

Oklahoma CTE

# Culinary Concepts (2016)

Adopted 2016

**Research trends in  
culinary arts**

**Research trends in culinary arts**

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**Investigate various  
cuisines**

**Investigate various cuisines**

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**Evaluate career  
opportunities within the  
foodservice industry**

**Evaluate career opportunities within the foodservice industry**

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**Research professional  
culinary organizations**

**Research professional culinary organizations**

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**Evaluate trade  
publications that  
support culinary arts  
and the foodservice  
industry**

**Evaluate trade publications that support culinary arts and the foodservice industry**

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**Apply effective oral  
communication skills**

**Apply effective oral communication skills**

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**Identify stereotyping to  
promote workplace  
diversity**

**Identify stereotyping to promote workplace diversity**

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**Determine how  
behavior affect job  
performance**

**Determine how behavior affect job performance**

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**Analyze work situations  
to determine the  
importance of employee  
attitudes**

**Analyze work situations to determine the importance of employee attitudes**

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**Apply effective written  
communication skills**

**Apply effective written communication skills**

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**Write a resumé**

**Write a resumé**

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**Write a letter of application (cover letter)**

**Write a letter of application (cover letter)**

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**Complete an employment application form**

**Complete an employment application form**

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**Prepare a career portfolio**

**Prepare a career portfolio**

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**Follow up an interview with a letter or call**

**Follow up an interview with a letter or call**

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**Adjust recipes for various yields**

**Adjust recipes for various yields**

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**Calculate food and labor cost percentages**

**Calculate food and labor cost percentages**

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**Determine cost per portion of given recipes**

**Determine cost per portion of given recipes**

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**Solve problems concerning operating costs**

**Solve problems concerning operating costs**

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**Solve selling price of menu items and customer purchases**

**Solve selling price of menu items and customer purchases**

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**Calculate labor costs and percentages**

**Calculate labor costs and percentages**

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**Determine payroll taxes, tip credits and other business computations**

**Determine payroll taxes, tip credits and other business computations**

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**Complete a financial statement**

**Complete a financial statement**

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**Perform calculations using current**

**Perform calculations using current technology**

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**technology**

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**Complete a safety checklist**

**Complete a safety checklist**

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**Solve problems related to foodservice safety practices**

**Solve problems related to foodservice safety practices**

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**Research foodservice safety violations**

**Research foodservice safety violations**

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**Solve problems related to waste disposal and recycling**

**Solve problems related to waste disposal and recycling**

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**Use a fire extinguisher properly**

**Use a fire extinguisher properly**

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**Lift and carry a heavy object**

**Lift and carry a heavy object**

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**Investigate health inspections**

**Investigate health inspections**

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**Solve problems concerning foodborne illnesses**

**Solve problems concerning foodborne illnesses**

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**Research a foodborne illness outbreak**

**Research a foodborne illness outbreak**

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**Observe and record food handling and storage practices**

**Observe and record food handling and storage practices**

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**Observe and record sanitation practices**

**Observe and record sanitation practices**

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**Develop a cleaning program**

**Develop a cleaning program**

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**Create a haccp outline**

**Create a haccp outline**

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<b>Wash hands</b>	<b>Wash hands</b>
<b>Wash pots and pans</b>	<b>Wash pots and pans</b>
<b>Wet mop a floor</b>	<b>Wet mop a floor</b>
<b>Handle specific credit card situations</b>	<b>Handle specific credit card situations</b>
<b>Distinguish among math applications performed by service personnel</b>	<b>Distinguish among math applications performed by service personnel</b>
<b>Set up a cash drawer</b>	<b>Set up a cash drawer</b>
<b>Balance and total a cash drawer</b>	<b>Balance and total a cash drawer</b>
<b>Evaluate service situations related to safety and sanitation</b>	<b>Evaluate service situations related to safety and sanitation</b>
<b>Label cover and service items</b>	<b>Label cover and service items</b>
<b>Solve problems concerning customer relations and accommodations of special needs</b>	<b>Solve problems concerning customer relations and accommodations of special needs</b>
<b>Handle special service situations</b>	<b>Handle special service situations</b>
<b>Evaluate sales techniques</b>	<b>Evaluate sales techniques</b>
<b>Suggest sales techniques for various foodservice situations</b>	<b>Suggest sales techniques for various foodservice situations</b>
<b>List various dining room jobs</b>	<b>List various dining room jobs</b>

