Kentucky CTE

Family and Consumer Sciences: Culinary Arts I

Assess the impact of the hospitality industry on local and state economies. CAI1	**1 Assess the impact of the hospitality industry on local and state economies.** CAI1
Analyze and revise an employability portfolio. CAI2	**2 Analyze and revise an employability portfolio.** CAI2
Analyze the effect that career demands have on family life. CAI3	**3 Analyze the effect that career demands have on family life.** CAI3
Research the roles of individuals engaged in culinary services. CAI4	**4 Research the roles of individuals engaged in culinary services.** CAI4
Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. CAI5	**5 Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field.** CAI5
Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. CAI6	**6 Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs.** CAI6
Use accepted industry terminology and technical information. CAI7	**7 Use accepted industry terminology and technical information.** CAI7
Pra dre the industry. CAI8	**'ractice grooming and dress requirements of the industry.** CAI8

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Demonstrate knowledge of quality customer service. CAI9	**9 Demonstrate knowledge of quality customer service.** CAI9
Demonstrate table setting and food presentation techniques. CAI10	**10 Demonstrate table setting and food presentation techniques.** CAI10
Use computer-based menu systems to create menu layout and design. CAI11	**11 Use computer-based menu systems to create menu layout and design.** CAI11
Outline steps in establishing an entrepreneurial business such as catering. CAI12	**12 Outline steps in establishing an entrepreneurial business such as catering.** CAI12
Analyze cost and evaluate its relationship to profit. CAI13	**13 Analyze cost and evaluate its relationship to profit.** CAI13
Explore entrepreneurial opportunities and develop a marketing plan. CAI14	**14 Explore entrepreneurial opportunities and develop a marketing plan.** CAI14
Demonstrate use of industry equipment, tools and supplies. CAI15	**15 Demonstrate use of industry equipment, tools and supplies.** CAI15
Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements. CAI16	**16 Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements.** CAI16
De kn	**Demonstrate skills in knife, tool and equipment handling.** CAI17

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equipment handling. CAI17	
Demonstrate proper weighing and measuring techniques. CAI18	18 Demonstrate proper weighing and measuring techniques. CAI18
Practice basic safety including first aid and CPR (cardiopulmonary resuscitation) skills. CAI19	19 Practice basic safety including first aid and CPR (cardiopulmonary resuscitation) skills. CAI19
Demonstrate food handling principles. CAI20	20 Demonstrate food handling principles. CAI20
Practice inventory procedures including first in/first out concept. CAI21	21 Practice inventory procedures including first in/first out concept. CAI21
Examine the applicability of convenience food items. CAI22	22 Examine the applicability of convenience food items. CAI22
Apply menu-planning principles to develop and modify menus. CAI23	23 Apply menu-planning principles to develop and modify menus. CAI23
Demonstrate a variety of cooking methods. CAI24	24 Demonstrate a variety of cooking methods. CAI24
Prepare various CAI25	a meats CAI25A
	b seafood CAI25B
	c poultry CAI25C
Prepare various CAI26	a stocks CAI26A
	b soups CAI26B
	auces CAI26C

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	d gravies CAI26D
Prepare various fruits, vegetables, pasta, and breakfast foods. CAI27	**27 Prepare various fruits, vegetables, pasta, and breakfast foods.** CAI27
Prepare canapés, appetizers, hor d'oeuvres, and garde manger. CAI28	**28 Prepare canapés, appetizers, hor d'oeuvres, and garde manger.** CAI28
Evaluate options when using seasonings and flavorings. CAI29	**29 Evaluate options when using seasonings and flavorings.** CAI29
Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events. CAI30	**30 Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events.** CAI30
Apply the fundamentals of baking to a variety of products. CAI31	**31 Apply the fundamentals of baking to a variety of products.** CAI31
Prepare a variety of gourmet foods including international cuisine. CAI32	**32 Prepare a variety of gourmet foods including international cuisine.** CAI32
Assess employment opportunities and preparation requirements. CAI33	**33 Assess employment opportunities and preparation requirements.** CAI33
Demonstrate written, verbal, and non-verbal communication skills. CAI34	**34 Demonstrate written, verbal, and non-verbal communication skills.** CAI34
Apply time management skills. CAI35	**35 Apply time management skills.** CAI35
Pr HA Skip to main content .	**Practice and implement HACCP (Hazardous Analysis Critical Control Point) concepts.** CAI36

Analysis Critical Control Point) concepts. CAI36	
Examine opportunities for acquiring industry certifications. CAI37	**37** **Examine opportunities for acquiring industry certifications.** CAI37
Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAI38	**38** **Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development.** CAI38
Apply math, science, English/language arts, and communication skills within technical content. CAI39	**39** **Apply math, science, English/language arts, and communication skills within technical content.** CAI39