

# Cook

Category 4

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## DACUM Chart for COOK

DUTIES				
A	<b>Organize Work Process</b>	A-1 Apply professional gear (e.g. bonnet, gown, apron)	A-2 Prepare work area (e.g. tools, equipment)	A-3 Analyze daily menu
		A-8 Select ingredients according to menu	A-9 Check quality and quantity of ingredients	A-10 Report on quality and quantity of ingredients
		A-15 Recommend improvements (e.g. recipes, cooking process, equipment)	A-16 Suggest ingredients' substitutes	A-17 Sequence the cooking process
B	<b>Prepare Salads and Starters</b>	B-1 Rinse ingredients (e.g. fruits, vegetables, eggs)	B-2 Boil ingredients (e.g. fruits, vegetables, eggs)	B-3 Peel ingredients (e.g. fruits, vegetables, eggs, cheese)
		B-8 Make canapé	B-9 Prepare sandwiches (e.g. closed, open)	B-10 Prepare croutons
		B-15 Combine ingredients in assorted salads and starters	B-16 Season ingredients (e.g. sauces, oils)	B-17 Blanch ingredients (e.g. fruits, vegetables)
C	<b>Prepare Soups and Sauces</b>	C-1 Select ingredients (e.g. vegetables, legumes)	C-2 Clean ingredients (e.g. vegetables, greenery)	C-3 Cut ingredients (e.g. vegetables, meats, sausages)
		C-8 Prepare noodles	C-9 Bind ingredients with stock (e.g. vegetables, legumes, noodles, meat, fish)	C-10 Season soups and sauces (e.g. sour bran, salt, pepper, greenery)
D	<b>Prepare Meat</b>	D-1 Rinse meat	D-2 Section meat	D-3 Skin poultry
		D-8 Grind meat	D-9 Batter meat	D-10 Marinate meat
		D-15 Prepare meat sausages	D-16 Shape semi products (e.g. cutlets, meat balls, rolls)	D-17 Bread meat semi products (e.g. in crumbs, mixture of eggs and flour)
E	<b>Prepare Fish and Seafood</b>	E-1 Defrost fish and seafood	E-2 Scale fish	E-3 Draw fish and seafood
		E-8 Fillet fish and seafood	E-9 Grind fish meat	E-10 Stir minced fish meat
		E-15 Boil fish and seafood	E-16 Shape fish semi products (e.g. fish balls, cakes, rolls)	E-17 Fry fish and seafood
F	<b>Prepare Garnishes</b>	F-1 Remove impurities from ingredients (e.g. cereals and legumes)	F-2 Sift ingredients (e.g. noodles, corn flour)	F-3 Rinse ingredients (e.g. cereals, legumes, vegetables, fruits)
		F-8 Prepare assorted puddings	F-9 Bake ingredients (e.g. fruits, vegetables)	F-10 Hash ingredients (e.g. vegetables, fruits)
		F-15 Shape semi products (e.g. croquettes, cabbage rolls)	F-16 Stuff semi products (e.g. fruits, vegetables)	F-17 Bread semi products (e.g. fruits, vegetables)
G	<b>Prepare Pastry Products and Desserts</b>	G-1 Prepare assorted dough	G-2 Shape pastry products (e.g. pies, doughnuts, dumplings, pancakes)	G-3 Stratify rolled pancakes
		G-8 Prepare fruit syrup	G-9 Prepare assorted glaze	G-10 Prepare confiture
		G-15 Stuff fruits with assorted fillings	G-16 Prepare whipped cream	G-17 Prepare creams (e.g. sour-cream, chocolate)
H	<b>Finalize Work Process</b>	H-1 Check product cooking stage (e.g. fish, meat, vegetables)	H-2 Finalize product cooking in oven (e.g. meat, fish, vegetables, "mule")	H-3 Sprinkle final product with dressings and marinades
		H-8 Hand over food dishes	H-9 Shut down kitchen equipment	H-10 Clean tools and kitchen equipment
I	<b>Upgrade Occupational Skills</b>	I-1 Study new recipes	I-2 Experiment with new technologies and recipes	I-3 Study modern kitchen equipment

