

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
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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
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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

- 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

Baking and Pastry Arts 6

1 Demonstrate 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
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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