Kansas CTE

Culinary Arts II 16055 (2025)

Analyze food safety and sanitation procedures. 1	1 **Demonstrate an understanding of the importance of food safety and sanitation. To include: how foods become unsafe, good personal hygiene, proper use of gloves, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others.** 1.1
	2 **Identify and understand sources, symptoms and prevention measures for all other prevalent foodborne illnesses (reference SERV Safe and Kansas State Health requirements).** 1.2
	3 **Identify and demonstrate ways to prevent allergen free food from being exposed to food allergens during preparation and service process (e.g. Proper allergen labeling, direct vs indirect contact).** 1.3
	4 **Demonstrate processes and procedures for the following: First-in-First-Out (FIFO), Hazard Analysis Critical Control Point (HACCP), Food/Acidity/Time/Temperature/Oxygen/Moisture (F.A.T.T.O.M.), Time & Temperature Control for Safety (T.C.S.).** 1.4
	5 **Practice preventative measures to minimize the risk of cross-contamination with food and food contact surfaces (e.g. using clean and sanitized equipment for each food product, color-coded equipment if implemented, when to change gloves and wash hands, etc.).** 1.5
	6 **Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (SDS) and explain their requirements in safe handling and storage of hazardous materials.** 1.6
	7 **Review emergency and first-aid procedures and bloodborne pathogens applicable to the workplace.** 1.7
Demonstrate implementation of food service management and leadership functions. 2	1 **Apply principles of purchasing, receiving, and storing in food service operations (e.g. flow of food).** 2.1
	2 **Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.** 2.2
	3 **Practice customer service and interaction to meet or exceed customer expectations, address customer complaints, and establish and maintain positive ocial media presence.** 2.3
	)emonstrate time management principles to achieve food production goals. 2.4

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	5 Analyze contemporary and traditional service styles identifying the variances in staff structure and responsibilities for each. 2.5
	6 Demonstrate back and front of the house management roles in the industry. 2.6
	7 Assess and analyze the types of cost incurred and how to effectively manage and control these costs (food costs, beverage costs, labor costs, & overhead costs). 2.7
	8 Calculate yield percentages, shrinkage, and portion cost. 2.8
	9 Discuss 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. 2.9
Apply the principles of nutrition to food preparation. 3	1 Demonstrate knowledge of nutritional guidelines. 3.1
	2 List food groups and recommended servings in USDA Food Guidelines. 3.2
	3 Discuss dietary guidelines and recommended dietary allowances. 3.3
	4 Interpret food labels in terms of the portion size, ingredients and nutritional value. 3.4
	5 Describe functions of nutrients from food sources. 3.5
	6 Discuss various diets (i.e. food allergies, alternative dieting, vegetarian, vegan, gluten free etc.). 3.6
Enhance career readiness through practicing appropriate skills in classroom and work-related culinary situations. 4	1 Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly workplace objectives. 4.1
	2 Practice appropriate social skills, manners and kitchen etiquette, including use of social media. 4.2
	3 Demonstrate the use of soft skills, leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. 4.3
	4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 4.4
	5 Apply the use of industry technology (ordering, POS, inventory, FOH/BOH Management, Scheduling, Marketing). 4.5
	6 Develop and manage work plans to meet budget guidelines. 4.6
	7 Know and understand the importance of professional ethics in culinary/food related applications. 4.7

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8 **Investigate the areas of legal liability within the hospitality industry (foodborne illness, physical injury, licensing issues, etc.).** 4.8

9 **Demonstrate employability skills in the lab (e.g. timeliness, responsibility, work ethic, cooperation) according to industry standards.** 4.9

10 **Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study.** 4.10

11 **Explore continuing education and employment opportunities for culinary pathways.** 4.11