



## CULINARY ARTS COMPETENCIES

Suggested Entry Level Minimum Competencies

### Rating Key

1. not essential
2. slightly essential
3. essential
4. very essential

<b>KEY VOCATIONAL BARRIER FACTORS</b>	1	2	3	4
Visual Acuity—the ability to detect differences/details visually			X	
Auditory Acuity—the ability to detect differences in pitch/sound			X	
Oral Communication—the ability to verbally express/explain ideas			X	
Written Communication—recording information as stated			X	
Physical Mobility/Strength			X	
Eye-Hand Coordination and Fine Finger Dexterity				X
<b>WORKER TRAIT CHARACTERISTICS</b>				
Ability to get along with other students			X	
Cooperativeness with instructor				X
Attitude toward work			X	
Ability to work without supervision				X
Ability to stick to assigned task without constant reminders				X
Ability to work accurately and to recheck work for accuracy			X	
Ability to follow and retain:				
Oral instructions—multi-step				X
Written instructions—multi-step on grade level text			X	
Diagram instructions—simple to sequential			X	
Visual Model/demonstration instructions			X	
Ability to use numerical data (Count, Compute, etc.) in an applied setting			X	
Ability to discriminate between objects of similar:				
Size			X	
Shape			X	
Color or shade			X	
Spatial relationships			X	
Ability to use tools of the trade (dishwashing equipment, stove, oven, measuring cups, etc.)			X	
Ability to follow a recipe and/or charts			X	
Ability to organize work process			X	
<b>MATH SKILLS</b>				
Counting – Recording – Comparing – Calculating (whole numbers)-early Fractions - Grade Level 1-3				X
Calculating (Fractions – decimals, order of operations, Pre-Algebra and Geometry) – Grade Level 4 - 6				X
Ratio, Basic Algebra, Formulas, Square Root-- Grade Level 7 -8			X	
Advanced Geometry, Advanced Algebra, Shop Math – Grade Level 9+		X		
<b>READING SKILLS</b>				
Grade Level 1-3				X
Grade Level 4-6				X
Grade Level 7-8			X	
Grade Level 9-12 (text passage readability=9.3 grade equivalency)			X	

\*The above was constructed from CT Supervisor and Instructor input and should be considered when exploring career technical programs at MVCTC.

**Note:** Final acceptance, for admittance, for a student on an IEP will be determined after an IEP meeting is convened with a MVCTC representative in attendance.

### Work Preferences to Consider

- Like to cook, clean, measure, work with money
- Creative
- Like to keep self and working area clean
- Like repetitious work as well as variety of tasks
- Enjoy attention to detail
- Don't mind extended standing, stooping
- Comfortable in wearing a uniform

Safety considerations—Food allergies, some physical issues may pose barriers to success, speech considerations may factor in employability

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