Correlation of

***The Culinary Professional 5e,* Draz/Koetke**

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to

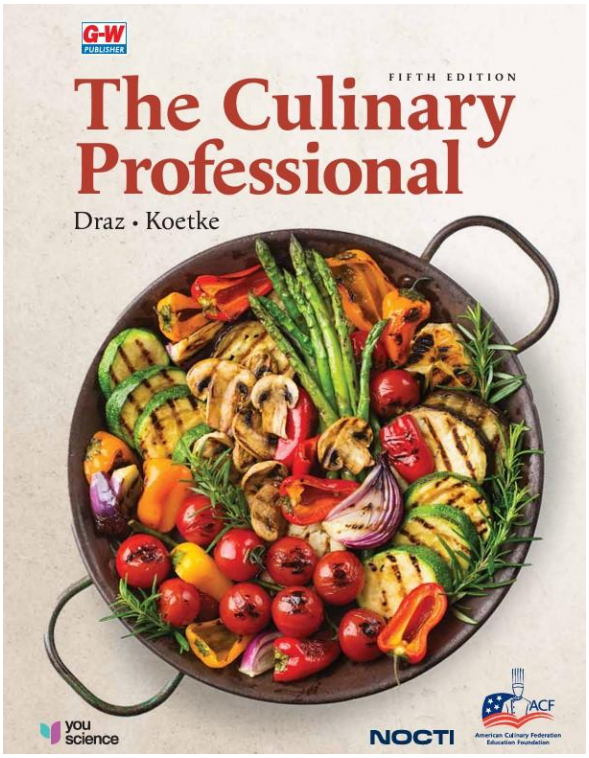
NOCTI Culinary Arts Prep Cook Credential

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 Prep 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	
Display understanding of cooking terminology	Textbook: p. 311 Chef Glossary: Other Cold Sauces and Dressings; p. 355 Chef Glossary: Hot Sandwich Specialties; p. 518 Chef Glossary: Butchery Terms; p. 564 Chef Glossary: A Glossary of Classical Stews; p. 592 Chef Glossary: Classic Sautéed Fish Preparations; p. 619 Chef

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Standard / Competency	G-W Content
	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
Demonstrate how to read and follow standard recipes	Textbook: p. 118–119; p. 119 Review #2; p. 125 Apply Your Skills #11
Establish mise en place	Textbook: p. 255–257; p. 257 Review #1
Knife Skills	
Identify and distinguish knife types and basic cuts	Textbook: p. 65–68; p. 69 Chef's Notes: Asian Cuisine—A Different Approach to Knives; p. 257–259; p. 260 Technique: Cutting with the Chef's Knife; p. 260–263; p. 262 Technique: Preparing Stick and Dice Cuts; p. 263 Technique: Mincing; p. 264–167; p. 267 Technique: Preparing Vegetable Tournés
Demonstrate knife sharpening skills and proper knife care	Textbook: p. 70–73; p. 71 Technique: Using a Steel; p. 73 Technique: Using a Whetstone; p. 74 Review #1–3; p. 74–75; p. 92 Culinary Skills Lab
Large and Small Equipment	
Identify and demonstrate proper use of measuring devices	Textbook: p. 83–85; p. 86 Review #1
Identify large and small kitchen equipment	Textbook: p. 75–77; p. 78–83; p. 83–86; p. 86–89; p. 95–102; p. 103–105
Demonstrate proper use and care of large and small equipment	Textbook: p. 75–77; p. 78–83; p. 83–86; p. 86–89; p. 95–102; p. 103–105; p. 106–107; p. 108 Apply Your Skills #6, 7
Sanitation and Safety	
Display knowledge of cleaning and sanitizing methods	Textbook: p. 24–25; p. 25 Review #1, 2; p. 26–31; p. 27 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
Maintain basic principles of nationally recognized sanitation protocols (e.g., ServSafe®, CPRM, ACF)	—

