***VOCATIONAL SKILLS RECORD WILSON WORKFORCE CENTER***

|  |  |
| --- | --- |
|  Name Participant# Entry Date  | Performance Scale |
|  | 0 – Not AttemptedLogo for Woody's1 – Unsatisfactory |
| Vocational Objective Exit Date  | 2 – Developing |
| ***Culinary Skills/Food Service Training******DISHWASHER*** | 3 – Satisfactory4 – Exemplary |
| **O\*NET-SOC 35-9021.00** |  |
|  **Course Hours 375** | Grade Period |
| **SKILLS (Page 1 of 2)** | **1** | **2** | **FINAL** |
| **SUPPLEMENT A: WORKPLACE READINESS BEHAVIORS** |  |  |  |
| A1.1 ATTENDANCE / PUNCTUALITY |  |  |  |
| A1.2 PERSONAL PRESENTATION - (Dress/grooming/hygiene) |  |  |  |
| A1.3 ATTENTION TO TASK/CONCENTRATION. |  |  |  |
| A1.4 SAFETY AWARENESS AND PRACTICES |  |  |  |
| A1.5 RESPONSE TO SUPERVISION AND FEEDBACK. |  |  |  |
| A1.6 FOLLOWS INSTRUCTIONS |  |  |  |
| A1.7 INITIATIVE AND DEPENDABILITY |  |  |  |
| A1.8 COMMUNICATION/INTERPERSONAL SKILLS |  |  |  |
| A1.9 ATTENTION TO DETAIL/QUALITY WORK |  |  |  |
| A1.10 CARE WITH MATERIAL/PROPERTY |  |  |  |
| A1.11 WORK ENERGY/STAMINA |  |  |  |
| A1.12 WORK TOLERANCE/PERSISTENCE |  |  |  |
| A1.13 MEETS WORK SCHEDULES |  |  |  |
| **INTRODUCTION & SHOP SAFETY** |  |  |  |
| 1.1 Sanitation safety. (ServSafe Food Handler curriculum) |  |  |  |
| 1.2 Kitchen safety |  |  |  |
| 1.3 Knife safety. |  |  |  |
| 1.4 Power equipment safety |  |  |  |
| 1.5 Record temperatures of Dish Machine |  |  |  |
| **IDENTIFICATIONS** |  |  |  |
| 2.1 Identification of detergents. |  |  |  |
| 2.2 Identification Dishwasher safe items |  |  |  |
| **EQUIPMENT USE** |  |  |  |
| 3.1 Handling and disposal of garbage. |  |  |  |
| 3.2 Cleaning of microwave oven. |  |  |  |
| 3.3 Cleaning of food processor |  |  |  |
| 3.4 Use of dish machine—setup, use, cleaning |  |  |  |
| 3.5 Cleaning of slicer |  |  |  |
| 3.6 Cleaning of steam cooker |  |  |  |
| 3.7 Cleaning of Grill |  |  |  |
| **DISH WASHING/CLEANUP** |  |  |  |
| 4.1 Setup 3-compartment sink. |  |  |  |
| 4.2 Stack and rinse dishes. |  |  |  |
| 4.3 Handwashing items in 3-compartment sink. |  |  |  |
| 4.4 Racking glasses and dishes for dish machine. |  |  |  |
| 4.5 Unloading dish machine. |  |  |  |
| 4.6 Storing dishes from dish machine. |  |  |  |
| 4.7 Sweeping of floors. |  |  |  |
| 4.8 Mopping of floors. |  |  |  |
| **CASHIER TRAINING** |  |  |  |
| 5.1 Identification of coins and dollar bills |  |  |  |
| 5.2 Identification of value of coins and dollar bills |  |  |  |
| 5.3 Counting money |  |  |  |
| 5.4 Making change |  |  |  |

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| Training Area / Program Exit Date | 2 – Developing |
| ***Culinary Skills/Food Service Training******DISHWASHER*** | 3 – Satisfactory4 – Exemplory |
| **O\*NET-SOC 35-9021.00** |  |
|  Course Hours 375 |  |
| **SKILLS (Page 2 of 2)** |  |  |
| **STUDENT INTERNSHIP PROGRAM (S.I.P.)** | **1st Nine Weeks** | **2nd Nine Weeks** |
|  |  |  |
|  |  |  |
|  | **Passed** | **Failed** |
| **SERVSAFE FOODHANDLER CERTIFICATION** |  |  |
| **SERVSAFE MANAGERS CERTIFICATION** |  |  |
| **CAREER READINESS CERTIFICATE - Bronze/Silver/Gold/Platinum** |  |  |
| **NRF CUSTOMER SERVICE AND SALES CERTIFICATION** |  |  |
| Revised 12/2019 CSFST |