TASKS			
A-4 Select tools and equipment according to menu	A-5 Prepare baking trays	A-6 Check kitchen equipment (e.g. mixers, ovens)	A-7 Report tools and equipment breakdowns
A-11 Weigh ingredients	A-12 Assign tasks to subordinates	A-13 Supervise subordinates	A-14 Participate in menu planning meetings
A-18 Set up cooking equipment (e.g. time, speed, temperature)	A-19 Monitor cooking process		
B-4 Remove inedible parts of ingredients (e.g. core, seeds)	B-5 Section ingredients (e.g. fruits, vegetables, eggs)	B-6 Grate ingredients (e.g. fruits, vegetables, cheese)	B-7 Cut ingredients in decorative shapes (e.g. cubes, sticks, rings, rosettes)
B-11 Prepare stuffing for rolls (e.g. cheese, vegetables, omelette, dry plums)	B-12 Prepare dough baskets	B-13 Stuff dough baskets	B-14 Prepare dressings (e.g. sweet, spicy)
B-18 Stew ingredients (e.g. fruits, vegetables, fish)	B-19 Marinate ingredients (e.g. fruits, vegetables)	B-20 Prepare assorted platters (e.g. of meat, fish, cheese, vegetables, fruits, pickles)	
C-4 Sauté vegetables	C-5 Soak legumes	C-6 Boil stock	C-7 Clear stock
C-11 Prepare roux	C-12 Thicken soups and sauces (e.g. with roux)	C-13 Hash soups and sauces	C-14 Simmer soups and sauces
D-4 Sort meat into semi products according to menu	D-5 Trim meat	D-6 Portion meat into semi products	D-7 Cut meat (e.g. cubes, sticks)
D-11 Season meat	D-12 Prepare minced meat	D-13 Stir minced meat	D-14 Shape "mititei"
D-18 Fry meat	D-19 Stew meat	D-20 Boil meat	D-21 Bake meat (e.g. roast, grill)
E-4 Rinse fish and seafood	E-5 Skin fish	E-6 Section fish	E-7 Bone fish
E-11 Portion fish and seafood	E-12 Season fish and seafood semi products	E-13 Bread fish semi products	E-14 Marinate fish and seafood
E-18 Stew fish and seafood	E-19 Bake fish and seafood		
F-4 Dry ingredients (e.g. cereals, farinaceous products)	F-5 Fry ingredients (e.g. cereals, fruits, vegetables)	F-6 Boil ingredients (e.g. cereals, farinaceous products, legumes)	F-7 Stew ingredients (e.g. vegetables, legumes, cereals)
F-11 Add animal, vegetable fats	F-12 Strain semi products (e.g. farinaceous products, vegetables, legumes)	F-13 Prepare additives for farinaceous products (e.g. from milk, eggs, cottage cheese)	F-14 Prepare stuffing (e.g. vegetables, cheese, minced meat, cereals)
F-18 Deep-fry semi products (e.g. fruits, vegetables)	F-19 Prepare assorted pickles		
G-4 Bake pastry products (e.g. pies, cakes, cookies)	G-5 Fry pastry products (e.g. pies, doughnuts, Russian pancakes)	G-6 Boil dumplings	G-7 Prepare sweet fruit and vegetable puree
G-11 Prepare fresh juice	G-12 Prepare stewed fruit	G-13 Glaze fruits	G-14 Prepare assorted soufflé
G-18 Apply toppings (e.g. cream, whipped cream)			
H-4 Taste final product	H-5 Portion food dishes	H-6 Arrange food dishes	H-7 Decorate food dishes
H-11 Dispose of food leftovers	H-12 Disinfect tools and kitchen equipment	H-13 Report on performed work and material consumption	H-14 Take inventory of ingredients
I-4 Participate in culinary art competitions (e.g. internal/external, national/international)	I-5 Participate in culinary art fairs (e.g. national, international)	I-6 Participate in occupational upgrading courses	I-7 Train apprentices

