## Maryland State Department of Education Division of Rehabilitation Services Workforce & Technology Center Occupational Readiness Record: Food Service 1

**To The Employer:** The occupational readiness record is both an inventory of the training course content and the level of proficiency achieved. The certified actual level of achievement demonstrated is indicated by a check mark.

Name:					DORS PID#:											
Length of Training:	Certifi	ed B	y:		Title:											
<ul> <li>supervision to do the more of about the job.</li> <li>LEVEL M: Moderate Skill - most tools and special equipment all the demands of special equipment</li></ul>	lifficult o Genera ment need and a indepen	r com ally ca edec accur dentl	nplex an pe d, but acy o y in t	parts of erform tas may rec on the jo he accor	sing required tools, but requires inst job. Identifies parts by name, knows sks competently with limited supervi quire help on difficult or complex tas b. mplishment of most assigned tasks.	s sim <sub>l</sub> sion. ks. M Can	ple fa Can ay no tell or	icts use ot								
Safety				_ <u> </u>	Equipment Operations											
	L	M	S			L	M	S								
Follows correct safety rules to prevent cuts, burns, slips/trips/					Knows proper procedures for the camaintenance of:	are ar	nd									
falls, and back injuries					Steam table											
Follows proper sanitation standards					Beverage dispensers											
Follows food safety standards		П	П	<u> </u>	Vork Habits											
Uses proper knife skills	一一	H	П			L	M	S								
Follows first aid procedures			H		Proper work behaviors											
·			ш		Proper work attitudes											
General Knowledge	L	М	S		Seeks opportunities for self- improvement											
Food Terms					Congenial with peers and											
Weights and measurements					supervisors			Ш								
Various utensils and equipment					Shows initiative											
Abbreviations and symbols					Practices good personal hygiene											
Presentation of food					Wears clean and neat uniform											
Knows proper procedures for:					Stays on task											
Portion and temperature contr	ol				Is productive											
Disposing of waste					Practices self-control											
Sweeping and mopping floors					Displays personal integrity											
Washing and sanitizing pots, pans, and other dishes																
Inspecting dining room for neatness and cleanliness																
Operation, care & maintenanc	е															

Customer Service			
Customer Service	L	М	S
Prompt and proper greeter			
Keeps a clean work environment	붐	片	片
Has and can communicate	<u> </u>		
product knowledge			
Assists customers			
Is a good team member			
Has effective communication skills			
Comments:			
-			
Instructor			
Instructor:			