

# **Standards/Measurement Criteria**

## **Culinary Arts**

**CIP No. 12.0500**

**\*This indicates the “technical skill standards” for this program that will be assessed on the end-of-program Culinary Arts standards assessment.**

### **1.0 EXPLORE CAREERS IN CULINARY ARTS**

- 1.1 Recognize factors that influence career choices
- 1.2 Examine traditional, non-traditional, and entrepreneurial occupational choices
- 1.3 Research organizational charts for culinary arts organizations
- 1.4 Examine personal aptitudes and interests
- 1.5 Apply interests, skills, and attitudes to career exploration in culinary arts
- 1.6 Employ decision making skills to career choices

### **2.0 PRACTICE JOB SEARCH AND INTERVIEWING SKILLS**

- 2.1 Research employment opportunities using standard and technology resources
- 2.2 Complete a job application on line and in hard copy
- 2.3 Identify appropriate professional dress
- 2.4 Demonstrate interviewing skills

### **3.0 DEVELOP EMPLOYABILITY SKILLS FOR THE CULINARY ARTS FIELD**

- 3.1 Identify factors contributing to job success in culinary arts
- 3.2 Practice teamwork for a hospitality environment
- 3.3 Demonstrate work ethics required in a kitchen environment
- 3.4 Practice leadership and professionalism skills
- 3.5 Develop a plan to achieve employment goals
- 3.6 Review schedules required for a career in culinary arts

### **4.0 EXAMINE THE IMPORTANCE OF HEALTH AND WELLNESS IN A CULINARY ARTS WORKPLACE**

- 4.1 Analyze sources of stress in a kitchen environment
- 4.2 Review schedules required for a career in culinary arts
- 4.3 Evaluate risk taking behaviors
- 4.4 Develop a plan for personal fitness

## **5.0 PRACTICE COMMUNICATION SKILLS FOR THE CULINARY ARTS WORKPLACE**

- 5.1 Interpret verbal and nonverbal communication
- 5.2 Identify barriers to effective communication
- 5.3 Practice skills used to communicate with clients and colleagues
- 5.4 Practice communication skills to deal with conflict and problem solving in a culinary arts environment
- 5.5 Identify guidelines for effective written communication (letters, reports, email)

## **6.0 PARTICIPATE IN LEADERSHIP ACTIVITIES SUCH AS THOSE SUPPORTED BY FAMILY, CAREER AND COMMUNITY LEADERS OF AMERICA (FCCLA)**

- 6.1 Evaluate characteristics of an effective team player
- 6.2 Determine the roles and responsibilities that leaders and members bring to an organization
- 6.3 Review characteristics of effective teams
- 6.4 Practice techniques to involve each member of the team
- 6.5 Demonstrate teamwork
- 6.6 Practice effective time and meeting management
- 6.7 Participate in career development events
- 6.8 Develop and implement a personal and professional improvement plan
- 6.9 Demonstrate business etiquette
- 6.10 Practice the decision-making process

## **7.0 DEMONSTRATE TECHNOLOGICAL LITERACY FOR CULINARY ARTS**

- 7.1 Explain the uses of technology in the culinary arts workplace
- 7.2 Communicate using telecommunication tools
- 7.3 Demonstrate basic usage of computers (input, storage, output)
- 7.4 Access and transmit information electronically (via Internet, CD-ROM, etc.)
- 7.5 Understand the functions and purpose of e-mail and the effect on communication practices
- 7.6 Use industry standard software applications for word processing, database, spreadsheet and presentation
- 7.7 Review perpetual inventories, how to implement inventory control, fill out a requisition and how to read an invoice
- 7.8 Use food and beverage software to write recipes, cost recipes and order products
- 7.9 Review Point of Sale systems

## **8.0 APPLY PROBLEM SOLVING AND DECISION MAKING PROCESSES TO CULINARY ARTS SITUATIONS**

- 8.1 Practice problem-solving processes
- 8.2 Prepare a plan of work and schedule
- 8.3 Explore the needs of internal and external customers
- 8.4 Identify methods to cope with emergency situations

