



LOS ANGELES UNIFIED SCHOOL DISTRICT
DIVISION OF ADULT AND CAREER EDUCATION

1685 - Maxine Waters Employment Prep Center

CERTIFICATE OF COMPLETION

Presented to

LORIA F MCGUIRE

has successfully demonstrated competency in the skills taught in

CHEF ASSISTANT

Course #: 785080

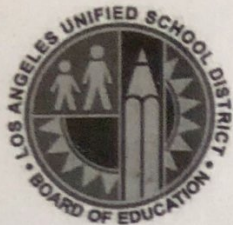
Course Hours: 360

This competency-based course provides entry-level and intermediate training to enable a graduate to qualify as a catering assistant, institutional and restaurant apprentice cook, and other positions that require first-hand knowledge and experience in food service. Students are exposed to "prep" cooking, presentation, and storage in various food categories, with hands-on procedures and classroom theory. The competencies in this course outline are aligned with the California High School Academic Content Standards.

Instructor: *Christine H. H. H.* November 18, 2019

School Administrator: *Dr. L. L. L.* November 18, 2019





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DIVISION OF ADULT AND CAREER EDUCATION
1685 - Maxine Waters Employment Prep Center
10925 S.CENTRAL AVENUE
LOS ANGELES , CA 90059
Phone (323)357-7700

November 18, 2019

LORIA F MCGUIRE
5459 2ND AVE
LOS ANGELES CA 90043

RE: VERIFICATION OF COMPETENCIES

Dear LORIA F MCGUIRE,

Congratulations! You have successfully completed the **CHEF ASSISTANT** course which comprises the following competencies:

INTRODUCTION
SAFETY AND SANITATION
WEIGHTS AND MEASURES
INGREDIENTS
CATERING, FOOD PRESENTATION, & GARNISHING
METHODS OF COOKING
TECHNIQUES OF COOKING
MEATS, INCLUDING SEAFOOD
FRUIT
CHEESE
EGGS
VEGETABLES
GRAINS
HERB CULTURE
SALAD DRESSING, DIPS, SPREADS, & MARINADES
STOCKS AND SOUPS
SAUCES
PATES AND TERRINES
CONDIMENTS, NUTS, SEEDS, OLIVES, PICKLES, RELISHES
MILK PRODUCTS/SOY
PASTA
MEATLESS MENUS
LABOR MANAGEMENT
BUDGET CONTROL
PERSONNEL FUNCTIONS
EMPLOYABILITY SKILLS

We wish you continued success in your educational and professional endeavors.