# DACUM Research Chart for COOK

Worker Behaviours		General Knowledge and Skills	
<ul style="list-style-type: none"> <li>• Disciplined</li> <li>• Care for company's property</li> <li>• Well-organized</li> <li>• Patient</li> <li>• Communicative with colleagues and clients</li> <li>• Care for one's occupation</li> <li>• Eager to learn new things</li> <li>• Honest with colleagues and clients</li> <li>• Creative (new recipes, decorating techniques)</li> <li>• Physically fit (motor system, cardio-vascular system)</li> <li>• Team player</li> <li>• Polite</li> <li>• Conscientious</li> <li>• Emotionally stable</li> <li>• Keen on details (preparation, decoration, seasoning)</li> <li>• Efficient in fulfilling work tasks</li> <li>• Manual dexterity</li> <li>• Tolerant to criticism</li> <li>• Readiness to work over hours</li> <li>• Tidy in clothing and work procedures</li> </ul>		<ul style="list-style-type: none"> <li>• Sanitary and hygiene rules and norms</li> <li>• Occupational safety and health rules and regulations</li> <li>• Ingredients' properties</li> <li>• Products' shelf life</li> <li>• Equipment operation</li> <li>• Technological process</li> <li>• Labour Code</li> <li>• Basic mathematics</li> <li>• Basic chemistry</li> <li>• Basic microbiology (disease causing microbes, contagious diseases transmission, disease symptoms)</li> <li>• First Aid</li> <li>• Basic English, French, Russian</li> <li>• Occupational ethics</li> <li>• Occupational terminology</li> <li>• National and international cuisines</li> <li>• Environment pollution risks</li> <li>• Ergonomic placement of equipment</li> <li>• Skills of decorating products</li> <li>• New cooking technologies</li> <li>• Team work</li> <li>• Combination of processes</li> <li>• Multitask management</li> <li>• Stress management</li> <li>• Work planning</li> <li>• Refined taste</li> <li>• Sense of aesthetics</li> </ul>	
<b>Future Trends &amp; Concerns</b>			
<ul style="list-style-type: none"> <li>• Usage of new technologies</li> <li>• Usage of modern tools and equipment</li> <li>• Work process automation will lead to decrease of manual work</li> <li>• Diversification of foods prepared in dining places</li> <li>• Increase of number of restaurants will lead to a greater demand of cooks on the labour market</li> <li>• Increased usage of eco-bio ingredients</li> </ul>			
<b>Tools, Equipment &amp; Materials</b>			
<ul style="list-style-type: none"> <li>• Kitchen unit</li> <li>• Stirring device</li> <li>• Mixer</li> <li>• Potato peeler</li> <li>• Meat mincer</li> <li>• Cooling room</li> <li>• Electric oven</li> <li>• Multifunctional electric oven</li> <li>• Microwave</li> <li>• Electric stove</li> <li>• Gas stove</li> <li>• Slicer</li> <li>• Toaster</li> <li>• Dry bread machine</li> <li>• Electric pot</li> <li>• Electric fry pan</li> <li>• Boiler</li> <li>• Friteuse</li> <li>• Grill</li> <li>• Scales</li> <li>• Kitchen table</li> <li>• Assorted pots</li> <li>• Dixies</li> <li>• Dishwasher</li> <li>• Steamer</li> </ul>	<ul style="list-style-type: none"> <li>• Wooden stump</li> <li>• Freezer</li> <li>• Shelves</li> <li>• Assorted trays</li> <li>• Noodle maker</li> <li>• Rolling pin</li> <li>• Assorted pans</li> <li>• Assorted palettes</li> <li>• Assorted sieves</li> <li>• Assorted knives</li> <li>• Cutlery set</li> <li>• Tongs</li> <li>• Whisk</li> <li>• Shears for sectioning meat/fish</li> <li>• Beating hammer</li> <li>• Assorted spatulas</li> <li>• Axe</li> <li>• Chopper</li> <li>• Assorted ladles</li> <li>• Skimmer</li> <li>• Assorted strainers</li> <li>• Thermal needle</li> <li>• Meat sticks</li> <li>• Juice squeezer</li> <li>• Ovoscope (egg tester)</li> </ul>	<ul style="list-style-type: none"> <li>• Corkscrew</li> <li>• Pulping machine</li> <li>• Forcing bag</li> <li>• Iron/wooden rods</li> <li>• Coffee grinder</li> <li>• Assorted brushes</li> <li>• Clay pots</li> <li>• Assorted vessels (bowls, plates, platters, sauce-boats)</li> <li>• Garlic presser</li> <li>• Assorted graters</li> <li>• Assorted coffee pots</li> <li>• Measuring jugs</li> <li>• Waste container</li> <li>• Washing cloths</li> <li>• Detergents</li> <li>• Towels</li> <li>• Professional gear (e.g. gown, bonnet, head kerchief, gloves, apron, uniform, special footwear)</li> <li>• Disinfectant solutions</li> <li>• Dielectric mat</li> <li>• Wooden trot</li> <li>• Vegetables</li> </ul>	<ul style="list-style-type: none"> <li>• Fruits</li> <li>• Cereals</li> <li>• Legumes</li> <li>• Melons and gourds</li> <li>• Berries</li> <li>• Meat</li> <li>• Fish and seafood</li> <li>• Dough</li> <li>• Dairy products</li> <li>• Spices</li> <li>• Herbs</li> <li>• Vegetable/animal fats</li> <li>• Farinaceous products</li> <li>• Eggs</li> <li>• Salami sausages</li> <li>• Gelatine</li> <li>• Sugar</li> <li>• Flour</li> <li>• Sour bran</li> <li>• Vinegar</li> <li>• Spirits, essences</li> <li>• Additives (sodium, yeast)</li> <li>• Coffee</li> <li>• Cacao</li> <li>• Water</li> </ul>