



## Pre-Professional Assessment & Certification in Nutrition, Food, and Wellness

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

Career Ready Practice	<u>Domain 1</u> Wellness	<u>Domain 2</u> Food Handling	<u>Domain 3</u> Food Safety	<u>Domain 4</u> Science & Technology	<u>Domain 5</u> Nutrition Principles	<u>Domain 6</u> Careers
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)