

**Institutional Food Worker
CIP 12.0508
Task Grid**

**Proficiency Level
Achieved:
(X) Indicates
Competency
Achieved to Industry
Proficiency Level**

Unit/Standard Number

Secondary Competency Task List

100	SAFETY AND SANITATION PROCEDURES	
101	Wear appropriate apparel in the food preparation area.	
102	RESERVED	
103	Lift and carry heavy objects.	
104	List causes/preventions of accidents and injuries in the food service industry.	
105	Follow emergency procedures for injuries and accidents.	
106	Use fire extinguishers in the food service area.	
107	RESERVED	
108	RESERVED	
109	RESERVED	
110	Review Safety Data Sheets (SDS), explain their requirements in handling hazardous materials, and describe personal protective equipment.	
111	Describe and apply ServSafe certification requirements.	
200	RESERVED	
201	RESERVED	
202	RESERVED	
203	RESERVED	
204	RESERVED	
205	RESERVED	
206	RESERVED	
207	RESERVED	
208	RESERVED	
209	RESERVED	
210	RESERVED	
300	THE FOOD INDUSTRY	
301	RESERVED	
302	RESERVED	
303	Identify professional organizations within the industry.	
304	Investigate career opportunities in the foodservice industry.	
305	Examine the kitchen brigade system.	
306	Define hospitality and the importance of quality customer service.	
400	PURCHASING, RECEIVING AND STORAGE	

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401	Follow procedures for purchasing, receiving and storing of foodservice supplies.	
402	Label food service products for storage.	
403	RESERVED	
404	Inventory foodservice supplies.	
405	RESERVED	
500	GARDE MANGER (COLD FOOD PREPARATION)	
501	RESERVED	
502	RESERVED	
503	Create cold food plate presentations and displays.	
504	Prepare garnishes.	
505	Prepare cold hors d'oeuvres, canapés, and appetizers.	
506	Prepare cold sandwiches.	
507	RESERVED	
508	Identify and prepare various categories and types of dishes using cheese.	
509	RESERVED	
510	Identify and prepare various categories and types of salads.	
511	RESERVED	
512	Prepare various salad dressings.	
513	Set-up, maintain, and breakdown salad bars.	
600	KNIFE SKILLS	
601	Identify parts of a knife.	
602	Perform various knife cuts.	
603	RESERVED	
604	Sharpen and hone knives.	
605	Identify various types of knives and their uses.	
700	FOODSERVICE TOOLS AND EQUIPMENT	
701	Operate and clean/sanitize large equipment.	
702	RESERVED	
703	Operate and clean/sanitize small equipment.	
704	RESERVED	
705	RESERVED	
706	RESERVED	
707	RESERVED	

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708	RESERVED	
709	RESERVED	
710	RESERVED	
711	RESERVED	
712	RESERVED	
713	RESERVED	
714	RESERVED	
715	RESERVED	
716	RESERVED	
717	Pass safety tests for all equipment.	
718	Identify and use hand tools and smallwares.	
800	STANDARDIZED RECIPES AND MEASUREMENT	
801	Prepare food following standardized recipes within industry time limits.	
802	RESERVED	
803	RESERVED	
804	Cite US Standard weight and volume measurement equivalencies.	
805	Measure ingredients using US Standard weight and volume.	
900	NUTRITION	
901	RESERVED	
902	Investigate current dietary guidelines.	
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	
904	List major nutrients, their sources and functions.	
905	RESERVED	
906	Perform cooking techniques for maximum retention of nutrients.	
907	Discuss current nutritional concerns, food allergies and dietary restrictions.	
1000	BREAKFAST FOODS	
1001	RESERVED	
1002	Prepare eggs using a variety of methods.	
1003	Prepare breakfast potatoes.	
1004	Prepare breakfast meats.	
1005	Prepare and cook breakfast batter products.	
1006	Prepare hot breakfast cereals.	
1007	RESERVED	

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1008	RESERVED	
1100	RESERVED	
1101	RESERVED	
1102	RESERVED	
1103	RESERVED	
1200	VEGETABLES AND FRUITS	
1201	Identify vegetables and fruits and their various market forms.	
1202	Prepare vegetables and fruits using dry, moist, and combination methods.	
1203	List the factors to consider when preparing vegetables and fruits.	
1204	Follow the standards of quality for cooked vegetables.	
1205	RESERVED	
1206	Peel, cut and zest fruits and vegetables.	
1300	PASTA, GRAINS AND POTATOES	
1301	Prepare pasta, grains and potatoes using dry, moist, and combination cooking methods.	
1302	RESERVED	
1303	RESERVED	
1304	Follow the standards of quality for pasta, grain and potato dishes.	
1400	RESERVED	
1401	RESERVED	
1402	RESERVED	
1403	RESERVED	
1404	RESERVED	
1405	RESERVED	
1500	RESERVED	
1501	RESERVED	
1502	RESERVED	
1503	RESERVED	
1504	RESERVED	
1505	RESERVED	
1506	RESERVED	
1507	RESERVED	

