



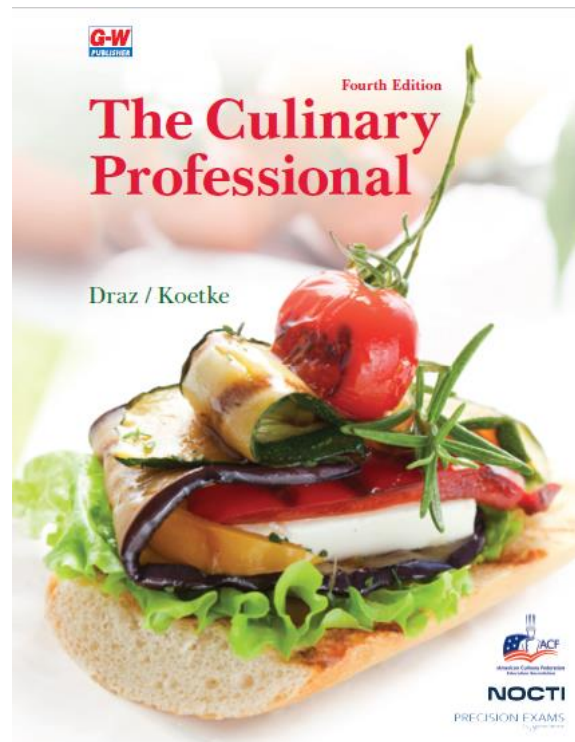
Correlation of The Culinary Professional, 4E

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NOCTI Job Ready Assessment Blueprint: Commercial Foods

The following chart correlates *The Culinary Professional* textbook to NOCTI's Job Ready Assessment Blueprint for Commercial Foods (4120). 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 Commercial Foods 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
Safety	
Demonstrate understanding of accident prevention and fire safety	Textbook: p. 44-45, p. 45 Reading Review #1, p. 46-54, p. 54 Reading Review #2, 3, p. 55-60, p. 60 Reading Review #1-3, p. 63 Critical Thinking #15, p.

	63 Culinary Skills Lab
Recognize and describe proper first-aid procedures, including choking first-aid, cardiac resuscitation, and location and appropriate uses of AED (Automated External Defibrillator)	Textbook: p. 52-54, p. 63 Core Skills #11
Sanitation	
Apply appropriate personal hygiene in the workplace, including handwashing	Textbook: p. 31-34, p. 32 Technique: Proper Handwashing, p. 34 Reading Review #1-3
Identify chemical, physical, and biological sources of contamination	Textbook: p. 5-13, p. 13 Reading Review #1-5, p. 13-15, p. 15 Reading Review #2, p. 15, p. 15 Reading Review #1, 2
Apply appropriate time and temperature food preparation and storage standards, including HACCP principles and procedures	Textbook: p. 36, p. 36 Reading Review #1, 2
Apply current food safety principles, standards, and methods of contamination prevention supported by nationally-accredited food safety certification entities	Textbook: p. 17-18, p. 18 Reading Review #1, 2, p. 23-24, p. 26-31, p. 227 Technique: Sanitizing a Counter or Worktable, p. 28 Technique: Using a Dishmachine, p. 29 Technique: Using a Three-Compartment Sink, p. 30 Technique: Cleaning and Sanitizing Large Equipment, p. 31 Reading Review #1-3
Culinary Career Overview	
Describe the culinary career ladder and opportunities	Textbook: p. 237 Figure 10.18, p. 252 Core Skills #6
Identify professional organizations and regulatory governmental agencies	Textbook: p. 17-18, p. 41-43, p. 188-189, p. 195 Core Skills #7, p. 234 Industry Insights: Professional Organizations
Demonstrate understanding of modern kitchen organization (e.g., brigade)	Textbook: p. 207-209, p. 208 Figure 9.9, p. 209 Reading Review #1, 2, p. 210-211, p. 211-213, p. 216 Critical Thinking #13
Apply professionalism and work ethics to appropriate work practices	Textbook: p. 220-223, p. 223 Reading Review #1, p. 253 Core Skills #9, p. 253 Critical Thinking #13

<p>Identify and define general culinary terms</p>	<p>Textbook: p. 311 Chef Glossary: Other Cold Sauces and Dressings, p. 355 Chef Glossary: Hot Sandwich Specialties, p. 518 Chef Glossary: Butchery Terms, p. 538 Chef Glossary: Meat Cuts, p. 564 Chef Glossary: A Glossary of Classical Stews, p. 592 Chef Glossary: Classic Sautéed Fish Preparations, p. 619 Chef Glossary: Omelets, p. 692 Chef Glossary: Classic Pâte à Choux Preparations, p. 694 Chef Glossary: Mix It Up!, p. 705 Chef Glossary: Cookies, p. 721 Chef Glossary: Cakes, p. 763 Chef Glossary: Front-of-the-House Terminology, p. 794 Chef Glossary: Accounting Terminology, p. 873-888</p>
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Culinary Techniques

