



Northwest Georgia RESA

Culinary Arts Endorsement Program Advisement Sheet

Candidate Name _____ Program Admission Date _____

Culinary Arts Endorsement Program Pre-requisites

Valid T-4 or higher Clear Renewable certificate in Family and Consumer Sciences	Date Submitted _____
Completion of Endorsement Candidate Application Form	Date Submitted _____
Successful completion of ServSafe Certificate (passage rate of 70%)	Date Submitted _____
Two letters of recommendation, one of which must be from the applicant's school-based administrator	Date Submitted _____
Completed Teacher Candidate Dispositions Record (which includes a written Philosophy of Instruction)	Date Submitted _____
Earn and document 120 hours of industry experience consisting of 40 hours completed in front of the house service (defined as dining room area, table service, point of service system/electronic ordering system, wait staff management and table etiquette) and 80 hours in back of the house service (defined as hot line, grill, sauté, cold, fry, dessert stations, kitchen food preparation, and plating for service)	Date Submitted _____
Earn the ServSafe Managers Certificate issued by the National Restaurant Association by having passed the ServSafe Certification test with a score of 75% or above.	Date Submitted _____

Course I: Field/Industry Experience in Culinary Arts

Field/Industry Experience Record Form (120 documented hours)	Date Submitted _____ Verification _____
Field/Industry Experience Reflective Journal: Ongoing	Date Submitted _____ Score _____
Field/Industry Experience Reflective Journal: Culminating	Date Submitted _____ Score _____

Course II: Foundations of Culinary Arts Education

Pre-Test (administered during first session)	Development, Implementation and Reflection of Instructional Unit II (Clinical Practice that aligns with Unit 4)
Instructional Unit Development I (Unit 3)	Instructional Unit Development III (Unit 5)
Development, Implementation and Reflection of Instructional Unit I (Clinical Practice that aligns with Unit 3)	Development, Implementation and Reflection of Instructional Unit III
Instructional Unit Development II (Unit 4)	

**(Clinical Practice that aligns with Unit 5)
Professional Kitchen Design**

Date Administered _____
Score _____

Part 1: Date Submitted _____
Part 2: Date Submitted _____
Part 3: Date Submitted _____
Date Completed _____
Score _____

Part 1: Date Submitted _____
Part 2: Date Submitted _____
Part 3: Date Submitted _____
Date Completed _____
Score _____

Part 1: Date Submitted _____
Part 2: Date Submitted _____
Part 3: Date Submitted _____
Date Completed _____
Score _____
Date Submitted _____
Score _____

R.3/11/2010

Lab Management Plan

Date Submitted _____
Score: _____

Post-Test (administered during final session)

Date Administered _____
Score _____

Course III: Delivery of Practical Skills in Culinary Arts Education

Pre-Test (administered during first session)

Date Administered _____
Score _____

Instructional Unit Development

Part 1: Date Submitted _____
Part 2: Date Submitted _____
Part 3: Date Submitted _____

Demonstration of Knife Skill

Date Completed _____
Score _____

Demonstration of Butchery Skill (Chicken)

Date Completed _____
Score _____

Demonstration of Cooking Skill (Wet)

Date Completed _____
Score _____

Demonstration of Cooking Skill (Dry)

Date Completed _____
Score _____

Gallery Tour of Breads

Date Completed _____
Score _____

Development, Implementation and Reflection of Instructional Unit
(Clinical Practice)

Date Completed _____
Score _____

Post-Test (administered during final session)

Date Administered _____
Score _____

Program-Culminating Portfolio

Program-Culminating Portfolio

Date Completed _____
Score _____

