

Culinary Arts (2015)

Career Paths and Industry Professional Standards 1.0

1 Professional Foodservice Industry, History, Traditions, and Current Trends 1.1

- 1 Explore the history of the foodservice industry. 1.1.1
 - 2 Integrate global trends in the foodservice industry. 1.1.2
 - 3 Compare various types of international and regional cuisines. 1.1.3
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2 Career Paths and Opportunities in Food Service Industries 1.2

- 1 Differentiate between the various positions in foodservice industry. 1.2.1
 - 2 Explore career and educational opportunities in related foodservice industries. Professional and Ethical Workplace Behaviors 1.2.2
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3 Professional and Ethical Workplace Behaviors 1.3

- 1 Wear and maintain professional workplace attire. 1.3.1
 - 2 Demonstrate professional and ethical workplace behaviors. 1.3.2
 - 3 Demonstrate helpful, courteous, and attentive customer-service skills. 1.3.3
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Sanitation & Safety 2.0

1 Microorganisms and Their Role In Foodborne Illness 2.1

- 1 Analyze foodborne symptoms, illnesses and their causes. 2.1.1
 - 2 Practice safe food handling techniques and prevention of foodborne illnesses. 2.1.2
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2 Safe Food Handling Principles 2.2

- 1 Practice appropriate personal hygiene/health procedures and report symptoms of illness 2.2.1
 - 2 Demonstrate awareness of the FDA Model Food Code and local health department regulations. 2.2.2
 - 3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs(Critical Control Points). 2.2.3
 - 4 Implement appropriate procedures and precautions to prevent accidents and injuries. 2.2.4
 - 5 Recognize OSHA standards 2.2.5
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Food Service Skills, Equipment, and Production 3.0

1 Food Service Tools and Equipment 3.1

- 1 Identify tools and equipment for appropriate use. 3.1.1
 - 2 Safely operate and maintain tools and equipment. 3.1.2
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2 Knife Skills 3.2

- 1 Describe basic knife cuts and their application 3.2.1
 - 2 Demonstrate how to properly handle, sharpen, and maintain knives. 3.2.2
 - 3 Determine knives for appropriate use. 3.2.3
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3 Workplace Mise en Place 3.3

- 1 Identify and apply front- and back-of-the-house mise en place. 3.3.1
 - 2 Create prep lists and timelines. 3.3.2
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4 Measuring Techniques 3.4

- 1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry) 3.4.1
 - 2 Identify the appropriate measuring instrument(s). 3.4.2
 - 3 Demonstrate proper measuring techniques. 3.4.3
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5 Recipe Standards 3.5

- 1 Follow a standardized recipe. 3.5.1
 - 2 Write a standardized recipe. 3.5.2
 - 3 Increase and decrease recipe yields using conversion factors. 3.5.2
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6 Presentation Techniques 3.6

- 1 Create appropriate garnishes for specific food items. 3.6.1
 - 2 Design and use of centerpieces. 3.6.2
 - 3 Model a variety of plating techniques. 3.6.3
 - 4 Explain buffet presentations. 3.6.4
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Menu Planning Principles 4.0

1 Nutrition Principles and Specialized Dietary Plans 4.1

- 1 Interpret and incorporate basic nutrition knowledge to menu planning and modification. 4.1.1
- 2 Explain special dietary needs and available modifications. 4.1.2
- 3 Identify common food allergies and key substitutions. 4.1.3

2 Menu Planning Principals 4.2

- 1 Differentiate menu types. 4.2.1
 - 2 Identify how menu prices are determined. 4.2.2
 - 3 Calculate menu pricing. 4.2.3
 - 4 Plan a menu for a given scenario. 4.2.4
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3 Purchasing, Storeroom Operations, and Cost Controls 4.3

- 1 Practice proper storage procedures 4.3.1
 - 2 Utilize a purchase specification and complete a requisition form 4.3.2
 - 3 Calculate the cost of a recipe. 4.3.3
 - 4 Apply inventory control as it relates to FIFO (first in, first out) and par levels 4.3.4
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Bakery Production Techniques 5.0

1 Preparing Baked Goods 5.1

- 1 Identify common baking ingredients 5.1.1
 - 2 Prepare a variety of baked goods i.e. yeast and quick breads, pastries, and dessert items. 5.1.2
 - 3 Understand recipes modifications for environmental conditions. 5.1.3
 - 4 Understand and utilize bakers' formulas. 5.1.4
 - 5 Demonstrate various plating presentations. 5.1.5
 - 6 Properly hold and store products. 5.1.6
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Garde Manager 6.0

