



Pre-Professional Assessment & Certification in Culinary Arts

*Alignment to the Career Ready Practices of the Common Career Technical Core**

Career Ready Practice	<u>Domain 1</u> Safety, Health & Environmental	<u>Domain 2</u> Management, Leadership, & Teamwork	<u>Domain 3</u> Ethics & Legal Responsibilities	<u>Domain 4</u> Employability & Career Development	<u>Domain 5</u> Technical Skills – Customer Service (FOH)	<u>Domain 6</u> Technical Skills (BOH)	<u>Domain 7</u> Preparation Techniques (BOH)
1. Act as a responsible and contributing citizen and employee.	●		●	●			
2. Apply appropriate academic and technical skills.					●	●	●
3. Attend to personal health and financial well-being.	●			●			
4. Communicate clearly and effectively and with reason.		●			●		
5. Consider the environmental, social and economic impacts of decisions.	●	●	●		●		
6. Demonstrate creativity and innovation.		●		●			●
7. Employ valid and reliable research strategies.	●	●		●			
8. Utilize critical thinking to make sense of problems and persevere in solving them.		●			●	●	
9. Model integrity, ethical leadership, and effective management.		●	●				
10. Plan education and career path aligned to personal goals.				●			
11. Use technology to enhance productivity.	●	●		●		●	●
12. Work productively in teams while using cultural/global competence.		●		●	●		

*Developed by the National Association of State Directors of Career Technical Education Consortium (NASDCTEc)