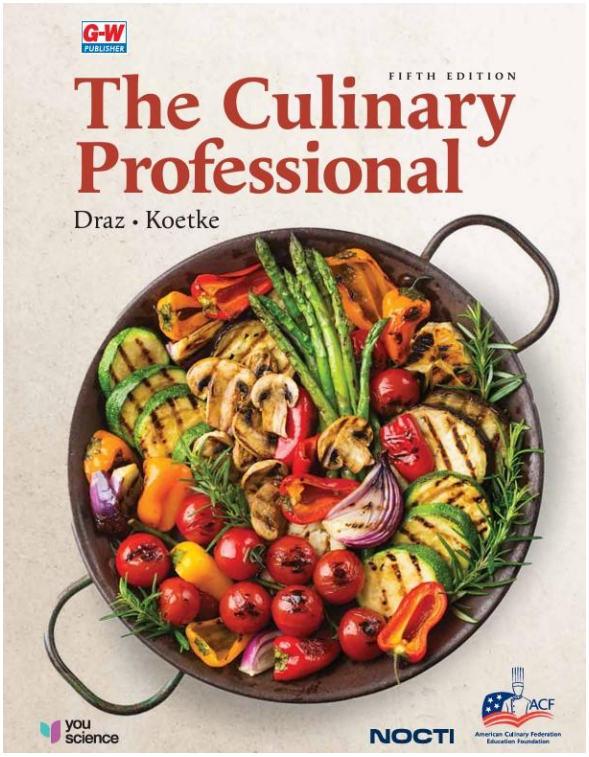
Correlation of
***The Culinary Professional 5e,* Draz/Koetke**
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to
NOCTI Culinary Arts Cook Credential

Goodheart–Willcox is pleased to partner with NOCTI and Nocti Business Solutions (NBS), a leading provider of industry certification solutions for skill verification across the nation. With over 55 years of experience, NOCTI/NBS is a valuable partner both within the CTE community and industry to improve America's workforce. Goodheart–Willcox has created correlations between select products and the standards and competencies that are the basis for NOCTI/NBS credentials, to the benefit of states, instructors, and students working toward NOCTI/NBS credentials.

NOCTI/NBS certifications (knowledge–based and skill–based) are developed by national teams of subject matter experts as part of the process that meets personnel accrediting standards and requirements under ISO 17024, resulting in credentials measuring skills and competencies critical for learner success outside the classroom. NOCTI/NBS offers test development, test delivery, and psychometric services to support skill verification, using the latest tools and methods to provide relevant and helpful solutions for workforce development.

The following chart correlates *The Culinary Professional 5e* textbook to the NOCTI/NBS national standards and competencies for Culinary Arts Cook. Corresponding content from *The Culinary Professional 5e* textbook that can be used by a learner to help achieve the standards and competencies is listed in the right column.

For more information about NOCTI, visit https://www.nocti.org.



Standard / Competency	G–W Content
Recipes	
Competency 1: Demonstrate an understanding of culinary terminology and techniques (e.g., braising, pan grilling, batters, breading)	Textbook: p. 285–293 (Review, p. 293 #1–3; Test Prep #2, 5; Critical Thinking #12)
Competency 2: Demonstrate how to read and follow standard recipes	Textbook: p. 116–121 (Review p. 119 #1–3; Test Prep #3; Apply Your Skills #9, 10)
Competency 3: Establish recipe mise en place	Textbook: p. 255–257 (Review, p. 257 #1, 2; Apply Your Skills #10)

