

Culinary Arts (2023)

Culinary Arts 7169

a Domain: Soups, Stocks, and Sauces 7169.D1

- 1 Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety and sanitation. 7169.D1.1
- 2 Identify and prepare various stocks, soups and sauces. 7169.D1.2
- 3 Identify and select pre-made soup bases. 7169.D1.3
- 4 Gain a working knowledge of the use of bases and flavorings for the preparation of various sauces and gravies. 7169.D1.4
- 5 Demonstrate the use of bases in stock preparation. 7169.D1.5
- 6 Describe the basic types of stocks. 7169.D1.6
- 7 List ingredients and seasonings used in stock preparation. 7169.D1.7
- 8 Identify and select stocks. 7169.D1.8
- 9 Demonstrate the preparation and uses of glazes prepared from stocks. 7169.D1.9
- 10 Identify, select and prepare thickening agents. 7169.D1.10
- 11 Identify the seasoning forms. 7169.D1.11
- 12 Identify and select bones for stocks. 7169.D1.12
- 13 Identify and select ingredients for soups. 7169.D1.13
- 14 Outline the major classifications and uses of sauces. 7169.D1.14
- 15 Demonstrate food presentation techniques. 7169.D1.15
- 16 Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients. 7169.D1.16

b Domain: Baking and Pastries 7169.D2

- 1 Define baking terms. 7169.D2.1
- 2 Identify equipment and utensils used in baking and discuss proper use and care. 7169.D2.2
- 3 Demonstrate proper selection of equipment and utensils for specific application. 7169.D2.3
- 4 Identify ingredients used in baking. 7169.D2.4
- 5 Demonstrate proper scaling and measurement techniques. 7169.D2.5
- 6 Apply basic math skills to recipe conversions. 7169.D2.6
- 7 Describe properties and list function of various ingredients. 7169.D2.7

- 8 Prepare crusty, soft and specialty yeast products; observe reactions. 7169.D2.8
- 9 Prepare quick breads. 7169.D2.9
- 10 Produce a variety of types of pies and tarts. 7169.D2.10
- 11 Produce a variety of types of cookies. 7169.D2.11
- 12 Prepare laminated doughs such as puff pastry, croissant, and Danish pastry doughs. 7169.D2.12
- 13 Prepare creams, custards, puddings, and related sauces. 7169.D2.13
- 14 Discuss the application of mixes and other labor-saving products. 7169.D2.14
- 15 Discuss nutritional concerns as they apply to baking, including recipe modifications. 7169.D2.15
- 16 Prepare fritters, cobblers and crisps. 7169.D2.16
- 17 Prepare a variety of fillings and toppings for pastries and baked goods. 7169.D2.17