## **9.0 PRACTICE LABORATORY PROCEDURES AND SAFETY PRACTICES FOR THE CULINARY ARTS ENVIRONMENT**

- 9.1 Identify responsibilities of culinary arts professionals to create and maintain a safe work environment
- 9.2 Explain appropriate safety precautions for a culinary arts workplace
- 9.3 Explain the importance of OSHA (Occupational Safety and Health Administration)
- 9.4 Demonstrate proper use and care of the materials and equipment commonly used in culinary arts work places
- 9.5 Exercise sanitation practices in the kitchen
- 9.6 Define ergonomics and repetitive strain injury
- 9.7 Apply the scientific method to laboratory procedures
- 9.8 Differentiate between the basic units of measurement: Standard and Metric
- 9.9 Explain areas, weight, volume, mass and density
- 9.10 Demonstrate the collection, organization and evaluation of data
- 9.11 Examine proper HCAAP (Hazard Analysis Critical Control Point) procedures and working with local health departments

## **10.0 EXPLORE THE LEGAL AND ETHICAL ENVIRONMENT OF THE CULINARY ARTS INDUSTRY**

- 10.1 Define ethical standards for the culinary arts industry
- 10.2 Examine the relationship between ethics and the law for the culinary arts industry
- 10.3 Identify workers' and employer's rights regarding workplace issues including safety, drug testing, harassment, discrimination, privacy, etc.
- 10.4 Identify Federal and State Laws concerning discrimination, workmen's compensation, minimum wage, child labor laws and how to file complaints
- 10.5 Review County Health Codes and requirements of Environmental Health Inspections

## **11.0 DEMONSTRATE THE CHEMICAL PROCESSES INVOLVED IN LEAVENING AND FERMENTATION**

- 11.1 Compare and contrast four major leavening agents and their properties
- 11.2 Demonstrate how air and steam operate as leavening agents
- 11.3 Outline the properties of yeast as a leavening agent
- 11.4 Demonstrate the difference between quick breads and yeast breads
- 11.5 Explain three reasons for fermenting foods
- 11.6 Categorize three types of bacteria that are involved in food fermentation
- 11.7 Explain the role molds and enzymes play in fermentation
- 11.8 Explain the uses of enzymes in food preparation
- 11.9 Demonstrate the effects of enzymes in food preparation
- 11.10 Specify factors that affect enzyme activity in the process of digestion

## **\*12.0 APPLY SANITATION AND SAFETY PROCEDURES**

- 12.1 Define Hazard Analysis Critical Control Point (HAACP)
- 12.2 Describe the methods of growth of microorganisms (FATTOM)
- 12.3 Describe basic food borne illnesses and basic illness prevention measures
- 12.4 Demonstrate good personal hygiene/health practices
- 12.5 Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous food
- 12.6 List the major reasons for and recognize signs of food spoilage and contamination
- 12.7 Outline the requirements for proper receiving and storage of both raw and prepared foods. Describe current types of cleaners and sanitizers and their proper use
- 12.8 Define Material Safety Data Sheets (MSDS and explain their purpose
- 12.9 Identify proper waste disposal methods and recycling
- 12.10 Recognize signs of insect, rodent and pest infiltration
- 12.11 List common causes of typical accidents and injuries in the food service industry
- 12.12 Discuss appropriate emergency policies for kitchens and dining room injuries
- 12.13 Describe appropriate types and uses of fire extinguishers used in food service area
- 12.14 Identify regulatory agencies governing sanitation and safety in food service operation

## **\*13.0 APPLY BASIC NUTRITIONAL CONCEPTS**

- 13.1 List the six food groups in the current USDA Food Guide Pyramid
- 13.2 List the primary functions and best sources of each of the major nutrients (carbohydrates, protein, fats, vitamins, minerals, and water)
- 13.3 Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients
- 13.4 Identify common food allergies and appropriate substitutions
- 13.5 Discuss contemporary nutritional concerns such as vegetarianism, heart healthy menus, and religious dietary laws

