Arkansas CTE

Culinary Arts II: Grades 10, 11, 12

Adopted 2013

Develop and demonstrate knowledge of a variety of sauces

1.1 Demonstrate knowledge of hot sauces

1. Review understanding of a roux and how they are made 1.1.1
2. Formulate understanding of Mother Sauces 1.1.2
3. Differentiate variations of the Mother Sauces 1.1.3
4. Apprise the importance of stock in sauces 1.1.4

1.2 Develop an understanding of cold sauces

1. Compare different types of cold sauces 1.2.1
2. Prepare a variety of cold sauces and use them in a dish 1.2.2
3. Create proper emulsification for sauces 1.2.3

Identify the duties of the Garde-Manger and practice areas of food preparation

2.1 Identify the three primary sandwich components

1. Summarize criteria for selecting breads 2.1.1
2. Differentiate among types of spreads and fillings 2.1.2

2.2 Identify accompaniments for cold sandwiches

1. Construct a list of food items which are appropriate sandwich accompaniments 2.2.1

2.4 Describe quality sandwich preparation

1. Establish techniques for sandwich mise en place (MEP) 2.4.1
2. Create sandwiches for the class using a variety of breads, spreads and fillings 2.4.2

Identify and practice areas in advanced meat preparation

3.1 Review basic meat cookery

1. Critique basic meat cookery 3.1.1

3.2 Identify cuts of beef

1. Share knowledge of beef cuts 3.2.1

3.3 Assess various techniques and methods of beef preparation

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1. Applying knowledge of meat cookery 3.3.1

3.4 Identify cuts of pork

1. Share knowledge of pork cuts 3.4.1

3.5 Breakdown pork primal cut

1. Distinguish meat structure by trimming a pork loin into individual cuts 3.5.1

3.6 Classify various techniques and methods of pork preparation

1. Applying knowledge of cuts of pork and proper cooking methods 3.6.1

Identify and practice areas in advanced poultry preparation

4.1 Identify basic poultry cuts

1. Apply knowledge of poultry cuts and how they differ with species 4.1.1

4.2 Cut up whole chicken

1. Fabricate chicken parts for cooking by sectioning and deboning 4.2.1

4.3 Assess various techniques and methods of chicken preparation

1. Assess the preparation of various cuts of chicken using advanced cooking techniques 4.3.1

Identify and practice areas in advanced fish and shellfish preparation

5.1 Understand the structure and composition of fish and shellfish

1. Classify various types of fish and shellfish 5.1.1

5.2 Identify proper purchasing techniques for fish according to various needs

1. Investigate information to consider when selecting a fish or shellfish for purchase 5.2.1

5.3 Analyze various ways to cook fish and shellfish

1. Critique a variety of cooking methods involving fish 5.3.1
2. Analyze ways to test doneness when cooking fish 5.3.2

5.4 Determine ways to preserve and store fish and shellfish

1. Construct a fish entree using a fish fillet 5.4.1

5.6 Demonstrate preparing fish for serving

1. Discuss and Demonstrate a dish using fish including garnish 5.6.1

5.7 Demonstrate ways to prepare shellfish for cooking

1. Develop methods of preparing at least two types of shellfish 5.7.1

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Identify and practice areas in advanced candy making preparation

6.1 Classify the types of sugars

1. Differentiate the types of sugars and their source 6.1.1

6.2 Discuss the types of commercially available sugar products and their uses in making candy

1. Compare grades and granulations of commercially available sugar products 6.2.1

6.3 Identify syrups, molasses, and honey and their use in candy making.

1. Investigate different sweeteners and their use 6.3.1

6.4 Research the properties of sugars

1. Analyze various sugar properties in lab 6.4.1

6.5 Explain boiling point of sugar solutions

1. Cite evidence of boiling points and how humidity may affect them 6.5.1
2. Compare sugar solutions at different temperatures representing various stages of concentration (thread, soft ball, firm ball) 6.5.2

6.6 Classify crystalline and non-crystalline candies

1. Classify fondant, fudge, brittles, caramels, taffy and syrup by temperature and type 6.6.1

Identify and practice areas in advanced preparation of the different types of chocolates

