

Pre-Professional Assessment & Certification in Food Science Fundamentals

Alignment to the Employability Skills Framework*

Employability Skill	Domain 1 Careers	Domain 2 Food Protection	Domain 3 Nutritional Composition of Foods	Domain 4 Food Processing, Preservation, & Packaging	Domain 5 Product Development	Domain 6 Food Technology
Applied Knowledge						
Applied Academic Skills Uses reading skills, writing skills, mathematical strategies and procedures, and scientific principles and procedures	O	•	•	•	•	•
Critical Thinking Skills Thinks critically and creatively; makes sound decisions; solves problems; reasons; and plans and organizes		•	0	O	O	•
Effective Relationships						
Interpersonal Skills Understands teamwork and works with others; responds to customer needs; exercises leadership; negotiates to resolve conflicts					O	
Personal Qualities Demonstrates responsibility and self-discipline; adapts and shows flexibility; works independently; demonstrates a willingness to learn; demonstrates integrity; demonstrates professionalism; takes initiative; displays positive attitude and sense of self-worth; and takes responsibility for professional growth	0			•		
Workplace Skills						
Resource Management Manages time, money, materials, and personnel				O	0	•
Information Use Locates, organizes, uses, analyzes, and communicates information	0	0	O		0	
Communication Skills Communicates verbally; listens actively; comprehends written material; conveys information in writing; and observes carefully		•			O	©
Systems Thinking Understands, uses, monitors, and improves systems		٥	•	O		
Technology Use Understands and uses technology						•

^{*}Developed by the U. S. Department of Education, Office of Career, Technical, and Adult Education (http://cte.ed.gov/employabilityskills/index.php/framework/)