

Foundations of Culinary Careers: Culinary Careers Grade 8

Demonstrate leadership skills – The student will be able to: 01.0

- 1 Identify roles and responsibilities of members of professional and community service organizations, including career and technical student organizations. 01.01
- 2 Work cooperatively as a group member to achieve organizational goals. 01.02
- 3 Demonstrate leadership roles and organizational responsibilities 01.03
- 4 Identify and utilize the planning process. 01.04
- 5 Develop a personal growth project. 01.05

Demonstrate employability skills as they relate to the culinary industry – The student will be able to: 02.0

- 1 Identify personal talents and abilities that can contribute to positive self-esteem and success in the work place. 02.01
- 2 Practice teamwork skills. 02.02
- 3 Practice employability skills. 02.03
- 4 Practice positive work ethics and identify negative work ethics. 02.04
- 5 Exhibit work expectations of the food service employer 02.05
- 6 Apply math, reading, science, and critical thinking skills as they relate to the culinary industry. 02.06

Demonstrate effective communication skills– The student will be able to: 03.0

01. Describe why communication is the basis for all relationships. 03.01
- 2 Distinguish between non-assertive, assertive, and aggressive communication. 03.02
- 3 Demonstrate communication skills that promote positive relationships at the work place. 03.03
- 4 Practice active listening skills. 03.04
- 5 Utilize conflict resolution skills. 03.05

Analyze careers in the culinary industry --The student will be able to: 04.0

- 1 Describe careers in the culinary and hospitality industry** 04.01
- 2 Classify careers from entry level to professional level.** 04.02
- 3 Explore entrepreneurship opportunities in the culinary industry.** 04.03
- 4 Research and present information on a culinary career to include roles and responsibilities, opportunities for employment, and the requirements for education and training.** 04.04

Practice safety, sanitation, and storage procedures in food preparation --The student will be able to: 05.0

- 1 Demonstrate practices and procedures that assure personal and workplace health and hygiene.** 05.01
- 2 List common food borne illnesses and their causes.** 05.02
- 3 Demonstrate ways to prevent food borne illnesses.** 05.03
- 4 Identify and practice food service safety and sanitation procedures.** 05.04

Identify and demonstrate proper use of culinary equipment and tools – The student will be able to: 06.0

- 1 Identify and demonstrate measuring utensils for the appropriate ingredient.** 06.01
- 2 Identify and demonstrate the appropriate use and care of culinary tools.** 06.02
- 3 Identify and demonstrate the appropriate use and care of culinary equipment.** 06.03

Read and interpret a recipe accurately – The student will be able to: 07.0

- 1 Define and demonstrate common culinary terms used in recipes.** 07.01
- 2 Apply common abbreviations and equivalents used in recipes.** 07.02
- 3 Demonstrate recipe conversions.** 07.03

Relate the principles of nutrition to menu development –The student will be able to: 08.0

- 1 Describe the purpose of the essential nutrients and list foods providing them.** 08.01
- 2 Describe the food groups on the MyPlate food guide and the nutrients contained within each group.** 08.02

Analyze factors that affect menu development –The student will be able to: 09.0

- 1 Identify factors that affect menu planning, i.e. season, cultural influences, trends.** 09.01
- 2 Analyze food costs and the impact on menu development.** 09.02
- 3 Develop menus using various dietary guidelines.** 09.03
- 4 Develop menus that meet the special dietary needs of culinary customers.** 09.04

5 Create a variety of menus for various types of culinary establishments. 09.05

6 Practice time management in the production of meal menus. 09.06

Demonstrate basic food preparation skills –The student will be able to: 10.0

1 Demonstrate the appropriate techniques for measuring and weighing 10.01

2 Practice knife skills. 10.02

3 Demonstrate various cooking techniques. 10.03

4 Develop production schedules utilizing time management strategies. 10.04

5 Apply teamwork principles during the implementation of production schedules. 10.05

6 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food. 10.06

Exhibit efficient operation of the back-of-the-house – The student will be able to: 11.0

1 Define back-of-the-house. 11.01

2 Identify the back-of-the-house preparation stations. 11.02

3 Demonstrate the culinary duties and responsibilities of the back-of-the-house staff. 11.03

4 Follow industry guidelines for appropriate dress. 11.04

Exhibit efficient operation of the front-of-the-house – The student will be able to: 12.0

1 Define front-of-the-house. 12.01

2 Identify and demonstrate the culinary duties and responsibilities of the front-of-the-house staff, i.e. table set up, accurately recording customer requests, practice appropriate serving techniques and collecting money. 12.02

3 Follow industry guidelines for appropriate dress. 12.03

4 Analyze the impact of the employee's attitude, appearance, and actions on customer satisfaction. 12.04

5 Apply concepts of quality service to ensure customer satisfaction. 12.05

Demonstrate creative food presentation techniques – The student will be able to: 13.0

1 Identify the criteria for achieving an aesthetically pleasing plate. 13.01

2 Conduct sensory evaluations of plated presentations. 13.02

3 Practice various garnishing techniques utilizing a variety of garnishing tools. 13.03

4 Create an edible centerpiece for presentation and assessment. 13.04

Utilize technology as it relates to the culinary industry – The student will be able to: 14.0

- 1 Identify technology utilized in the culinary industry.** 14.01
- 2 Analyze technology trends impacting the culinary industry.** 14.02
- 3 Apply technology for efficient operation of culinary related tasks.** 14.03

Demonstrate the skills involved in effective resource management– The student will be able to: 15.0

- 1 Identify steps of the decision-making process.** 15.01
- 2 Distinguish between a need and a want.** 15.02
- 3 Explain how values and goals affect decisions.** 15.03
- 4 Develop a budget and savings plan.** 15.04
- 5 Analyze the relationship between resources and attainment of lifestyle.** 15.05

Identify components of network systems. – The student will be able to: 16.0

- 1 Identify structure to access internet, including hardware and software components.** 16.01
- 2 Identify and configure user customization features in web browsers, including preferences, caching, and cookies.** 16.02
- 3 Recognize essential database concepts.** 16.03
- 4 Define and use additional networking and internet services.** 16.04

Describe and use communication features of information technology. – The student will be able to: 17.0

- 1 Define important internet communications protocols and their roles in delivering basic Internet services.** 17.01
- 02. Identify basic principles of the Domain Name System (DNS).** 17.02
- 3 Identify security issues related to Internet clients.** 17.03
- 4 Identify and use principles of Personal Information Management (PIM), including common applications.** 17.04
- 5 Efficiently transmit text and binary files using popular Internet services.** 17.05
- 6 Conduct a webcast and related services.** 17.06
- 7 Represent technical issues to a non-technical audience.** 17.07