

DACUM Research Chart for Culinary Arts

DACUM Panel

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Duties		← Tasks →				
A	Perform Managerial Tasks	A-1 Schedule kitchen staff	A-2 Check daily inventory	A-3 Order daily food	A-4 Receive daily food	A-5 Brief staff on daily menu
		A-13 Determine food products needed	A-14 Determine quantity of food products	A-15 Maintain first aid kit		
B	Prepare Daily Sauces and Soups	B-1 Determine which sauces & soups are needed	B-2 Determine quantity of soups & sauces	B-3 Prepare a base beef stock	B-4 Prepare a chicken stock	B-5 Prepare a fish stock
		B-13 Serve sauces and soups				
C	Prepare Baking And Dessert Items	C-1 Prepare assorted dough	C-2 Prepare assorted dessert sauces	C-3 Prepare assorted dessert garnishes	C-4 Prepare assorted dessert items	C-5 Bake assorted breads
D	Prepare Breakfast Items	D-1 Set up buffet	D-2 Turn on kitchen equipment	D-3 Gather muse en place	D-4 Determine breakfast item needs	D-5 Prepare breakfast batters
E	Prepare Lunch Items	E-1 Heat hot food items	E-2 Marinate meats & vegetables	E-3 Portion meats	E-4 Prepare sandwich condiments	E-5 Cook starches
F	Prepare Dinner Items	F-1 Heat pm sauces & soups	F-2 Cook pm meat items	F-3 Heat hot food items	F-4 Prepare dinner vegetables	F-5 Prepare dinner starches
G	Maintain Kitchen Sanitation	G-1 Monitor employee personal hygiene	G-2 Wash hands	G-3 Check food service coolers and thermometers	G-4 Store raw food	G-5 Wash food service equipment
H	Maintain Kitchen Equipment	H-1 Verify dish machine operation	H-2 Verify calibration on kitchen ovens & thermometers		H-3 Verify food service refrigeration operation	
I	Continue Culinary Career Development	I-1 Read culinary publications	I-2 Attend culinary seminars	I-3 Explore culinary creativity (experiment)	I-4 Participate in continuing culinary education programs	

A-6 Conduct kitchen employee meetings	A-7 Evaluate food & beverage reports	A-8 Evaluate kitchen staff performance	A-9 Prepare daily prep sheets	A-10 Train kitchen staff	A-11 Assure kitchen quality control	A-12 Communicate with upper management
B-6 Prepare a tomato sauce	B-7 Prepare a brown sauce	B-8 Prepare a veloute sauce	B-9 Prepare a hollandaise sauce	B-10 Prepare a béchamel sauce	B-11 Prepare secondary sauces	B-12 Prepare soups
C-6 Bake assorted cakes	C-7 Bake assorted pastries	C-8 Bake assorted pies	C-9 Bake assorted doughs	C-10 Prepare dessert cart	C-11 Prepare bakery case	
D-6 Prepare breakfast style eggs	D-7 Prepare breakfast style potatoes	D-8 Prepare breakfast meats	D-9 Prepare breakfast fruits	D-10 Prepare breakfast breads & pastries	D-11 Heat am sauces & gravies	
E-6 Slice meats and cheeses	E-7 Prepare luncheon specials	E-8 Prepare salad stations	E-9 Prepare luncheon sides, e.g., Garde Manger	E-10 Order up bakery & dessert items	E-11 Set up sandwich station	
F-6 Prepare dinner garnishes	F-7 Set up line stations	F-8 Prepare a la carte entrees	F-9 Prepare a la carte salads	F-10 Prepare a la carte specials		
G-6 Rinse food service equipment	G-7 Sanitize food service equipment	G-8 Store food service equipment	G-9 Dispose of kitchen waste	G-10 Cool food products	G-11 Store food products	G-12 Clean kitchen floor, shelves, & work surfaces
H-4 Identify damaged food service equipment & attachments		H-5 Report damaged food service equipment	H-6 Sharpen kitchen blades	H-7 Maintain time & temperature logs		
I-5 Attend food shows						

General Knowledge and Skills

Sanitation skills
Basic recipe skills
Basic knife skills
Food handling skills
Knowledge of equipment
Basic first aid skills
Communication skills
Time management skills
Multi-tasking ability
Culinary terminology
Stress management skills
Food preparation skills
Knowledge of MSDS

Safety skills
Coordination
Menu skills
Reading skills
Hygiene knowledge
Problem solving
Math skills
Research skills
Computer skills
Delegating skills
Organization skills
Crisis management

Worker Behaviors

Stamina
Lift
Flexibility
Work independently
Discipline
Personable
Creativity
Good hygiene
Able to take orders
Able to accept criticism
Stand
Perceptive
Assertive
Able to teach
Able to motivate
Artistic
Curious

Intuitive
Efficient
Conscientious
Confident
Able to handle stress
Dependable
Intelligent
Analytical
Quick learner
Concise
Logical
Able to meet deadlines
Team player
User friendly
Sense of humor
Open minded
Innate talent

Tools, Equipment, Supplies and Materials

Cutlery
Cutting boards
Miners
Stoves
Steam tables
Ovens
Shams
Steamers
Refrigerators
Tenderizer
Band saw
Chain saw
Dish machine
Buffalo chopper
Juicer
Blender
Slicer
Food processor
Garnish tools
Stainless steel bowls
Pans
Pots

Steam jacket
Roasters
Vertical chopper
Broaster
Steam kettle
Rotaisser
Walk-in cooler
Ranges
Shelves
Spices
Food
Chemicals
Paper
Safety equipment
Thermometer
Hand tools
Uniforms
Skillets
Shaving equipment
Whisks

Future Trends and Concerns

Learning versus doing
Keeping up with haute cuisine
Continuing education
Changes in dram shop laws
Changes in health codes
Processing plants
Prepackaging
Nutritional awareness
Convenience machines
Computers (POS)
New equipment development