<p>Define and demonstrate various cooking methods</p>	<p>Textbook: p. 437-438, p. 438 Technique: Parcooking Vegetables, p. 438 Reading Review #1-3, p. 438-439, p. 439 Reading Review #1, 2, p. 440-441, p. 442 Technique: Preparing Dried Legumes (Pulses), p. 442 Reading Review #1, 2, p. 442-443, p. 443 Reading Review #1, 2, p. 496-498, p. 497 Technique: Baking Potatoes, p. 497 Technique: Boiling Potatoes, p. 498 Technique: Sautéing Potatoes, p. 498 Technique: Deep-Frying Potatoes, p. 499 Reading Review #1, 2, p. 499-504, p. 500 Technique: Boiling Rice, p. 501 Technique: Simmering Rice, p. 501 Technique: Preparing Pilaf, p. 503 Technique: Preparing Risotto, p. 505-508, p. 506 Technique: Making Noodles by Hand, p. 506 Technique: Using a Manual Pasta Machine, p. 508 Technique: Boiling Pasta, p. 548-549, p. 550 Technique: Sautéing Meats and Poultry, p. 550 Reading Review #1-4, p. 550-552, p. 552 Technique: Grilling Meats and Poultry, p. 552 Reading Review #1, 2, p. 553-555, p. 556 Reading Review #1-3, p. 556-557, p. 558 Technique: Panfrying Meats and Poultry, p. 558 Reading Review #1-3, p. 559, p. 560 Reading</p>
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	<p>Review #1, 2, p. 560-561, p. 561 Technique: Simmering Meats and Poultry, p. 562 Reading Review #1, 2, p. 562, p. 563 Technique: Braising Meats and Poultry, p. 563 Reading Review #1, 2, p. 564, p. 564 Reading Review #1</p>
Identify methods of flavor development, including herbs and spices	<p>Textbook: p. 127-129, p. 129 Reading Review #1-3, p. 130-136, p. 137 Reading Review #1, 2, p. 137, p. 137 Reading Review #1</p>
Identify and prepare produce (e.g., starches, legumes, grains)	<p>Textbook: p. 408-432, p. 437-438, p. 438 Technique: Parcooking Vegetables, p. 438 Reading Review #1-3, p. 438-439, p. 439 Reading Review #1, 2, p. 440-441, p. 442 Technique: Preparing Dried Legumes (Pulses), p. 442 Reading Review #1, 2, p. 442-443, p. 443 Reading Review #1, 2, p. 483-495, p. 496-498, p. 497 Technique: Baking Potatoes, p. 497 Technique: Boiling Potatoes, p. 498 Technique: Sautéing Potatoes, p. 498 Technique: Deep-Frying Potatoes, p. 499 Reading Review #1, 2, p. 499-504, p. 500 Technique: Boiling Rice, p. 501 Technique: Simmering Rice, p. 501 Technique: Preparing Pilaf, p. 503 Technique: Preparing Risotto, p. 505-508, p. 506 Technique: Making Noodles by Hand, p. 506 Technique: Using a Manual Pasta Machine, p. 508 Technique: Boiling Pasta</p>
Identify and prepare stocks, soups, and sauces	<p>Textbook: p. 447-451, p. 450 Technique: Preparing a Sachet, p. 450 Technique: Preparing a Bouquet Garni, p. 451-455, p. 452 Technique: Preparing White Stock, p. 454 Technique: Preparing Brown Stock, p. 456, p. 458, p. 459-463, p. 461 Preparing Roux, p. 463-469, p. 464 Technique: Preparing White Sauce, p. 465 Technique: Preparing Velouté, p. 467 Technique: Preparing Tomato Sauce, p. 469 Technique: Preparing Hollandaise, p. 469-471, p. 472-477, p. 473 Technique: Preparing Broth Soups, p. 474 Technique:</p>

	<p>Preparing Consommé, p. 475 Technique: Preparing Purée Soups, p. 476 Technique: Preparing Cream Soups</p>
Identify and prepare cold foods (e.g., appetizers, salads, salad dressings)	<p>Textbook: p. 312-313, p. 314, p. 317-318, p. 319-320, p. 321-323</p>
Identify and prepare meats, poultry, and seafood	<p>Textbook: p. 548-549, p. 550 Technique: Sautéing Meats and Poultry, p. 550 Reading Review #1-4, p. 550-552, p. 552 Technique: Grilling Meats and Poultry, p. 552 Reading Review #1, 2, p. 553-555, p. 556 Reading Review #1-3, p. 556-557, p. 558 Technique: Panfrying Meats and Poultry, p. 558 Reading Review #1-3, p. 559, p. 560 Reading Review #1, 2, p. 560-561, p. 561 Technique: Simmering Meats and Poultry, p. 562 Reading Review #1, 2, p. 562, p. 563 Technique: Braising Meats and Poultry, p. 563 Reading Review #1, 2, p. 564, p. 564 Reading Review #1</p>
Identify and prepare breakfast foods and dairy products (e.g., eggs, batter items)	<p>Textbook: p. 601-614, p. 615-621, p. 616 Technique: Cooking Eggs in the Shell, p. 617 Technique: Poaching Eggs, p. 618 Technique: Scrambling Eggs, p. 619 Technique: Preparing American-Style Omelets, p. 621 Technique: Frying Eggs, p. 622, p. 623, p. 623 Technique: Preparing Lyonnaise Potatoes, p. 624-625, p. 626, p. 626 Technique: Preparing Hot Cereal</p>
Prepare desserts, pastry items, and baked goods	<p>Textbook: p. 703-708, p. 709-714, p. 712 Technique: Forming a Piecrust, p. 714-715, p. 715-718, p. 716 Technique: Puff Pastry – Blitz Method, p. 719-724, p. 722 Technique: Preparing Cake Batter, p. 725-727, p. 728-731, p. 729 Technique: Preparing Pastry Cream, p. 731 Technique: Preparing Crème Anglaise, p. 732-735, p. 735 Technique: Preparing Mousses, p. 736 Technique: Preparing Bavarian Cream, p. 736, p. 737</p>

