Indiana CTE

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

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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