Kansas CTE

Culinary Essentials 16052 (2025)

Analyze career pathways within the food production and food services industries. 1	**1** Explore occupations related to the career pathway. 1.1
	2 Collect and/or display in a personal individualized plan of study (IPS) portfolio personal achievements and experiences related to Culinary Essentials (e.g. SERV Safe certificate, ProStart certificate, FCCLA awards, etc.). 1.2
Practice appropriate employability skills to enhance career readiness. 2	**1** Demonstrate appropriate use of reading, writing, listening, and speaking to communicate clearly in a professional food service environment. 2.1
	2 Practice appropriate social skills, manners and etiquette. 2.2
	3 Use leadership and teamwork skills in collaborating with others to accomplish goals and objectives in a professional food service environment. 2.3
Demonstrate food safety and sanitation procedures. 3	**1** Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 3.1
	2 Recognize food service safety/sanitation program procedures, including first aid and bloodborne pathogens. 3.2
	3 Use knowledge of systems for preventing and reporting foodborne illness (e.g. ServSafe). 3.3
	4 Recognize and interpret the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness. 3.4
	5 Practice standard personal hygiene and wellness procedures (e.g. ServSafe). 3.5
	6 Understand proper purchasing, receiving, storage, and handling of both raw and prepared foods. 3.6
	7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups (e.g. ServSafe). 3.7
	8 dentify and use current types of cleaning and sanitizing materials for proper use e.g. ServSafe). 3.8

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	9 Identify the Occupational Safety and Health Administration (OSHA) Right to Know Law and Safety Data Sheets (SDS) and explain their requirements in safe handling and storage of hazardous materials. 3.9
	10 Understand safe and environmentally responsible waste disposal and recycling methods. 3.10
Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. 4	1 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving. 4.1
	2 Identify, operate, and maintain tools and equipment following industry standard procedures. 4.2
Demonstrate principles of measurement, portion control, and conversions based on standardized recipes. 5	1 Explain the role that standardized recipes play in maintaining product consistency. 5.1
	2 Identify different measuring systems and the abbreviations. 5.2
	3 Distinguish between solid and liquid measurements in the standard and metric systems. 5.3
	4 Utilize standard weights and measures to demonstrate proper measuring techniques using imperial, metric and volume measures. 5.4
	5 Convert recipes to yield smaller and larger quantities to accommodate portion size and overall yield. 5.5
	6 Identify basic conversions of measurements equivalents. 5.6
Demonstrate preparations for a variety of food products. 6	1 Demonstrate precision knife cuts (i.e. Batonnet, Brunoise, Coarse- fine Chop, Diagonal, Dice (small, medium & large), Julienne, Mince, Chiffonade, and Slice). 6.1
	2 Apply scaling and measuring techniques. 6.2
	3 Demonstrate a variety of cooking methods (Moist vs. Dry). 6.3
	4 Demonstrate basic garden manager skills (i.e. salad green cleaning, salad prep, hors d'oeuvres, sandwiches, & cold food prep). 6.4
	5 Demonstrate basic knowledge and/or food preparation of foods in preparation for advanced level techniques (e.g. fruits, vegetables, dairy, grains, soups, stocks, baked goods, desserts, and a variety of animal and plant proteins). 6.5
	6 Prepare a variety of breakfast foods including quick breads. 6.6
	Itilize herbs and spices, marinades, emulsified sauces, oil, and vinegars in a ariety of preparation methods. 6.7

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8 **Identify proper food plating techniques.** 6.8