

Student Name:

District:

Grade:



**Skill Alignment Chart for:
Culinary Arts - CIP Code: 12.0508**

BCTC East/West Campus

Program Highlights	Notes
Program Safety & Physical Considerations <ul style="list-style-type: none">• A focus on preparing, holding, and serving food safely• A focus on safety around kitchen equipment, knives, and other tools and equipment found in the industry• Ability to work in a fast-paced environment• Emphasis on personal hygiene• Stamina needed to stand for long periods of time	
Industry Certifications <ul style="list-style-type: none">• OSHA• Servesafe• ACF/NOCTI	
Reading & Language Arts Levels <ul style="list-style-type: none">• 12th grade• Oral communication skills	
Math Level <ul style="list-style-type: none">• 8th grade math level• Basic measurements• Compute ratio, rate & percent• Decimals• Fractions• Percentages• Weights/measurements	

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Program Highlights	Notes
Lecture Time <ul style="list-style-type: none">• 1 hour per day	
Homework <ul style="list-style-type: none">• On average, 1 chapter/week	
Tasks Per Quarter <ul style="list-style-type: none">• 25-30 tasks	
Tests <ul style="list-style-type: none">• 1 test per week, culinary essentials and math	
Study & Other Skills <ul style="list-style-type: none">• Ability to work with a team to complete projects• Creativity & attention to detail• Eye/hand coordination• Multi-tasking ability• Students will wash dishes/pots/pans, scrub floors, trash removal daily	

This sheet is designed to give you a better idea of course requirements. This is for your information only. If you have any questions about anything on this sheet, please do not hesitate to **contact your counselor**.

Revised 12/8/2021