## **\*14.0 APPLY FOOD PREPARATION TECHNIQUES**

- 14.1 Demonstrate knife skills
- 14.2 Demonstrate how to read, follow and execute a recipe
- 14.3 Perform calculations to increase and decrease formulas
- 14.4 Identify and demonstrate proper use of utensils, pots, pans, hand tools and equipment
- 14.5 Identify a variety of cooking methods, including roasting and baking, broiling, grilling, griddling, sautéing, frying, deep frying, braising, stewing, poaching, and steaming
- 14.6 Utilize weights and measures to demonstrate proper scaling and measurement techniques.
- 14.7 Identify oils and vinegars
- 14.8 Identify and prepare various meats, seafood and poultry
- 14.9 Identify and prepare various stocks, soups, and sauces
- 14.10 Identify and prepare various fruits, vegetables, starches and farinaceous items
- 14.11 Identify and prepare breakfast meats, eggs, cereals, and batter products
- 14.12 Demonstrate food presentation techniques
- 14.13 Identify common spices and herbs
- 14.14 Explain guidelines for use of seasonings
- 14.15 Explain techniques for seasoning uncooked foods
- 14.16 Prepare various dressings, marinades, and spice mixtures
- 14.17 Apply the fundamentals of time and temperature to cooking and reheating a variety of foods
- 14.18 Apply proper dry storage procedures
- 14.19 Maintain appropriate temperature and placement of products in refrigeration equipment
- 14.20 Explain the principle of food cost and food waste
- 14.21 Identify basic menu planning and truth-in-menu principles
- 14.22 Practice Mise en Place
- 14.23 Identify and use small commercial wares and equipment
- 14.24 Identify and use large commercial grade equipment

## **\*15.0 GARDE MANGER**

- 15.1 Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures
- 15.2 Demonstrate basic garnishes
- 15.3 Develop fundamental skills in the preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, and hors d'oeuvres
- 15.4 Identify mousses and gelatins
- 15.5 Demonstrate food presentation techniques, i.e. platters, bowls and, plates

## **\*16.0 PREPARE BAKER AND PASTRY PRODUCTS**

- 16.1 Define baking terms
- 16.2 Identify equipment and utensils used in baking and discuss proper use and care
- 16.3 Demonstrate proper selection of equipment and utensils for specific application
- 16.4 Identify ingredients and describe their functions used in baking
- 16.5 Demonstrate proper scaling and measurement techniques
- 16.6 Apply basic math skills to recipe conversions
- 16.7 Demonstrate food presentation techniques

## **\*17.0 PERFORM FRONT OF HOUSE DUTIES**

- 17.1 Demonstrate the general rules of table setting
- 17.2 Demonstrate the general rules of table service
- 17.3 Identify front of the house positions
- 17.4 Discuss procedures for processing guest checks including point of sale systems (POS)
- 17.5 Demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled
- 17.6 Explain inter-relationships and workflow between dining room and kitchen operations
- 17.7 Discuss sales techniques for service personnel, including menu knowledge and suggestive selling
- 17.8 Demonstrate fundamentals of acceptable dining room etiquette
- 17.9 Arrange and prepare dining area for service
- 17.10 Perform side work for opening and closing
- 17.11 Identify various styles of service
- 17.12 Demonstrate appropriate dress for front of the house duties

## **\*18.0 PURCHASE AND RECEIVE GOODS**

- 18.1 Explain current regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits and vegetables
- 18.2 Discuss principles of food sustainability
- 18.3 Explain proper receiving and storing of cleaning supplies, chemicals and non food products
- 18.4 Describe basic inventory procedures
- 18.5 Explain the procedures for rotation of stock (FIFO)
- 18.6 Describe proper procedures of issuing product according to requisition
- 18.7 Describe current computerized systems for purchasing and inventory control
- 18.8 Explain techniques for unloading, cleaning, and sanitizing vehicle

## **19.0 EVALUATE LEADERSHIP STYLES APPROPRIATE FOR THE CULINARY ARTS PROFESSION**

- 19.1 Determine personal characteristics of effective leaders
- 19.2 Compare/contrast leadership and management styles
- 19.3 Describe how diversity affects leadership styles within a group
- 19.4 Describe how cultural/ethnic differences affect interpersonal interactions/communications within a group

## **20.0 PARTICIPATE IN LEADERSHIP ACTIVITIES SUCH AS THOSE SUPPORTED BY FAMILY, CAREER AND COMMUNITY LEADERS OF AMERICA (FCCLA)**

