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

|  |  |  |  |  |  |  |  |  |  |  |
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| Name Participant ID# Entry Date | Performance Scale | | | | | | | | | |
|  | 1 - unattempted  2 - attempted not tested | | | | | | | | | |
| Training Area / Program Exit Date | 3 - less than competent | | | | | | | | | |
| ***CULINARY SKILLS/FOOD SERVICE TRAINING***  ***COOK’S ASSISTANT*** | 4 - competent  5 - exceeds competency | | | | | | | | | |
| O\*NET-SOC 35-2021.00 |  | | | | | | | | | |
| Hours 1000 | Grade Period | | | | | | | | | |
| **SKILLS Page 1 of 1** | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | FINAL | |
| **Note**: Entry in Cook’s Assistant is contingent upon completion of Kitchen Assistant. See attachment.  [Client tested out of Kitchen Assistant] | | | | | | | | | | | |
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| **FOOD PREPARATION AND USE** |  |  |  |  |  |  |  |  |  |  | |
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| 1.1\* Preparation of casserole entree by recipe. |  |  |  |  |  |  |  |  |  |  | |
| 1.2\* Read and follow recipes. |  |  |  |  |  |  |  |  |  |  | |
| 1.3 Abbreviations. |  |  |  |  |  |  |  |  |  |  | |
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| **\* DESIGNATES REQUIRED SKILLS FOR GRADUATION** |  |  |  |  |  |  |  |  |  |  | |
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| **Revised 7/2017** |  |  |  |  |  |  |  |  |  |  | |