	Technique: Preparing Buttercreams, p. 738-741, p. 739 Technique: Preparing Chocolate Sauce, p. 741-745
Demonstrate appropriate knife handling skills and proper standard cuts	Textbook: p. 65-70, p. 70-74, p. 74-75, p. 257-260, p. 260 Technique: Cutting with the Chef's Knife, p. 260-262, p. 262 Technique: Preparing Stick and Dice Cuts, p. 263 Technique: Mincing, p. 264-267, p. 267 Technique: Preparing Vegetable Tournés
Recipes and Culinary Math	
Read, convert, and prepare standardized recipes using correct equipment and tools	Textbook: p. 111-114, p. 115, p. 116-119, p. 119-121, p. 121 A Serving of Math, p. 121-122, p. 255-256, p. 304 Culinary Skills Lab, p. 785-788, p. 789 A Serving of Math
Exhibit knowledge of appropriate portion control and plating	Textbook: p. 225 Nutrition Tidbit: Balance on the Plate, p. 544, p. 836
Calculate food costs for recipes	Textbook: p. 780-789, p. 789 A Serving of Math, p. 793-794, p. 796 Core Skills #6, p. 797 Culinary Skills Lab
Demonstrate an understanding of weights, measures, equivalencies, and conversions	Textbook: p. 111-114, p. 11 Figure 5.1, p. 112 Figure 5.2, p. 113 A Serving of Math: Converting Measures, p. 114 Reading Review #1-4, p. 115, p. 115 Reading Review #1, 2, p. 121-122
Purchasing and Management Skills	
Demonstrate understanding of purchasing, receiving, and storage of perishable and non-perishable items	Textbook: p. 389, p. 486, p. 537, p. 590-591, p. 631, p. 676, p. 697, p. 783-784
Perform food and menu cost analysis	Textbook: p. 780-789, p. 810-811, p. 811 Reading Review #1, 2
Display familiarity with basic computer and inventory management systems	Textbook: p. 795, p. 795 Reading Review #1
Identify and describe basic management documents (e.g., requisitions, schedules,	Textbook: p. 782-784, p. 789-790, p. 790 Reading Review #1, p. 791-793

invoices)	
Menu Design and Nutrition	
Plan and design various types of menus, considering nutrition, cost, and specialized customer requests (e.g., local, regional, ethnic, organic)	Textbook: p. 799-801, p. 802 Reading Review #1, 2, p. 802-804, p. 805-807, p. 837-839
Display understanding of major food allergens and prevention of cross contamination	Textbook: p. 16, p. 16 Reading Review #1, 2, p. 805-807, p. 830, p. 837-838
Demonstrate understanding of federal nutritional guidelines	Textbook: p. 824-829, p. 826 Reading Review #1, 2, p. 829 Reading Review #1-3
Display familiarity with the “truth in menu” guidelines	Textbook: p. 805 Industry Insight, p. 813 Core Skills #14
Customer and Table Service	
Describe the principles of providing good customer service, including greeting and basic sales techniques	Textbook: p. 761-766
Define “front of the house” terminology	Textbook: p. 749-750, p. 750 Figure 28.1, p. 750 Reading Review #1, 2
Demonstrate proper table setup and service	Textbook: p. 755-756, p. 759-760, p. 761 Reading Review #1, 2
Identify, prepare, and serve various beverages	Textbook: p. 769-772, p. 772 Reading Review #1, 2
Perform guest check and cash handling, including computerized POS (point of sale)	Textbook: p. 766-768, p. 769 Reading Review #2
Culinary Equipment	
Identify and select hand tools, utensils, and kitchen equipment	Textbook: p. 67-68, p. 75-77, p. 77 Reading Review #1
Sharpen and maintain knives and utensils	Textbook: p. 65-68, p. 70-74, p. 74 Reading Review #1-3
Exhibit safe operation, care, and sanitary maintenance of small and large equipment	Textbook: p. 78-83, p. 83 Reading Review #1-3, p. 83-85, p. 85 Reading Review #1, p. 86-89, p. 89 Reading Review #1-4, p. 90, p. 90 Reading Review #1, 2, p. 94-

	102, p. 103-105, p. 106-107, p. 107 Reading Review #1, 2
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