Arkansas CTE

Culinary and Restaurant Management II (2026)

Sensory Development 1

1 **Apply principles of sensory evaluation and product theory to enhance the quality and appeal of culinary creations.** 1.1

1 Analyze how the five senses (i.e. taste, smell, sight, touch, and sound) influence the perception and preparation of food. 1.1.1

2 Explain product theory concepts—including texture, flavor balance, aroma, and appearance—and their impact on overall food quality. 1.1.2

3 Identify common sensory characteristics of hot-prepared foods. 1.1.3

4 Identify common sensory characteristics of cold-prepared foods. 1.1.4

5 Demonstrate how ingredients and preparation methods affect sensory attributes in foods. 1.1.5

Sauces 2

1 **Master the preparation and use of classic and modern sauces.** 2.1

1 Identify the five mother sauces (i.e. Béchamel, Velouté, Espagnole, Tomato, Hollandaise). 2.1.1

2 Describe basic characteristics and common uses of each mother sauce. 2.1.2

3 Demonstrate preparation techniques for classic sauces using appropriate culinary methods. 2.1.3

4 Modify sauces by creating variations that adapt to different dishes and flavor profiles. 2.1.4

5 Evaluate the role of sauces in enhancing texture, flavor, and presentation of dishes. 2.1.5

6 Critique sauce applications in fine dining or commercial menus for flavor and presentation impact. 2.1.6

Kitchen Operations and Recipe Cost Management 3

1 **Manage recipe costs and food preparation documentation.** 3.1

1 Calculate food cost percentage and portion cost using standard formulas. 3.1.1

2 Use recipe cost cards and cost tracking tools to monitor kitchen expenses. 3.1.2

3 Modify recipes to control cost while maintaining quality. 3.1.3

4 Analyze how inventory levels, staffing, and workflow impact food cost and kitchen efficiency. 3.1.4

Skip to main content

5 Develop strategies for minimizing waste and optimizing labor in recipe preparation. 3.1.5

2 Develop and follow recipes to ensure consistent food quality and portioning. 3.2

1 Write and format recipe cards with clear ingredients, measurements, and cooking instructions. 3.2.1

2 Create recipe cost cards showing ingredient amounts and estimated costs. 3.2.2

3 Identify ways to reduce waste by managing inventory, proper storage, and portion control. 3.2.3

4 Adjust recipes for quantity and dietary modifications. 3.2.4

5 Apply workflow strategies within a group cooking setting to maintain production standards. 3.2.5

Food Presentation 4

1 Apply principles of food presentation to enhance customer experience. 4.1

1 Interpret basic concepts of plating, garnishing, portion control, and color theory. 4.1.1

2 Create dishes that include garnishes and accompaniments to enhance both visual appeal and flavor. 4.1.2

3 Apply concepts of food presentation styles for different service types (e.g., casual, fine dining, buffet). 4.1.3

2 Demonstrate sophisticated plating, garnishing, and service methodologies. 4.2

1 Design artistic plate presentations using advanced garnishing and color theory. 4.2.1

2 Analyze and apply formal service styles in upscale and specialized dining settings. 4.2.2

3 Critique plating and service processes for efficiency and consistency in a commercial kitchen. 4.2.3

Menu Development 5

1 Design menus that meet customer needs and support kitchen operations. 5.1

1 Analyze different menu formats and their suitability for various dining occasions and restaurant styles. 5.1.1

2 Develop menus considering customer preferences, dietary restrictions, and seasonal ingredient availability. 5.1.2

3 Evaluate menu balance for nutrition, variety, and profitability. 5.1.3

4 Assess menu items for ingredient cost, preparation time, labor needs, and operational feasibility. 5.1.4

5 Analyze menu planning with inventory management and kitchen workflow to optimize efficiency. 5.1.5

Skip to main content

Ba **)emonstrate foundational and advanced baking and pastry skills.** 6.1

1. Review and demonstrate the ability to convert from imperial to metric measurement. 6.1.1
2. Create and demonstrate baking methods (e.g. straight dough, creaming, choux, pie dough method). 6.1.2
3. Prepare products with commercially available laminated dough. 6.1.3
4. Prepare a stirred and baked custard. 6.1.4
5. Create decorated cakes with appropriate colors by utilizing various piping skills (e.g. rosettes, shell border, basic piped flower). 6.1.5
6. Identify types of chocolate and utilize recipes with chocolate. 6.1.6

Global Cuisine and Nutrition Applications 7

1. **Explore and integrate international culinary techniques and nutrition principles.** 7.1
   1. Identify and describe global cuisine, including characteristic ingredients, flavor profiles, and cooking methods. 7.1.1
   2. Discuss and evaluate cultural influences on nutrition, including common dietary restrictions and adaptations. 7.1.2
   3. Design menus incorporating principles of sustainability and ethical sourcing within global cuisine contexts. 7.1.3
   4. Prepare dishes from selected cultures, utilizing culturally appropriate ingredients and techniques. 7.1.4
   5. Evaluate nutritional impacts of menu choices on diverse populations, considering health and cultural factors. 7.1.5
   6. Consider ingredient sourcing, cost, and operational logistics when planning global cuisine dishes. 7.1.6