

SCHOOL _____

STUDENT TRAINING PLAN FOR COOPERATIVE EDUCATION,

INSTRUCTOR _____ PHONE NUMBER _____

STUDENTS NAME

ADDRESS:

TOWN STATE: ME ZIP

PARENT

SOCIAL SECURITY NO:

CIP CODE: 12.0505 FOOD PRODUCTIONS, GENERAL (Kitchen Assistant)

GENERAL GOALS FOR THE STUDENT LEARNER: THIS IS AN INSTRUCTIONAL PROGRAM THAT WILL TRAIN STUDENTS TO WORK IN THE FOOD SERVICE BUSINESS. SOME OF THE DUTIES PERFORMED ARE THE SAME AS OTHER OCCUPATIONS DEALING WITH THE FOOD PRODUCTION INDUSTRY. PROPER SANITATION FOR SERVING FOOD AND DRINK, PREPARING SALADS AND OTHER SIDE DISHES. SANITIZING ALL POTS, PANS, DISHES AND UTENSILES USED IN THE COOKING AND PREPARING OF FOODS. ASSIST THE COOK WHENEVER NECESSARY AND THE KEEPING OF THE ENTIRE KITCHEN CLEAN, SANITARY AND ORGANIZED.

OBJECTIVES TO BE COMPLETED BY THE STUDENT LEARNER:

1. BE ABLE TO HANDLE ALL STATIONS.
2. BE PROFICIENT IN EACH TASK.
3. WORK AS A TEAM MEMBER.
4. LEARN ALL POLICIES OF THE RESTAURANT.
5. SUCCESSFUL COMPLETION OF ALL TRAINING AREAS. (100%)
6. PROPER DRESS FOR THE JOB.
7. DEVELOPMENT OF PROPER ATTITUDE.

SKILLS THE STUDENT LEARNER SHOULD ACQUIRE DURING HIS/HER TRAINING PROGRAM.

1. EFFICIENT WASHING AND SANITATION OF ALL DISHES.
2. CLEANING AND SANITIZING THE KITCHEN TO RESTAURANT STANDARDS.
3. REPLENISHMENT OF ALL KITCHEN SUPPLIES.
4. TO ASSIST THE COOK WHEN NECESSARY.
5. ASSIST THE WAITERS AND WAITESSES WHEN NECESSARY.
6. PREPARATION OF SALADS AND SIDE DISHES.
7. PROPER SANITATION METHODS TO TAKE CARE OF WASTE.
8. STANDARDS OF PERSONAL HYGIENE NEED TO BE MET FOR HANDLING OF FOODS.
9. DEVELOP TIME ON TASK FOR EFFICIENCY OF JOB STATIONS.
10. UNDERSTAND THE BASIC OPERATIONS NEEDED TO PREPARE FOOD
11. PROPER PREPARATION OF FOODS FOR DEEP FRYING/ BREADING.

SAFETY FEATURES THE STUDENT SHOULD KNOW ABOUT HIS/HER PLACE OF EMPLOYMENT.

1. KNOWLEDGE OF SAFETY ON THE JOB
2. FIRST AID KIT
3. FIRE EXTINGUISHERS/ LOCATION OF AND PROPER USE OF.
4. FIRE EXITS
5. FIRST AID TREATMENT OF BURNS.
6. HOW TO TAKE CARE OF PERSONAL HYGEINE
7. EMERGENCY NUMBERS OF LOCAL PERSONAL
8. FIRE DRILL PLANS FOR EVACUATION OF BUILDING.
9. PROPER SAFETY PROCEDURES FOR THE SAFE USE OF HOT WATER AND THE CHEMICALS USED IN THE SANITATION OF THE KITCHEN.