

**CULINARY EMPLOYABILITY PROFILE
BUFFALO PUBLIC SCHOOL**

10TH GRADE SKILLS

Frequent and Thorough hand washing procedures	
Holds, uses and passes knives correctly	
Reads instructions, recipes, menus and policies	
Uses, handles and cleans cooking equipment	
Demonstrates preparing and storing vegetables	
Preparing and storing fruit	
Stores food and beverages to ensure food safety	
Makes good and justifiable work decisions	

Teacher Signature: _____

11TH GRADE SKILLS

Properly demonstrates preparing stock	
Properly demonstrates preparing soups	
Takes guests orders accurately	
Asks appropriate questions and supervisory approval when needed	
Makes good and justifiable work decisions	
Properly demonstrates preparing and storing meats	
Processes and presents the guests sales checks properly	

Teacher Signature: _____

12TH GRADE SKILLS

Properly demonstrates preparing and storing of cakes, cookies and pies	
Converts weights and measurements accurately	
Uses handles and cleans mixing cooking equipment	
Demonstrates basic egg cooking skills	
Demonstrates breakfast cooking skills- bacon, sausage, pastries	
Demonstrates proper procedures for operating equipment	

Teacher Signature: _____

Rating Scale:

Ineffective (1)	Developing (2)	Effective (3)	Highly Effective (4)
Struggling with concepts taught.	Requires instruction and close supervision.	Can perform job completely with limited supervision.	Can work independently with no supervision.

BUFFALO PUBLIC SCHOOLS - CTE CULINARY EMPLOYABILITY PROFILE



Student Name:		Identification Number:			School Name:	
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CTE Program:	
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EVALUATION GRADING SCALE: General Key

Ineffective (1)	Developing (2)	Effective (3)	Highly Effective (4)
Not yet demonstrating the skill and needs additional training	Inconsistently demonstrates the skill and further development is needed	Demonstrates the skill and shows initiative in improving	Consistently demonstrates skills and often exceeds expectations

PERFORMANCE SKILLS	Culinary 10	Culinary 11	Culinary 12
Attendance			
Punctuality			
Verbal Communication Skills			
Written Communication Skills			
Takes Initiative			
Quality of Work			
Leadership			
Response to Supervision			
Solves Problems and Makes Decisions			
Cooperates with Others/ Resolves Conflict			
Appearance			
Observes Critically			
Takes Responsibility for Learning			
Reads with Understanding			
Solves Problems Using Math			
Health And Safety			
Technology			
Based on your knowledge of this student, how would you rate his/her overall work performance?			

10th Reviewer Signature:	Print Name:	Date:	12th Reviewer Signature:	Print Name:	Date:
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11th Reviewer Signature:	Print Name:	Date:	
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