

# Culinary Arts 1 - Kansas Hospitality and Tourism Cluster - Course #: 34056

CIP Codes: Restaurant  
and Event Management  
(12.0504)

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**COMPREHENSIVE  
STANDARD: 19.0**  
**Integrate knowledge,  
skills, and practices  
required for careers in  
the restaurant and  
hospitality industry.**  
( 8.0 & 14.0

**A Benchmark: 19.1 Demonstrate food safety and sanitation procedures.** 19.1

- 1 Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, good personal hygiene, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others. 19.1.1
- 2 Identify sources, symptoms and prevention measures for Hepatitis A, Norovirus, E-coli, Salmonella, and Shigellosis. 19.1.2
- 3 Understand the components and need for HACCP in the food industry. 19.1.3
- 4 Implement standards of personal grooming, hygiene and hand washing and investigate/discuss ways to encourage others to follow these requirements 19.1.4
- 5 Identify common foods allergens and common symptoms. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts) 19.1.5
- 6 Practice first-in, first-out (FIFO) and date marking. 19.1.6
- 7 Identify proper chemical handling procedures. 19.1.7

**B Benchmark: 19.2 Demonstrate correct use and maintenance of food production equipment and tools.** 19.2

- 1 Operate tools and equipment following safety procedures and OSHA age restrictions and requirements. 19.2.1
- 2 Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. 19.2.2

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**C Benchmark: 19.3 Apply menu management and production principles. 19.3**

- 1 Describe the types of menus used by various food service establishments. 19.3.1
- 2 Explain menu planning principles exploring dietary recommendations to build balanced meals. 19.3.2
- 3 Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size. 19.3.3
- 4 Adapt menus and recipes to accommodate special dietary needs and common food allergens. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts) 19.3.4

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**D Benchmark: 19.4 Demonstrate preparations of all menu categories to produce a variety of food products. 19.4**

- 1 Demonstrate basic knife cuts (i.e. Batonnet, Brunoise, Coarse Chop, Diagonal, Dice (small, medium & large), Julienne, Mince, Chiffonade, and Slice). 19.4.1
- 2 Demonstrate a variety of cooking methods in food preparation. 19.4.2
- 3 Apply scaling and measuring techniques. 19.4.3
- 4 Utilize a variety of cooking methods to prepare beef, pork, seafood and poultry. 19.4.4
- 5 Prepare a variety of stocks, soups, and mother sauces. 19.4.5
- 6 Utilize a variety of cooking methods to prepare fruits and vegetables 19.4.6
- 7 Utilize a variety of cooking methods to prepare legumes, starches, and grains. 19.4.7
- 8 Demonstrate basic garde manger skills. (i.e. salad green cleaning, salad prep, hors d'oeuvres, sandwiches, & cold food prep) 19.4.8
- 9 Prepare various baked goods and desserts. 19.4.9
- 10 Utilize herbs and spices, marinades, oil, and vinegars in a variety of preparation methods. 19.4.10
- 11 Prepare a variety of breakfast foods. 19.4.11
- 12 Identify proper food plating techniques to include portion control in relation to dietary recommendations and food cost. 19.4.12

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**E Benchmark: 19.5 Perform mathematical functions in food related applications.** 19.5

- 1 Understand basic culinary math concepts (i.e. APQ (as-purchased quantity), EDP (edible-portion quantity), total cost). 19.5.1
- 2 Demonstrate the process of recipe yield adjustments for small and large quantities based on operational needs. 19.5.2
- 3 Identify how food cost is determined. 19.5.3
- 4 Identify how to determine and calculate production profit goals. 19.5.4
- 5 Identify the methods used to determine menu pricing. 19.5.5
- 6 Demonstrate basic conversions of measurements (i.e. oz in a gallon, etc.). 19.5.6

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**F Benchmark: 19.6 Analyze restaurant management and business techniques.** 19.6

- 1 Compare restaurant concepts and service styles identifying the variances in staff structure and responsibilities for each. 19.6.1
- 2 Demonstrate the general rules of table settings and service. (i.e. serve from the left remove from the right) 19.6.2
- 3 Define quality customer service and how it affects an operation's success. 19.6.3
- 4 Analyze the process for creating a business plan for a restaurant or food production business (i.e. Food truck, food mixes, innovative foods etc.). 19.6.4
- 5 Determine strategies to avoid food related business failure (i.e. product niche, standard portion control, minimizing product loss, etc.) . 19.6.5

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**G Benchmark: 19.7 Enhance career readiness through practicing appropriate skills in classroom and work like culinary situations.** 19.7

- 1 Demonstrate appropriate communication skills (verbal, listening, writing) to communication clearly workplace objectives. 19.7.1
- 2 Practice appropriate social skills, manners and etiquette. 19.7.2
- 3 Use leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. 19.7.3
- 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 19.7.4
- 5 Develop and manage work plans to meet budget guidelines. 19.7.5
- 6 Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 19.7.6
- 7 Practice employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 19.7.7
- 8 Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills and experiences. 19.7.8