

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 business such as catering. [CAII7](#)

7 Outline steps in establishing an entrepreneurial business such as catering. [CAII7](#)

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

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 special events in the role of student manager for in-school events or

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

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