7.1 Describe the history and types of chocolate

1. Categorize the types of chocolate 7.1.1

7.2 List equipment commonly used when working with chocolate

1. Recognize the types of equipment in a laboratory setting 7.2.1

7.3 Compare the unique properties of chocolate

1. Analyze concerns with melting and cooking with chocolate 7.3.1
2. Assess various methods of melting and tempering chocolate 7.3.2

7.4 Explain guidelines to follow when purchasing chocolate

1. Hypothesize how quality of chocolate will affect end product 7.4.1

7.5 Explore chocolate uses in molds, dipping, and as garnishes

1. Create chocolate candies as molded, dipped, and garnishes 7.5.1

Identify and practice areas in advanced ba pr

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8.1 Review basic yeast dough preparation

1. Analyze the basic steps in creating yeast breads 8.1.1

Critique the advanced preparation of yeast dough

1. Critique products from basic bread dough recipes 8.2.1
2. Critique Danish dough products 8.2.2
3. Critique sweet dough products 8.2.3
4. Critique croissant dough products 8.2.4

8.3 Critique the advanced preparation of quick breads

1. Critique products from basic quick bread batter 8.3.1

8.4 Critique the advanced preparation of pastry dough

1. Critique pastry dough products 8.4.1

8.5 Critique the advanced preparation of fillings

1. Assess a variety of fillings 8.5.1

8.6 Critique the advanced preparation of cakes

1. Create a variety of torts and cakes 8.6.1

8.7 Critique the advanced preparation of frostings and toppings

1. Differentiate between frostings and toppings 8.7.1

8.8 Critique the advanced preparation of cookies

1. Formulate various rolled and dropped cookies 8.8.1

8.9 Critique the preparation of pate a choux

1. Develop product made from pate a choux 8.9.1

8.10 Critique decorated cakes

1. Construct a variety of cakes using European and U.S. cake techniques 8.10.1

8.11 Critique the preparation of frozen desserts

1. Construct a variety of frozen desserts 8.11.1

Demonstrate and explain basic principles for plating, presentation, and garnishing

9.1 Identify common ingredients used in garnishing

1. Apprise various garnish names 9.1.1

9.2 Demonstrate proper techniques for garnishing

1. Create a garnish for presentation 9.2.1

9.3 Explain basic principles of plate presentation

1. Design proper service and presentation for food service 9.3.1
2. Compare and contrast cutting and molding foods for visual appeal and creating garnishes 9.3.2

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9.4 Understand the selection of service ware

1. Explore how bowls, plates and platters affect visual appeal of serving food 9.4.1
2. Classify specific types of serving pieces 9.4.2

9.5 Describe how to choose color, shape and texture of foods

1. Design plates with foods of varying color, shape and texture to create an attractive plate 9.5.1

9.6 Identify proper food arrangements for plate composition

1. Investigate guidelines for arranging foods on a plate 9.6.1

9.7 Demonstrate the similarities and differences between service styles

1. Compare and contrast the American, French, English, Russian and self-service styles 9.7.1

Investigate and critique the variety of career opportunities in the area of Culinary Arts

10.1 Describe personal qualities necessary for a career in culinary arts

1. Hypothesize the work characteristics needed in culinary fields 10.1.1

10.2 Identify skills employers look for in an employee

1. Explain qualities that employers look for in an employee 10.2.1

10.3 Analyze the impact career choices have on individual and family life

1. Critique case studies that explores the impact of career choices 10.3.1

10.4 Explore sources of education and training in the culinary arts field

1. Compare various educational institutions and evaluating the degree offered, tuition, reputation, job placement and scholarships available 10.4.1

10.5 Research various companies employing culinary arts professionals

1. Investigate companies employing culinary arts professionals. 10.5.1
2. Analyze salaries, fringe benefits, job openings of various companies 10.5.2

10.7 Devise a career plan for a culinary arts career

1. Create personal career goals and make decisions related to a future career 10.7.1
2. Create a career plan in career portfolio 10.7.2