

Name: _____

IEIN NO. _____

Name of Employer: Schnucks Management (Bakery)

State Course ID No. and Name: 16052A001 Culinary Occupations 1

Terminology _____ hours

- I used workplace terminology when discussing ideas with the management team and when training and working with my employees.

Culinary Math _____ hours

- I used culinary math in taking recipes and measurements for a small amount and increasing the yield amount, pricing items per unit, inventor costs vs. Profit, monthly budget and staffing expenses.

Workplace Skills _____ hours

- I went to conference and meetings to update my workplace skill and to develop new culinary competencies.

Safety and Sanitation Instruction _____ hours

- I was responsible for training all my staff on Safety and Sanitation, I went through Management Safety and Sanitation class, along with meeting all national, state and local safety and sanitation rules and regulations.

Front of the House _____ hours

- I was responsible for customer satisfaction and bakery appearance in the front of the house.

Back of the House _____ hours

- I trained my employees on all back of house job responsibilities. I also stepped into these rolls when needed.

Work Stations _____ hours

- We had a doughnut station, cake decorating station, baking station, packaging and labeling station and prep station, in which I work with all stations.

Event Planning _____ hours

- I work with making large orders for events and I also helped with delivery when needed.

Customer Service _____ hours

- I did all customer service for the bakery.

Baking and Pastry Arts _____ hours

- I fried doughnuts, decorated cakes, baked bread and rolls; every item in the bakery was my job to put together and be able to teach others.

Breakfast Cookery _____ hours

- I fried, filled and iced doughnuts, made bagels, baked muffins and cross marketed with Deli and meet departments to match breakfast items.

Commercial Equipment _____ hours

- I have been responsible for not only training other employees to use commercial equipment, but also to safety clean and sanitize it after each use. This list includes ovens, mixers, warmers, proofers, stove tops, slicers and blenders.

Total Hours Worked _____ hours

Applicant Signature: _____

Name of Applicant (Printed): _____

Notary