Maryland CTE Programs of Study

Culinary Arts III (2025)

INTRODUCTION 2

A Career and Technical Education (CTE) instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions. 2.A

B The Hospitality, Events, & Tourism Career Cluster is dedicated to careers in the service, operation, and management of establishments involved in the preparation and serving of food and drinks with significant emphasis on providing exceptional culinary experiences and delivering high-quality customer service. These establishments vary widely, encompassing independently owned restaurants, nationwide restaurant chains, noncommercial dining facilities, bakeries, and catering services. Professionals in this career cluster span all aspects and levels of food preparation, including beverage specializations, as well as restaurant management, operations support, and health and safety. 2.B

C The Culinary Arts Program of Study offers high school students a comprehensive education in culinary techniques, food safety, and restaurant management, preparing them for careers in the Hospitality, Events, & Tourism Career Cluster. This program emphasizes the service, operation, and management of food establishments that allows students to progress through a structured curriculum, gaining hands-on experience, refining culinary skills, and developing a deep understanding of high-quality customer service, sanitation, and food preparation. 2.C

D Culinary Arts III introduces students to leadership skills in a kitchen setting, preparing them to manage small teams effectively. By the end of Culinary Arts III, students will be prepared to earn the ProStart Certificate of Achievement or the ACF Certified Fundamentals Cook certification, enhancing their readiness for more specialized culinary careers. 2.D

E Students will participate in at least two Career-Connected Education and Work-Based Learning experiences in this course, which might include informational interviews or job shadowing relevant to the program of study. 2.E

F Students are encouraged to participate in extended learning experiences through aligned Career and Technical Student Organizations (CTSOs). CTSOs are a cocurricular requirement in the Carl D. Perkins Act, and alignment to CTSO activities is an expectation for CTE programs in the state of Maryland. 2.F

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SKILLS 3

The student demonstrates the necessary skills for career development, maintenance of employability, and successful completion of course outcomes. The

student is expected to: 3.A

1. Identify and demonstrate positive work behaviors that enhance employability and job advancement, such as regular attendance, promptness, proper attire, maintenance of a clean and safe work environment, and pride in work. 3.A.1
2. Demonstrate positive personal qualities such as flexibility, open-mindedness, initiative, active listening, and a willingness to learn. 3.A.2
3. Employ effective reading, writing, and technical documentation skills. 3.A.3
4. Solve problems using critical thinking techniques and structured troubleshooting methodologies. 3.A.4
5. Demonstrate leadership skills and collaborate effectively as a team member. 3.A.5
6. Implement safety procedures, including proper use of software and following privacy guidelines. 3.A.6
7. Exhibit an understanding of legal and ethical responsibilities in the culinary field, following copyright laws and regulations. 3.A.7
8. Demonstrate time-management skills and the ability to prioritize tasks in a technical setting. 3.A.8

B The student identifies various career pathways in the culinary and food service field. The student is expected to: 3.B

1. Develop a career plan that includes the necessary education, certifications, job skills, and experience for specific roles in culinary arts. 3.B.1
2. Create a professional resume and portfolio that reflect skills, projects, certifications, and recommendations. 3.B.2
3. Demonstrate effective interview skills for roles in baking and food service. 3.B.3

C The student develops technology and digital literacy skills. The student is expected to: 3.C

1. Use technology as a tool for research, organization, communication, and problem-solving. 3.C.1
2. Use digital tools, including computers, mobile devices, collaboration platforms, and cloud services, to access, manage, and create information. 3.C.2
3. Demonstrate proficiency in using emerging and industry-standard technologies, including culinary skills and applying creative techniques to create visually appealing and tasteful products. 3.C.3
4. Understand ethical and legal considerations for technology use, including the principles of data protection, copyright, and responsible technology use. 3.C.4

D The student integrates core academic skills into culinary practices. The student is expected to: 3.D

1. Demonstrate the use of clear communication techniques, both written and verbal, that are consistent with industry standards. 3.D.1

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2 Apply English concepts such as writing informative texts when documenting the design process and articulating goals. 3.D.2

3 Use mathematical concepts for measurement and conversion (Fahrenheit vs. Celsius), ratios and proportions as well as fraction and decimal conversions. 3.D.3

E The student demonstrates the necessary skills to apply advanced food safety and sanitation principles in a professional culinary environment. The student is expected to: 3.E

1 Conduct regular safety and sanitation audits to ensure compliance with health regulations and industry standards. 3.E.1

2 Develop and implement protocols for allergen awareness and safe handling procedures to protect guests with dietary restrictions. 3.E.2

3 Identify potential contamination risks and apply corrective actions to maintain a safe kitchen environment. 3.E.3

4 Demonstrate advanced knowledge of foodborne illness prevention and outbreak response measures. 3.E.4

5 Practice and model the principles of Hazard Analysis Critical Control Points (HACCP) for maintaining food safety. 3.E.5