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Standard / Competency	G–W Content
Knife Skills	
Competency 1: Identify and distinguish knife types and basic cuts	Textbook: p. 65–68 (Review p. 70, #1; Test Prep #1; Apply Your Skills #12; Critical Thinking #14, 15); 260–267 (Review p. 264, #1, 3; Review p. 267, #2; Test Prep #1–3; Apply Your Skills #8)
Competency 2: Demonstrate knife sharpening skills and safe knife usage and care	Textbook: p. 70–75 (Review p. 74 #1–3; Review p. 75 #1, 2; Test Prep #2; Apply Your Skills #7, Culinary Skills Lab); 257–260; 264–267 (Review p. 260 #2, 30; Review p. 267 #1, 3; Apply Your Skills #9, 10; Culinary Skills Lab)
Large and Small Equipment	
Competency 1: Identify and demonstrate proper use of measurement devices	Textbook: p. 83–86 (Review p. 86 #1; Apply Your Skills #12, 13; Critical Thinking #16, 19); 115 (Review p. 115 #1, 2; Apply Your Skills p. 124 #9)
Competency 2: Identify large and small kitchen equipment	Textbook: p. 78–89 (Review p. 83 #3; Review p. 89 #1–4); 94–105 (Review p. 102 #1–3; Review p. 104 #2; Test Prep #1–4)
Competency 3: Demonstrate proper use and care of large and small equipment	Textbook: p. 94–107 (Review p. 102 #4; Review p. 105 #2; Review p. 107 #1, 2; Apply Your Skills #5, 6; Culinary Skills Lab); 89–90 (Review p. 90 #1, 2; Apply Your Skills #12)
Sanitation and Safety	
Competency 1: Display knowledge of cleaning and sanitizing methods	Textbook: p. 24–31 (Review p. 26 #1, 2; Review p. 31 #1–3; Test Prep #2; Apply Your Skills #8)
Competency 2: Maintain basic principles of nationally recognized sanitation protocols (e.g., ServSafe, CPFM, ACF)	Textbook: p. 17–24 (Review p. 22 #1–4; Review p. 23 #1, 2; Review p. 24 #1, 2; Test Prep #1, 2; Culinary Skills Lab)
Competency 3: Exhibit understanding of prevention, causes, and response to workplace injuries	Textbook: p. 41–54 (Review p. 44 #1, 2, 3; Review p. 45 #1, 2; Review p. 54 #1–4; Test Prep #3; Apply Your Skills #5, 10, 11; Critical Thinking #13, 14)
Competency 4: Describe fire extinguishers and fire safety procedures	Textbook: p. 55–60 (Review p. 60 #1–3; Test Prep #4; Critical Thinking #15; Culinary Skills Lab)
Competency 5: Demonstrate personal hygiene	Textbook: p. 31–34 (Review p. 34 # 1–3; Apply Your Skills #8; Critical Thinking #11)
Competency 6: Identify food allergen characteristics	Textbook: p. 16; p. 16 Review #1, 2; p. 136; p. 329 Critical Thinking #17; p. 678; p. 805–807; p. 830; p. 837–838
Competency 7: Demonstrate proper food storage techniques (e.g., canned goods, dry, refrigerated, frozen, fresh)	Textbook: p. 21–22 , 23–24 (Review p. 22 #4; Review p. 24 #2); 389 (Apply Your Skills #6); 432–433 (Review p. 432 #1); 486–487 (Review p. 487 #2); 495 (Review p. 495 #1); 537–538 (Review p. 538 #1, 2); 590–591 (Review p. 591 #1, 2); 614 (Review p. 614 #4); 783–784 (Review p. 789 #3)
Competency 8: Take physical and perpetual inventory	Textbook: p. 780–782 (Apply Your Skills #9; Critical Thinking #17)

