Indiana CTE

Culinary Arts Capstone (2023)

Culinary Art Capstone 7233

a **Domain: Human Relations Management** 7233.D1

1 Describe the process of management through effective communication skills. 7233.D1.1

2 Summarize leadership styles and analyze when each is most appropriate. 7233.D1.2

3 Outline the supervisor's role in ethical decision-making, problem solving, and delegation of duties. 7233.D1.3

4 Explain the role of job descriptions and specifications and develop written examples. 7233.D1.4

5 Perform mock interviews; analyze results. 7233.D1.5

6 Describe procedures of new employee orientation. 7233.D1.6

7 Compare training methods; construct an effective employee-training program to include follow-up training and cross training. 7233.D1.7

8 Analyze types and methods of employee evaluation. 7233.D1.8

9 Describe necessity of change and ways of implementing change with the least employee resistance. 7233.D1.9

10 Evaluate methods of conflict resolution. 7233.D1.10

11 Identify reasons for disciplinary problems and discuss the supervisor's role in handling them. 7233.D1.11

12 Describe the procedure for terminating employees. 7233.D1.12

13 Analyze motivational techniques/problems; discuss procedures for attitudinal changes. 7233.D1.13

14 Analyze ways of dealing with stress in the workplace. 7233.D1.14

15 Discuss time management and other organizational management techniques. 7233.D1.15

b **Domain: Pantry and Breakfast** 7233.D2

1 Prepare quick breads and muffins. 7233.D2.1

2 Prepare laminated doughs. 7233.D2.2

3 Prepare crepe and appropriate application. 7233.D2.3

- Identify the preparation, presentation, and service of a variety of beverages, including coffee and tea. 7233.D2.4

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5 Identify and use herbs, spices, oils and vinegars. 7233.D2.5

6 Identify and prepare various salads, dressings (emulsions), and marinades. 7233.D2.6

7 Identify and prepare hot and cold sandwiches. 7233.D2.7

8 Identify and prepare canapés and hot and cold hord'oeuvres. 7233.D2.8

9 Identify and prepare breakfast meats, eggs, cereals and batter products. 7233.D2.9

10 Demonstrate food presentation techniques. 7233.D2.10

11 Identify and prepare different fruits and vegetables. 7233.D2.11

12 Demonstrate skills illustrating short order cooking techniques. 7233.D2.12

13 Illustrate appropriate garnishing techniques. 7233.D2.13

14 Plan a la carte, cycle, ethnic, banquet and buffet menu. 7233.D2.14

15 Prepare a variety of basic hot soufflés. 7233.D2.15

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c **Domain: Meat and Seafood** 7233.D3

1 Demonstrate knife skills, hand tools and equipment operation. 7233.D3.1

2 Understand the importance of proper sanitation procedures used during and after the butchery process. 7233.D3.2

3 Identify and select knives to be used in the butchering of meats, poultry, fish and seafood (scimitar, boning knife – stiff and flexible, slicer, utility knife, meat handsaw, and meat cleaver). 7233.D3.3

4 Describe the composition and structure of meat, poultry, fish, and seafood; explain how it relates to protein selection and cooking methods. 7233.D3.4

5 Use the federal meat inspection and grading system to select and purchase meats, poultry, fish, and seafood. 7233.D3.5

6 Explain proper purchasing, receiving, aging, storage and handling of meats, poultry, fish, and seafood. 7233.D3.6

7 Identify the primal cuts of beef, lamb, veal, and pork and list the major fabricated cuts obtained from each of them. 7233.D3.7

8 Demonstrate the various market cuts used in selling fish and seafood 7233.D3.8

9 Describe a variety of techniques used in merchandising seafood. 7233.D3.9

10 Explain the significance of aging meats. 7233.D3.10

11 Select appropriate cooking methods for the most important meat cuts, based on the meat's tenderness and other characteristics. 7233.D3.11

12 Demonstrate food presentation techniques. 7233.D3.12

13 Wrap and store meats for maximum shelf life. 7233.D3.13

14 Tie meats – tie string to form a net around meats for roasting. 7233.D3.14

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5 For poultry, explain the differences between "light meat" and "dark meat," and describe how these differences affect cooking. 7233.D3.15

16 Identify any domestic poultry item with reference to its kind, class and style. 7233.D3.16

17 Cut chickens into halves, quarters and pieces of eight. 7233.D3.17

18 Store poultry items properly. 7233.D3.18

19 Define the concept of the “food mile.” 7233.D3.19

20 Discuss controlling the amount of food prepared in order to reduce waste; and what can be done with excess prepared food as an alternative to composting. 7233.D3.20

21 Identify a variety of protein products that can be purchased in your local area and describe how you would procure them. 7233.D3.21

22 Identify the pros and cons of purchasing locally produced (raised) proteins. 7233.D3.22

23 Explain the pros and cons of purchasing organic foods. 7233.D3.23

24 Research the different ways of raising sustainable proteins. 7233.D3.24

25 Define (10) terms used to describe “sustainable” foods (e.g., free range, organic, heritage, heirloom, rBGH-free, etc.) 7233.D3.25

26 Identify the pros and cons of purchasing locally. 7233.D3.26

27 Understand the concept of sustainable seafood, and list 10 fish that are on the red, yellow and green lists. 7233.D3.27

28 Research the benefits and issues related to aquaculture and wild-caught fish, along with the different wild-caught fish methods. 7233.D3.28

29 List seafood that can be substituted for red-listed species, based on fish texture and flavor. 7233.D3.29

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d Domain: Customer Service 7233.D4

1 Demonstrate the general rules of table settings and service. 7233.D4.1

2 Demonstrate specific American, English, French and Russian service. 7233.D4.2

3 Discuss food delivery system such as banquets, buffets, and catering. 7233.D4.3

4 Describe the functions of dining service. 7233.D4.4

5 Discuss training procedures for processing guest checks. 7233.D4.5

6 Discuss procedures for processing guest checks. 7233.D4.6

7 Demonstrate and understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled. 7233.D4.7

8 Explain interrelationships and workflow between dining room and kitchen operations. 7233.D4.8

9 Discuss sales techniques for service personnel, including menu knowledge and suggestive selling. 7233.D4.9

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.0 Evaluate the relationship of beverages to food. 7233.D4.10

11 Identify the preparation, presentation, and service of non-alcoholic and dealcoholized beverages to include coffees and teas. 7233.D4.11

12 Identify equipment and glassware used for beverage preparation and service. 7233.D4.12

13 Discuss opening and closing procedures of a beverage operation. 7233.D4.13

14 Explain procedures for implementing internal beverage controls. 7233.D4.14

15 Create menu item descriptions following established truth-in-menu guidelines. 7233.D4.15