Iowa CTE

Culinary 1

Analyze career paths within the food production and food services industries. 8.1	1 **Explain the roles, duties, and functions of individuals engaged in food production and services careers.** 8.1.1
	2 **Analyze opportunities for employment and entrepreneurial endeavors.** 8.1.2
	3 **Summarize education and training requirements and opportunities for career paths in food production and services.** 8.1.3
	4 **Analyze the correlation between food production and services occupations and local, state, national, and global economies.** 8.1.4
	5 **Create an employment portfolio to communicate food production and services knowledge and skills.** 8.1.5
	6 **Analyze the role of professional organizations in food production and services** 8.1.6
Demonstrate food safety and sanitation procedures. 8.2	1 **Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.** 8.2.1
	2 **Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness.** 8.2.4
	3 **Practice standard personal hygiene and wellness procedures.** 8.2.5
	4 **Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.** 8.2.6
	5 **Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.** 8.2.7
	6 **Analyze current types of cleaning and sanitizing materials for proper use.** 8.2.8
	7 **Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.** 8.2.7
	8 **Analyze current types of cleaning and sanitizing materials for proper use.** 8.2.8

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	9 Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. 8.2.9
	10 Demonstrate safe and environmentally responsible waste disposal and recycling methods. 8.2.10
	11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. 8.2.11
Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. 8.3	1 Operate tools and equipment following safety procedures and OSHA requirements. 8.3.1
	2 Maintain tools and equipment following safety procedures and OSHA requirements. 8.3.2
	3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3
	4 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods. 8.3.4
	5 Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.5
	6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving. 8.3.6
Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. 8.4	1 Use computer based menu systems to develop and modify menus. 8.4.1
	2 Apply menu-planning principles to develop and modify menus. 8.4.2
	3 Analyze food, equipment, and supplies needed for menu production. 8.4.3
	4 Develop a variety of menu layouts, themes, and design styles. 8.4.4
	5 Prepare requisitions for food, equipment, and supplies to meet production requirements. 8.4.5
	6 Record performance of menu items to analyze sales and determine menu revisions. 8.4.6
	7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. 8.4.7

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Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. 8.5	**1** Demonstrate professional skills in safe handling of knives, tools, and equipment 8.5.1
	2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.2
	3 Demonstrate knowledge of portion control and proper scaling and measurement techniques 8.5.3
	4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. 8.5.4
	5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. 8.5.5
	6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. 8.5.6
	7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. 8.5.7
	8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques. 8.5.8
	9 Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques. 8.5.9
	10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. 8.5.10
	11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques. 8.5.11
	12 Demonstrate professional plating, garnishing, and food presentation techniques. 8.5.12
	13 Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management. 8.5.13
	14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor. 8.5.14
Demonstrate implementation of food ser... an... fu...	**1** Apply principles of purchasing, receiving, and storing in food service operations. 8.6.1
	2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. 8.6.2

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	3 Apply accounting procedures in planning and forecasting profit and loss. 8.6.3
	4 Examine the areas of risk management and legal liability within the food service industry. 8.6.4
	5 Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment. 8.6.5
	6 Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. 8.6.6
	7 Conduct staff orientation, initial training and education, consistent reinforcement of training principles, and on the job training/retraining. 8.6.7
	8 Implement marketing plans for food service operations. 8.6.8
	9 Design internal/external crisis management and disaster plans and response procedures. 8.6.9
	10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations. 8.6.10
Demonstrate the concept of internal and external customer service. 8.7	1 Analyze the role of quality service as a strategic component of exceptional performance 8.7.1
	2 Demonstrate quality service techniques and procedures that meet industry standards in the food service industry. 8.7.2
	3 Analyze the relationship between employee attitude and skills and customer satisfaction. 8.7.3
	4 Apply procedures for addressing and resolving complaints. 8.7.4
	5 Demonstrate sensitivity to diversity and special needs. 8.7.5