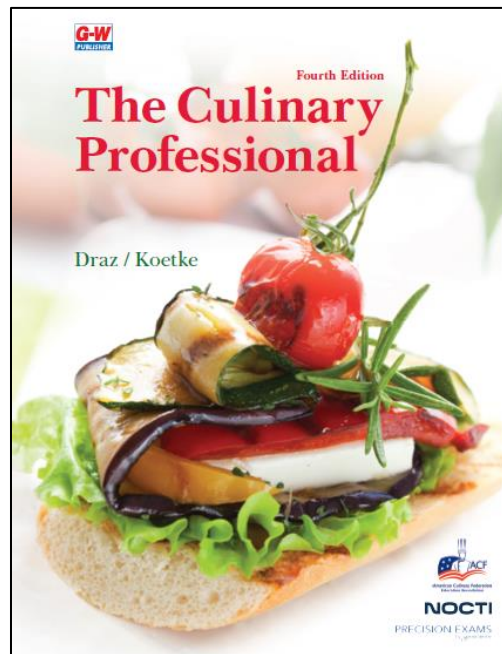




**Correlation of**  
**The Culinary Professional, 4E**  
(Goodheart-Willcox Publisher © 2023)  
**NOCTI Job Ready Assessment Blueprint:**  
**Culinary Arts Cook NOCTI-ACF**

The following chart correlates *The Culinary Professional* textbook to NOCTI’s Job Ready Assessment Blueprint for Culinary Arts Cook NOCTI-ACF (4536). The chart lists each of the competencies and skills tested in the assessment and the page numbers where applicable information can be found in *The Culinary Professional* textbook.

The competencies and skills for the Culinary Arts Cook NOCTI-ACF assessment measure technical skills at the occupational level and include items that gauge factual and theoretical knowledge. Job Ready assessments typically offer both written and performance components, and can be used at the secondary and postsecondary levels.



Competencies and Skills	G-W Content
<b>Recipes</b>	
Demonstrate an understanding of culinary terminology and techniques (e.g., braising, pan grilling, batters, breading)	Textbook: 286–293 (Reading Review, p. 293 #1–3; Test Prep #2, 5; Critical Thinking #12)

Demonstrate how to read and follow standard recipes	Textbook: 116–121 (Reading Review p. 119 #2; Test Prep #3; Core Skills #10)
Establish recipe mise en place	Textbook: 255–257 (Reading Review, p. 257 #1; Core Skills #6)
<b>Knife Skills</b>	
Identify and distinguish knife types and basic cuts	Textbook: 65–68 (Reading Review p. 70, #1; Test Prep #1; Core Skills #12; Critical Thinking #14, 15); 260–267 (Reading Review p. 264, #1, 3; Reading Review p. 267, #2; Test Prep #1–3; Core Skills #8)
Demonstrate knife sharpening skills and safe knife usage and care	Textbook: 70–75 (Reading Review p. 74 #1–3; Reading Review p. 75 #1, 2; Test Prep #2; Core Skills #7, Culinary Skills Lab); 257–260; 264–267 (Reading Review p. 260 #2, 30; Reading Review p. 267 #1, 3; Core Skills #9, 10; Culinary Skills Lab)
<b>Large and Small Equipment</b>	
Identify and demonstrate proper use of measurement devices	Textbook: 83–86 (Reading Review p. 86 #1; Core Skills #12, 13; Critical Thinking #16, 19); 115 (Reading Review p. 115 #1, 2; Core Skills p. 124 #9)
Identify large and small kitchen equipment	Textbook: 78–89 (Reading Review p. 83 #3; Reading Review p. 89 #1–4); 94–105 (Reading Review p. 102 #1–3; Reading Review p. 104 #2; Test Prep #1–4)
Demonstrate proper use and care of large and small equipment	Textbook: 94–107 (Reading Review p. 102 #4; Reading Review p. 105 #2; Reading Review p. 107 #1, 2; Core Skills #5, 6; Culinary Skills Lab); 89–90 (Reading Review p. 90 #1, 2; Core Skills #12)
<b>Sanitation and Safety</b>	
Display knowledge of cleaning and sanitizing methods	Textbook: 24–31 (Reading Review p. 26 #1, 2; Reading Review p. 31 #1–3; Test Prep #2; Core Skills #8)
Maintain basic principles of nationally recognized sanitation protocols (e.g., ServSafe, CPFM, ACF)	Textbook: 17–24 (Reading Review p. 22 #1–4; Reading Review p. 23 #1, 2; Reading Review p. 24 #1, 2; Test Prep #1, 2; Culinary Skills Lab)

