

**FRANKLIN COUNTY CAREER AND TECHNOLOGY CENTER  
TRAINING PLAN FOR COOPERATIVE EDUCATION**

Vocational Program: Culinary Arts

Student \_\_\_\_\_ Telephone \_\_\_\_\_

Parent/Guardian \_\_\_\_\_ Telephone \_\_\_\_\_

Training Agent \_\_\_\_\_ Telephone \_\_\_\_\_  
(Employer)

E-Mail \_\_\_\_\_

Training Supervisor \_\_\_\_\_ Telephone \_\_\_\_\_  
(Please Print)

Training Supervisor Signature \_\_\_\_\_ Date \_\_\_\_\_

Co-Op Coordinator Signature \_\_\_\_\_ Date \_\_\_\_\_

COMPETENCIES TO BE DEVELOPED  
(TRAINING AGENT/EMPLOYER PLEASE MARK ALL APPROPRIATE BOXES)

**Health and Human Services Academy – Culinary Arts**

- |  |  |
|--|--|
| <input type="radio"/> <b>Shop/Site Safety</b>                  | <input type="radio"/> <b>Food Preparation/Techniques</b> |
| <input type="radio"/> <b>Professionalism</b>                   | <input type="radio"/> <b>Understanding Management</b>    |
| <input type="radio"/> <b>Work Ethic</b>                        | <input type="radio"/> <b>Menu/Recipe Development</b>     |
| <input type="radio"/> <b>Cleanliness</b>                       | <input type="radio"/> <b>Quantity Food Preparation</b>   |
| <input type="radio"/> <b>Food Safety</b>                       | <input type="radio"/> <b>Customer Relations</b>          |
| <input type="radio"/> <b>Fundamentals of Nutrition</b>         | <input type="radio"/> <b>Baking/Pastry Fundamentals</b>  |
| <input type="radio"/> <b>Calculations/Measuring Techniques</b> | <input type="radio"/> <b>Material Fundamentals</b>       |
| <input type="radio"/> <b>Use of Equipment/Tools</b>            | <input type="radio"/> <b>Dining Room Procedures</b>      |
| <input type="radio"/> <b>Culinary Vocabulary</b>               |  |