

Novocherkassk College of Industrial Technologies and Management.



Prepared Trapeznikov Sergey

Group ПК161

2018 year

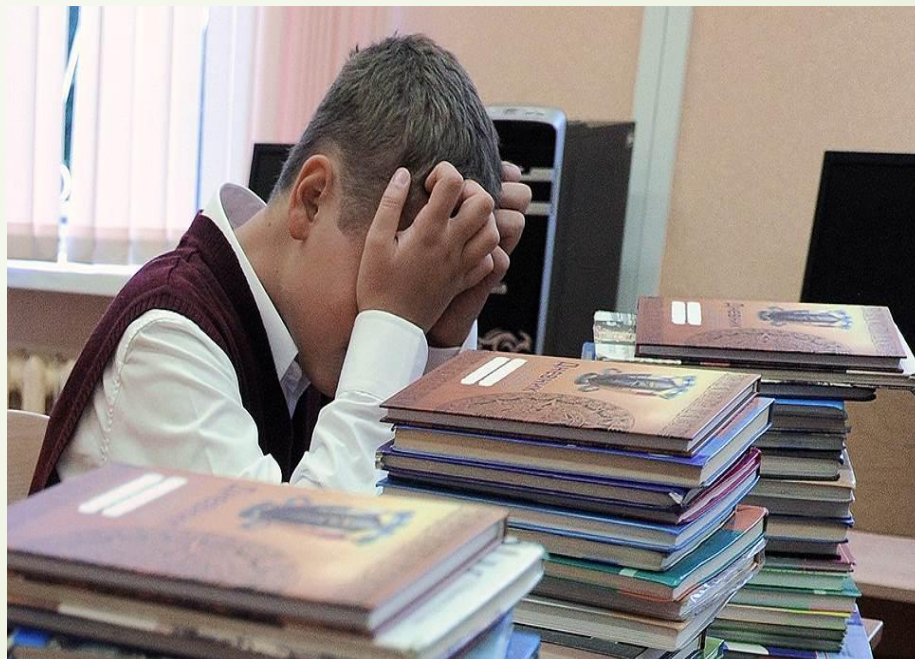
Specialty Code: 19.01.17
cook confectioner





I am a second year student of the NCITM and I will finish my studies in 2019.

Basic disciplines, school subjects: History, informatics, mathematics, English, social studies, physical culture, the fundamentals of life safety, biology, chemistry.



Special discipline: MDK 01.01 (preparation of legumes), MDK 02.01 (preparation of dishes from vegetables), MDK 03.01 (preparation of soups and sauces), MDK 04.01 (preparation of dishes from fish and garnish), MDK 05.01 (cooking meat dishes and side dishes).



Types of practice: educational practice (work with educational equipment), industrial practice (work in public catering establishments).




Requirements for the profession, personal qualities:
accuracy, punctuality, good taste perception, patience,
observation, good imagination.





Requirements for the profession, skills and abilities.



The cook should know and be able to: the basics of cooking, the requirements for cooking various dishes and processing products, recipes for cooking and decorating dishes, to understand the quality of freshness of products.

Areas of application of professional knowledge –

Work in cafes, restaurants and other catering establishments.





Why I chose this profession.

I decided to become a chef on the advice of my parents and because I like this profession.