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Standard / Competency	G–W Content
Competency 9: Exhibit knowledge of HACCP policies and procedures	Textbook: p. 36 (Review p. 36 #1, 2)
Food Preparation	
Competency 1: Prepare salads and dressings	Textbook: p. 306–327 (Apply Your Skills #5, 6; Culinary Skills Lab)
Competency 2: Prepare soups, appetizers, and desserts	Textbook: p. 341–347 (Culinary Skills Lab); 472–479; 703–745 (Culinary Skills Lab)
Competency 3: Prepare cold garnishes	Textbook: p. 651–655 (Culinary Skills Lab)
Competency 4: Prepare sandwiches, spreads, and fillings	Textbook: p. 331–340 (Apply Your Skills #8)
Competency 5: Explain procedure for buffet preparation and maintenance	Textbook: p. 662–663 (Review p. 663 #1, 2; Test Prep #6; Apply Your Skills #10, 12); 773–776 (Review p. 775 #3)
Fruits, Vegetables, and Starches	
Competency 1: Identify quality and grade of fruits and vegetables	Textbook: p. 371 (Review p. 371 #2; Critical Thinking #15); 433 (Review p. 433 #2; Apply Your Skills p. 444 #8); 486
Competency 2: Prepare fruits and vegetables for cooking	Textbook: p. 392–395 (Review p. 398 #1, 2); 402–403 (Review p. 403 #1, 2; Test Prep #3); 434–443 (Review p. 437 #1–3; Review p.438 #1–3; Review p. 439 #1, 2; Review p. 443 #2; Review p. 443 #2; Test Prep #1; Apply Your Skills #10, 13; Culinary Skills Lab)
Competency 3: Identify and prepare potato dishes	Textbook: p. 496–499 (Review p. 499 #1, 2; Apply Your Skills #5, 8; Critical Thinking #10)
Competency 4: Identify and prepare pasta, grains, and legumes	Textbook: p. 499–508 (Review p. 504 #1–3; Review p. 507 #1; Review p. 508 #1, 2; Test Prep #4; Apply Your Skills #9; Critical Thinking #14; Culinary Skills Lab; Chef's E–portfolio)
Bakery Products	
Competency 1: Prepare batters and doughs using appropriate mixing methods	Textbook: p. 685–699 (Apply Your Skills #10, 11; Culinary Skills Lab); 705–706 (Review p. 760 #1; Apply Your Skills #8); 711; 716–718; 720–722; (Review p. 722 #1, 3)
Competency 2: Prepare standard dessert items	Textbook: p. 703–745 (Apply Your Skills #11; Culinary Skills Lab)
Stocks, Sauces, and Hot Soups	
Competency 1: Prepare and flavor stocks (bones and base) and reductions	Textbook: p. 447–457; 462 (Apply Your Skills #4; 11; Culinary Skills Lab)
Competency 2: Prepare mother (foundation) sauces	Textbook: p. 463–469 (Culinary Skills Lab)
Competency 3: Prepare roux and thickening agents	Textbook: p. 459–463 (Culinary Skills Lab)
Competency 4: Identify and prepare soups	Textbook: p. 472–479 (Apply Your Skills #12)

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Standard / Competency	G–W Content
Meats and Poultry	
Competency 1: Identify meat and poultry (e.g., grade, inspection)	Textbook: p. 512–536 (Review p. 522 #1; Review p. 525 #1, 2; Review p. 531 #1, 3; Review p. 535 #1; Review p. 536 #1, 2; Test Prep #1–3; Apply Your Skills #7)
Competency 2: Prepare meat and poultry	Textbook: p. 537–544 (Review p. 539 #1, 2; Review p. 544 #1–3; Test Prep #4; Apply Your Skills #9; Critical Thinking #11; Culinary Skills Lab); 548–564 (Apply Your Skills #10, 11)
Competency 3: Identify various cooking methods	Textbook: p. 548–564 (Review p. 550 #1, 2; Test Prep #1, 2, 4; Apply Your Skills #13)
Competency 4: Determine proper degrees of doneness	Textbook: p. 551–552 (Review p. 552 #2); 553–554 (Review p. 556 #2); 561 (Review p. 562 #2; Test Prep #3; 5; Apply Your Skills #6; 11)
Fish and Seafood	
Competency 1: Identify market forms of fish and seafood	Textbook: p. 568–584 (Review p. 575 #1–3; Review p. 580 #1–3; Review p. 581 #1; Test Prep #2, 3; Apply Your Skills #7)
Competency 2: Prepare fish and seafood	Textbook: p. 584–591 (Review p. 587 #1, 2; Review p. 590 #1–3; Test Prep #4; Apply Your Skills #10)
Competency 3: Identify various cooking preparations and methods	Textbook: p. 591–597 (Review p. 597 #1–4; Apply Your Skills #10; Culinary Skills Lab)
Breakfast Foods	
Competency 1: Identify and prepare breakfast starches	Textbook: p. 623–626 (Review p. 624 #1; Review p. 626 #1, 2; Test Prep #4; Critical Thinking #15)
Competency 2: Identify and prepare breakfast meats	Textbook: p. 622 (Review p. 622 #1, 2)
Competency 3: Identify and prepare breakfast different styles of eggs	Textbook: p. 611–621 (Review p. 614 #1–4; Review p. 621 #1–4; Test Prep #3; Apply Your Skills #9, 11)
Competency 4: Identify and prepare breakfast cereals	Textbook: p. 626 (Review p. 626 #1; Apply Your Skills #10)
Dairy Products and Alternatives	
Competency 1: Identify and use various dairy products (e.g., sour cream, butter, yogurt, creams, milk)	Textbook: p. 601–606 (Review p. 603 #2, 3; Review p. 604 #1, 2; Review p. 604 #1, 2; Review p. 606 #1, 2; Test Prep #1)
Competency 2: Identify and use dairy alternatives (e.g., soy milk, almond milk, low–fat alternatives)	Textbook: p. 610–611 (Review p. 611 #1, 2; Critical Thinking #15)
Competency 3: Identify and use cheese varieties	Textbook: p. 606–610 (Review p. 610 #3, 4; Test Prep #2; Culinary Skills Lab)
Culinary Nutrition	

