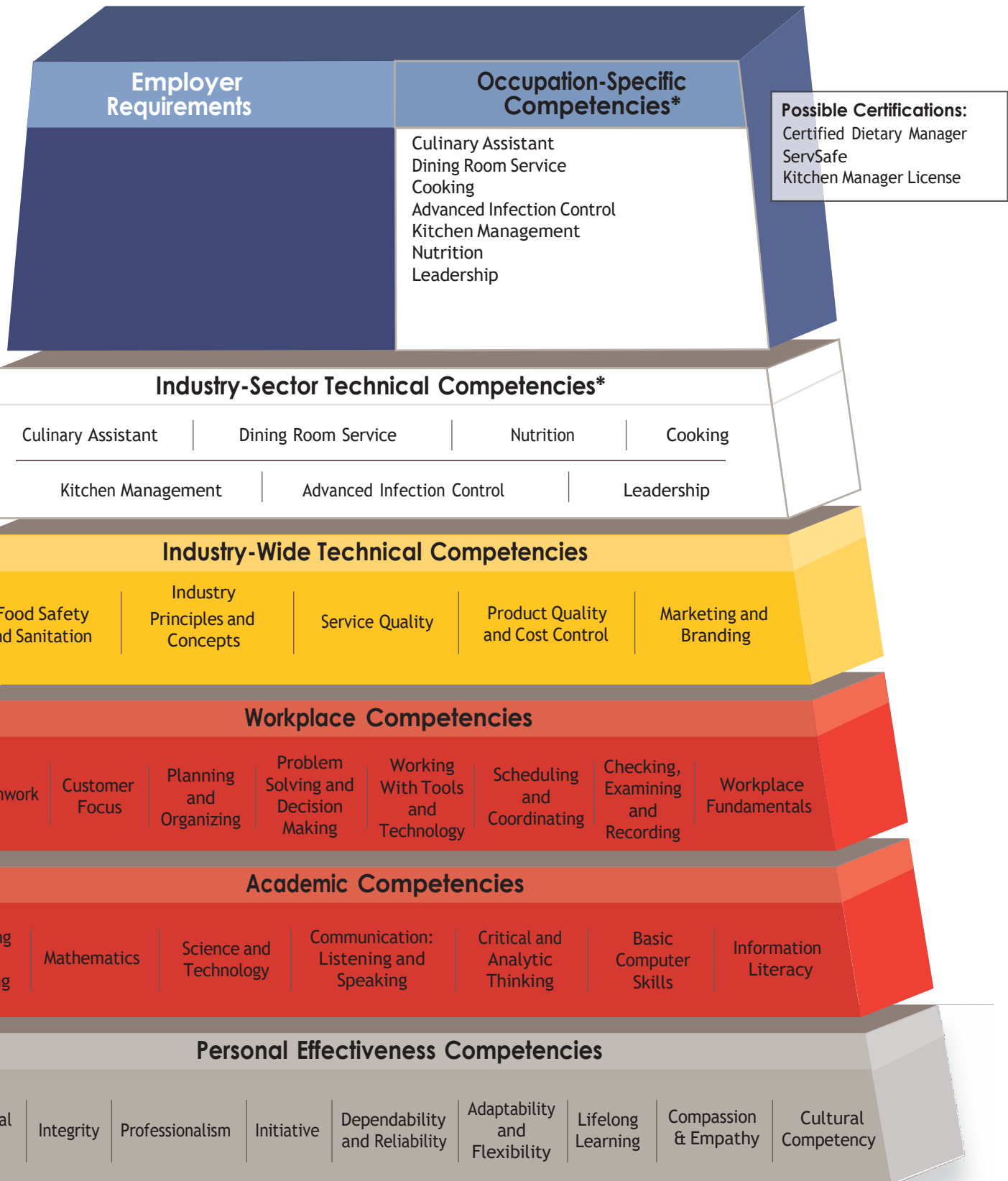


Minnesota Dual-Training Pipeline

Competency Model for Health Care Services - Food Industry Occupation: Senior Living Culinary Manager



Based on: Health: Allied Health Competency Model Employment and Training Administration, United States Department of Labor, December 2011.

