

Criteria/Description	Credentialing/ Artifacts	Proposed Credits
<p>TECHNICAL COMPETENCY: Score Advanced on the NOCTI Culinary Arts Written and Performance Test Written:</p> <ul style="list-style-type: none"> • Recipes • Knife Skills • Large and Small Equipment • Sanitation and Safety • Cold Food Preparation • Fruits, Vegetables, and Starches • Bakery Products • Stocks, Sauces, and Hot Soups • Meats, Poultry, Fish, and Seafood • Breakfast Foods • Dairy Products and Alternatives • Receiving and Storage • Nutritional Values • Employability Skills <p>Performance:</p> <ul style="list-style-type: none"> • Comprehensive Skills • Identification of Kitchen Equipment • Identification of Herbs, Spices, Fruits, and Vegetables • Knife Sharpening: Stone and Steel • Mise En Place • Prepare Chef Salad with Vinaigrette Dressing • Prepare Cheese Omelet <p>INDUSTRY CREDENTIALS: Earn at least one of the following Industry Credentials</p> <ul style="list-style-type: none"> • Certified -- Junior Culinarian (CJC), Culinarian (CC), Pastry Culinarian (CPC) • Plant based and Professional Cook Certification • ServSafe/ Manager Food Safety Certification • ProStart National Certificate • S/P2 Culinary • ProStart National Certificate of Achievement • Certified Rooms Division Specialist • ServSafe Allergen Certification • ServSafe Food Handler Certification • OSHA 	<p>Third Party Assessment: National Occupational Competency Testing Instrument</p> <p>NOCTI Test Name: Culinary Arts</p> <p>Third Party Provider: American Culinary Federation Rouxbe Cooking School National Restaurant Association National Restaurant Association S/P2 PA Restaurant and Lodging Association American Hotel & Lodging Association ServSafe ServSafe CareerSafe</p>	<p>20</p>
<p>SCHOOL TO WORK:</p> <ul style="list-style-type: none"> • Documentation of a minimum of 200 hours of employment experience in the field. 	<p>Portfolio Verification of Employment Employee Evaluations</p>	<p>3</p>