Exhibit understanding of prevention, causes, and response to workplace injuries	Textbook: 41-54 (Reading Review p. 44 #1, 2; Reading Review p. 45 #1, 2; Reading Review p. 54 #1-4; Test Prep #1-3; Core Skills #5, 10, 11; Critical Thinking #13, 14)
Describe fire extinguishers and fire safety procedures	Textbook: 55-60 (Reading Review p. 60 #1-3; Test Prep #4; Critical Thinking #15; Culinary Skills Lab)
Demonstrate personal hygiene	Textbook: 31-34 (Reading Review p. 34 # 1-3; Core Skills #8; Critical Thinking #11)
Identify food allergen characteristics	Textbook: 16 (Reading Review p. 16 #1)
Demonstrate proper food storage techniques (e.g., canned goods, dry, refrigerated, frozen, fresh)	Textbook: 21-22 , 23-24 (Reading Review p. 22 #4; Reading Review p. 24 #2); 389 (Core Skills #6); 432-433 (Reading Review p. 432 #1); 486-487 (Reading Review p. 487 #2); 495 (Reading Review p. 495 #1); 537-538 (Reading Review p. 538 #1, 2); 590-591 (Reading Review p. 591 #1, 2); 614 (Reading Review p. 614 #4); 783-784 (Reading Review p. 789 #3)
Take physical and perpetual inventory	Textbook: 780-782 (Core Skills #9; Critical Thinking #17)
Exhibit knowledge of HACCP policies and procedures	Textbook: 36 (Reading Review p. 36 #1, 2)
<b>Food Preparation</b>	
Prepare salads and dressings	Textbook: 306-327 (Core Skills #5, 6; Culinary Skills Lab)
Prepare soups, appetizers, and desserts	Textbook: 341-347 (Culinary Skills Lab); 472-479; 703-745 (Culinary Skills Lab)
Prepare cold garnishes	Textbook: 651-655 (Culinary Skills Lab)
Prepare sandwiches, spreads, and fillings	Textbook: 331-340 (Core Skills #8)
Explain procedure for buffet preparation and maintenance	Textbook: 662-663 (Reading Review p. 663 #1, 2; Test Prep #6; Core Skills #10, 12); 773-776 (Reading review p. 775 #3)
<b>Fruits, Vegetables, and Starches</b>	

Identify quality and grade of fruits and vegetables	Textbook: 371 (Reading Review p. 371 #2; Critical Thinking #15); 433 (Reading Review p. 433 #2; Core Skills p. 444 #8); 486
Prepare fruits and vegetables for cooking	Textbook: 392–395 (Reading Review p. 398 #1, 2); 402–403 (Reading Review p. 403 #1, 2; Test Prep #3); 434–443 (Reading Review p. 437 #1–3; Reading Review p.438 #1–3; Reading Review p. 439 #1, 2; Reading Review p. 443 #2; Reading Review p. 443 #2; Test Prep #1; Core Skills #10, 13; Culinary Skills Lab)
Identify and prepare potato dishes	Textbook: 496–499 (Reading Review p. 499 #1, 2; Core Skills #5, 8; Critical Thinking #10)
Identify and prepare pasta, grains, and legumes	Textbook: 499–508 (Reading Review p. 504 #1–3; Reading Review p. 507 #1; Reading Review p. 508 #1, 2; Test Prep #4; Core Skills #9; Critical Thinking #14; Culinary Skills Lab; Chef’s E-portfolio)
<b>Bakery Products</b>	
Prepare batters and doughs using appropriate mixing methods	Textbook: 685–699 (Core Skills #10, 11; Culinary Skills Lab); 705–706 (Reading Review p. 760 #1; Core Skills #8); 711; 716–718; 720–722; (Reading Review p. 722 #1, 3)
Prepare standard dessert items	Textbook: 703–745 (Core Skills #11; Culinary Skills Lab)
<b>Stocks, Sauces, and Hot Soups</b>	
Prepare and flavor stocks (bones and base) and reductions	Textbook: 447–457; 462 (Core Skills #4; 11; Culinary Skills Lab)
Prepare mother (foundation) sauces	Textbook: 463–469 (Culinary Skills Lab)
Prepare roux and thickening agents	Textbook: 459–463 (Culinary Skills Lab)
Identify and prepare soups	Textbook: 472–479 (Core Skills #12)
<b>Meats and Poultry</b>	
Identify meat and poultry (e.g., grade,	Textbook: 512–536 (Reading Review p. 522 #1;

