Kansas CTE

Culinary Arts 1 - Kansas Hospitality and Tourism Cluster - Course #: 34056

CIP Codes: Restaurant and Event Management (12.0504)

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COMPREHENSIVE STANDARD: 19.0 Integrate knowledge, skills, and practices required for careers in the restaurant and hospitality industry. (8.0 & 14.0

A Benchmark: 19.1 Demonstrate food safety and sanitation procedures. 19.1

1. Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, good personal hygiene, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others. 19.1.1
2. Identify sources, symptoms and prevention measures for Hepatitis A, Norovirus, E-coli, Salmonella, and Shigellosis. 19.1.2
3. Understand the components and need for HACCP in the food industry. 19.1.3
4. Implement standards of personal grooming, hygiene and hand washing and investigate/discuss ways to encourage others to follow these requirements 19.1.4
5. Identify common foods allergens and common symptoms. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts) 19.1.5
6. Practice first-in, first-out (FIFO) and date marking. 19.1.6
7. Identify proper chemical handling procedures. 19.1.7

B Benchmark: 19.2 Demonstrate correct use and maintenance of food production equipment and tools. 19.2

1. Operate tools and equipment following safety procedures and OSHA age restrictions and requirements. 19.2.1
2. Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. 19.2.2

C Benchmark: 19.3 Apply menu management and production principles. 19.3

1. Describe the types of menus used by various food service establishments. 19.3.1
2. Explain menu planning principles exploring dietary recommendations to build balanced meals. 19.3.2

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3 Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size. 19.3.3

4 Adapt menus and recipes to accommodate special dietary needs and common food allergens. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts) 19.3.4

D Benchmark: 19.4 Demonstrate preparations of all menu categories to produce a variety of food products. 19.4

1 Demonstrate basic knife cuts (i.e. Batonnet, Brunoise, Coarse Chop, Diagonal, Dice (small, medium & large), Julienne, Mince, Chiffonade, and Slice). 19.4.1

2 Demonstrate a variety of cooking methods in food preparation. 19.4.2

3 Apply scaling and measuring techniques. 19.4.3

4 Utilize a variety of cooking methods to prepare beef, pork, seafood and poultry. 19.4.4

5 Prepare a variety of stocks, soups, and mother sauces. 19.4.5

6 Utilize a variety of cooking methods to prepare fruits and vegetables 19.4.6

7 Utilize a variety of cooking methods to prepare legumes, starches, and grains. 19.4.7

8 Demonstrate basic garde manger skills. (i.e. salad green cleaning, salad prep, hors d'oeuvres, sandwiches, & cold food prep) 19.4.8

9 Prepare various baked goods and desserts. 19.4.9

10 Utilize herbs and spices, marinades, oil, and vinegars in a variety of preparation methods. 19.4.10

11 Prepare a variety of breakfast foods. 19.4.11

12 Identify proper food plating techniques to include portion control in relation to dietary recommendations and food cost. 19.4.12

E Benchmark: 19.5 Perform mathematical functions in food related applications. 19.5

1 Understand basic culinary math concepts (i.e. APQ (as-purchased quantity), EDP (edible-portion quantity), total cost). 19.5.1

2 Demonstrate the process of recipe yield adjustments for small and large quantities based on operational needs. 19.5.2

3 Identify how food cost is determined. 19.5.3

4 Identity how to determine and calculate production profit goals. 19.5.4

5 Identify the methods used to determine menu pricing. 19.5.5

6 Demonstrate basic conversions of measurements (i.e. oz in a gallon, etc). 19.5.6

F Benchmark: 19.6 Analyze restaurant management and business techniques. 19.6

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1 Compare restaurant concepts and service styles identifying the variances in staff structure and responsibilities for each. 19.6.1

2 Demonstrate the general rules of table settings and service. (i.e. serve from the left remove from the right) 19.6.2

3 Define quality customer service and how it affects an operation's success. 19.6.3

4 Analyze the process for creating a business plan for a restaurant or food production business (i.e. Food truck, food mixes, innovative foods etc.). 19.6.4

G Benchmark: 19.7 Enhance career readiness through practicing appropriate skills in classroom and work like culinary situations. 19.7

5 Determine strategies to avoid food related business failure (i.e. product niche, standard portion control, minimizing product loss, etc.) . 19.6.5

1 Demonstrate appropriate communication skills (verbal, listening, writing) to communication clearly workplace objectives. 19.7.1

2 Practice appropriate social skills, manners and etiquette. 19.7.2

3 Use leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. 19.7.3

4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 19.7.4

5 Develop and manage work plans to meet budget guidelines. 19.7.5

6 Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 19.7.6

7 Practice employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 19.7.7

8 Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills and experiences. 19.7.8