

# Family and Consumer Sciences: Culinary Arts II

Assess importance of global food production and food service technologies. **CAII1**

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**1** Assess importance of global food production and food service technologies. **CAII1**

Research the roles and functions of individuals engaged in food production and food service careers. **CAII2**

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**2** Research the roles and functions of individuals engaged in food production and food service careers. **CAII2**

Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. **CAII3**

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**3** Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. **CAII3**

Demonstrate use of current technology required by industry. **CAII4**

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**4** Demonstrate use of current technology required by industry. **CAII4**

Practice culinary skills through work-based learning opportunities. **CAII5**

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**5** Practice culinary skills through work-based learning opportunities. **CAII5**

Demonstrate knowledge of quality customer service. **CAII6**

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**6** Demonstrate knowledge of quality customer service. **CAII6**

Outline steps in establishing an entrepreneurial business such as catering. **CAII7**

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**7** Outline steps in establishing an entrepreneurial business such as catering. **CAII7**

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<b>Demonstrate knowledge of cost analysis and its relationship to profit.</b> CAII8	<b>8 Demonstrate knowledge of cost analysis and its relationship to profit.</b> CAII8
<b>Demonstrate use of equipment, tools, and supplies required by the industry</b> CAII9	<b>9 Demonstrate use of equipment, tools, and supplies required by the industry</b> CAII9
<b>Demonstrate knowledge of factors that contribute to food borne illnesses.</b> CAII10	<b>10 Demonstrate knowledge of factors that contribute to food borne illnesses.</b> CAII10
<b>Practice food service safety and sanitation procedures.</b> CAII11	<b>11 Practice food service safety and sanitation procedures.</b> CAII11
<b>Demonstrate proper weighing and measuring techniques.</b> CAII12	<b>12 Demonstrate proper weighing and measuring techniques.</b> CAII12
<b>Practice grooming and dress requirements of the industry.</b> CAII13	<b>13 Practice grooming and dress requirements of the industry.</b> CAII13
<b>Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements.</b> CAII14	<b>14 Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements.</b> CAII14
<b>Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills.</b> CAII15	<b>15 Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills.</b> CAII15
<b>Use computer-based menu systems to create menu layout and design.</b> CAII16	<b>16 Use computer-based menu systems to create menu layout and design.</b> CAII16

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<p>Prepare quantities of food and evaluate cooking applications. <a href="#">CAII17</a></p>	<p><b>17</b> Prepare quantities of food and evaluate cooking applications. <a href="#">CAII17</a></p>
<p>Prepare quantities of food and evaluate baking applications. <a href="#">CAII18</a></p>	<p><b>18</b> Prepare quantities of food and evaluate baking applications. <a href="#">CAII18</a></p>
<p>Prepare a variety of hot and cold beverages. <a href="#">CAII19</a></p>	<p><b>19</b> Prepare a variety of hot and cold beverages. <a href="#">CAII19</a></p>
<p>Practice inventory procedures including first in/first out concept, date markings, and specific record keeping. <a href="#">CAII20</a></p>	<p><b>20</b> Practice inventory procedures including first in/first out concept, date markings, and specific record keeping. <a href="#">CAII20</a></p>
<p>Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques. <a href="#">CAII21</a></p>	<p><b>21</b> Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques. <a href="#">CAII21</a></p>
<p>Analyze roles of employees in the front and back of the house operations. <a href="#">CAII22</a></p>	<p><b>22</b> Analyze roles of employees in the front and back of the house operations. <a href="#">CAII22</a></p>
<p>Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties. <a href="#">CAII23</a></p>	<p><b>23</b> Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties. <a href="#">CAII23</a></p>
<p>Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and special events in the role of student manager for in-school events or</p>	<p><b>24</b> Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and special events in the role of student manager for in-school events or outside worksite events. <a href="#">CAII24</a></p>

outside worksite  
events. CAII24

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Present food proposals  
or banquet event orders  
to clients with effective  
marketing  
techniques. CAII25

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**25** Present food proposals or banquet event orders to clients with effective marketing techniques. CAII25

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Design and use  
garnishing and display  
techniques to create a  
food display for various  
occasions and  
events. CAII26

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**26** Design and use garnishing and display techniques to create a food display for various occasions and events. CAII26

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Project profit and loss  
including CAII27

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**a** labor CAII27A

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**b** food CAII27B

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**c** capital CAII27C

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**d** other costs CAII27D

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Update employability  
portfolio. CAII28

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**28** Update employability portfolio. CAII28

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Demonstrate  
employability and social  
skills relevant to the  
career cluster. CAII29

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**29** Demonstrate employability and social skills relevant to the career cluster. CAII29

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Utilize activities of the  
Family, Career and  
Community Leaders of  
America (FCCLA) student  
organization as an  
integral component of  
course content and  
leadership  
development. CAII30

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**30** Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAII30

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Apply math, science,  
and communication  
skills within technical  
content. CAII31

**31** Apply math, science, and communication skills within technical content. CAII31