COMMERCIAL FOODS - PILOT

Test Code: 4220  
Version: 01

Performance Assessment:

Administration Time: 3 hours and 5 minutes
Number of Jobs: 3

Areas Covered:

13% **Identification of Hand Tools, Herbs, Spices, and Flavorings**  
Participants will identify a variety of items and record the name of each on the worksheet provided.

11% **Knife Skills**  
Participants will demonstrate proper knife skills using safety and sanitation to prepare a variety of vegetables and spices.

76% **Cooking Skills**  
Participants will prepare a four course meal using the recipes provided and follow standard sanitary guidelines. Steps to include place settings, meal preparation, and clean up.

Sample Job: Identification of Hand Tools, Herbs, Spices, and Flavorings

Maximum Job Time: 25 minutes

Participant Activity: The participant is to identify items by writing the correct name of the item on the corresponding numbered line.