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Standard / Competency	G–W Content
Competency 1: Describe the basic food groups; make healthy food choices	Textbook: p. 825–832 (Review p. 826 1, 2, 3; Review p. 829 #1, 2, 3; Review p. 829 #1–3; Review p. 832 #2, 3; Test Prep #3–5; Apply Your Skills #9, 10; Critical Thinking #13)
Competency 2: Describe healthy cooking techniques	Textbook: p. 833–836 (Review p. 836 #1; Apply Your Skills #7, 11; Culinary Skills Lab)
Competency 3: Describe primary functions and food sources of major nutrients	Textbook: p. 815–823 (Review p. 823 #1, 2; Test Prep #1)
Competency 4: Describe food and dietary trends (e.g., farm to table, organics, religious, dietary concerns)	Textbook: p. 799–801; p. 802 Review #1, 2; p. 802–804; p. 805–807; : p. 837–839 (Review p. 839 #1; Test Prep #6; Culinary Skills Lab); 845–848 (Review p. 848 #4)
Culinary Math	
Competency 1: Convert standard recipes	Textbook: p. 121–122 (Review #1; Test Prep #4; Apply Your Skills #5, 6, 9; Culinary Skills Lab)
Competency 2: Calculate food costs, percentages, and mark–up	Textbook: p. 785–789, 793–794 (A Serving of Math p. 788 #1, 2; A Serving of Math p. 789 #1, 2; 7, 10; Apply Your Skills #6); 810–811 (Apply Your Skills #8, 10, 12)
Competency 3: Calculate guest check with tax and gratuity	Textbook: p. 766–768 (A Serving of Math p. 767 #1, 2; Apply Your Skills #10, 11)
Competency 4: Convert weights and measurements	Textbook: p. 111–114 (Review p. 114 #1–4; Test Prep #1–2; Critical Thinking #16)
Employability Skills	
Competency 1: Exhibit understanding of professional behavior, appearance, and job interview skills	Textbook: p. 220–226, 241–243 (Review p. 223 #1; Review p. 226 #1; Review p. 243 #1; Apply Your Skills #7; Critical Thinking #13, 14; Culinary Skills Lab)
Competency 2: Display knowledge of various job profiles and chain of command	Textbook: p. 207–211 (Review p. 209 #1, 2; Review p. 211 #1; Apply Your Skills # 10; Critical Thinking #13); 236–237
Dining Service	
Competency 1: Perform basic duties of a wait person (e.g., take orders, selling techniques, serve properly, bus, side–work duties)	Textbook: p. 751–755, 761–772 (Review p. 755 #1, 2; Review p. 769 #1, 3; Review p. 772 #2; Test Prep #1, 2; Culinary Skills Lab)
Competency 2: Describe various types of service (e.g., lunch, a la carte, banquet, family–style)	Textbook: p. 755–756, 760, 773–776 (Review p. 756 #1; Review p. 761 #2; Review p. 775 #2, 3; Apply Your Skills #9)
Competency 3: Identify roles of service staff (e.g., hostess, cashier, server, busser)	Textbook: p. 749–750 (Review p. 750 #1, 2)

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