1 Duties of Garde Manager 6.1

- 1 Prepare creamy and vinaigrette dressings and dips. 6.1.1
 - 2 Prepare various salads and components. 6.1.2
 - 3 Prepare a variety of hot and cold sandwiches, components and side items 6.1.3
 - 4 Prepare a variety of appetizers and hors d'oeuvre. 6.1.4
 - 5 Properly hold and store Garde manger items. 6.1.5
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Ingredients and Food Production 7.0

1 Oils and Vinegars, Fresh and Dried Herbs 7.1

- 1 Identify various spices, fresh and dried herbs for their appropriate uses. 7.1.1
- 2 Maintain quality of spices and herbs through proper holding and storage. 7.1.2
- 3 Identify oils and vinegars for their appropriate uses. 7.1.3

2 Fruits & Vegetables 7.2

- 1 Select appropriate fruits and vegetables for intended uses. 7.2.1
- 2 Prepare a variety of fruits and vegetables. 7.2.2
- 3 Properly hold and store fruit and vegetables. 7.2.3
- 4 Demonstrate a variety of cooking methods for fruits and vegetables. 7.2.4

3 Starches, Grains, and Legumes 7.3

- 1 Select and prepare a variety of starches, grains, and legumes for intended uses 7.3.1
- 2 Demonstrate a variety of cooking methods for starches, grains, and legumes 7.3.2
- 3 Use starches, grains and legumes as center of the plate items (i.e. vegetarian, ethnic cuisines). 7.3.3
- 4 Properly hold and store starches, grains, and legumes 7.3.4

4 Dairy Products 7.4

- 1 Select and prepare dairy products for intended uses. 7.4.1
- 2 Properly hold and store dairy products. 7.4.2

5 Eggs 7.5

- 1 Differentiate the usage of fresh and older eggs. 7.5.1
- 2 Prepare and serve eggs using a variety of cooking methods. 7.5.2
- 3 Properly hold and store eggs and egg products. 7.5.3

6 Center of the Plate 7.6

- 1 Select appropriate cuts for intended uses. 7.6.1
- 2 Identify appropriate fabricating methods of meats, poultry, and seafood. 7.6.2
- 3 Identify uses of animal by-products. 7.6.3
- 4 Outline federal grading standards 7.6.4
- 5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods. 7.6.5
- 6 Properly hold and store meats, poultry and seafood. 7.6.6

Stocks/Sauces/Soups 8.0

1 Preparation of Stocks 8.1

- 1 Prepare a variety of stocks using various cooking methods. 8.1.1
- 2 Properly cool, hold and store stocks 8.1.2

2 Preparation of Sauces 8.2

- 1 Prepare mother sauces and derivative small sauces. 8.2.1
 - 2 Utilize a variety of thickening methods/agents 8.2.2
 - 3 Properly cool, hold and store sauces. 8.2.3
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3 Preparation of Soups 8.3

- 1 Prepare a variety of clear, thick, and specialty soups using a variety of cooking methods. 8.3.1
 - 2 Properly cool, hold and store soups 8.3.2
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Cooking Methods 9.0

1 Dry Heat, Moist Heat, and Combination Cooking Methods 9.1

- 1 Explain and demonstrate methods of dry heat cooking with and without fat. 9.1.1
 - 2 Explain and demonstrate methods of moist heat cooking. 9.1.2
 - 3 Explain and demonstrate methods of combination cooking 9.1.3
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Front-of-the-house Procedures 10.0

1 Service Styles 10.1

- 1 Display a variety of table settings. 10.1.1
 - 2 Perform a variety of service styles. 10.1.2
 - 3 Identify and use proper techniques for greeting, seating, and presenting the menu to customers. 10.1.3
 - 4 Align menu types to service styles. 10.1.4
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2 Beverage Service 10.2

- 1 Prepare and serve a variety of hot and cold beverages. 10.2.1
 - 2 Properly hold and store beverages 10.2.2
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Business Operations in the Food Service Industry 11.0

1 Entrepreneurship Opportunities 11.1

- 1 Discuss components of a business plan. 11.1.1
 - 2 Investigate support networks for entrepreneurship Identify business opportunities. 11.1.2
 - 3 Identify issues that impact business and personal finances. 11.1.3
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2 Marketing Strategies 11.2

- 1 Describe various marketing techniques utilized in the foodservice industry 11.2.1
- 2 Create a marketing tool utilizing a menu. 11.2.2

3 Professional Organizations 11.3

- 1 Explore student and professional organizations associated with the foodservice industry 11.3.1
- 2 Participate in a student and/or professional organization function. 11.3.2