Basic Culinary Skills Assessment for
Advanced Professional Culinary Applicants
Napa Valley Cooking School

Napa Valley Cooking School must assess the skills and competencies of all applicants to its Advanced Professional Culinary Program who have not yet completed CUL 110 through Napa Valley College's Hospitality, Culinary, & Tourism Management program, or an equivalent class at an equivalent institution, with a grade of "C" or higher. Applicants who have completed CUL 110 at Napa Valley College or an equivalent, must include a transcript with their application in order to be consider for admission.

Applicants not applying with a transcript will need to accomplish the following, either via a self-produced video (cell phone quality is acceptable) OR via an in-person demonstration. Applicants should be aware that this is not an audition for entertainment purposes; voiceovers while cutting/prepping are not expected and editing is discouraged.

To set up an appointment (**made at least two weeks in advance of program start dates in mid-August or mid-January**), please contact the NV Cooking School Executive Chef at 707-967-2901.

If applying with a transcript or a self-produced video, please send transcript or clearly labeled flash drive with your name and contact information on it to: NV Cooking School, Upper Valley Campus, 1088 College Ave., St. Helena, CA 94574

The Assessment

In a video or demonstration totaling 40 minutes or less the applicant must perform the following knife cuts and sauté cooking skills AND give a verbal description of how to make chicken stock.

- Cutting:
    - Peel and small dice 1 each yellow onion, showing all refuse when complete.
    - Trim and medium dice 1 each green zucchini.
    - Concasse 1 each 6-8oz round tomato, medium dice.
- Sauté Cooking:
    - In proper sequence, then sauté and season the vegetables.
- Description of Basic Stock Making:
    - In your own words, describe in detail how to make chicken stock, including the following information.
        - Ingredients and what qualities to look for in selecting ingredients.
        - Length of times to cook.
        - What to do when the stock is completely cooked.