* Pipeline recommends the Industry-Sector Technical Competencies as formal training opportunities (provided through related instruction) and the Occupation-Specific Competencies as on-the-job training opportunities.



Competency Model for Senior Living Culinary Manager

Senior Living Culinary Manager

Senior Living Culinary Managers are responsible for ensuring timely delivery of nutritious, appealing foods and seamless coordination in the kitchens of long-term care facilities. This occupation is highly specialized as many individuals possess the ability to manage a kitchen or the ability to comply with dietary needs. Individuals filling these positions are responsible for both.

Industry-Sector Technical Competencies

Related Instruction for dual training means the organized and systematic form of education resulting in the enhancement of skills and competencies related to the dual trainee's current or intended occupation.

- **Culinary Assistant** – Understanding of principles the mission and values of safe food preparation and service. Includes: Site specific Mission & Core Values, Care & cleaning of dishes / pots & pans, Care & cleaning of kitchen equipment, Basic infection control procedures, Salad & dessert production / cutting & plating, Stocking & distributing nourishments.
- **Dining Room Service** – Knowledge of food service protocol and customer service. Includes: Setting up tables – linens / place settings / adaptive equipment, Setting up beverage stations & pouring beverages, Greeting customers, Taking orders & serving customers (assisting as needed) / tray cards & diet types, Bussing tables & cleanup, Dining room supervision.
- **Cooking** – Understanding of fundamentals of food service cooking techniques, including measuring, knife skills and food preparation. Includes: Math & measuring / pan sizes/ yields, Knife skills & slicer / blenders & choppers, Understanding ingredient function & building flavors without sodium or pre- processed food, Foundation of cooking – knife cuts & mother sauces, Protein & cuts of meat, Starch, vegetable & fruit – using fresh ingredients, Stocks & soups, Cooking techniques – braising, sautéing, roasting, Sandwiches & Salads, Regional & international cuisine, Baking – cake, cookies, pastries, bread, Garnishing & presentation, Texture modification.
- **Advanced Infection Control** – Awareness of safe food service procedures and regulations to prevent the spread of food-borne illnesses and infectious disease. Includes: Site specific training modules (Corporate policies & Department of Health regulations), ServSafe, Kitchen Manager License.
- **Kitchen Management** – Understanding of kitchen management principles. Includes: Production & prep lists, Plate cost & PPD, Meal costing & budgets, Inventory, Ordering, Staffing & scheduling, Training, Leadership training, Marketing/sales knowledge, HR management.
- **Nutrition** – Basic clinical understanding of nutrition, as well as types of diets and dietary restrictions. Includes: Understanding of conditions & diet types, Dysphagia & speech therapy, Supplements, Understanding ingredients – sodium, fat, gluten, allergies & intolerances, Menu writing & recipes, Basic MDS knowledge,

Charting/Nutritional assessment, Basic Medical Nutrition Therapy (MNT) based on the doctor's orders.

- **Leadership** – Understanding of principles of leadership and employee management.

Occupation-Specific Competencies

On-the-Job Training (OJT) is hands-on instruction completed at work to learn the core competencies necessary to succeed in an occupation. Common types of OJT include job shadowing, mentorship, cohort-based training, assignment-based project evaluation and discussion-based training.

- **Culinary Assistant** – Apply knowledge of principles in safe food preparation and service.
- **Dining Room Service** – Ability to demonstrate food service protocol and customer service.
- **Cooking** – Properly use the fundamentals of food service cooking techniques, including measuring, knife skills and food preparation.
- **Advanced Infection Control** – Practice safe food service procedures and regulations to prevent the spread of food-borne illnesses and infectious disease.
- **Kitchen Management** – Demonstrate kitchen management principles.
- **Nutrition** – Use principles of nutrition in food and diet monitoring for different types of diets and dietary restrictions.
- **Leadership** – Ability to provide leadership to team members, which may include training, supervisory skills, human resources basics.