



Profession **Cook**

Results Summary MYSKILLS

Name:

Date of birth:

Test date: 12.02.2018

Test language: English

The test covers the practical knowledge of the professional chef in seven central areas of expertise. Testing is carried out by asking questions on a PC relating to typical occupational situations. The areas of expertise and situations are derived from the prescribed training regulations and curricula. The results follow:

Practical professional knowledge

●●●● High
●●●○ Average to high level

●●○○ Average
●○○○ Not provable, to average

○○○○ Not provable

Complete dishwashing and cleaning tasks



Be completely familiar with the required tasks in the hotel and hospitality industries. Remove left-over food properly and operate a dishwasher. Clean the floors and work surfaces in the kitchen.

Prepare and make salads and starters (appetisers)



Cut, peel and portion food. Prepare salads and starters (appetisers). Use cutting tools, and know what is important in the preparation and processing of food.

Prepare and make side dishes and soups



Process food, and make side-dishes and soups following a recipe. Possess extensive knowledge of important products, foodstuffs and food hygiene.

Make desserts



Create desserts following a recipe. Possess extensive product knowledge.

Prepare meat and fish dishes



Make suggestions for the compilation of menus and buffets, and prepare various dishes. Prepare food, and process meat, poultry, fish and venison independently. Make suitable sauces for these dishes.

Supervise the kitchen

Cannot be assessed

Management of staff and team-leading. Place orders, appoint staff positions and prepare hygiene lists. Take over the tasks of the kitchen supervisor, and complete administrative tasks.

Wait tables

Cannot be assessed

Work as a waiter/waitress, serving meals and drinks. Welcome guests, take orders and prepare drinks. Lay tables, and serve meals and drinks to guests.



MYSKILLS
BERUFLICHE KOMPETENZEN
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Bundesagentur für Arbeit
Agentur für Arbeit

bringt weiter.

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Notes on test content

The test consists of 100 questions on typical practical on-the-job situations. At least 20 questions are posed in a closed question format, per field of expertise. The test may take up to 4 hours. The test was developed by experts in various fields. The sub-division into various fields of expertise is oriented along the curricular content of the professional education and training, as well as occupational situations in practice. Practical job situations are represented via text, pictures and videos.

Notes on the interpretation of the results

The test covers practical professional knowledge, by posing questions regarding typical on-the-job situations and challenges.

This cannot be tested:

- Practical application and methodological competence
- Problem-solving skills
- Motivation, self-motivation and/or social skills
- German language skills

More information is available at:

<https://www.arbeitsagentur.de/MYSKILLS>

