

## TEST PLAN

### CORRECTIONS' FOOD SERVICE COORDINATOR - #9120

1. Minimum Qualifications Screening
2. Agency may:
  - develop test questions and criteria at the time of recruitment, or
  - use the core T&E test that has been developed on:
    - A. Food Handling and Preparation 50%
    - B. Work Coordination 34%
    - C. Correctional Facilities' Security and Safety 16%
3. Those ranking highest on the test will be invited to participate in the next phase of the selection process.
4. If you are hired, certain knowledge and skills will be assessed during your trial service period.

#### MINIMUM QUALIFICATION

A High School diploma, GED certificate, or other proof of education at same or higher level **and** three years of experience in a commercial food service facility; **OR**

An Associate's degree in Food Service Management, Foods and Hospitality Service, or a directly-related field.

Must obtain a Food Handlers Permit within 30 days of hire.