Idaho CTE

Culinary Arts (2015)

Career Paths and Industry Professional Standards 1.0

1 Professional Foodservice Industry, History, Traditions, and Current Trends 1.1

1. Explore the history of the foodservice industry. 1.1.1
2. Integrate global trends in the foodservice industry. 1.1.2
3. Compare various types of international and regional cuisines. 1.1.3

2 Career Paths and Opportunities in Food Service Industries 1.2

1. Differentiate between the various positions in foodservice industry. 1.2.1
2. Explore career and educational opportunities in related foodservice industries. Professional and Ethical Workplace Behaviors 1.2.2

3 Professional and Ethical Workplace Behaviors 1.3

1. Wear and maintain professional workplace attire. 1.3.1
2. Demonstrate professional and ethical workplace behaviors. 1.3.2
3. Demonstrate helpful, courteous, and attentive customer-service skills. 1.3.3

Sanitation & Safety 2.0

1 Microorganisms and Their Role In Foodborne Illness 2.1

1. Analyze foodborne symptoms, illnesses and their causes. 2.1.1
2. Practice safe food handling techniques and prevention of foodborne illnesses. 2.1.2

2 Safe Food Handling Principles 2.2

1. Practice appropriate personal hygiene/health procedures and report symptoms of illness 2.2.1
2. Demonstrate awareness of the FDA Model Food Code and local health department regulations. 2.2.2
3. Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs(Critical Control Points). 2.2.3
4. Implement appropriate procedures and precautions to prevent accidents and injuries. 2.2.4
5. Recognize OSHA standards 2.2.5

Fo Eq Production 3.0

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ood Service Tools and Equipment 3.1

1. Identify tools and equipment for appropriate use. 3.1.1

2 Safely operate and maintain tools and equipment. 3.1.2

2 Knife Skills 3.2

1 Describe basic knife cuts and their application 3.2.1

2 Demonstrate how to properly handle, sharpen, and maintain knives. 3.2.2

3 Determine knives for appropriate use. 3.2.3

3 Workplace Mise en Place 3.3

1 Identify and apply front- and back-of-the-house mise en place. 3.3.1

2 Create prep lists and timelines. 3.3.2

4 Measuring Techniques 3.4

1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry) 3.4.1

2 Identify the appropriate measuring instrument(s). 3.4.2

3 Demonstrate proper measuring techniques. 3.4.3

5 Recipe Standards 3.5

1 Follow a standardized recipe. 3.5.1

2 Write a standardized recipe. 3.5.2

3 Increase and decrease recipe yields using conversion factors. 3.5.2

6 Presentation Techniques 3.6

1 Create appropriate garnishes for specific food items. 3.6.1

2 Design and use of centerpieces. 3.6.2

3 Model a variety of plating techniques. 3.6.3

4 Explain buffet presentations. 3.6.4

Menu Planning Principles 4.0

1 Nutrition Principles and Specialized Dietary Plans 4.1

1 Interpret and incorporate basic nutrition knowledge to menu planning and modification. 4.1.1

2 Explain special dietary needs and available modifications. 4.1.2

3 Identify common food allergies and key substitutions. 4.1.3

2 Menu Planning Principals 4.2

1 Differentiate menu types. 4.2.1

2 Identify how menu prices are determined. 4.2.2

3 Calculate menu pricing. 4.2.3

4 Plan a menu for a given scenario. 4.2.4

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3 **Purchasing, Storeroom Operations, and Cost Controls** 4.3

