***VOCATIONAL SKILLS RECORD WILSON WORKFORCE CENTER***

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| Name Participant ID# Entry Date | Performance Scale |
|  | 1 - unattempted2 - attempted not tested |
| Training Area / Program Exit Date | 3 - less than competent |
| ***CULINARY SKILLS/FOOD SERVICE TRAINING******COOK’S ASSISTANT*** | 4 - competent5 - exceeds competency |
| O\*NET-SOC 35-2021.00 |  |
|  Hours 1000 | Grade Period |
| **SKILLS Page 1 of 1** | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | FINAL |
| **Note**: Entry in Cook’s Assistant is contingent upon completion of Kitchen Assistant. See attachment.[Client tested out of Kitchen Assistant] [ ]  |
|  |  |  |  |  |  |  |  |  |  |  |
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| **FOOD PREPARATION AND USE** |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |
| 1.1\* Preparation of casserole entree by recipe. |  |  |  |  |  |  |  |  |  |  |
| 1.2\* Read and follow recipes. |  |  |  |  |  |  |  |  |  |  |
| 1.3 Abbreviations. |  |  |  |  |  |  |  |  |  |  |
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| **\* DESIGNATES REQUIRED SKILLS FOR GRADUATION** |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
| **Revised 7/2017** |  |  |  |  |  |  |  |  |  |  |