Kansas CTE

Culinary Arts II - Kansas Hospitality and Tourism Cluster - Course #: 34058

CIP Codes: Restaurant and Event Management (12.0504)

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COMPREHENSIVE STANDARD: 20.0 Integrate knowledge, skills, and practices required for careers in the restaurant and hospitality industry. 8.0 & 14.0

A Benchmark: 20.1 Analyze food safety and sanitation procedures. 20.1

1. Apply food safety and sanitation processes. 20.1.1
2. Practice prevention measures for Hepatitis A, Norovirus, Bacillus Cereus, Listeriosis, Hemorrhagic colitis, Clostridium perfringens, Botulism, Salmonella, Shigellosis, Staphylococcus aureus, Vibrio, Anisakis simplex, Cryptosporidium, Giardia, fungi, Scombroid poisoning, & Ciguatoxin. 20.1.2
3. Monitor standards of personal grooming, hygiene, and hand washing of self and others. 20.1.3
4. Identify ways to prevent allergen free food from being exposed to food allergens during preparation and service process. 20.1.4
5. Demonstrate processes and procedures that will minimize the risk of food being time - temperature abused. (i.e. portion control, temperature logs, cooling process, thawing process, etc.). 20.1.5
6. Practice processes and procedures that will minimize the risk of cross-contamination with food and food contact surfaces. (i.e. using clean and sanitized equipment for each food product, color coded equipment, when to change gloves & wash hands, etc.) 20.1.6
7. Identify when a material safety data sheets (MSDS) is required and the information that must be included. 20.1.7
8. Demonstrate proper chemical handling and storage procedures. 20.1.8

B Benchmark: 20.2 Demonstrate correct use and maintenance of food production equipment and tools. 20.2

1. Operate tools and equipment following safety procedures and OSHA requirements. 20.2.1
2. Demonstrate the correct procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. 20.2.2

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C **Benchmark: 20.3 Demonstrate menu modifications based on standardized recipes to meet consumer needs.** 20.3

1. Use truth-in- menu guidelines to develop menus. 20.3.1
2. Identify menus for special diets. (i.e. diabetic, gluten free, vegetarian, vegan, etc.) 20.3.2
3. Discuss the availability of food and food to table concept on seasonal menus. 20.3.3

D **Benchmark: 20.4 Demonstrate preparations for all menu categories to produce a variety of food products.** 20.4

1. Utilize knife skills in food production and determine the appropriate knife for specific preparation techniques or food item. 20.4.1
2. Determine appropriate cooking methods for a variety of foods. 20.4.2
3. Apply scaling and measuring techniques. 20.4.3
4. Plan and prepare a variety of hors d'oeuvres, entrees, sides, salads, breads, and desserts. 20.4.4
5. Describe baking ingredients and their functions. 20.4.5
6. Analyze techniques that meet quality standards for batters and doughs. 20.4.6
7. Prepare food and baked products that meet quality standards. 20.4.7

E **Benchmark: 20.5 Demonstrate implementation of management functions.** 20.5

1. Analyze positive customer service (meeting or exceeding customer expectations, customer complaints, creating good experience). 20.5.1
2. Demonstrate time management principles to achieve food production goals. 20.5.2
3. Analyze contemporary and traditional service styles identifying the variances in staff structure and responsibilities for each. 20.5.3
4. Demonstrate back and front of the house management roles in the industry. 20.5.4
5. Identify the types of cost incurred and how to effectively manage and control these costs (food costs, beverage costs, labor costs, & overhead costs). 20.5.5
6. Recognize use of baker's formulas. 20.5.6
7. Calculate yield percentages, shrinkage, and portion cost. 20.5.7
8. Identify the factors that affect labor costs (business volume, employee turnover, quality standards, and operational standards. 20.5.8

F **Benchmark: 20.6 Apply the principles of nutrition to food preparation.** 20.6

1. Demonstrate cooking techniques and storage principles for retention of nutrients. 20.6.1

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G **Benchmark: 20.7 Enhance career readiness through practicing appropriate skills in classroom and work related culinary situations.** 20.7

1. Demonstrate appropriate communication skills (verbal, listening, writing) to communication clearly workplace objectives. 20.7.1
2. Practice appropriate social skills, manners and etiquette. 20.7.2
3. Use leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. 20.7.3
4. Solve problems using creativity, innovation and critical thinking skills independently and in teams. 20.7.4
5. Identify how computer applications are used in the hospitality industry and their impact on current industry trends. 20.7.5
6. Develop and manage work plans to meet budget guidelines. 20.7.6
7. Know and understand the importance of professional ethics in culinary/food related applications. 20.7.7
8. Investigate the areas of legal liability within the hospitality industry. (food-borne illness, physical injury, licensing issues, etc.) 20.7.8
9. Demonstrate employability skills in lab and work based experiences (e.g. timeliness, responsibility, work ethic, cooperation). 20.7.9
10. Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills and experiences. 20.7.10