F The student demonstrates refined culinary techniques and artistic presentation skills for high-quality culinary experiences. The student is expected to: 3.F

1 Execute advanced cooking techniques, such as sous-vide, braising, and emulsification, with precision and consistency. 3.F.1

2 Use complex flavor-building techniques, such as reductions, infusions, and seasoning layering, to enhance dishes. 3.F.2

3 Experiment with food presentation, including plating, color balance, and garnishing, to create visually appealing culinary experiences. 3.F.3

4 Prepare menu items that integrate advanced flavor profiles, textures, and ingredient combinations. 3.F.4

5 Adapt and innovate recipes by incorporating seasonal ingredients and culinary trends. 3.F.5

G The student applies advanced menu planning and costing techniques to develop cost- effective and high-quality menus. The student is expected to: 3.G

1 Design multi-course menus that balance flavor, texture, and nutritional requirements for diverse audiences. 3.G.1

2 Apply cost analysis skills to determine portion costs and make adjustments to ensure profitability. 3.G.2

3 Use mathematical concepts to calculate yield percentages, adjust recipes, and determine ingredient needs. 3.G.3

4 Explore alternative ingredients and substitutions to maintain budget constraints while achieving desired outcomes, including evaluating nutritional aspects of recipes and propose modifications to improve healthy lifestyles. 3.G.4

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5 Conduct market research to understand consumer preferences and integrate findings into menu development, including analyzing customer feedback to improve the nutritional profile and guest satisfaction of offerings. 3.G.5

H The student demonstrates effective management and leadership skills necessary for culinary operations. The student is expected to: 3.H

1 Develop and lead team roles in kitchen operations, demonstrating skills in delegation, supervision, and quality control. 3.H.1

2 Apply conflict resolution and problem-solving skills to address challenges in a professional kitchen environment. 3.H.2

3 Implement inventory management systems, tracking product use and adjusting purchasing to minimize waste. 3.H.3

4 Demonstrate knowledge of staff scheduling, task prioritization, and time management in kitchen operations. 3.H.4

5 Model professional communication, motivating and mentoring team members to achieve shared culinary goals. 3.H.5

I The student integrates customer service principles with culinary excellence to enhance guest satisfaction. The student is expected to: 3.I

1 Apply knowledge of hospitality and service etiquette to provide exceptional dining experiences for guests. 3.I.1

2 Practice customer engagement techniques to understand and fulfill guest preferences and dietary needs. 3.I.2

3 Respond to guest feedback with professionalism, making adjustments to service practices when necessary. 3.I.3

4 Demonstrate cultural awareness and sensitivity in menu offerings and customer interactions. 3.I.4

5 Practice upselling techniques and menu knowledge to enhance guest satisfaction and increase revenue. 3.I.5

J The student prepares for a work-based learning experience by demonstrating professional skills in a culinary context. The student is expected to: 3.J

1 Develop a professional resume, portfolio, or skills showcase highlighting culinary and managerial competencies. 3.J.1

2 Practice interview skills and demonstrate knowledge of workplace expectations in culinary settings. 3.J.2

3 Set career-related goals for a work-based learning experience, including specific skills to develop and refine. 3.J.3

4 Identify and research potential career paths in the culinary and hospitality industry, exploring required certifications and skills. 3.J.4

5 Demonstrate readiness to apply learned skills in a real-world environment by performing mock simulations of common culinary tasks. 3.J.5

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6 Demonstrate essential soft skills—including conflict resolution, guest service, teamwork, and effective interpersonal communication—needed to succeed in professional culinary environments. 3.J.6

K The student demonstrates advanced baking and pastry arts skills, preparing for industry certification. The student is expected to: 3.K

1 Identify tools, small and large equipment used in a commercial bakeshop and demonstrate safe, sanitary, and correct handling. 3.K.1

2 Identify baking ingredients and explain their function in baking and pastry formulations. 3.K.2

3 Demonstrate math skills for baking, including scaling, measuring, and baker's percentage calculations. 3.K.3

4 Describe the variety of cake types and icings and the methods used to prepare them. 3.K.4

5 Prepare a variety of cakes using multiple mixing methods and apply a range of icings and toppings. 3.K.5

6 Demonstrate basic cake decorating techniques, including piping and smooth icing application. 3.K.6

7 Describe assorted pastry items including pate a choux, meringue, phyllo, and batters (e.g., pancakes, crepes). 3.K.7

8 Prepare assorted pastry items and evaluate the finished quality in terms of taste, texture, and presentation. 3.K.8

9 Demonstrate safety and sanitation practices throughout all baking and pastry processes. 3.K.9