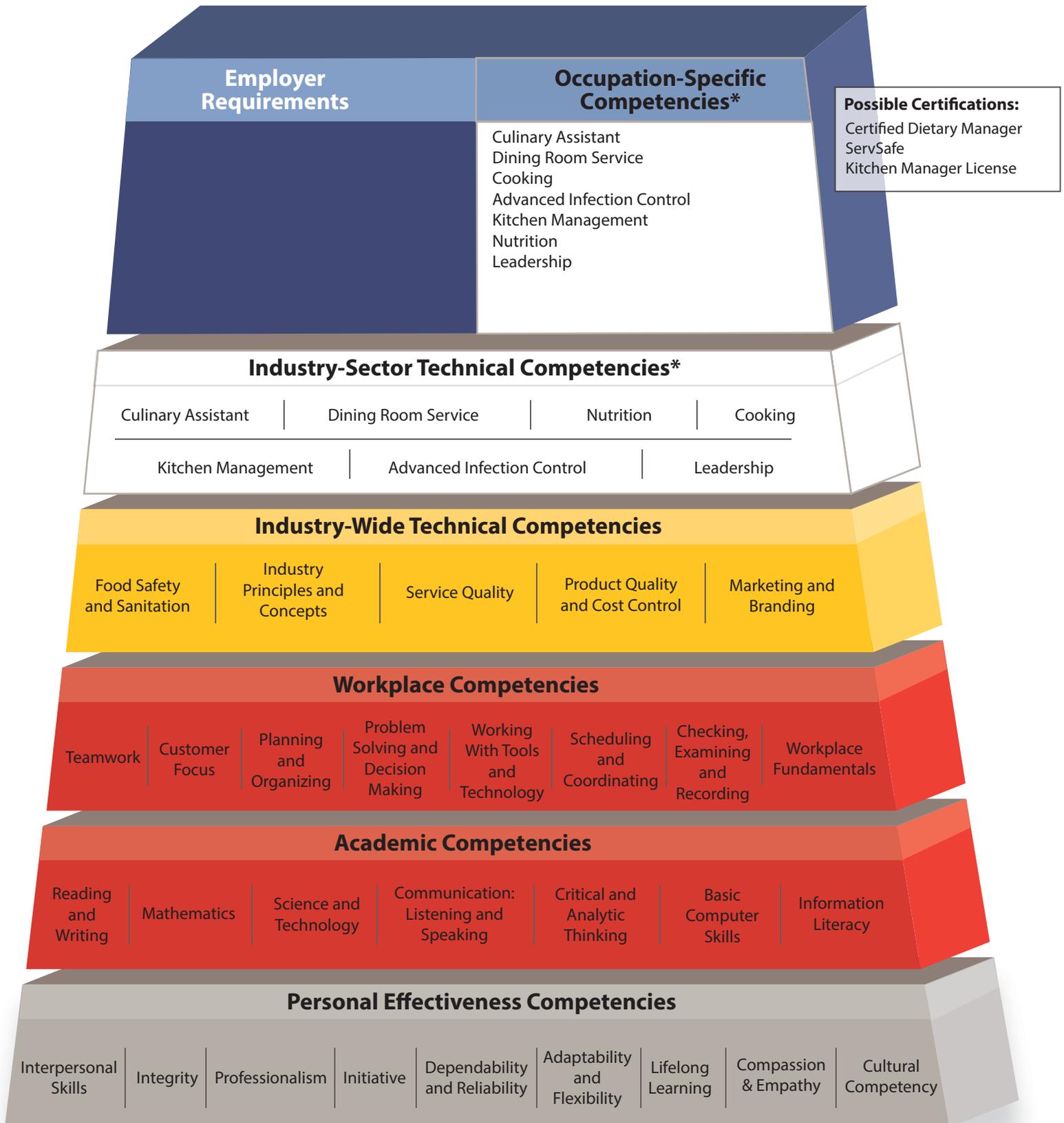


Minnesota Dual-Training Pipeline

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.

Senior Living Culinary Manager Occupational Competency Training Plan

Related Instruction means an organized and systematic form of instruction designed to provide the apprentice with the knowledge of the theoretical and technical subjects related to the apprentice's trade of occupation, or industrial courses or, when of equivalent value, by correspondence, electronic media, or other forms or self-study approved by the commissioner.

	Course	Course Description	Credit/Non-Credit	Hours Spent on Competency
<p>Culinary Assistant</p> <ul style="list-style-type: none"> • 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 				
<p>Dining room service & customer service</p> <ul style="list-style-type: none"> • 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 				
<p>Cooking</p> <ul style="list-style-type: none"> • 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 				

<ul style="list-style-type: none"> • Cooking techniques – braising, sautéing, roasting... • Sandwiches & Salads • Regional & international cuisine • Baking – cake, cookies, pastries, bread • Garnishing & presentation • Texture modification 				
<p>Advanced Infection Control</p> <ul style="list-style-type: none"> • Site specific training modules (Corporate policies & Department of Health regulations) • ServSafe • Kitchen Manager License 				
<p>Kitchen Management</p> <ul style="list-style-type: none"> • Production & prep lists • Plate cost & PPD • Meal costing & budgets • Inventory • Ordering • Staffing & scheduling • Training • Leadership training • Marketing/sales knowledge • HR management 				
<p>Nutrition (Basic Clinical Understanding)</p> <ul style="list-style-type: none"> • 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 dxs. 				
<p>Leadership</p>				

<i>On-The-Job Training is the work experience and instruction. Training experience need not be in the exact order as listed below.</i>				
	Trainer/Instructor	Name of person responsible for verifying competency mastery	Hours spent on competency	
Culinary Assistant				
Dining room service & customer service				
Cooking				
Advanced Infection Control				
Kitchen Management				
Nutrition				
Leadership				