



Ensures that personal certifications are maintained										
Ensures that proper containers are used for storage of food, chemicals and other supplies										
Checks that personal attire meets safety standards (e.g., covered hair)										
Ensures that proper cleaning solutions are maintained and used										
Ensures that spills and other safety problems are addressed immediately										
Ensures that material safety data sheets are reviewed										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limited.</i>										
<b>Points earned</b>										
<b>Total possible points (9)</b>										

**III. Maintain personal hygiene and compliance with dress code in a food preparation setting**

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Demonstrates that uniforms are clean and fit properly										
Demonstrates that hair restraints are used										
Ensures that perfume and cologne use is minimal										
Demonstrates that hands and nails are clean and groomed										
Ensures that use of jewelry meets standards (e.g., only wedding rings)										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limited.</i>										
<b>Points earned</b>										
<b>Total possible points (7)</b>										

**IV. Maintain safe and sanitary work area**

Tasks Instructions:





Verify that preparation ingredients are consistent with recipe											
Ensure that requisition forms are used											
Verify that stock levels are checked											
Verify that freshness and proper rotation are checked											
<i>Safety and infection control are adhered to during all aspects of this task.</i>											
<i>The student completed task within the time limited.</i>											
<b>Points earned</b>											
<b>Total possible points (8)</b>											

**VIII. Follow recipes and customer requests**

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Demonstrate that proper weights and measurements are used										
Ensure that substitutions are made upon customer requests										
Verify that recipe is followed consistently										
Identify that cooking and serving times are consistent with recipes										
Identify that food is consistent with customer request and recipe										
Ensure that order is checked for special instructions										
Verify that the customer reports satisfaction										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limited.</i>										
<b>Points earned</b>										
<b>Total possible points (9)</b>										

**IX. Prepare food to proper temperature and taste**

Tasks Instructions:

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Notify food servers of the availability of order											
<i>Safety and infection control are adhered to during all aspects of this task.</i>											
<i>The student completed task within the time limited.</i>											
<b>Points earned</b>											
<b>Total possible points (9)</b>											
<b>XIII. Monitor holding time and temperature</b>											
<u>Tasks Instructions:</u>											
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
Verify that heat lamps are in working order											
Calibrate thermometers properly											
Rotate finished food at appropriate time intervals											
Verify that holding time and temperatures comply with standard policies											
Check maintenance logs on equipment											
Use thermometers consistently											
Use Hazard Analysis Critical Control Point (HAACP) logs											
Use serving and holding tools correctly											
<i>Safety and infection control are adhered to during all aspects of this task.</i>											
<i>The student completed task within the time limited.</i>											
<b>Points earned</b>											
<b>Total possible points (10)</b>											
<b>XIV. Assess final product for quality assurance</b>											
<u>Tasks Instructions:</u>											
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	





















