Kentucky CTE

Family and Consumer Sciences: Culinary Arts II

Assess importance of global food production and food service technologies. CAII1	**1 Assess importance of global food production and food service technologies.** CAII1
Research the roles and functions of individuals engaged in food production and food service careers. CAII2	**2 Research the roles and functions of individuals engaged in food production and food service careers.** CAII2
Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. CAII3	**3 Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs.** CAII3
Demonstrate use of current technology required by industry. CAII4	**4 Demonstrate use of current technology required by industry.** CAII4
Practice culinary skills through work-based learning opportunities. CAII5	**5 Practice culinary skills through work-based learning opportunities.** CAII5
Demonstrate knowledge of quality customer service. CAII6	**6 Demonstrate knowledge of quality customer service.** CAII6
Outline steps in establishing an entrepreneurial bu ca	**7 Outline steps in establishing an entrepreneurial business such as catering.** CAII7

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Demonstrate knowledge of cost analysis and its relationship to profit. CAII8	**8 Demonstrate knowledge of cost analysis and its relationship to profit.** CAII8
Demonstrate use of equipment, tools, and supplies required by the industry CAII9	**9 Demonstrate use of equipment, tools, and supplies required by the industry** CAII9
Demonstrate knowledge of factors that contribute to food borne illnesses. CAII10	**10 Demonstrate knowledge of factors that contribute to food borne illnesses.** CAII10
Practice food service safety and sanitation procedures. CAII11	**11 Practice food service safety and sanitation procedures.** CAII11
Demonstrate proper weighing and measuring techniques. CAII12	**12 Demonstrate proper weighing and measuring techniques.** CAII12
Practice grooming and dress requirements of the industry. CAII13	**13 Practice grooming and dress requirements of the industry.** CAII13
Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements. CAII14	**14 Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements.** CAII14
Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills. CAII15	**15 Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills.** CAII15
Use computer-based menu systems to create menu layout and design. CAII16	**16 Use computer-based menu systems to create menu layout and design.** CAII16

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Prepare quantities of food and evaluate cooking applications. CAII17	**17 Prepare quantities of food and evaluate cooking applications.** CAII17
Prepare quantities of food and evaluate baking applications. CAII18	**18 Prepare quantities of food and evaluate baking applications.** CAII18
Prepare a variety of hot and cold beverages. CAII19	**19 Prepare a variety of hot and cold beverages.** CAII19
Practice inventory procedures including first in/first out concept, date markings, and specific record keeping. CAII20	**20 Practice inventory procedures including first in/first out concept, date markings, and specific record keeping.** CAII20
Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques. CAII21	**21 Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques.** CAII21
Analyze roles of employees in the front and back of the house operations. CAII22	**22 Analyze roles of employees in the front and back of the house operations.** CAII22
Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties. CAII23	**23 Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties.** CAII23
Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and sp of in-	**24 Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and special events in the role of student manager for in-school events or outside worksite events.** CAII24

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outside worksite events. CAII24	
Present food proposals or banquet event orders to clients with effective marketing techniques. CAII25	25 Present food proposals or banquet event orders to clients with effective marketing techniques. CAII25
Design and use garnishing and display techniques to create a food display for various occasions and events. CAII26	26 Design and use garnishing and display techniques to create a food display for various occasions and events. CAII26
Project profit and loss including CAII27	a labor CAII27A b food CAII27B c capital CAII27C d other costs CAII27D
Update employability portfolio. CAII28	28 Update employability portfolio. CAII28
Demonstrate employability and social skills relevant to the career cluster. CAII29	29 Demonstrate employability and social skills relevant to the career cluster. CAII29
Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAII30	30 Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAII30
Apply math, science, and communication skills within technical content. CAII31	31 Apply math, science, and communication skills within technical content. CAII31