

Culinary Arts I & II; Baking and Pastry		
1.0 Hospitality and Food Service/Baking Industry - Develop an understanding of		
	the hospitality industry and career opportunities in the field.	
1.1	Define hospitality and the importance of customer service.	
1.2	Trace growth and development of hospitality and tourism industry.	
1.3	Describe the various cuisines and their relationship to history and cultural development.	
1.4	Outline the organization, structure and functional areas in various organizations.	
1.5	Identify career opportunities and personal traits for a variety of jobs in the industry.	
1.6	Identify professional organizations and explain their purpose and benefits to the industry (i.e. ACF, NRA, RAM, etc.).	
1.7	Compare and contrast trade periodicals and other industry resources.	
2.0 Sanitation and Safety - Develop an understanding of the basic principles of		
	sanitation and safety and be able to apply them in food service operations.	
2.1	Identify microorganisms and their methods and requirements for growth which are related to food spoilage and food borne illnesses.	
2.2	Describe symptoms to common food borne illnesses and how these illnesses can be prevented.	
2.3	Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.	
2.4	Demonstrate good hygiene and health habits.	
2.5	List the major reasons for and recognize signs of food spoilage and contamination.	
2.6	Outline the requirements for proper receiving and storage of both raw and prepared foods.	
2.7	Describe disposal and storage of types of cleaners and sanitizers and their proper use.	
2.8	Develop cleaning and sanitizing schedules and procedures for equipment and facilities.	
2.9	Identify proper methods of waste disposal and recycling.	

2.10	Describe appropriate methods for insect, rodent and pest control.	
2.11	Recognize sanitary and safety design and construction features of food production equipment and facilities (i.e. NSF, UL OSHA).	
2.12	Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.	
2.13	Conduct a sanitation self-inspection and identify modifications necessary for compliance standards.	
2.14	Identify the critical control points during all food handling processes as a method of minimizing the risk of food borne illness (HACCP system).	
2.15	List common causes of typical accidents and injuries in the food service industry and outline a safety management program.	
2.16	Discuss appropriate emergency policies for kitchen and dining room injuries.	
2.17	Describe appropriate types and use of fire extinguishers used in the food service area.	
2.18	Describe the role of the regulatory agencies governing sanitation and safety and protecting food safety.	
3.0 Business and Math Skills - Perform mathematical functions related to food		
	service operations.	
3.1	Perform math functions used in food service operations.	
3.2	Perform math functions using the baker's percentage and specific gravity of cake batters.	
3.3	Calculate food, beverage, and formula cost and yields as well as labor costs and percentages.	
3.4	Demonstrate the process of costing foods for recipes.	
3.5	Demonstrate the process of costing for recipe yield adjustments.	
3.6	Determine selling price of menu/bakery items.	
3.7	Describe the preparation of a guest check using current technology.	
4.0 Food Preparation / Baking Preparation - Develop safe and correct skills in		

	knife, tool, and equipment handling and apply principles of food preparation to produce a variety of foods.	
4.1	Demonstrate knife skills and proper cuts (i.e. julienne, batonette, brunoise, paysanne, small dice, large dice) emphasizing safety techniques.	
4.2	Demonstrate dough and cake cutting knife skills while emphasizing proper safety techniques.	
4.3	Identify and demonstrate proper and safe use of food processing, cooking and baking equipment.	
4.4	Demonstrate how to read and follow a standard recipe.	
4.5	Utilize standard weights and measures to demonstrate proper measuring techniques.	
4.6	Demonstrate a variety of cooking methods including roasting baking, griddling, sautéing, frying, deep frying, braising, stewing, boiling, blanching, poaching, and steaming.	
4.7	Identify and use herbs, spices, flavor extracts, oils and vinegars.	
4.8	Identify and prepare various stocks, soups and sauces.	
4.9	Identify and prepare salads, dressings and marinades.	
4.10	Identify and prepare a variety of sandwiches.	
4.11	Identify and prepare a variety of appetizers.	
4.12	Identify and prepare a variety of breakfast sandwiches used in a bakery/café.	
4.13	Identify and prepare a variety of batters, meats, eggs, and cereals.	
4.14	Identify and prepare various meats, seafood's, and poultry.	
4.15	Identify and prepare a variety of fruits, vegetables and starches.	
4.16	Demonstrate food presentation techniques.	
4.17	Discuss the applicability of convenience, value added, further processed or par-cooked foods items.	
4.18	Write food requisitions for production requirements.	
4.19	Prepare standardized recipes for menu production.	
5.0 Garde Manger - Develop skills in producing a variety of cold food products,		