1 Practice proper storage procedures 4.3.1

2 Utilize a purchase specification and complete a requisition form 4.3.2

3 Calculate the cost of a recipe. 4.3.3

4 Apply inventory control as it relates to FIFO (first in, first out) and par levels 4.3.4

Bakery Production Techniques 5.0

1 **Preparing Baked Goods** 5.1

1 Identify common baking ingredients 5.1.1

2 Prepare a variety of baked goods i.e. yeast and quick breads, pastries, and dessert items. 5.1.2

3 Understand recipes modifications for environmental conditions. 5.1.3

4 Understand and utilize bakers' formulas. 5.1.4

5 Demonstrate various plating presentations. 5.1.5

6 Properly hold and store products. 5.1.6

Garde Manager 6.0

1 **Duties of Garde Manager** 6.1

1 Prepare creamy and vinaigrette dressings and dips. 6.1.1

2 Prepare various salads and components. 6.1.2

3 Prepare a variety of hot and cold sandwiches, components and side items 6.1.3

4 Prepare a variety of appetizers and hors d'oeuvre. 6.1.4

5 Properly hold and store Garde manger items. 6.1.5

Ingredients and Food Production 7.0

1 **Oils and Vinegars, Fresh and Dried Herbs** 7.1

1 Identify various spices, fresh and dried herbs for their appropriate uses. 7.1.1

2 Maintain quality of spices and herbs through proper holding and storage. 7.1.2

3 Identify oils and vinegars for their appropriate uses. 7.1.3

2 **Fruits & Vegetables** 7.2

1 Select appropriate fruits and vegetables for intended uses. 7.2.1

2 Prepare a variety of fruits and vegetables. 7.2.2

3 Properly hold and store fruit and vegetables. 7.2.3

4 Demonstrate a variety of cooking methods for fruits and vegetables. 7.2.4

3 **Starches, Grains, and Legumes** 7.3

1 Select and prepare a variety of starches, grains, and legumes for intended uses 7.3.1

Demonstrate a variety of cooking methods for starches, grains, and legumes 7.3.2

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3 Use starches, grains and legumes as center of the plate items (i.e. vegetarian, ethnic cuisines). 7.3.3

4 Properly hold and store starches, grains, and legumes 7.3.4

4 Dairy Products 7.4

1 Select and prepare dairy products for intended uses. 7.4.1

2 Properly hold and store dairy products. 7.4.2

5 Eggs 7.5

1 Differentiate the usage of fresh and older eggs. 7.5.1

2 Prepare and serve eggs using a variety of cooking methods. 7.5.2

3 Properly hold and store eggs and egg products. 7.5.3

6 Center of the Plate 7.6

1 Select appropriate cuts for intended uses. 7.6.1

2 Identify appropriate fabricating methods of meats, poultry, and seafood. 7.6.2

3 Identify uses of animal by-products. 7.6.3

4 Outline federal grading standards 7.6.4

5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods. 7.6.5

6 Properly hold and store meats, poultry and seafood. 7.6.6

Stocks/Sauces/Soups 8.0

1 Preparation of Stocks 8.1

1 Prepare a variety of stocks using various cooking methods. 8.1.1

2 Properly cool, hold and store stocks 8.1.2

2 Preparation of Sauces 8.2

1 Prepare mother sauces and derivative small sauces. 8.2.1

2 Utilize a variety of thickening methods/agents 8.2.2

3 Properly cool, hold and store sauces. 8.2.3

3 Preparation of Soups 8.3

1 Prepare a variety of clear, thick, and specialty soups using a variety of cooking methods. 8.3.1

2 Properly cool, hold and store soups 8.3.2

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Cooking Methods 9.0

1. **Dry Heat, Moist Heat, and Combination Cooking Methods** 9.1
    1. Explain and demonstrate methods of dry heat cooking with and without fat. 9.1.1
    2. Explain and demonstrate methods of moist heat cooking. 9.1.2
    3. Explain and demonstrate methods of combination cooking 9.1.3

Front-of-the-house Procedures 10.0

1. **Service Styles** 10.1
    1. Display a variety of table settings. 10.1.1
    2. Perform a variety of service styles. 10.1.2
    3. Identify and use proper techniques for greeting, seating, and presenting the menu to customers. 10.1.3
    4. Align menu types to service styles. 10.1.4
2. **Beverage Service** 10.2
    1. Prepare and serve a variety of hot and cold beverages. 10.2.1
    2. Properly hold and store beverages 10.2.2

Business Operations in the Food Service Industry 11.0

1. **Entrepreneurship Opportunities** 11.1
    1. Discuss components of a business plan. 11.1.1
    2. Investigate support networks for entrepreneurship Identify business opportunities. 11.1.2
    3. Identify issues that impact business and personal finances. 11.1.3
2. **Marketing Strategies** 11.2
    1. Describe various marketing techniques utilized in the foodservice industry 11.2.1
    2. Create a marketing tool utilizing a menu. 11.2.2
3. **Professional Organizations** 11.3
    1. Explore student and professional organizations associated with the foodservice industry 11.3.1
    2. Participate in a student and/or professional organization function. 11.3.2