



CSC™ Job Analysis—Domain, Task and Knowledge Statements



DOMAIN ONE: Food, equipment and food products—44%

TASK

PLANNING—12%
T1. Develop specifications (e.g., quality, quantity, nutrition) for menu items to be served.
T2. Plan daily plating or buffet presentations of menu items to be served.
T3. Plan food presentations for special events.
T4. Plan food presentations for catered events.
STANDARDS—10%
T5. Develop, select, test and evaluate recipes and culinary concepts for menus.
T6. Develop standards for food product execution (work flow).
T7. Develop standards for food presentation.
FABRICATION—14%
T8. Perform tasks related to basic meat fabrication.
T9. Perform tasks related to basic poultry fabrication.
T10. Perform tasks related to basic fish and shellfish fabrication.
T11. Perform tasks related to preparation of fruits, vegetables and other food products.
FINISHING—8%
T12. Finish plates or buffet presentations with sauces and/or garnishes.
T13. Maintain standards of food quality and food presentation.

KNOWLEDGE

K1. of cooking techniques that maximize flavor and preserve nutrients, vitamins and minerals.
K2. of cooking techniques for guests with special needs.
K3. of basic culinary math to determine amounts and cost recipes.
K4. of methods to standardize recipes that produce consistent quality and minimize waste.
K5. of methods to modify recipe yield.
K6. of U. S and metric weight and volume measure conversions.
K7. of types of and purposes for professional cutting tools.
K8. of types of and purposes for hand tools.
K9. of types of and purposes for measuring equipment.
K10. of types of and purposes for pots, pans, and molds.
K11. of types of and purposes for slicing, mixing, pureeing, and grinding equipment.
K12. of types of and purposes for kettles, steamers, and fryers.
K13. of types of and purposes for refrigeration equipment.
K14. of types of and purposes for steam table equipment.
K15. of types of and purposes for salad bar equipment.
K16. of types of and purposes for storage containers.
K17. of basic knife skills.
K18. of methods to match cooking method with type of meat, poultry, fish or seafood.
K19. of basic guidelines for preparing a variety of fresh fruits, vegetables, and herbs.
K20. of basic mise en place.
K21. of methods for preparing bouquet garni and sachets d'epices.
K22. of mirepoix and similar aromatic vegetable combinations.
K23. of methods to prepare slurries and other thickeners.
K24. of techniques for making stocks, broths, and soups.
K25. of guidelines for selecting, preparing, and serving sauces.



DOMAIN ONE: Food, equipment and food products—44%

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K26. of dry heat techniques for sautéing, frying, and roasting.

K27. of techniques to barbecue meat, fish, poultry or vegetables.

K28. of dry heat techniques for grilling and broiling meat, fish, poultry or vegetables.

K29. of moist heat techniques for braising and stewing meat, fish, poultry or vegetables.

K30. of moist heat techniques for poaching, steaming, and simmering meat, fish, poultry or vegetables.

K31. of basic cooking ratios and cooking times for starches (e.g., potatoes, grains, pasta, legumes).

K32. of basic cooking techniques to prepare eggs and other breakfast preparations.

K33. of basic techniques for preparing salads and salad dressings.

K34. of basic techniques for preparing sandwiches.

K35. of basic techniques for preparing hors d'oeuvre and appetizers.

K36. of basic techniques for preparing pates, terrines and galatines.

K37. of basic techniques to prepare breads, pastries, and baked desserts.

K38. of principles of flavor development.

K39. of basic presentation techniques for plated and buffet foods.

K40. of classic cuisines of Europe and Asia.

K41. of classic cuisines of the Americas.

K42. of basic cooking ratios and cooking times.

K43. of general guidelines for arranging foods on a buffet.

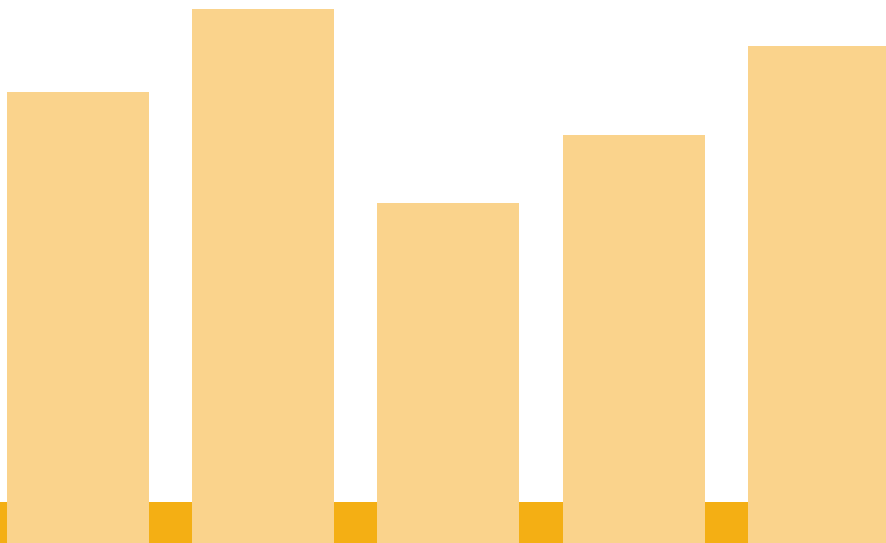
K44. of techniques to design buffet presentations.

K45. of guidelines for replenishing buffet presentations.

K46. of effect of size and shape, appearance, and temperature of service pieces on food presentation.

K47. of saucing techniques to enhance food presentation.

K48. of techniques to use garnishes to enhance food appearance or flavors.



