



EMPLOYABILITY PROFILE

Culinary Arts

ST. LAWRENCE-LEWIS BOCES

40 West Main Street

Canton, NY 13617

Student:
Academic Year:
Home District:

Rating Scale

- T - Theory/Minimal Exposure
- 1 - Unsatisfactory
- 2 - Needs Improvement
- 3 - Meets Expectations
- 4 - Exceeds Expectations

Attendance

Understands work expectations for attendance and adheres to them. Notifies supervisor in advance in case of absence.

Communication Skills

Gives full attention to what other people are saying, asks questions as appropriate and understands what was heard. Communicates concerns clearly and asks for assistance when needed.

Collaboration / Communication

Interacts and communicates with others in a friendly and courteous way. Shows respect for others' ideas, opinions and racial and cultural diversity. Effectively works as a member of a team.

Creativity & Innovation

Apply critical thinking, research methods, and communication tools to create original work. Collaborate effectively with an audience beyond the classroom to create original work.

Health & Safety

Complies with health and safety rules for specific workplace.

Knowledge of Workplace

Demonstrates understanding of workplace policy and ethics.

Observes Critically

Carefully attends to visual sources of information. Evaluates the information for accuracy, bias and usefulness. Develops a clear understanding of the information.

Problem Solving & Critical Thinking

Identifies the nature of the problem, evaluates various ways of solving the problem and selects the best strategy.

Punctuality

Understands work expectations for punctuality. Arrives on time for work, takes and returns from breaks on time and calls supervisor prior to being late.

Quality of Work

Gives best effort, evaluates own work and utilizes feedback to improve work performance. Strives to meet quality standards and provides optimal customer service.

Research & Information Fluency

Apply varied research skills to find and evaluate resources. Use information and resources to accomplish real-world tasks.

Resolves Conflict

Identifies the source of conflict, suggests options to resolve it and helps parties reach a mutually satisfactory agreement.

Response to Supervision

Accepts direction, feedback and constructive criticism with positive attitude and uses information to improve work performance. Demonstrates flexibility when nature of work changes.

Solves Problems Using Math

Works with mathematical information (numbers, symbols, etc.) procedures, and tools and applies skills to answer a question, solve a problem, verify the reasonableness of results, make a prediction or carry out a task that has mathematical dimensions.

Takes Initiative

Participates fully in task for project from initiation to completion. Initiates interactions with supervisor for the next task upon completion of previous one.

Takes Responsibility for Learning

Identifies one's strengths and weaknesses. Sets goals for learning. Identifies and pursues opportunities for learning. Monitors one's progress toward achieving these goals.

Technology

Uses job-related tools, technologies and materials appropriately.

Workplace Appearance

Dresses appropriately for the position and duties. Practices personal hygiene appropriate for position and duties.



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General Knowledge for Food and Safety

Identifies and defines Serv Safe, sanitation terminology, abbreviations and temperatures

Understands breakfast food and sandwiches

Understands and lists most common fruits and vegetables

Understands salads and garnishes

Understands and explains potatoes and grains

Understands desserts and baked goods

Understands the importance of nutrition

Explains different food marketing and menus

Understands stocks, soups and sauces

Understands meat and seafood

MISE Place

Understands safety in the workplace

Understands organization in the workplace

Understands weight and measurements

Understands recipe

Understands and follows directions

Describes and demonstrates safety and sanitation

Management Essentials

Demonstrate and explain proper documentation

Understands inventory control and management

Understands computers

Demonstrates professional communication

Professional Portfolio

Obtains knowledge of specific career

Develops leadership and communication skills

Completes research projects related to assigned job shadow

Conducts professional interviews

Attends field trips/guest speaker events/educational workshops/OSHA

Integrates projects and reports to strengthen experience and knowledge in computers and PowerPoint software

Completes journal writing using self-reflection

Validates job shadow attendance and performance through input from culinary professional using evaluation and attendance tools

Designs a complete portfolio using students' own individuality and interests

Identify and defines related culinary technology

Mathematics and Calculation Business

Math

Understands basic math

Convert between measurement systems

Systems A

Controlling food costs

Standard accounting practices

Signature of Reviewer: _____ Print Name: _____

Title: _____ Review Date: _____