

# Culinary Arts

## Apply Sanitation Procedures 1.0

- 1.1 Define the concept of HACCP (Hazard Analysis Critical Control Point) 1.1

---

- 1.2 Identify major reasons for and recognize signs of food spoilage and contamination 1.2

---

- 1.3 Identify the most common foodborne illnesses 1.3

---

- 1.4 Demonstrate good personal hygiene, proper dress code, and personal health practices 1.4

---

- 1.5 Describe cross-contamination and use of acceptable procedures when preparing and storing foods that require time/temperature control for safety (TCS) 1.5

---

- 1.6 Delineate the requirements for proper receiving and storing of raw and prepared foods 1.6

---

- 1.7 Identifying proper waste disposal methods and recycling of materials 1.7

---

- 1.8 Recognize, treat, and prevent signs of insect, rodent, and insect infiltration 1.8

---

- 1.9 Identify regulatory agencies governing the sanitation and safety in the food service operation 1.9

---

- 1.10 Define temperature danger zone for food safety and sanitation 1.10

---

- 1.11 Identify minimum internal cooking temperatures 1.11

---

- 1.12 Define methods for the growth of microorganisms (FATTOM) 1.12

---

- 1.13 Maintain appropriate temperature and placement of products in refrigerator equipment 1.13

## Apply Safety Procedures

- 2.1 Identify current types of and proper use and storage for cleaners and sanitizers 2.1

---

- 2.2 Define and explain the purpose of Safety Data Sheets (SDS) 2.2

---

- 2.3 Identify appropriate emergency procedures for common kitchen and dining room injuries 2.3

---

**2.4 Define types and appropriate uses for fire extinguishers found in the food service area** 2.4

---

**2.5 Identify safety precautions for common workplace accidents and injuries including OSHA regulations** 2.5

---

**2.6 Describe an emergency/evacuation plan for food service operations** 2, 6

---

**Apply Basic Nutritional Concepts**

**3.1 Identify food groups in the current USDA nutritional guidelines** 3.1

---

**3.2 Specify primary functions and sources for the six nutrient groups** 3.2

---

**3.3 Identify cooking and storage practices for maximum retention of nutrient groups** 3.3

---

**3.4 Investigate common food allergies and appropriate substitutions** 3.4

---

**3.5 Characterize common nutritional considerations (e.g., vegan/vegetarianism, restricted diets, and caloric intake)** 3.5

---

**Interpret Recipes**

**4.1 Define common culinary recipe terminology** 4.1

---

**4.2 Identify the four major components of a recipe** 4.2

---

**4.3 Read, follow, and execute a recipe** 4.3

---

**4.4 Use proper scaling and measurement techniques** 4.4

---

**4.5 Identify and demonstrate mixing methods (e.g., stir, mix, cram, fold, and blend)** 4.5

---

**4.6 Identify menu styles (e.g., A la Carte, Prix Fixe, Table d'hôte, and Du Jour)** 4.6

---

**4.7 Plan a menu** 4.7

---

**Use Small Commercial Equipment and Smallwares** 5.0

**5.1 Describe the proper use of maintenance for different knives** 5.1

---

**5.2 Demonstrate proper and safe use of smallwares** 5.2

---

**5.3 Identify and demonstrate the selection of equipment and smallwares for specific applications** 5.3

---

**5.4 Describe procedures for the care and maintenance of commercial equipment and smallwares** 5.4

---

**Use Large Commercial Grade Equipment** 6.0

**6.1 Identify and operate different types of ovens, ranges, stoves, grills, and flattops** 6.1

---

**6.2 Identify and use types of refrigerator and freezer equipment** 6.2

---

**6.3 Demonstrate the selection of large commercial equipment for specific applications** 6.3

---

**6.4 Identifying procedures for the care and maintenance of large culinary and baking equipment** 6.4

---

**Interpret Food Preparation Techniques** 7

**7.1 Identify and demonstrate standardized knife cuts** 7.1

---

**7.2 Define, implement, and practice Mise en Place** 7.2

---

**7.3 Identifying common spices and herbs and guidelines for using them** 7.3

---

**7.4 Identify oils and vinegars and their uses** 7.4

---

**7.5 Identify various categories of dressings and salads** 7.5

---

**7.6 Identify various marinades, brines, and rubs** 7.6

---

**7.7 Identify dry heat, moist heat, and combination cooking methods** 7.7

---

**Prepare Hot Foods** 8.0

**8.1 Identify and prepare various meats, seafood, and poultry** 8.1

---

**8.2 Identify and prepare various stock, soups, and sauces** 8.2

---

**8.3 Identify and prepare various fruits, vegetables, starches, and grains** 8.3

---

**8.4 Identify and prepare breakfast meats, eggs, grains, and batter products** 8.4

---

**8.5 Demonstrate traditional and contemporary food presentation techniques** 8.5

---

**Apply Basic Principles of Garde Manger** 9.0

**9.1 Identify tools and equipment used in garde manger preparations** 9.1

---

**9.2 Demonstrate basic garnish techniques** 9.2

---

**9.3 Demonstrate fundamental skills in preparing soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapes, hors d'oeuvres, cheese, and sausages** 9.3

---

**9.4 Identify food preparation techniques for banquet events** 9.4

---

**Prepare Bakery and Pastry Products** 10.0

**10.1 Define common baking terms, methods, and techniques** 10.1

---

**10.2 Identify and describe functions of baking ingredients and leavening methods** 10.2

---

**10.3 Demonstrate techniques for preparing yeast breads** 10.3

---

---

**10.4 Demonstrate techniques for preparing quick breads** 10.4

---

**10.5 Demonstrate techniques for preparing pastry and baking goods** 10.5

---

**10.6 Identifying types of finishing products and presentation techniques (e.g., icing, whipped cream, and chocolate)** 10.6

---

**Perform Dining and Beverage catering Operations in a School-Based Enterprise** 11.0

**11.1 Demonstrate the general rules of table setting and dining room layout** 11.1

---

**11.2 Identify traditional and contemporary positions in food service** 11.2

---

**11.3 Practice professionalism and techniques in support of good customer relations** 11.3

---

**11.4 Demonstrate cash handling procedures for processing guest checks, including point of sale systems (POS)** 11.4

---

**11.5 Practice sales techniques for service personnel, including menu knowledge, suggestive selling, and special requests** 11.5

---

**11.6 Demonstrate fundamentals of acceptable dining etiquette** 11.6

---

**11.7 Perform side work for opening an closing food service shifts** 11.7

---

**11.8 Identifying various styles of service (e.g., buffet, fat casual, formal casual, and family)** 11.8

---

**Apply Culinary Mathematics** 12.0

**12.1 Compare as purchased quantity to edible quantity** 12.1

---

**12.2 Scale recipes based on RCP (recipe conversion factor) calculations** 12.2

---

**12.4 Calculate food cost for a recipe** 12.4

---

**12.3 Convert standard measurement amounts to metric** 12.3

---

**12.5 Calculate unit cost of products for purchasing or for food cost analysis** 12.5

---