Kansas CTE

Culinary Essentials - Kansas Hospitality and Tourism Cluster - Course #: 16051

CIP Codes: Restaurant and Event Management (12.0504) Travel and Tourism (52.0901) ---- Family, Community and Consumer Services (19.0799)

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Comprehensive Standard: 8.0 Integrate knowledge, skills, and practices required for careers linked with food production and culinary services 8.0

A **Benchmark: 8.1 Demonstrate food safety and sanitation procedures.** 8.1

1. Identify chemical, physical and biological hazards and the impact they have on food. 8.1.1
2. Identify sources, symptoms, and prevention measures for the five reportable food illnesses as identified in KS food code (i.e. Norovirus, Hep A, Shigella, E Coli, & Salmonella). 8.1.2
3. 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 and store food. 8.1.3
4. Demonstrate personal hygiene and grooming standards. 8.1.4
5. Demonstrate calibration, use and sanitation of a cooking thermometer. 8.1.5
6. Identify common food allergens (e.g. milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products and peanuts/tree nuts). 8.1.6

B **Benchmark: 8.2 Demonstrate industry standards in selecting, using and maintaining food production areas and equipment.** 8.2

1. Identify function of basic food tools, equipment and appliances used for producing and serving foods. 8.2.1
2. Practice safety procedures while operating tools, equipment, and appliances. 8.2.2
3. Demonstrate proper procedures for cleaning, sanitizing, and the storage of equipment and food contact surfaces. 8.2.3

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4 Identify types of knives and cutting equipment used in the food production kitchen. 8.2.4

5 Demonstrate proper knife safety, sanitation, and maintenance. 8.2.5

C Benchmark: 8.3 Interpret information related to a standardized recipe. 8.3

1 Explain the role that standardized recipes play in maintaining product consistency. 8.3.1

2 Identify different measuring systems and the abbreviations. 8.3.2

3 Distinguish between solid and liquid measurements in the standard and metric systems. 8.3.3

4 Utilize standard and metric weights and measures to demonstrate proper measuring techniques. 8.3.4

5 Convert recipes to yield smaller and larger quantities. 8.3.5

6 Identify basic conversions of measurements equivalents. 8.3.6

7 Interpret information on a nutritional label, including impact of serving size. 8.3.7

D Benchmark: 8.4 Examine the principles of food production management and service methods. 8.4

1 Apply effective mise en place practices. 8.4.1

2 Prioritize tasks to be completed. 8.4.2

3 Demonstrate effective time management. 8.4.3

4 Identify service concepts and service styles. 8.4.4

5 Identify the general rules of table settings and service (i.e. serve from the left & remove from the right). 8.4.5

6 Evaluate how nutritional needs and personal preference effects food choices. 8.4.6

E Benchmark: 8.5 Demonstrate common food production skills. 8.5

1 Perform proper knife and cutting equipment production skills. 8.5.1

2 Select the heat transfer method of conduction, conduction, and/or radiation to be used during food production. 8.5.2

3 Identify the foods best suited for dry heat, moist heat and combination cooking methods. 8.5.3

4 Practice techniques using dry heat, moist heat and combination cooking methods. 8.5.4

5 Demonstrate food safety procedures during the food production process. 8.5.5

6 Demonstrate basic food preparation of fruits, vegetables, dairy, grains, and a variety of animal and plant proteins. 8.5.6

7 Compare quality, cost & consistency of convenience vs. from scratch products. 8.5.7

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8 Determine and describe techniques for food preparation that preserve nutrients. 8.5.8

F Benchmark: 8.6 Determine sanitation and safety of food environments 8.6

1 Analyze food related spaces in meeting sanitation and food safety codes and regulations (e.g. senior citizen home safety, early childhood centers, commercial kitchens in schools and/or for profit business). 8.6.1

2 Compare and contrast home, commercial, and institutional food work environments to determine safety to self and others. 8.6.2

3 Evaluate regulation documents as they related to a variety of applications across home and commercial food preparation spaces. 8.6.3

G Benchmark: 8.7 Practice appropriate skills in classroom and work like situations to enhance career readiness. 8.7

1 Demonstrate appropriate use of reading, writing, listening, and speaking to communicate clearly. 8.7.1

2 Practice appropriate social skills, manners and etiquette. 8.7.2

3 Use leadership and teamwork skills in collaborating with others to accomplish goals and objectives. 8.7.3

4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 8.7.4

5 Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 8.7.5

6 Practice employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 8.7.6

7 Investigate occupations related to the career pathway. 8.7.7

8 Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills and experiences. 8.7.8