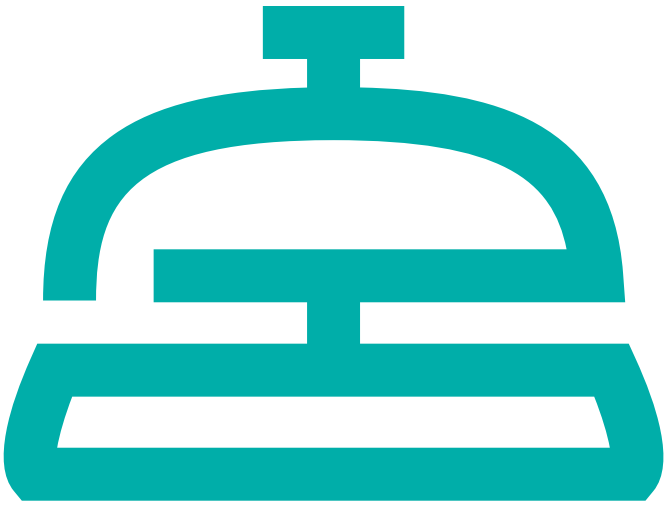
NOCTI

Teacher Credential Blueprint



Commercial Foods

Code: 5187 / Version: 01

Original Release: 2018. Content Review: 2026. All Rights Reserved.

General Assessment Information

Blueprint Contents

General Assessment Information
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Test Type: The Early Childhood Education and Care assessment is included in NOCTI's Teacher assessment battery. Teacher assessments measure an individual's technical knowledge and skills in a proctored proficiency examination format. These assessments are used in a large number of states as part of the teacher licensing and/or certification process, assessing competency in all aspects of a particular industry. NOCTI Teacher tests typically offer both a written and performance component that must be administered at a NOCTI-approved Area Test Center. Teacher assessments can be delivered in an online or paper/pencil format.

Revision Team: The assessment content is based on input from secondary, post-secondary, and business/industry representatives from the states of Hawaii, Michigan, Mississippi, New York, and Pennsylvania.

Content Review: A content review is an independent, comprehensive review by Subject Matter Experts to evaluate content accuracy, the currency of technical material, and relevance to current industry practices.

CIP Code

12.0508-
Institutional Food Workers

Learning that works for America CTE™

Career Cluster -
Hospitality and Tourism

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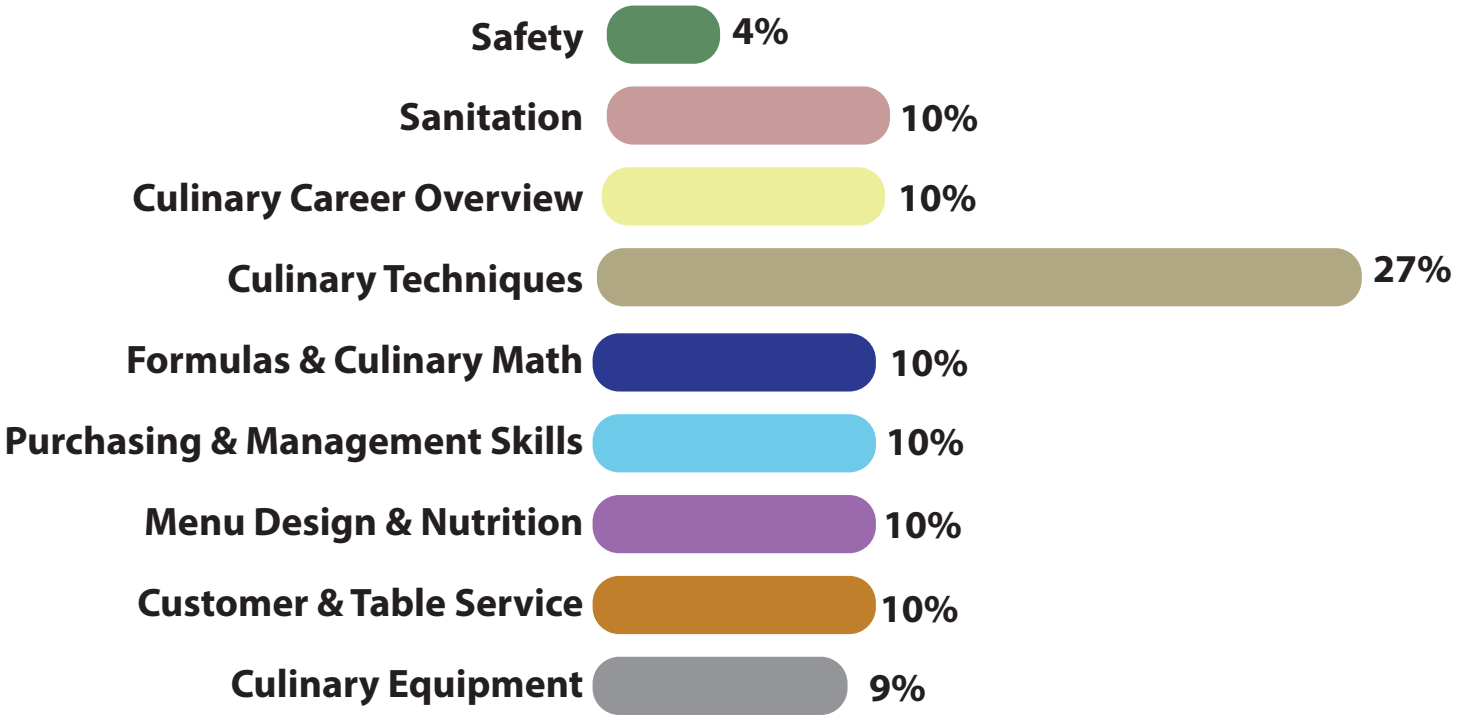
35-2014.00- Cooks, Restaurant

Written Assessment

NOCTI written assessments consist of questions to measure an individual's factual theoretical knowledge.

