Minnesota Dual-Training Pipeline
Competency Model for Health Care Services - Food Industry
Occupation: Senior Living Culinary Manager

Employer Requirements

Occupation-Specific Competencies*
- Culinary Assistant
- Dining Room Service
- Cooking
- Advanced Infection Control
- Kitchen Management
- Nutrition
- Leadership

Industry-Sector Technical Competencies*
- Culinary Assistant
- Kitchen Management
- Dining Room Service
- Advanced Infection Control
- Nutrition
- Cooking
- Leadership

Industry-Wide Technical Competencies
- Food Safety and Sanitation
- Industry Principles and Concepts
- Service Quality
- Product Quality and Cost Control
- Marketing and Branding

Workplace Competencies
- Teamwork
- Customer Focus
- Planning and Organizing
- Problem Solving and Decision Making
- Working With Tools and Technology
- Scheduling and Coordinating
- Checking, Examining, and Recording
- Workplace Fundamentals

Academic Competencies
- Reading and Writing
- Mathematics
- Science and Technology
- Communication: Listening and Speaking
- Critical and Analytic Thinking
- Basic Computer Skills
- Information Literacy

Personal Effectiveness Competencies
- Interpersonal Skills
- Integrity
- Professionalism
- Initiative
- Dependability and Reliability
- Adaptability and Flexibility
- Lifelong Learning
- Compassion & Empathy
- Cultural Competency

Possible Certifications:
- Certified Dietary Manager
- ServSafe
- Kitchen Manager License
* 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 Managers

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

- **Culinary Assistant** – Understanding of principles the mission and values of safe food preparation and service.
- **Dining Room Service** – Knowledge of food service protocol and customer service.
- **Cooking** – Understanding of fundamentals of food service cooking techniques, including measuring, knife skills and food preparation.
- **Advanced Infection Control** – Awareness of safe food service procedures and regulations to prevent the spread of food-borne illnesses and infectious disease.
- **Kitchen Management** – Understanding of kitchen management principles.
- **Nutrition** – Basic clinical understanding of nutrition, as well as types of diets and dietary restrictions.
- **Leadership** – Understanding of principles of leadership and employee management.

Occupation-Specific Competencies

- **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.

**Specialization:**

- Certified Dietary Manager
- Chef Manager
Senior Living Culinary Manager Occupational Competency Training Plan

Related Instruction means an organized and systematic form of instruction designed to provide the dual trainee the knowledge of the theoretical and technical subjects related to the dual trainee'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.

<table>
<thead>
<tr>
<th>Course</th>
<th>Course Description</th>
<th>Credit/Non-Credit</th>
<th>Hours Spent on Competency</th>
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</table>
| Culinary Assistant | • 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 & customer service | • 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 | • 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
- Site specific training modules (Corporate policies & Department of Health regulations)
- ServSafe
- Kitchen Manager License

Kitchen Management
- 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)
- 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.

Leadership
On-The-Job Training is the work experience and instruction. Training experience need not be in the exact order as listed below.

<table>
<thead>
<tr>
<th>Trainer/Instructor</th>
<th>Name of person responsible for verifying competency mastery</th>
<th>Hours spent on competency</th>
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