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Exhibit understanding of prevention, causes, and response to workplace injuries	Textbook: p. 44–45; p. 46–54; p. 54 Review #1–4
Describe fire extinguishers and fire safety procedures	Textbook: p. 55–60; p. 60 Review #1–3
Demonstrate personal hygiene	Textbook: p. 31–34; p. 32 Technique: Proper Handwashing; p. 34 Review #1–3
Identify food allergen characteristics	Textbook: p. 16; p. 16 Review #1, 2; p. 39 Apply Your Skills #9; p. 53; p. 807
Competencies and Skills	**G-W Content**
Demonstrate proper food storage techniques (e.g., canned goods, dry, refrigerated, fresh, frozen)	Textbook: p. 104–105; p. 374; p. 384; p. 389; p. 486; p. 537; p. 590; p. 631–632; p. 676; p. 783–784
Take physical and perpetual inventory	Textbook: p. 781; p. 795; p. 797 Critical Thinking #17
Exhibit knowledge of HACCP policies and procedures	Textbook: p. 36; p. 36 Review #1, 2
Food Preparation	
Prepare salads and dressings	Textbook: p. 306–307; p. 307 Review #1, 2; p. 310; p. 317–318; p. 319–323; p. 325–326; p. 326 Technique: Preparing Salad Greens; p. 328 Apply Your Skills #8; p. 329 Critical Thinking #10, 11, 13; p. 329 Culinary Skills Lab
Prepare soups, appetizers, and entrees	Textbook: p. 341–342; p. 342–347; p. 349 Apply Your Skills #10; p. 362–366; p. 368 Apply Your Skills #10; p. 368 Critical Thinking #12; p. 473–477
Prepare cold garnishes	Textbook: p. 651–655; p. 654 Technique: Making Vegetable Cutouts; p. 654 Technique: Making Scallion Flowers; p. 654 Technique: Making a Radish Rose; p. 655 Technique: Making a Tomato Rose
Prepare sandwiches, spreads, and fillings	Textbook: p. 331–332, p, 333–337; p. 338–340; p. 348 Apply Your Skills #5, 6, 8; p. 351–354; p. 354–356
Fruits, Vegetables, and Starches	
Identify fruits and vegetables	Textbook: p. 371–373; p. 374–378; p. 378–380; p. 380–381; p. 382; p. 383–388; p. 408–409; p. 410–412; p. 413–414; p. 415–416; p. 416–418; p. 418–420; p. 421–425; p. 426–432
Prepare fruits and vegetables for cooking	Textbook: p. 392–398; p. 393 Technique: Coring Apples

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Competencies and Skills	G-W Content
	and Pears; p. 395 Technique: Peeling and Seeding Melons; p. 396 Technique: Peeling and Coring Pineapples; p. 397 Technique: Preparing Orange Suprêmes; p. 434–437; p. 437–439; p. 438 Technique: Parcooking Vegetables; p. 440–443; p. 442 Technique: Preparing Dried Legumes (Pulses)
Identify and prepare potato dishes	Textbook: p. 483–486; 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. 509 Apply Your Skills #5, 7, 8; p. 510 Critical Thinking #10–13
Identify and prepare pasta, grains, and legumes	Textbook: p. 426–430; p. 442 Technique: Preparing Dried Legumes (Pulses); p. 487–493; p. 493–495; 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. 509 Apply Your Skills #6, 9; p. 510 Critical Thinking #14; p. 510 Culinary Skills Lab
Bakery Products	
Prepare batters and doughs using appropriate mixing methods	Textbook: p. 624–625; p. 682; p. 685–686; p. 688–692
Prepare standard dessert items	Textbook: 705–706; p. 706–708, 709–712; p. 712 Technique: Forming a Piecrust; p. 713–714; p. 714–715; p. 716–718; p. 716 Technique: Puff Pastry—Blitz Method; p. 719–720; p. 720–722; p. 722 Technique: Preparing Cake Batter; p. 723–724; p. 725–727; p. 728–731; p. 729 Technique: Preparing Pastry Cream; p. 731 Technique: Preparing Crème Anglaise; p. 732–735; p. 736 Technique: Preparing Bavarian Cream; p. 737 Technique: Preparing Buttercream; p. 738–741; p. 741–745
Stocks, Sauces, and Hot Soups	
Prepare and flavor stocks (e.g., bones or base)	Textbook: p. 447–450; p. 450 Technique: Preparing a Sachet; p. 450 Technique: Preparing a Bouquet Garni; p. 451 Review #1–3; p. 451–-455; p. 452 Technique: Preparing White Stock; p. 454 Technique: Preparing