<b>Demonstrate proper service methods</b>	<b>Demonstrate proper service methods</b>
<b>Greet and seat guests</b>	<b>Greet and seat guests</b>
<b>Write and total a guest check</b>	<b>Write and total a guest check</b>
<b>Load and handle a tray</b>	<b>Load and handle a tray</b>
<b>Use arm technique to pick up and place plates and glasses</b>	<b>Use arm technique to pick up and place plates and glasses</b>
<b>Serve guests</b>	<b>Serve guests</b>
<b>Serve a booth or wall table</b>	<b>Serve a booth or wall table</b>
<b>Process a credit card sale</b>	<b>Process a credit card sale</b>
<b>Take cash and make change</b>	<b>Take cash and make change</b>
<b>Prepare a table for service</b>	<b>Prepare a table for service</b>
<b>Demonstrate table setting</b>	<b>Demonstrate table setting</b>
<b>Bus a table</b>	<b>Bus a table</b>
<b>Prepare and evaluate coffee</b>	<b>Prepare and evaluate coffee</b>
<b>Demonstrate basic napkin folds</b>	<b>Demonstrate basic napkin folds</b>
<b>Perform dining room opening duties</b>	<b>Perform dining room opening duties</b>
<b>Plan nutritionally balanced menus</b>	<b>Plan nutritionally balanced menus</b>

**Analyze your eating habits**

**Analyze your eating habits**

**Identify methods of preventing allergen contamination in kitchens**

**Identify methods of preventing allergen contamination in kitchens**

**Compare the vitamin and mineral content of foods**

**Compare the vitamin and mineral content of foods**

**Plan healthy meals from fast food restaurants**

**Plan healthy meals from fast food restaurants**

**Research needs of special diets**

**Research needs of special diets**

**Plan meals for special diets**

**Plan meals for special diets**

**Compare cooking techniques for maximum nutrient retention**

**Compare cooking techniques for maximum nutrient retention**

**Create menu item descriptions using truth-in-menu guidelines**

**Create menu item descriptions using truth-in-menu guidelines**

**Correct menu flaws**

**Correct menu flaws**

**Plan various types of menus**

**Plan various types of menus**

**Determine recipe costs and menu prices**

**Determine recipe costs and menu prices**

**Develop a menu**

**Develop a menu**

**Review and evaluate menus**

**Review and evaluate menus**

**Analyze market fluctuations and product cost**

**Analyze market fluctuations and product cost**

**Complete a purchasing chart to show amounts ordered**

**Complete a purchasing chart to show amounts ordered**

**Complete a purchasing chart to show amounts needed**

**Complete a purchasing chart to show amounts needed**

**Write bid specifications**

**Write bid specifications**

**Evaluate goods to determine if they meet user specifications**

**Evaluate goods to determine if they meet user specifications**

**Write specifications for a canned food, a fresh food, and a frozen food**

**Write specifications for a canned food, a fresh food, and a frozen food**

**Identify proper storage areas for food and non-food items**

**Identify proper storage areas for food and non-food items**

**Identify specific food items**

**Identify specific food items**

**Prepare storeroom requisitions**

**Prepare storeroom requisitions**

**Complete an inventory of food and nonfood items**

**Complete an inventory of food and nonfood items**

**Solve problems concerning ways to reduce costs related to purchasing and receiving**

**Solve problems concerning ways to reduce costs related to purchasing and receiving**

**Conduct yield and cost comparison test of prefabricated products**

**Conduct yield and cost comparison test of prefabricated products and on-premises butchered products**

**and on-premises  
butchered products**

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**Conduct yield and  
quality test on canned,  
fresh, frozen, and  
prepared items**

**Conduct yield and quality test on canned, fresh, frozen, and prepared items**

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**Receive and store fresh,  
frozen, refrigerated and  
staple goods**

**Receive and store fresh, frozen, refrigerated and staple goods**

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**Create a job description  
for a server**

**Create a job description for a server**

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**Write interview  
questions**

**Write interview questions**

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**Evaluate training  
programs**

**Evaluate training programs**

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**Train an employee using  
the four-step training  
method**

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**Complete a survey on  
the effectiveness of a  
performance evaluation  
system**

**Complete a survey on the effectiveness of a performance evaluation system**

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**Schedule  
waiters/waitresses for a  
given restaurant  
operation**

**Schedule waiters/waitresses for a given restaurant operation**

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**Create an operational  
schedule**

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**Conduct an interview**

**Conduct an interview**