Kansas CTE

Culinary Applications - Kansas Hospitality and Tourism Cluster - Course #: 34250

CIP Codes: Restaurant and Event Management (12.0504)

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COMPREHENSIVE STANDARD: 24.0 Demonstrate knowledge, skills, and practices required in the restaurant and hospitality industry. (National Standards: 8.0 & 14.0) 8.0 & 14.0

A **Benchmark: 24.1 Analyze careers and work qualities within the food production and food services industries.** 24.1

1 Illustrate educational and work related accomplishments (i.e. certifications, licenses) in a career portfolio (electronic or physical copy). 24.1.1

2 Identify individual responsibilities within, and impact on, the culinary related organizational structure. 24.1.2

B **Benchmark: 24.2 Demonstrate industry based food safety and sanitation procedures.** 24.2

1 Demonstrate knowledge of proper safety procedures and OSHA requirements for safety of self and others. 24.2.1

2 Demonstrate food safety, sanitation and appropriate personal hygiene to ensure the safety of food. 24.2.2

C **Benchmark: 24.3 Demonstrate industry standards in selecting, using and maintaining food production and food services equipment.** 24.3

1 Demonstrate proper use, handling and cleaning of equipment using correct procedures. 24.3.1

D **Benchmark: 24.4 Demonstrate professional food preparation methods and techniques to produce a variety of food products that meet customer needs.** **3** 24.4

1 Demonstrate ability to follow standard culinary production practices in producing food for clients/customers. 24.4.1

2 Demonstrate understanding of the principles of food production management (i.e. menu management, standardized recipes, nutrition, portion control and plating). 24.4.2

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3 Demonstrate positive customer service (e.g. active listening, conflict resolution, meeting customer expectations). 24.4.3

E Benchmark: 24.5 Demonstrate implementation of food service management and leadership. 24.5

1 Exhibit commitment through making sound and justifiable work-related decisions. 24.5.1

2 Use management skills for work-related tasks (i.e. time management, resource management). 24.5.2

3 Take initiative by offering to help when appropriate. 24.5.3

4 Accomplish work-related goal(s). 24.5.4

5 Demonstrate leadership and teamwork to enhance skills in work-related or work like experiences (e.g. team leaders, CTSO events, ProStart). 24.5.5

F Benchmark: 24.7 Enhance career readiness through practicing appropriate skills in work like culinary situations. [no 24.6] 24.7

1 Communicate work-related information to the instructor, adult mentor (if assigned) and school coordinator in a timely manner. 24.7.1

2 Demonstrate proper writing and grammar skills to effectively communicate with employers, co-workers and customers. 24.7.2

3 Perform mathematical functions related to food related operations. 24.7.3

4 Generate ideas, proposals and solutions to work-related problems. 24.7.4

5 Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 24.7.5

6 Practice employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 24.7.6

7 Complete a portfolio of best work in the Restaurant and Culinary Arts. 24.7.7