

Northwest Georgia RESA CULINARY ARTS ENDORSEMENT PROGRAM

Culinary Arts Field/Industry Experience Record

Area of Work Experience	Detail of work area	Hours of work	Name of Chef Mentor Title of Chef Mentor Signature of Chef Mentor	Establishment Name and Address
Prep-work and general kitchen/station 'Mise en place' (Back of House-Kitchen)	Daily kitchen prep work, including knife skills, following and completion of house recipes, station set up, food sanitation, food delivery, food storage. Demonstrate time management in completion of tasks.	20 hours		

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Garde manger/Cold Pantry (Back of House-Kitchen)	Set up of station, preparation during service of cold/warm salads and appetizers, sauces, pantry items and plating for the cold food kitchen.	16 hours		

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Grill Station (Back of House-Kitchen)	Set up of station, preparation during service of grilled proteins (beef, chicken and pork) and vegetables. Showing correct understanding of cooking temps and techniques.	8 hours		

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Sauté Station (Back of House-Kitchen)	Set up of station, preparation during service of Sautéed menu items. Demonstrate line coordination for timing of completed dishes with sauté station.	16 hours		

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Fry station (Back of House-Kitchen)	Set up of station, preparation during service of Fried menu items, demonstrating correct cooking temperatures and techniques.	8 hours		

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Dessert Station (Back of House-Kitchen)	Set up of station, preparation during service of dessert menu items. Demonstrate an understanding of both cold/warm desserts and plating techniques.	8 hours		

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Plating for service (Back of House-Kitchen)	Practice and demonstrate an understanding of timing of front and back of house for smooth service to customer. During service call and coordinate line cooking times and plating coordination and plate presentation.	4 hours		

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Point of Sale (POS) or similar ordering system (Front of House-Dining Room)	Demonstrate an understanding of the electronic ordering and management system for placing orders to the kitchen	8 hours		

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Table/Wait Staff (Front of House-Dining Room)	Set up zone stations before, during and after service times. Demonstrate correct wait service and inter-reaction with customer service of food, ordering and customer care.	24 hours		

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Floor/Zone Manager (Front of House-Dining Room)	Practice and demonstrate management skills through organization of zone wait staff, customer issue resolution and coordination of wait staff and kitchen staff.	8 hours		

In signing this document, the Chef/Owner/Manager verifies and agrees with the hours of each work area being completed by the applicant and they have successfully completed the "Industry Experience" section of this Endorsement.