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1508	RESERVED	
1600	SEASONING AND FLAVORING	
1601	Identify herbs, spices, seasonings and condiments and their market forms.	
1602	RESERVED	
1603	RESERVED	
1604	Use seasonings, herbs, spices, seasoning and condiments.	
1605	Evaluate foods for proper seasoning and flavor balance.	
1700	STOCKS, SOUPS AND SAUCES	
1701	Prepare and evaluate a variety of stocks.	
1702	Prepare and evaluate a variety of mother sauces and small/derivative sauces.	
1703	Prepare and evaluate types of soups.	
1704	RESERVED	
1705	Prepare thickening agents for sauces and soups.	
1706	RESERVED	
1800	MEATS, POULTRY, AND SEAFOOD	
1801	Fabricate retail meat cuts and their sources.	
1802	RESERVED	
1803	Determine cooking techniques for retail cuts of meat, poultry and seafood.	
1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking techniques.	
1805	Check for degrees of doneness.	
1806	Fabricate poultry.	
1807	Fabricate seafood.	
1900	BAKING & PASTRY SKILLS	
1901	RESERVED	
1902	RESERVED	
1903	Identify the factors influencing the quality of baked products.	
1904	RESERVED	
1905	Prepare a variety of quick breads.	
1906	Prepare a variety of pies and tarts.	
1907	Prepare a variety of fillings and toppings for baked goods.	
1908	Prepare a variety of yeast-risen products.	
1909	Determine the function of baking ingredients.	

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1910	RESERVED	
1911	RESERVED	
1912	Prepare and finish cakes.	
1913	RESERVED	
1914	Prepare various types of cookies.	
1915	RESERVED	
1916	Prepare pate a choux.	
1917	Prepare custards and puddings.	
1918	RESERVED	
1919	Prepare dessert sauces.	
2000	MENUS	
2001	RESERVED	
2002	Determine the methods for giving variety to a menu.	
2003	RESERVED	
2004	Create an a la carte restaurant menu item with descriptions.	
2005	Create menu formats.	
2100	BACK OF HOUSE OPERATIONS	
2101	RESERVED	
2102	Set up, operate, clean and break down a warewashing station	
2103	RESERVED	
2104	RESERVED	
2105	RESERVED	
2106	RESERVED	
2107	RESERVED	
2108	RESERVED	
2109	RESERVED	
2110	Set up, operate, and break down hot line stations.	
2111	Set up, operate, and break down garde manger stations.	
2200	FRONT OF HOUSE OPERATIONS	
2201	Determine various types of service used in restaurants.	
2202	RESERVED	
2203	Perform duties of a host.	
2204	Perform duties of a beverage professional.	

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2205	Perform duties of a cashier.	
2206	Perform duties of a server.	
2207	Perform duties of a food runner.	
2208	Perform sidework duties.	
2209	RESERVED	
2210	RESERVED	
2211	RESERVED	
2212	Follow rules of table service.	
2213	Use sales techniques for service personnel including menu knowledge and suggestive selling.	
2214	Follow procedures for workflow between dining room and kitchen.	
2215	Provide customer service and customer relations.	
2216	Process guest checks.	
2217	Perform duties of a bus person.	
2300	RESERVED	
2301	RESERVED	
2302	RESERVED	
2303	RESERVED	
2304	RESERVED	
2305	RESERVED	
2306	RESERVED	
2307	RESERVED	
2308	RESERVED	
2400	FOODSERVICE INFORMATION TECHNOLOGY	
2401	RESERVED	
2402	Describe use of foodservice industry operations technology, such as Point of Sale system (P.O.S.).	
2403	RESERVED	
2404	Use industry communication technology, such as email and social media.	
2500	ADDITIONAL HOT FOODS PREPARATIONS	
2501	Create hot food plate presentations, and displays.	
2502	Prepare hot hors d'oeuvres and appetizers.	
2503	Prepare hot sandwiches.	