



## Butler Tech Culinary Arts Essential Skills Profile

This profile provides an outline of the skills required for the successful completion of this career program. Additional information is located on the Butler Tech website at: <https://www.butlertech.org/high-school/> and selecting the corresponding career program.

### Recommended WorkKeys® Scores for Culinary Arts

Applied Mathematics - 3	Graphic Literacy - 3
Workplace Documents - 3	

\*Practice tests and more information at: [www.act.org/workkeys](http://www.act.org/workkeys)

### Skills

Active Listening	Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
Coordination	Adjusting actions in relation to others' actions.
Service Orientation	Actively looking for ways to help people.

### Abilities Required

Near Vision	The ability to see details at close range (within a few feet of the observer).
Arm-Hand Steadiness	Determine meal prices, based on calculations of ingredient prices.
Manual Dexterity	Requisition food supplies, kitchen equipment, and appliances, based on estimates of future needs.

### Knowledge Required in Culinary Arts

Customer and Personal Service	Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
Administration and Management	Knowledge of business and management principles involved in strategic planning, resource allocation, human resources modeling, leadership technique, production methods, and coordination of people and resources.
Public Safety and Security	Knowledge of relevant equipment, policies, procedures, and strategies to promote effective local, state, or national security operations for the protection of people, data, property, and institutions.

## Culinary Arts Activities

- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Operate cash register, handle money, and give correct change.
- Store food in designated containers and storage areas to prevent spoilage.
- Portion and wrap the food, or place it directly on plates for service to patrons.
- Take and record temperature of food and food storage areas, such as refrigerators and freezers.
- Prepare a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures.
- Keep records of the quantities of food used.
- Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.
- Package take-out foods or serve food to customers.
- Stock cupboards and refrigerators, and tend salad bars and buffet meals.
- Wash, peel, and cut various foods, such as fruits and vegetables, to prepare for cooking or serving.
- Carry food supplies, equipment, and utensils to and from storage and work areas.
- Vacuum dining area and sweep and mop kitchen floor.
- Cut, slice or grind meat, poultry, and seafood to prepare for cooking.
- Remove trash and clean kitchen garbage containers.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.
- Weigh or measure ingredients.
- Assemble meal trays with foods in accordance with patients' diets.
- Assist cooks and kitchen staff with various tasks as needed, and provide cooks with needed items.
- Add cutlery, napkins, food, and other items to trays on assembly lines in hospitals, cafeterias, airline kitchens, and similar establishments.
- Use manual or electric appliances to clean, peel, slice, and trim foods.
- Distribute menus to hospital patients, collect diet sheets, and deliver food trays and snacks to nursing units or directly to patients.
- Scrape leftovers from dishes into garbage containers.
- Stir and strain soups and sauces.
- Load dishes, glasses, and tableware into dishwashing machines.
- Butcher and clean fowl, fish, poultry, and shellfish to prepare for cooking or serving.
- Prepare and serve a variety of beverages such as coffee, tea, and soft drinks.
- Make special dressings and sauces as condiments for sandwiches.
- Mix ingredients for green salads, molded fruit salads, vegetable salads, and pasta salads.

### Technology

Word Processing software	Spreadsheet software
Point of Sale POS software	Database user interface and query software
Analytical or Scientific software	

### Personality

Realistic: People interested in this work like activities that include practical, hands-on problems and solutions. They do well at jobs that need:	
Self-Control	Social Orientation
Cooperation	Attention to Detail
Integrity	Dependability

### Available Certifications

ServSafe Managers Certification (3 Points)	

### Possible College Credits

College Credit Plus in English, Math, Social Studies, or Science	Must be preapproved. Must pass a college course at an Ohio college or College Credit Plus class at Butler Tech.
Career Technical Credit Transfer	<p>The Ohio Transfer to Degree Guarantee helps career and technical students transfer credits earned in high school to community college or four-year degree programs. The credit can be used at any Ohio public college or university:</p> <ul style="list-style-type: none"> <li>• If you successfully completed your career-technical program and passed certain required assessments.</li> <li>• If you attend a similar program at a public Ohio college or university.</li> </ul> <p>For more information, go to <a href="http://www.transfercredit.ohio.gov">www.transfercredit.ohio.gov</a></p>
Articulated Credit	Butler Tech has agreements with certain colleges; if you attend one of those colleges you can get credit toward a specific degree.

\*Additional college or post-secondary education may be required in this field

### Possible Career Pathways

Cook	Sous Chef
Caterer	Chef
Restaurant Owner	