

# Family and Consumer Sciences: Culinary Arts I

Assess the impact of the hospitality industry on local and state economies. [CAI1](#)

---

**1** Assess the impact of the hospitality industry on local and state economies. [CAI1](#)

Analyze and revise an employability portfolio. [CAI2](#)

---

**2** Analyze and revise an employability portfolio. [CAI2](#)

Analyze the effect that career demands have on family life. [CAI3](#)

---

**3** Analyze the effect that career demands have on family life. [CAI3](#)

Research the roles of individuals engaged in culinary services. [CAI4](#)

---

**4** Research the roles of individuals engaged in culinary services. [CAI4](#)

Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. [CAI5](#)

---

**5** Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. [CAI5](#)

Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. [CAI6](#)

---

**6** Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. [CAI6](#)

Use accepted industry terminology and technical information. [CAI7](#)

---

**7** Use accepted industry terminology and technical information. [CAI7](#)

Practice grooming and dress requirements of the industry. [CAI8](#)

**8** Practice grooming and dress requirements of the industry. [CAI8](#)

---

**Demonstrate knowledge of quality customer service.** CAI9

**9 Demonstrate knowledge of quality customer service.** CAI9

---

**Demonstrate table setting and food presentation techniques.** CAI10

**10 Demonstrate table setting and food presentation techniques.** CAI10

---

**Use computer-based menu systems to create menu layout and design.** CAI11

**11 Use computer-based menu systems to create menu layout and design.** CAI11

---

**Outline steps in establishing an entrepreneurial business such as catering.** CAI12

**12 Outline steps in establishing an entrepreneurial business such as catering.** CAI12

---

**Analyze cost and evaluate its relationship to profit.** CAI13

**13 Analyze cost and evaluate its relationship to profit.** CAI13

---

**Explore entrepreneurial opportunities and develop a marketing plan.** CAI14

**14 Explore entrepreneurial opportunities and develop a marketing plan.** CAI14

---

**Demonstrate use of industry equipment, tools and supplies.** CAI15

**15 Demonstrate use of industry equipment, tools and supplies.** CAI15

---

**Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements.** CAI16

**16 Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements.** CAI16

---

**Demonstrate skills in knife, tool and**

**17 Demonstrate skills in knife, tool and equipment handling.** CAI17

equipment  
handling. CAI17

---

Demonstrate proper  
weighing and measuring  
techniques. CAI18

---

**18** Demonstrate proper weighing and measuring techniques. CAI18

---

Practice basic safety  
including first aid and  
CPR (cardiopulmonary  
resuscitation)  
skills. CAI19

---

**19** Practice basic safety including first aid and CPR (cardiopulmonary resuscitation) skills. CAI19

---

Demonstrate food  
handling  
principles. CAI20

---

**20** Demonstrate food handling principles. CAI20

---

Practice inventory  
procedures including  
first in/first out  
concept. CAI21

---

**21** Practice inventory procedures including first in/first out concept. CAI21

---

Examine the  
applicability of  
convenience food  
items. CAI22

---

**22** Examine the applicability of convenience food items. CAI22

---

Apply menu-planning  
principles to develop  
and modify  
menus. CAI23

---

**23** Apply menu-planning principles to develop and modify menus. CAI23

---

Demonstrate a variety of  
cooking methods. CAI24

---

**24** Demonstrate a variety of cooking methods. CAI24

---

Prepare various CAI25

---

**a** meats CAI25A

---

**b** seafood CAI25B

---

**c** poultry CAI25C

---

Prepare various CAI26

---

**a** stocks CAI26A

---

**b** soups CAI26B

---

**c** sauces CAI26C

---

**d gravies** CAI26D

---

**Prepare various fruits, vegetables, pasta, and breakfast foods.** CAI27

**27 Prepare various fruits, vegetables, pasta, and breakfast foods.** CAI27

**Prepare canapés, appetizers, hor d'oeuvres, and garde manger.** CAI28

**28 Prepare canapés, appetizers, hor d'oeuvres, and garde manger.** CAI28

**Evaluate options when using seasonings and flavorings.** CAI29

**29 Evaluate options when using seasonings and flavorings.** CAI29

**Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events.** CAI30

**30 Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events.** CAI30

**Apply the fundamentals of baking to a variety of products.** CAI31

**31 Apply the fundamentals of baking to a variety of products.** CAI31

**Prepare a variety of gourmet foods including international cuisine.** CAI32

**32 Prepare a variety of gourmet foods including international cuisine.** CAI32

**Assess employment opportunities and preparation requirements.** CAI33

**33 Assess employment opportunities and preparation requirements.** CAI33

**Demonstrate written, verbal, and non-verbal communication skills.** CAI34

**34 Demonstrate written, verbal, and non-verbal communication skills.** CAI34

**Apply time management skills.** CAI35

**35 Apply time management skills.** CAI35

**Practice and implement HACCP (Hazardous**

**36 Practice and implement HACCP (Hazardous Analysis Critical Control Point) concepts.** CAI36

**Analysis Critical Control Point) concepts. CAI36**

---

**Examine opportunities for acquiring industry certifications. CAI37**

**37 Examine opportunities for acquiring industry certifications. CAI37**

---

**Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAI38**

**38 Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAI38**

---

**Apply math, science, English/language arts, and communication skills within technical content. CAI39**

**39 Apply math, science, English/language arts, and communication skills within technical content. CAI39**