Arizona CTE

Culinary Arts

Apply Sanitation Procedures 1.0	**1.1** Define the concept of HAACP (Hazard Analysis Critical Control Point) 1.1
	1.2 Identify major reasons for and recognize signs of food spoilage and contamination 1.2
	1.3 Identify the most common foodborne illnesses 1.3
	1.4 Demonstrate good personal hygiene, proper dress code, and personal health practices 1.4
	1.5 Describe cross-contamination and use of acceptable procedures when preparing and storing foods that require time/temperature control for safety (TCS) 1.5
	1.6 Delineate the requirements for proper receiving and storing of raw and prepared foods 1.6
	1.7 Identifying proper waste disposal methods and recycling of materials 1.7
	1.8 Recognize, treat, and prevent signs of insect, rodent, and insect infiltration 1.8
	1.9 Identify regulatory agencies governing the sanitation and safety in the food service operation 1.9
	1.10 Define temperature danger zone for food safety and sanitation 1.10
	1.11 Identify minimum internal cooking temperatures 1.11
	1.12 Define methods for the growth of microorganisms (FATTOM) 1.12
	1.13 Maintain appropriate temperature and placement of products in refrigerator equipment 1.13
Apply Safety Procedures	**2.1** Identify current types of and proper use and storage for cleaners and sanitizers 2.1
	2.2 Define and explain the purpose of Safety Data Sheets (SDS) 2.2
	2.3 Identify appropriate emergency procedures for common kitchen and dining room injuries 2.3

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	2.4 Define types and appropriate uses for fire extinguishers found in the food service area 2.4
	2.5 Identify safety precautions for common workplace accidents and injuries including OSHA regulations 2.5
	2.6 Describe an emergency/evacuation plan for food service operations 2,6
Apply Basic Nutritional Concepts	**3.1** Identify food groups in the current USDA nutritional guidelines 3.1
	3.2 Specify primary functions and sources for the six nutrient groups 3.2
	3.3 Identify cooking and storage practices for maximum retention of nutrient groups 3.3
	3.4 Investigate common food allergies and appropriate substitutions 3.4
	3.5 Characterize common nutritional considerations (e.g., vegan/vegetarianism, restricted diets, and caloric intake) 3.5
Interpret Recipes	**4.1** Define common culinary recipe terminology 4.1
	4.2 Identify the four major components of a recipe 4.2
	4.3 Read, follow, and execute a recipe 4.3
	4.4 Use proper scaling and measurement techniques 4.4
	4.5 Identify and demonstrate mixing methods (e.g., stir, mix, cram, fold, and blend) 4.5
	4.6 Identify menu styles (e.g., A la Carte, Prix Fixe, Table d'hôte, and Du Jour) 4.6
	4.7 Plan a menu 4.7
Use Small Commercial Equipment and Smallwares 5.0	**5.1** Describe the proper use of maintenance for different knives 5.1
	5.2 Demonstrate proper and safe use of smallwares 5.2
	5.3 Identify and demonstrate the selection of equipment and smallwares for specific applications 5.3
	5.4 Describe procedures for the care and maintenance of commercial equipment and smallwares 5.4
Use Large Commercial Gr	**6.1** Identify and operate different types of ovens, ranges, stoves, grills, and flattops 6.1

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	6.2 Identify and use types of refrigerator and freezer equipment 6.2
	6.3 Demonstrate the selection of large commercial equipment for specific applications 6.3
	6.4 Identifying procedures for the care and maintenance of large culinary and baking equipment 6.4
Interpret Food Preparation Techniques 7	**7.1** Identify an demonstrate standardized knife cuts 7.1
	7.2 Define, implement, and practice Mise en Place 7.2
	7.3 Identifying common spices and herbs and guidelines for using them 7.3
	7.4 Identify oils and vinegars and their uses 7.4
	7.5 Identify various categories of dressings and salads 7.5
	7.6 Identify various marinades, brines, and rubs 7.6
	7.7 Identify dry heat, moist heat, and combination cooking methods 7.7
Prepare Hot Foods 8.0	**8.1** Identify and prepare various meats, seafood, and poultry 8.1
	8.2 Identify and prepare various stock, soups, and sauces 8.2
	8.3 Identify and prepare various fruits, vegetables, starches, and grains 8.3
	8.4 Identify and prepare breakfast meats, eggs, grains, and batter products 8.4
	8.5 Demonstrate traditional and contemporary food presentation techniques 8.5
Apply Basic Principles of Garde Manger 9.0	**9.1** Identify tools and equipment used in garde manger preparations 9.1
	9.2 Demonstrate basic garnish techniques 9.2
	9.3 Demonstrate fundamental skills in preparing soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapes, hors d'oeuvres, cheese, and sausages 9.3
	9.4 Identify food preparation techniques for banquet events 9.4
Prepare Bakery and Pastry Products 10.0	**10.1** Define common baking terms, methods, and techniques 10.1
	10.2 Identify and describe functions of baking ingredients and leavening methods 10.2
	3 Demonstrate techniques for preparing yeast breads 10.3

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	10.4 Demonstrate techniques for preparing quick breads 10.4
	10.5 Demonstrate techniques for preparing pastry and baking goods 10.5
	10.6 Identifying types of finishing products and presentation techniques (e.g., icing, whipped cream, and chocolate) 10.6
Perform Dining and Beverage catering Operations in a School-Based Enterprise 11.0	**11.1** Demonstrate the general rules of table setting and dining room layout 11.1
	11.2 Identify traditional and contemporary positions in food service 11.2
	11.3 Practice professionalism and techniques in support of good customer relations 11.3
	11.4 Demonstrate cash handling procedures for processing guest checks, including point of sale systems (POS) 11.4
	11.5 Practice sales techniques for service personnel, including menu knowledge, suggestive selling, and special requests 11.5
	11.6 Demonstrate fundamentals of acceptable dining etiquette 11.6
	11.7 Perform side work for opening an closing food service shifts 11.7
	11.8 Identifying various styles of service (e.g., buffet, fat casual, formal casual, and family) 11.8
Apply Culinary Mathematics 12.0	**12.1** Compare as purchased quantity to edible quantity 12.1
	12.2 Scale recipes based on RCP (recipe conversion factor) calculations 12.2
	12.3 Convert standard measurement amounts to metric 12.3
	12.4 Calculate food cost for a recipe 12.4
	12.5 Calculate unit cost of products for purchasing or for food cost analysis 12.5