Kansas CTE

Culinary Arts I 16053 (2025)

Demonstrate industry-based food safety and sanitation procedures. 1	1	**Demonstrate industry standard hand washing and professional standards for personal hygiene including the proper use of gloves (example: Use of gloves with ready to eat foods).** 1.1
	2	**Identify the Big 6 (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A) sources, symptoms and prevention measures.** 1.2
	3	**Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others.** 1.3
	4	**Practice first-in, first-out (FIFO) and date marking.** 1.4
	5	**Identify proper chemical handling and storage procedures (maintain and follow SDS guidelines and OSHA standards).** 1.5
	6	**Identify common food allergens and common symptoms (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts).** 1.6
	7	**Understand the components and need for HACCP in the food industry.** 1.7
	8	**Describe appropriate measures for prevention of insects, rodents, and pests.** 1.8
	9	**Review emergency and first-aid procedures and bloodborne pathogens applicable to the workplace.** 1.9
Demonstrate correct use and maintenance of food production equipment and tools. 2	1	**Operate tools and equipment following safety procedures and OSHA age restrictions and requirements.** 2.1
	2	**Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces.** 2.2
	3	**Recognize sanitary and safety design and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).** 2.3
Demonstrate pr pr and	1	**Apply effective mise en place practices.** 3.1
		rioritize tasks to be completed. 3.2

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menu categories to produce a variety of food products that meet customer needs. 3	**3** Demonstrate effective time management. 3.3
	4 Identify and apply where possible principles of storing, labeling, first in/first out concept, and date marking in food service operations. 3.4
	5 Demonstrate professional skills in safe handling of knives, tools, and equipment. 3.5
	6 Identify the heat transfer methods of conduction, convection, and/or radiation used during food production. 3.6
	7 Discuss and demonstrate where possible professional skill for a variety of dry heat, moist heat and combination cooking methods Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies). 3.7
	8 Demonstrate knowledge of proper scaling and measurement techniques. 3.8
	9 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. 3.9
	10 Prepare various meats, seafood, poultry and eggs using safe handling and professional preparation techniques. 3.10
	11 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. 3.11
	12 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. 3.12
	13 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques. 3.13
	14 Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques. 3.14
	15 Demonstrate professional plating, garnishing, and food presentation techniques. 3.15
	16 Identify sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management. 3.16
	17 Recognize cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor. 3.17
Apply menu ma pr	**1** Describe the types of menus used by various food service establishments. 4.1

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	2 Explain menu planning principles exploring dietary recommendations to build balanced meals according to nutritional standards. 4.2
	3 Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size. 4.3
Perform mathematical functions in food related applications. 5	1 Demonstrate basic conversions of measurements (oz in a gallon, etc.). 5.1
	2 Understand basic culinary math concepts (i.e. APQ (as-purchased quantity), EDP (edible-portion quantity)/yield, total cost). 5.2
	3 Demonstrate the process of recipe yield adjustments for small and large quantities based on operational needs. 5.3
	4 Identify how food cost is determined. 5.4
	5 Identify how to determine and calculate contribution margin (cost plus pricing). 5.5
Analyze restaurant management and business techniques. 6	1 Compare restaurant concepts and service styles. 6.1
	2 Identify the different forms of management and their purposes (kitchen brigade) - BOH and FOH. 6.2
	3 Demonstrate the general rules of table settings. 6.3
	4 Define quality customer service and how it affects an operation's success. 6.4
	5 Understand the process for creating and implementing a business plan for a restaurant or food production business (i.e. food truck, food mixes, innovative foods etc.). 6.5
	6 Determine business components to maximize chance for success. (i.e. product niche, standard portion control, minimizing product loss, etc.). 6.6
Benchmark 7 7	1 Demonstrate appropriate communication skills (verbal, listening, writing). 7.1
	2 Understand and practice appropriate social skills, manners and etiquette, including use of social media. 7.2
	3 Use leadership and teamwork skills in collaborating with others to accomplish food production goals and objectives. 7.3
	4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 7.4
	Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 7.5

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6 **Understand and demonstrate employability skills (e.g. timeliness, responsibility, work ethic, cooperation, appropriate use of technology) according to industry standards.** 7.6

7 **Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study.** 7.7