity I4	Work with a sense of urgency I5	Display initiative I6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Maintain consistency I7	Learn continuously I8	Improve continuously I9	Practice skills to improve speed and accuracy I10	Demonstrate organization (mise-en-place) I11	Lead by example I12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Demonstrate commitment to excellence I13	Employ all senses when cooking I14	Read and research I15	Display confidence I16	Show humility I17	Identify strengths and limitations I18
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Identify / reflect on successes / failures I19	Prioritize I20	Manage time I21	Solve problems / troubleshoot I22	Manage change I23	Manage stress I24
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Adapt to new situations I25	Work within a hierarchy I26	Identify and explain nutritional values I27	Write a professional resume I28	Maintain healthy work / life balance I29	Situate self within culinary history I30
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4

DEMONSTRATE
CREATIVITY
J

Arrange / design plate presentations J1	Utilize surplus J2	Experiment J3	Improvise J4	Create a menu and / or special / feature J5	Create recipes J6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Document recipes J7	Use flavours, colours, textures, etc. J8	Arrange / design platters J9	Arrange / design buffet presentations J10	Apply modernist cuisine (hydro colides enzymes) J11	Develop unconventional approaches / methods ("think outside the box") J12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Think critically J13	Follow and create trends J14	Look for and implement efficiencies J15	Formulate menus / foods for people with dietary restrictions J16		
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4		

DEMONSTRATE
SUSTAINABILITY
K

Implement / follow "green" (environmental) practices and procedures K1	Source local producers K2	Source fair trade products K3	Source ethical producers K4	Use seasonal products K5	Apply sustainable waste management practices K6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Identify sustainable seafood K7	Garden K8				
1 2 3 4	1 2 3 4				

APPLY MATH SKILLS
L

Calculate conversions (fractions, %, decimals, metric, imperial, etc.)				Calculate yields				Use units of measure				Work with fractions / ratios				Estimate				Work with percentages			
L1				L2				L3				L4				L5				L6			
1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4

MANAGE INVENTORY
M

Rotate product / stock				Receive products and supplies				Perform portion control				Order products and supplies				Maintain stock sheets				Inventory			
M1				M2				M3				M4				M5				M6			
1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
Use inventory programs				Manage suppliers																			
M7				M8																			
1	2	3	4	1	2	3	4																

SERVE PATRONS
N

Set a table				Take orders				Clarify customer allergies				Serve tables				Clear tables				Enhance customer experience			
N1				N2				N3				N4				N5				N6			
1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
Serve beverages				Pair food and beverages (e.g. wine, beer, cocktails, tea, etc.)				Store beverages				Demonstrate a variety of service styles (French, Russian, etc.)				Maintain room				Take reservations			
N7				N8				N9				N10				N11				N12			
1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
Use P.O.S. (point of sale) systems																							
N13																							
1	2	3	4																				

BUILD COMMUNITY
O

Volunteer O1	Build relationships O2	Demonstrate social responsibility (e.g. donate product / time / money) O3	Use social media O4	Interact with media O5	Cook for co-workers O6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Act as an ambassador O7	Capture images O8				
1 2 3 4	1 2 3 4				

DESIGN FACILITIES
P

Design kitchen P1	Design restaurant / front of house P2	Obtain quotes P3	Purchase equipment and furnishings P4	Match menu to kitchen / kitchen to menu P5	Analyze workflow P6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Enhance workflow P7	Design / assemble a field kitchen P8	Prepare for special (off-site) events P9			
1 2 3 4	1 2 3 4	1 2 3 4			

MANAGE HUMAN
RESOURCES
Q

Recruit staff	Orient staff	Apply employment standards	Train staff	Manage performance	Conduct performance reviews
Q1	Q2	Q3	Q4	Q5	Q6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Discipline staff	Work with unions	Administer employee benefits	Recognize employees	Build team	Match task to talent
Q7	Q8	Q9	Q10	Q11	Q12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Manage volunteers	Terminate staff				
Q13	Q14				
1 2 3 4	1 2 3 4				

MANAGE FINANCES
R

Use spreadsheets	Calculate food costs	Sell	Calculate labour costs	Schedule staff	Budget
R1	R2	R3	R4	R5	R6
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Manage government remittances	Manage cash flow	Manage payroll	Pay invoices	Analyze profit and loss statements	Contribute to the development of a marketing plan
R7	R8	R9	R10	R11	R12
1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
Organize contractors	Negotiate contracts	Develop a business plan			
R13	R14	R15			
1 2 3 4	1 2 3 4	1 2 3 4			