

Skilled Trades Careers

Culinary Arts Career Opportunities Worksheet

Please include any additional career topics unique to your participating organization or other available community-based organization.

Career Opportunities Activity Topics	Organization Has Resources	Organization Consultant
	Yes/No	Who can teach this skill?
1. Naming food preparation items		
2. Safety procedures		
3. Sanitation procedures		
4. Measuring utensils		
5. Using different oven types		
6. Making basic dough		
7. Preparing vegetables and salads		
8. Selecting entrees		
9. Proper table setting		
10. Buffet settings and serving		
11. Food quantities for groups		
12. Keeping items hot and cold		
13. Food presentation		
14. Use of different knives		
15. Selection of deserts		
16. Cleanup		
17. Supervising or managing a crew		
18. Preparing breakfasts		
19. Preparing luncheons		
20. Making soups		
21. Meats		
22. Portion control		
23. Controlling inventory		
24. Ordering supplies		
25. Hotel banquet management		
26. Short-order and fast-food cooking		
27. Measuring ingredients		
28. Seasoning food		
29. Food preservatives		
30. Pots, pans, and utensils		
31. Sauces and gravies		

Career Opportunities Activity Topics	Organization Has Resources	Organization Consultant
	Yes/No	Who can teach this skill?
32. Making and preparing pastas		
33. Vegetarian meal options		
34. Budgeting and purchasing		
35. Working with seafood		
36. Dairy products		
37. Balanced meals and nutrition		
38. Buffets		
39. Beverage management		
40. Plates, cups, and bowls		
41. Operating a catering business		

**Skilled Trades Careers
Culinary Arts Sample Program Calendar**

	First Meeting Date	First Meeting Career Opportunities Topic	First Meeting Adult Consultant/ Youth Chair	Second Meeting Date	Second Meeting Career Opportunities Topic	Second Meeting Adult Consultant/ Youth Chair	Monthly Post Planning Meeting Date	Monthly Post Activity	Monthly Post Activity Consultant/ Youth Chair	Council Activity Programs
September	First Wednesday	Fall finishing	Hal, Mark	Second Wednesday	Elect officers	Bill, Martha	Third Wednesday	Host a picnic for Explorers and their families.	Mike, Mary	
October	First Wednesday	Making basic dough	James, Sean	Second Wednesday	Preparing vegetables and salads	Cliff, Cheryl	Third Wednesday	Visit a hotel, restaurant, or commercial kitchen staff.	Kim, Jim	
November	First Wednesday	Preparing breakfasts	Frank, Tom	Second Wednesday	Preparing luncheons	Peggy, Jimmy	Third Wednesday	Provide free breakfast for needy children.	Keith, Amy	Learning for Life program conference
December	First Wednesday	Making soups	Cosby, Judy	Second Wednesday	Controlling inventory	Marty, Mariann	Third Wednesday	Assist special-needs students.	Karen, Stephen	
January	First Wednesday	Ordering supplies	Lauri, Mike	Second Wednesday	Making and preparing pastas	Jim, Natalie	Third Wednesday	Visit a bakery, catering service, or military kitchen.	Adam, Becky	Learning for Life leadership workshop series — 16 components
February	First Wednesday	Working with seafood	Mathew, Danny	Second Wednesday	Operating a catering business	John, Cindy	Third Wednesday	Assist health department inspectors.	Michael, Debbie	
March	First Wednesday	Beverage management	Tom, Katy	Second Wednesday	Balanced meals and nutrition	Carey, Ann	Third Wednesday	Offer cooking classes to the community.	Roger, Sherri	Learning for Life community service project
April	First Wednesday	Pots, pans, and utensils	Cliff, Maya	Second Wednesday	Food preservatives	Debbie, Murray	Third Wednesday	Offer meal preparation services to community groups.	Alex, Gretchen	
May	First Wednesday	Short-order and fast-food cooking	Ashley, Amy	Second Wednesday	Hotel banquet management	Rayna, David	Third Wednesday	Collect ethnic recipes, and publish a cookbook.	Jeff, Joanne	Learning for Life character education in Exploring — Four components
June/July	First Wednesday	Supervising or managing a crew	Mathew, Monica	Second Wednesday	Using different oven types	Faye, Hazel	Third Wednesday	Visit a food supplier or manufacturer.	Brenda, Joe	
August	First Wednesday	Sanitation procedures	Paul, Denise	Second Wednesday	Safety procedures	David, Stephanie	Third Wednesday	Visit a hotel chef and maitre d'.	Ken, Imelda	