Indiana CTE

Principles of Culinary and Hospitality (2023)

Principles of Culinary and Hospitality 7173

a **Domain: Basic Food Theory and Skills** 7173.D1

1 Define hospitality and the philosophy of the hospitality industry. 7173.D1.1

2 Trace the growth and development of the hospitality and tourism industry. 7173.D1.2

3 Describe the various cuisines and contributions of leading culinarians. 7173.D1.3

4 Identify professional organizations within the field; explain purposes and benefits. 7173.D1.4

5 Outline the organization, structure, and functional areas in various hospitality organizations as a perspective for later courses. 7173.D1.5

6 Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. 7173.D1.6

7 Discuss and evaluate industry trade periodicals and social media 7173.D1.7

8 Demonstrate how to read and follow a standard recipe. 7173.D1.8

9 Demonstrate knife skills, hand tools, and equipment operation, emphasizing proper safety and sanitation. 7173.D1.9

10 Identify and use utensils, pots and pans. 7173.D1.10

11 Utilize weights and measures to demonstrate proper scaling and measurement techniques. 7173.D1.11

12 Define, describe and demonstrate basic cooking methods to include boiling, steaming, poaching, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, braising and sous vide. 7173.D1.12

13 Demonstrate process of recipe yield adjustment. 7173.D1.13

14 Identify and use herbs, spices, oils and vinegars. 7173.D1.14

15 Identify and prepare fruits, vegetables, starches and farinaceous items. 7173.D1.15

b **Domain: Safety and Sanitation** 7173.D2

1 Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system). 7173.D2.1

2 Identify microorganisms, which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth. 7173.D2.2

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3 Recognize symptoms common to food borne illnesses and how these illnesses can be prevented. 7173.D2.3

4 Demonstrate knowledge of good personal hygiene and health habits. 7173.D2.4

5 Develop acceptable procedures when preparing potentially hazardous foods to include time/temperature principles. 7173.D2.5

6 Differentiate the major reasons for and recognize signs of food spoilage. 7173.D2.6

7 Describe the requirements for proper receiving and storage of both raw and prepared foods. 7173.D2.7

8 Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA, ADA, etc.). 7173.D2.8

9 Differentiate current types of cleaners and sanitizers and their proper use. 7173.D2.9

10 Review Material Safety Data Sheets (MSDS) and understand their requirements in handling hazardous materials. Discuss right-to-know laws. 7173.D2.10

11 Develop cleaning and sanitizing schedule and procedures for equipment and facilities. 7173.D2.11

12 Identify proper methods of waste disposal and recycling. 7173.D2.12

13 Differentiate signs of pest infestation and conclude appropriate measures for insects, rodents, and pest eradication appropriate measures for insects, rodents, and pest control eradication. 7173.D2.13

14 Understand steps of a sanitation self-inspection and identify modification necessary for compliance with standards. 7173.D2.14

15 Differentiate appropriate types and use of fire extinguishers used in the foodservice area. 7173.D2.15

16 Recall laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation. 7173.D2.16

17 Demonstrate knowledge of how blood-borne pathogens can spread. 7173.D2.17

18 Demonstrate knowledge of basic first-aid techniques and CPR. 7173.D2.18