	including decorative pieces and buffet presentations.	
5.1	Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.	
5.2	Demonstrate basic garnishes.	
5.3	Prepare cold items to include salads, soups, sauces, dressings, marinades, relishes, sandwiches, canapes, and hors d'oeuvres.	
5.4	Prepare mousses and gelatins.	
5.5	Produce decorative pieces to include fruit, vegetable carvings, and accompaniments.	
6.0 Basic Baking - Apply the use of equipment found in a bake shop or baking area and fundamentals of baking science to the preparation of a variety of products.		
6.1	Define baking terms.	
6.2	Identify equipment and utensils unique to baking and discuss proper use and care.	
6.3	Identify ingredients used in baking and describe their properties and functions.	
6.4	Demonstrate proper scaling and measuring techniques unique to baking.	
6.5	Participate in the production of crusty, soft, and specialty yeast products.	
6.6	Participate in the production of quick breads.	
6.7	Participate in the production of a variety of pies and tarts.	
6.8	Participate in the production of a variety of types of cookies.	
6.9	Participate in the productions of creams, custards, puddings, and related sauces.	
6.10	Participate in the production of cakes and icings.	
6.11	discuss the application of commercial mixes and other labor saving products.	
6.12	Prepare a variety of fillings and toppings for pastries and baked goods.	
7.0 Purchasing, Receiving, Inventory and Storage - Understand purchasing and receiving practices in quality food service operations.		
7.1	Describe HACCP critical points managed by the purchasing and receiving functions.	

7.2	List factors that effect food prices and quality which may include market fluctuation and product cost.	
7.3	Describe purchasing methods (i.e. bids, purchase orders, phone and sales quotes).	
7.4	Explain regulations for inspecting and grading of meats, poultry, seafood, dairy products, eggs, fruits, vegetables, flour, and sugar.	
7.5	Describe proper techniques of receiving and storing of fresh, frozen, refrigerated and staple goods.	
7.6	Explain proper receiving and storing of cleaning supplies, chemicals and non-food products.	
7.7	Examine written specifications for a variety of food products and describe their importance on food and labor controls.	
7.8	Examine various inventory systems including perpetual and physical inventories and requisition systems for controlling costs.	
7.9	Describe current computerized systems for purchasing and inventory control.	
7.10	Discuss ethical issues as they relate to purchasing.	
8.0 Nutrition - Describe the characteristics, functions, and food sources of major		
	nutrients and demonstrate how to maximize nutrient retention in food preparation an storage.	
8.1	List food groups and recommended servings using USDA My Pyramid.	
8.2	Discuss dietary guidelines and recommended dietary allowances.	
8.3	Interpret food labels in terms of portion size, ingredients and nutritional value.	
8.4	Describe primary functions and major food sources of major nutrients.	
8.5	Discuss various diets (i.e. food allergies, alternative dieting, vegetarian).	
8.6	Demonstrate food preparation and storage practices to maximize nutrient retention.	
9.0 Dining Room Service - Perform dining room service functions that demonstrate		
	an understanding of quality customer service using a variety of types of service.	

9.1	Demonstrate the general rules to table settings and service.	
9.2	Describe the rules and responsibilities of personal dining service.	
9.3	Describe the various types of service delivery (i.e. quick service, cafeteria, buffet and table service).	
9.4	Discuss various procedures for processing guest checks.	
9.5	Discuss sales techniques for service personnel (i.e. menu knowledge, suggestive selling).	
9.6	Explain inter-relationships and work flow between dining room and kitchen operations.	
9.7	Develop an awareness of special customer needs including dietary needs and food allergies.	
9.8	Demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled.	
10.0 Menu Planning - Develop a understanding of the basic principles of menu planning and layout.		
	planning and layout.	
10.1	List basic menu planning principles.	
10.2	Create menu item descriptions following established truth-in-menu guidelines.	
10.3	Develop an understanding of basic menu planning and layout principles.	
10.4	Apply principles of nutrition to menu development.	
10.5	Describe the importance of proper menu planning to the overall operation of the food service facility.	
11.0 Bakery Planning - Develop an understanding of the basic principles of bakery planning and layout.		
	planning and layout.	
11.1	List basic production planning principles.	
11.2	Create menu descriptions for bakery foods.	
11.3	Develop an understanding of basic baking facilities planning and layout principles.	
11.4	Apply principles of nutrition to bakery goods and development.	
11.5	Describe the importance of proper planning to the overall operation of the baking facility.	
12.0 Human Relations Skills - Develop skills in human relations.		

12.1	Demonstrate effective communication skills and interpersonal relationships.	
12.2	Work as a member of a diverse team.	
12.3	Read, write and speak effectively.	
12.4	Demonstrate professionalism and a strong work ethic.	
12.5	Discuss employment applications.	
12.6	Demonstrate interviewing skills.	
12.7	Conduct self-performance evaluation.	
12.8	Discuss methods of conflict resolution.	
12.9	Describe procedure to progressive discipline.	
12.10	Discuss techniques for motivating employees.	
12.11	Discuss methods of conflict resolution.	
12.12	Discuss methods of dealing with stress in the workplace.	
12.13	Demonstrate information technology communications (i.e. e-mail, Internet searches).	
12.14	Outline current federal and state employment laws (i.e. Equal Opportunity, harassment, Affirmative Action, wages).	
Complete Portfolio		
Complete Mock Job Interview		
PROFESSIONAL STANDARDS		
Work Effort		
Safety Habits		
Work Area Organization		
On Task Behavior		
Responsibility		
Initiative		
Team Work		
Respect		
Interpersonal Skills		