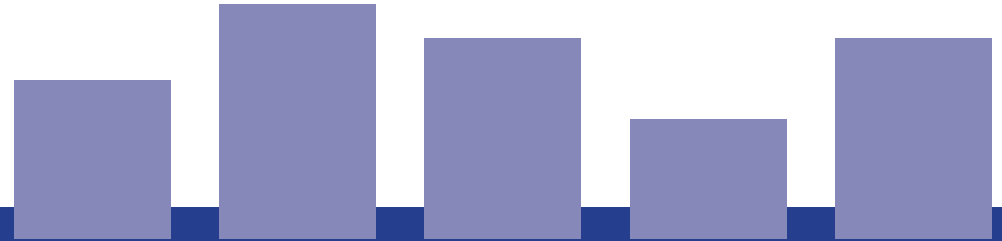
DOMAIN TWO: Team management—18%

TASK

- T14.** Assign team members required for food production and presentation in specific dining venues.
- T15.** Train culinary team members in culinary fundamentals.
- T16.** Coordinate “front of the house” operations with “kitchen” operations.
- T17.** Supervise culinary team engaged in food preparation in kitchen facilities.
- T18.** Collaborate with culinary team members to create an environment that minimizes risk of personal health and safety.

KNOWLEDGE

- K49.** of roles of culinary team members of classic and modern kitchen brigades.
- K50.** of effect of technologies on modern food service operations.
- K51.** of management skills required to conduct food service with culinary team.



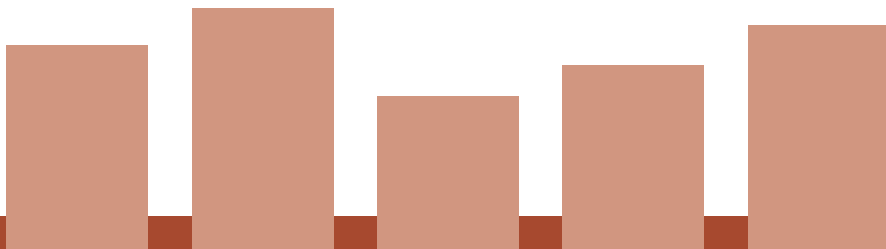
DOMAIN THREE—Safety and sanitation—20%

TASK

- T19.** Develop safety and sanitation plan to prevent pathogen contamination in food production and distribution.
- T20.** Rotate meats, produce, special order and/or pantry items to ensure food safety.
- T21.** Store meats, produce, special order and/or pantry items according to food safety guidelines.
- T22.** Monitor food temperatures throughout food production and food distribution process.
- T23.** Monitor food temperatures in food storage areas to ensure food safety.
- T24.** Monitor culinary team’s adherence to standard food handling practices.

KNOWLEDGE

- K52.** of methods to create a hazard analysis critical control point (HACCP) system.
- K53.** of procedures to clean and sanitize tools and work surfaces.
- K54.** of procedures to serve, cool, and reheat foods safely.
- K55.** of procedures to avoid cross-contamination.
- K56.** of methods to receive and store foods safely.
- K57.** of methods to control correct time and temperature in food preparation.
- K58.** of methods to thaw frozen foods safely.
- K59.** of food science basics that result in safe food handling and processing practices.
- K60.** of time and temperature principle.
- K61.** of prevention techniques for biological, chemical, and physical contamination.
- K62.** of proper food product disposal techniques.
- K63.** of procedures to avoid workplace injury and accidents.



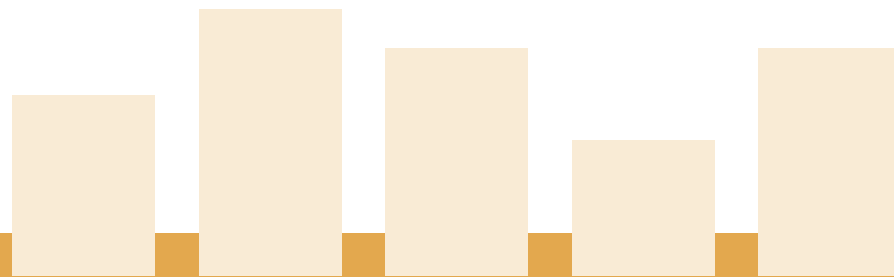
DOMAIN FOUR—Finance—14%

TASK

- T25.** Prepare requisitions to procure meats, produce, special order and/or pantry items.
- T26.** Establish price points for menu items.
- T27.** Control food costs by minimizing food waste and monitoring portion sizes.
- T28.** Prepare inventories of meats, produce, special order and/or pantry items.
- T29.** Prepare reports which document food and labor costs.

KNOWLEDGE

- K64.** of methods to convert recipe measurements to purchase units.
- K65.** of guidelines for purchasing and storing dairy products and eggs.
- K66.** of guidelines for purchasing and storage of nonperishable goods (dry goods).
- K67.** of basic guidelines for purchasing, receiving and storing meats.
- K68.** of basic guidelines for purchasing, receiving and storing fish and shellfish.
- K69.** of basic guidelines for purchasing, receiving, and storing fruits, vegetables, and herbs.
- K70.** of techniques to control food costs through waste, purchasing, storing, and standard portions.



DOMAIN FIVE—Ethics, professional and legal issues—4%

TASK

- T30.** Resolve guest complaints in a professional manner.
- T31.** Provide culinary services that represent own professional training and qualifications.

KNOWLEDGE

- K71.** of ACF Certification Code of Ethics.
- K72.** of ACF Culinarian's Code.
- K73.** of techniques to resolve customer complaints and special requests.

