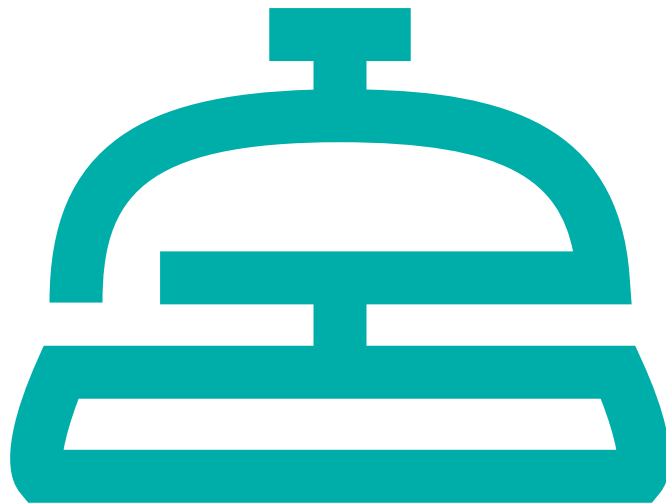


Pilot Assessment

Content is Subject To Change Prior to Full Implementation



Culinary Arts Cook (NOCTI-ACF) - Pilot

Code: 4736 / Version: 01

NOCTI

JOB READY ASSESSMENT BLUEPRINT

CULINARY ARTS COOK (NOCTI-ACF) - PILOT

Test Code: 4736

Version: 1

Specific Competencies and Skills Tested in this Assessment:

Culinary Math

Demonstrate how to read, follow, and convert standard formulas
Convert weights and measurements
Demonstrate understanding of volume/weight measurement
Demonstrate basic understanding of food costs

Knife Skills

Demonstrate understanding of knife sharpening skills and care
Demonstrate understanding of safe knife usage
Demonstrate knowledge of appropriate knife types and utilization

Tools and Equipment

Demonstrate proper care and use of kitchen equipment, small wares, and hand tools
Identify small wares and hand tools
Identify large kitchen equipment

Sanitation and Safety

Demonstrate understanding of cleaning and sanitizing methods
Understand time and temperature control
Exhibit understanding of prevention, causes, and response to workplace injuries/illnesses
Describe fire extinguishers and fire safety procedures
Demonstrate personal hygiene and appropriate attire
Demonstrate proper food storage techniques
Understand recycling and sustainability concepts

Food Preparation

Demonstrate knowledge of garde manger (e.g., salad dressings, desserts)
Prepare sandwiches, spreads, and fillings
Identify moist, dry, and combination cooking methods

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

Fruits, Vegetables, and Starches

Identify and prepare fruits and vegetables

Identify and prepare various vegetable starches

Identify and prepare legumes, pastas, and whole grains

Basic Baking

Identify basic baking equipment and hand tools

Demonstrate knowledge of the methods and procedures for different quick breads and yeast breads

Demonstrate knowledge of the methods and procedures for different cookies, cakes, pies, and pastries

Stocks, Sauces, and Soups

Demonstrate knowledge of soups

Demonstrate knowledge of stocks and reductions

Demonstrate knowledge of sauces

Demonstrate knowledge of roux and thickening agents

Proteins

Identify meat and poultry

Demonstrate understanding of egg cookery

Demonstrate understanding of varying levels of doneness and appropriate cook temperatures

Identify market forms of fish and shellfish

Culinary Nutrition and Specialized Diets

Identify food allergen characteristics

Demonstrate understanding of preparation of nutritious menus

Demonstrate understanding of specialized diets

Employability Skills

Exhibit understanding of professional behavior and ethics

Demonstrate understanding of teamwork, problem solving, and critical thinking skills

Demonstrate knowledge of guest service in hospitality

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

Written Assessment:

Administration Time: 2 hours and 30 minutes

Number of Questions: 141

Areas Covered:

- 10% Culinary Math
- 6% Knife Skills
- 9% Tools and Equipment
- 16% Sanitation and Safety
- 15% Food Preparation
- 6% Fruits, Vegetables, and Starches
- 6% Basic Baking
- 9% Stocks, Sauces, and Soups
- 11% Proteins
- 6% Culinary Nutrition and Specialized Diets
- 6% Employability Skills

Sample Questions:

Ingredients should be leveled when using _____ measurements.

- A. weight
- B. volume
- C. temperature
- D. pressure

A serrated knife is most appropriate for slicing

- A. cheese
- B. bread
- C. apples
- D. roast beef

A whisk is primarily used for

- A. mixing
- B. aeration
- C. chopping
- D. measuring

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

What should a worker do after reporting the accident to a supervisor?

- A. ignore any minor injuries
- B. return to the workstation
- C. go immediately to a doctor
- D. follow safety protocols

Which salad dressings are dairy based?

- A. ranch and blue cheese
- B. Italian and vinaigrette
- C. thousand island and French
- D. Caesar and balsamic

When preparing raw potatoes or apples ahead of time, cold water is used to

- A. prevent oxidizing
- B. make them sweeter
- C. cook them faster
- D. remove their starch

The process that mixes fat and sugar together to uniformly blend and incorporate air is

- A. creaming
- B. kneading
- C. whisking
- D. folding

Gazpacho is an example of _____ soup.

- A. chilled
- B. thickened
- C. cream-based
- D. hot broth

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

A French omelet is an omelet that is _____ with a spooned in filling.

- A. rolled
- B. baked
- C. folded
- D. flat

Whole wheat bread should be avoided by clients with

- A. lactose intolerance
- B. Celiac disease
- C. diabetes
- D. high blood pressure

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

Performance Assessment:

Administration Time: 3 hours

Number of Jobs: 3

Areas Covered:

50% **Chicken Fabrication, Stock Development, and Knife Skills**

Participant will demonstrate knife skills and fabricate a whole chicken for chicken stock, salad, and soup preparation, adhering to all safety and sanitation procedures.

25% **Caesar Salad with Chicken**

Participant will prepare two servings of a salad with chicken by properly preparing lettuce, croutons, dressing, and chicken, plating the dish, and following safety and sanitation procedures.

25% **Chicken Rice Soup and Rolled Biscuits**

Participant will prepare two servings of biscuits and chicken rice soup (with rice pilaf) by properly preparing biscuits, soup, and rice pilaf while following safety and sanitation procedures.

Culinary Arts Cook (NOCTI-ACF) - PILOT (continued)

Sample Job: Chicken Rice Soup and Rolled Biscuits

Maximum 45 minutes

Job Time:

Participant Activity: Participant will prepare and present two plated servings of buttermilk biscuits and chicken rice soup, including rice pilaf for the soup. Participant will mix and bake biscuits, sear diced chicken, cook soup with aromatics and stock, and prepare rice pilaf, all while following safety and sanitation procedures before notifying the evaluator upon completion.