- 20.1 Determine the roles and responsibilities that leaders and members bring to an organization
- 20.2 Evaluate characteristics of effective teams
- 20.3 Evaluate characteristics of an effective team player
- 20.4 Practice techniques to involve each member of the team
- 20.5 Demonstrate teamwork
- 20.6 Practice effective meeting management
- 20.7 Demonstrate business etiquette
- 20.8 Practice decision-making process

## **21.0 DEMONSTRATE ORAL COMMUNICATION SKILLS**

- 21.1 Conduct formal/informal research to collect appropriate topical information
- 21.2 Use questioning techniques to obtain needed information from audience
- 21.3 Interpret oral and nonverbal communications of audience
- 21.4 Demonstrate active listening during communications
- 21.5 Demonstrate appropriate technologies for a formal presentation
- 21.6 Prepare and deliver presentations incorporating appropriate verbal and nonverbal communication techniques
- 21.7 Communicate using culturally sensitive language for a diverse work place
- 21.8 Demonstrate effective telephone skills

## **22.0 DEMONSTRATE WRITTEN COMMUNICATION SKILLS**

- 22.1 Conduct research on a relevant topic
- 22.2 Organize information and develop an outline
- 22.3 Write business communication using appropriate format for the situation
- 22.4 Prepare a draft document using established rules for grammar, spelling and sentence construction
- 22.5 Utilize multiple technologies for written communication

## **23.0 DEMONSTRATE MARKETING AND MERCHANDISING OF FOOD PRODUCTS**

- 23.1 List basic menu planning principles
- 23.2 Create breakfast, lunch, dinner, and fast food menus following established truth-in-menu guidelines
- 23.3 Perform food presentation and display techniques
- 23.4 Develop a promotional strategy

## **24.0 DEMONSTRATE BUSINESS AND FINANCIAL MANAGEMENT PRACTICES NEEDED FOR CULINARY ARTS ENTREPRENEURS**

- 24.1 Develop a budget based on a business plan
- 24.2 Evaluate financial information for decision making and planning
- 24.3 Monitor and adjust business operation based on financial performance
- 24.4 Analyze insurance and benefit needs
- 24.5 Analyze available banking services
- 24.6 Describe the impact of quality business communications on the success of an organization

## **25.0 EVALUATE THE ROLE OF CULINARY ARTS IN THE ECONOMY**

- 25.1 Examine trends in the culinary arts industry
- 25.2 List factors, including personal traits, which contribute to the success of small business
- 25.3 Compare/contrast the advantages/disadvantages of sole proprietorships, partnerships and corporations
- 25.4 Determine what elements make an effective business plan
- 25.5 Conduct an employee needs analysis for the organization based upon a business plan
- 25.6 Research business locations and equipment needs for the organization based on a business plan
- 25.7 Analyze the relationship of customer service and customer satisfaction on the success of a business

## **26.0 DEVELOP AN INDIVIDUAL CAREER PLAN FOR THE CULINARY ARTS PROFESSION**

- 26.1 Explore culinary arts career areas
- 26.2 Develop a personal career plan with specific goals
- 26.3 Review and revise plans on an annual basis
- 26.4 Manage personal and career goals
- 26.5 Describe factors that contribute to job satisfaction and success

## **27.0 PREPARE FOR EMPLOYMENT IN CULINARY ARTS**

- 27.1 Develop a résumé
- 27.2 Research a company as a potential employer
- 27.3 Complete job application process
- 27.4 Complete culinary school or apprenticeship application
- 27.5 Identify levels of training required for food service and hospitality occupations
- 27.6 Examine labor market information for food production/culinary arts careers
- 27.7 Apply researched company information for the purpose of preparing for the interview
- 27.8 Demonstrate interviewing skills, including pre-interview preparation and post-interview follow-up

## **28.0 PARTICIPATE IN CULINARY ARTS WORK-BASED LEARNING EXPERIENCES**

- 28.1 Demonstrate safe and healthy work behaviors
- 28.2 Use technology appropriate for the job
- 28.3 Demonstrate positive work behaviors
- 28.4 Demonstrate positive interpersonal behaviors
- 28.5 Demonstrate ability to adapt to changes in the workplace
- 28.6 Examine employment conditions in food production/culinary arts careers
- 28.7 Participate in a variety of work based activities