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	Brown Stock; p. 455–457; p. 480 Apply Your Skills #6, 8, 11; p. 481 Critical Thinking #16
Prepare roux and thickening agents	Textbook: p. 459–463; p. 461 Technique: Preparing Roux; p. 463 Review #1–3; p. 481 Critical Thinking #15
Identify and prepare soups	Textbook: p. 473–474; p. 473 Technique: Preparing Broth Soups; p. 474 Technique: Preparing Consommé; p. 475–476; p. 475 Technique: Preparing Purée Soups; p. 476 Technique: Preparing Cream Soups; p. 477
Meats and Poultry	
Identify meat and poultry (e.g., grade, inspection)	Textbook: p. 516–517; p. 517 Review #1, 2; p. 518–536
Identify various cooking methods	Textbook: p. 548–549; p. 550 Technique: Sautéing Meats and Poultry; p. 550–552; p. 552 Technique: Grilling Meats and Poultry; p. 553–555; p. 556–557; p. 558 Technique: Panfrying Meats and Poultry; p. 559–560; p. 560–562; p. 561 Technique: Simmering Meats and Poultry; p. 562; p. 563 Technique: Braising Meats and Poultry; p. 564
Determine proper degrees of doneness	Textbook: p. 551–552, 553–-554; p. 561; p. 565 Apply Your Skills #6, 11
Fish and Seafood	
Identify market forms of fish and seafood	Textbook: p. 569–575; p. 575 Review #1–3; p. 575–580; p. 580 Review #1-3
Identify various cooking preparations and methods	Textbook: p. 583–587; p. 586 Technique: Filleting Flatfish; p. 587 Technique: Skinning Fillets; p. 587–590; p. 588 Technique: Peeling and Deveining Shrimp; p. 588 Technique: Cleaning Mussels; p. 589 Technique: Opening Clams; p. 590 Technique: Opening Oysters; p. 590–591; p. 591–597; p. 592 Technique: Sautéing Fish; p. 594 Technique: Grilling Fish; p. 596 Technique: Poaching Fish
Breakfast Foods	
Identify and prepare breakfast starches	Textbook: p. 623; p. 623 Technique: Preparing Lyonnaise Potatoes
Identify and prepare breakfast meats	Textbook: p. 622; p. 622 Review #1, 2
Identify and prepare different styles of eggs	Textbook: p. 611–614; p. 614 Review #1–4; 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

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	Omelets; p. 621 Technique: Frying Eggs; p. 621 Review #1–4; p. 628 Apply Your Skills #9
Identify and prepare cereals	Textbook: p. 626; p. 626 Review #1; p. 628 Apply Your Skills #10
Dairy Products and Alternatives	
Identify and use various dairy products (e.g., cheese, sour cream, butter, yogurt, creams, milk)	Textbook: p. 601–603; p. 603 Review #1–3; p. 604; p. 604 Review #1, 2; p. 604–605; p. 605 Review #1, 2; p. 605–606; p. 606 Review #1, 2; p. 606–610; p. 610–611
Prepare foods with a variety of cheese	Textbook: p. 606-610; p. 610 Review #1-4
Culinary Nutrition	
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)
Describe healthy cooking techniques	Textbook: p. 833–836 (Review p. 836 #1; Apply Your Skills #7, 11; Culinary Skills Lab)
Describe primary functions and food sources of major nutrients	Textbook: p. 815–823 (Review p. 823 #1, 2; Test Prep #1)
Describe food and dietary trends (e.g., farm to table, organics, religious, dietary concerns)	Textbook: p. 837–839 (Review p. 839 #1; Test Prep #6; Culinary Skills Lab); 845–848 (Review p. 848 #4)
Culinary Math	
Convert standard recipes	Textbook: p. 113 A Serving of Math: Converting Measures; p. 121–122; p. 122 Review #1; p. 123 Industry Insights: Alternate Recipe Formats; p. 124 Apply Your Skills #5, 6
Calculate guest check with tax and gratuity	Textbook: p. 766–768; p. 767 A Serving of Math: Calculating Tax and Tip on a Guest Check; p. 769 Review #2
Convert weights and measurements	Textbook: p. 111–114; p. 113 A Serving of Math: Converting Measure; p. 121–122
Employability Skills	
Exhibit understanding of professional behavior, appearance, and interviewing skills	Textbook: p. 220–223; p. 223 Review #1; p. 253 Critical Thinking #13; p. 229–230; p. 241–243; p. 243 Review #1
Display knowledge of various job positions and chain of command	Textbook: p. 181–182; p. 207–209; p. 211–213; p. 750 Figure 28.1

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