inspection)	Reading Review p. 525 #1, 2; Reading Review p. 531 #1, 3; Reading Review p. 535 #1; Reading Review p. 536 #1, 2; Test Prep #1-3; Core Skills #7)
Prepare meat and poultry	Textbook: 537-544 (Reading Review p. 539 #1, 2; Reading Review p. 544 #1-3; Test Prep #4; Core Skills #9; Critical Thinking #11; Culinary Skills Lab); 548-564 (Core Skills #10, 11)
Identify various cooking methods	Textbook: 548-564 (Reading Review p. 550 #1, 2; Test Prep #1, 2, 4; Core Skills #13)
Determine proper degrees of doneness	Textbook: 551-552 (Reading Review p. 552 #2); 553-554 (Reading Review p. 556 #2); 561 (Reading Review p. 562 #2; Test Prep #3; 5; Core Skills #6; 11)
<b>Fish and Seafood</b>	
Identify market forms of fish and seafood	Textbook: 568-584 (Reading Review p. 575 #1-3; Reading Review p. 580 #1-3; Reading Review p. 581 #1; Test Prep #2, 3; Core Skills #7)
Prepare fish and seafood	Textbook: 584-591 (Reading Review p. 587 #1, 2; Reading Review p. 590 #1-3; Test Prep #4; Core Skills #10)
Identify various cooking preparations and methods	Textbook: 591-597 (Reading Review p. 597 #1-4; Core Skills #10; Culinary Skills Lab)
<b>Breakfast Foods</b>	
Identify and prepare breakfast starches	Textbook: 623-626 (Reading Review p. 624 #1; Reading Review p. 626 #1, 2; Test Prep #4; Critical Thinking #15)
Identify and prepare breakfast meats	Textbook: 622 (Reading Review p. 622 #1, 2)
Identify and prepare breakfast different styles of eggs	Textbook: 611-621 (Reading Review p. 614 #1-4; Reading Review p. 621 #1-4; Test Prep #3; Core Skills #9, 11)
Identify and prepare breakfast cereals	Textbook: 626 (Reading Review p. 626 #1; Core Skills #10)
<b>Dairy Products and Alternatives</b>	

Identify and use various dairy products (e.g., sour cream, butter, yogurt, creams, milk)	Textbook: 601–606 (Reading Review p. 603 #2, 3; Reading Review p. 604 #1, 2; Reading Review p. 604 #1, 2; Reading Review p. 606 #1, 2; Test Prep #1)
Identify and use dairy alternatives (e.g., soy milk, almond milk, low-fat alternatives)	Textbook: 610–611 (Reading Review p. 611 #1, 2; Critical Thinking #15)
Identify and use cheese varieties	Textbook: 606–610 (Reading Review p. 610 #3, 4; Test Prep #2; Culinary Skills Lab)
<b>Culinary Nutrition</b>	
Describe the basic food groups; make healthy food choices	Textbook: 825–832 (Reading Review p. 826 #1, 2; Reading Review p. 829 #1–3; Reading Review p. 832 #2, 3; Test Prep #3–5; Core Skills #9, 10; Critical Thinking #13)
Describe healthy cooking techniques	Textbook: 833–836 (Reading Review p. 836 #1; Core Skills #7, 11; Culinary Skills Lab)
Describe primary functions and food sources of major nutrients	Textbook: 815–823 (Reading Review p. 823 #1, 2; Test Prep #1)
Describe food and dietary trends (e.g., farm to table, organics, religious, dietary concerns)	Textbook: 837–839 (Reading Review p. 839 #1; Test Prep #6; Culinary Skills Lab)
<b>Culinary Math</b>	
Convert standard recipes	Textbook: 121–122 (Reading Review #1; Test Prep #4; Core Skills #5, 6, 9; Culinary Skills Lab)
Calculate food costs, percentages, and mark-up	Textbook: 785–789, 793–794 (A Serving of Math p. 788 #1, 2; A Serving of Math p. 789 #1, 2; 7, 10; Core Skills #6); 810–811 (Core Skills #8, 10, 12)
Calculate guest check with tax and gratuity	Textbook: 766–768 (A Serving of Math p. 767 #1, 2; Core Skills #10, 11)
Convert weights and measurements	Textbook: 111–114 (Reading Review p. 114 #1–4; Test Prep #1–2; Critical Thinking #16)
<b>Employability Skills</b>	
Exhibit understanding of professional behavior, appearance, and job interview skills	Textbook: 220–226, 241–243 (Reading Review p. 223 #1; Reading Review p. 226 #1; Reading Review p.

	243 #1; Core Skills #7; Critical Thinking #13, 14; Culinary Skills Lab)
Display knowledge of various job profiles and chain of command	Textbook: 207–211 (Reading Review p. 209 #1, 2; Reading Review p. 211 # 1; Core Skills # 10; Critical Thinking #13); 236–237
<b>Dining Service</b>	
Perform basic duties of a wait person (e.g., take orders, selling techniques, serve properly, bus, side-work duties)	Textbook: 751–755, 761–772 (Reading Review p. 755 #1, 2; Reading Review p. 769 #1, 3; Reading Review p. 772 #2; Test Prep #1, 2; Culinary Skills Lab)
Describe various types of service (e.g., lunch, a la carte, banquet, family-style)	Textbook: 755–756, 760, 773–776 (Reading Review p. 756 #1; Reading Review p. 761 #2; Reading Review p. 775 #2, 3; Core Skills #9)
Identify roles of service staff (e.g., hostess, cashier, server, busser)	Textbook: 749–750 (Reading Review p. 750 #1, 2)