



Pre-Professional Assessment & Certification in Food Science Fundamentals

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

Career Ready Practice	<u>Domain 1</u> Careers	<u>Domain 2</u> Food Protection	<u>Domain 3</u> Nutritional Composition of Foods	<u>Domain 4</u> Food Processing, Preservation, & Packaging	<u>Domain 5</u> Product Development	<u>Domain 6</u> Food Technology
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)