Administration Time: 3 hours
Number of Questions: 177
Number of Sessions: This assessment may be administered in one, two, or three sessions.

Areas Covered



Specific Competencies and Skills Tested in this Assessment

Safety

- Demonstrate understanding of accident prevention and fire safety
- Recognize and describe proper first-aid procedures, including choking first-aid, cardiac resuscitation, and location and appropriate uses of AED (Automated External Defibrillator)

Sanitation

- Apply appropriate personal hygiene in the workplace, including handwashing
- Identify chemical, physical, and biological sources of contamination
- Apply appropriate time and temperature food preparation and storage standards, including HACCP principles and procedures
- Apply current food safety principles, standards, and methods of contamination prevention supported by nationally-accredited food safety certification entities

Culinary Career Overview

- Describe the culinary career ladder and opportunities
- Identify professional organizations and regulatory governmental agencies
- Demonstrate understanding of modern kitchen organization (e.g., brigade)
- Apply professionalism and work ethics to appropriate work practices
- Identify and define general culinary terms

(Continued on the following page)

Specific Competencies and Skills (continued)

Culinary Techniques

- Define and demonstrate various cooking methods
- Identify methods of flavor development, including herbs and spices
- Identify and prepare produce (e.g., starches, legumes, grains)
- Identify and prepare stocks, soups, and sauces
- Identify and prepare cold foods (e.g., appetizers, salads, salad dressings)
- Identify and prepare meats, poultry, and seafood
- Identify and prepare breakfast foods and dairy products (e.g., eggs, batter items)
- Prepare desserts, pastry items, and baked goods
- Demonstrate appropriate knife handling skills and proper standard cuts

Formulas and Culinary Math

- Read, convert, and prepare standardized formulas using correct equipment and tools
- Exhibit knowledge of appropriate portion control and plating
- Calculate food costs for formulas
- Demonstrate an understanding of weights, measures, equivalencies, and conversions

(Continued on the following page)

Specific Competencies and Skills (continued)

Purchasing and Management Skills

- Demonstrate understanding of purchasing, receiving, and storage of perishable and non-perishable items
- Perform food and menu cost analysis
- Display familiarity with basic computer and inventory management systems
- Identify and describe basic management documents (e.g., requisitions, schedules, invoices)

Menu Design and Nutrition

- Plan and design various types of menus, considering nutrition, cost, and specialized customer requests (e.g., local, regional, ethnic, organic)
- Display understanding of major food allergens and prevention of cross contamination
- Demonstrate understanding of federal nutritional guidelines
- Display familiarity with the "truth in menu" guidelines

Customer and Table Service

- Describe the principles of providing good customer service, including greeting and basic sales techniques
- Define "front of the house" terminology
- Demonstrate proper table setup and service
- Identify, prepare, and serve various beverages
- Perform guest check and cash handling, including computerized POS (point of sale)

Culinary Equipment

- Identify and select hand tools, utensils, and kitchen equipment
- Sharpen and maintain knives and utensils
- Exhibit safe operation, care, and sanitary maintenance of small and large equipment

Sample Questions

When grease is spilled on the floor

A. sprinkle it with baking soda
B. sprinkle it with salt
C. lay a paper towel over the spill
D. clean it up immediately

The universal sign for choking is hands to the

A. chest
B. heart
C. throat
D. mouth

An entry level position in the food service industry is a/an

A. chef
B. sous chef
C. dishwasher
D. assistant buyer

Browning onions to develop flavor and sweetness is called

A. acidification
B. coagulation
C. dextrinization
D. caramelization

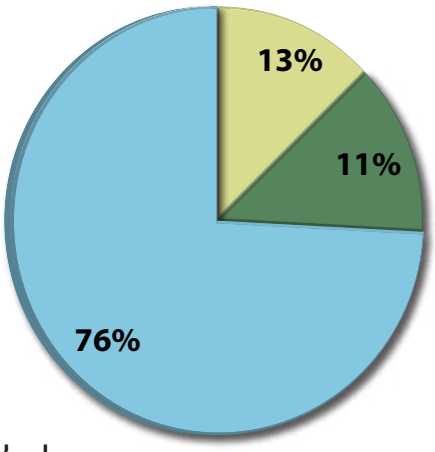
The number on a portion scoop indicates the number of scoops it takes to fill a _____ container.

A. cup
B. quart
C. gallon
D. pound

Performance Assessment

NOCTI performance assessments allow individuals to demonstrate their acquired skills by completing actual jobs using the tools, materials, machines, and equipment related to the technical area.

Administration Time: 3 hours and 15 minutes
Number of Jobs: 3



Areas Covered:

13% Identification of Hand Tools, Herbs, Spices, and Flavorings
Participant will identify hand tools, herbs, spices, and flavorings and record the names on the worksheet provided.

11% Knife Skills
Participant will demonstrate knife safety and skills in vegetable preparation.

76% Cooking Skills
Participant will prepare a mixed green salad with vinaigrette and croutons, roasted chicken with supreme sauce, steamed rice with stir-fry vegetables, and a biscuit, by following provided formulas, using correct equipment and procedures, and maintaining standard sanitation practices. Prepared food will be judged on texture and appearance, flavor and taste, and plate presentation. Participant will maintain professional attire throughout test.

Sample Job

Identification of Hand Tools, Herbs, Spices, and Flavorings

Maximum Time: 25 minutes

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

