Massachusetts CTE

Culinary Arts (2025)

Health & Safety Standards

1 **Safety and Health in a Culinary Arts Environment: Students will apply health and safety practices in a culinary environment, using OSHA guidelines, safely operating equipment, and implementing safety protocols for emergency response, sanitation, and ergonomics to prevent accidents and reduce health risks.** 1

- a Identify, describe, and demonstrate the effective use of Safety Data Sheets (SDS) to meet documentation requirements. 1.A
- b Locate emergency equipment, e.g., first aid kit, fire extinguisher, and review the emergency action and response plan, including labels and signage, following OSHA's Hazard Communication Standard (HAZCOM). 1.B
- c Identify and compile contact information for relevant health and safety agencies and resources to incorporate into the emergency response plan. 1.C
- d Demonstrate safe dress and use of relevant safety gear, personal protective equipment (PPE), e.g., safety equipment, heat resistant gloves, proper footwear, hearing and eye protection. 1.D
- e Demonstrate safe body mechanics, including proper lifting techniques and ergonomics to prevent injury, e.g., adjustable workstations. 1.E
- f Describe types of cleaners and sanitizers used in a modern culinary operation and evaluate their effectiveness for food safety. 1.F
- g Develop a cleaning and sanitizing schedule for foodservice equipment and facilities, integrating current best practices and technology. 1.G
- h Analyze the potential hazards of chemicals used in the culinary facility, considering factors such as toxicity, reactivity, and environmental impact. 1.H
- i Handle, store, dispose of, and recycle hazardous, flammable, and combustible materials, according to EPA, OSHA, and product specifications. 1.I
- j Demonstrate the safe use, storage, and maintenance of equipment in the lab and classroom, e.g., the OSHA Lockout/Tagout Program (LOTO). 1.J
- k Describe safety practices and procedures to be followed when working with and around electricity, e.g., ground fault circuit interrupter (GFCI) and frayed wiring. 1.K
- l Understand and apply fire safety protocols, including the identification of fire hazards, appropriate evacuation procedures, and the correct use of fire extinguishers. 1.L
- ɲ Identify and describe potential consequences for non-compliance with appropriate health and safety regulations. 1.M

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Technical & Integrated Academic Standards

2 **Role of Culinary Arts Professionals in Society: Students will assess the evolving role of culinary arts professionals in society, apply knowledge of regulatory frameworks and agencies governing the field, and recommend strategies to adapt to emerging trends, regulations, and technologies reshaping culinary practices.** 2

- a Examine the evolution of culinary arts, from traditional cooking methods and recipes to modern, innovative approaches, discussing how major developments, such as the rise of food media, global cuisine trends, health-conscious dining, and the use of technology, have reshaped culinary practices. 2.A
- b Evaluate how culinary arts professionals are leveraging digital platforms and mass media to communicate food trends, market their businesses, and influence consumer behavior, including how these professionals use social media, television, and food blogs to shape public perceptions of food and dining experiences. 2.B
- c Evaluate the role of regulatory bodies, such as the Food and Drug Administration (FDA), local health departments, and food safety agencies, in enforcing standards related to food safety, labeling, and hygiene, and identify key regulations like the Food Safety Modernization Act (FSMA) and the Nutritional Labeling and Education Act (NLEA) that protect consumers from unsafe or misleading food practices. 2.C
- d Examine the role and impact of sustainable food practices in the culinary arts, including the focus on local sourcing, farm-to-table movements, food waste reduction, and eco-friendly culinary practices, while considering the regulatory requirements and environmental implications. 2.D
- e Analyze the influence of global and multicultural culinary trends on professional chefs, examining how they incorporate international flavors, ingredients, and techniques into their menus, and apply cultural sensitivity and authenticity in food preparation and marketing. 2.E
- f Examine the impact of emerging culinary technologies, such as kitchen automation, 3D food printing, lab-grown meats, AI in recipe development, and food delivery innovations like drones, in shaping the future of food preparation, service, and sustainability. 2.F

3 **Food Safety: Students will apply modern food safety practices, including HACCP, preventive controls, and emerging technologies, to prevent foodborne illnesses, contamination, and time-temperature abuse, while ensuring compliance with industry standards and sustainability practices.** 3

- a Analyze the Hazard Analysis Critical Control Point (HACCP) system and evaluate modern preventive control systems, such as Preventive Control Plans (PCPs), for minimizing the risk of foodborne illnesses. 3.A
- b Integrate modern food safety technologies, including digital CCP systems and real-time data monitoring tools, into food safety practices. 3.B
- c Evaluate microorganisms associated with food spoilage and illnesses, and explore emerging methods for controlling their growth, such as high-pressure processing and food irradiation. 3.C
- l Assess symptoms and prevention methods for foodborne illnesses, such as Salmonella, E. coli, and Listeria, considering recent research, food traceability systems (including blockchain), and industry trends. 3.D

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e Conduct a self-inspection of sanitation practices, incorporate modern technologies for cleaning and sanitizing, and ensure compliance with up-to-date industry and OSHA standards. 3.E

f Compare compliance requirements for sanitation and health inspections and propose strategies to align with current regulatory guidelines. 3.F

g Demonstrate personal hygiene standards and food safety behaviors that model professional practices in the culinary environment. 3.G

h Evaluate cross-contamination risks and implement procedures to prevent contamination at each stage of food handling, including hot holding, cold holding, self-service areas, and customer service. 3.H

i Apply best practices, such as color-coding systems and UV sterilization, to ensure the safety of potentially hazardous foods. 3.I

j Identify common food allergens in food service, implement allergen-free kitchen systems, and design allergen-free dishes to meet the needs of customers with food allergies. 3.J

k Identify signs of food spoilage and contamination and apply appropriate storage and handling practices to mitigate risks. 3.K

l Outline the specific requirements for the safe receipt and storage of raw and prepared foods to ensure compliance with modern food safety protocols. 3.L

m Identify risks specific to vulnerable populations, such as the elderly, pregnant women, and immunocompromised individuals, and design tailored food safety strategies to mitigate these risks. 3.M

n Classify foods that are most susceptible to contamination and explain methods for preventing them from becoming unsafe. 3.N

o Demonstrate techniques to prevent time-temperature abuse using smart devices for real-time monitoring throughout the food flow and apply thermometer calibration techniques for receiving, storing, preparing, cooking, and reheating foods in accordance with industry and OSHA standards. 3.O

p Implement food safety protocols for emerging food service trends, such as delivery services, self-service stations, and the growing demand for contactless service. 3.P

q Incorporate food safety strategies within the framework of sustainability, including waste reduction, eco-friendly packaging, and the reduction of carbon footprints in food service operations. 3.Q

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4 **Introduction to Culinary Skills: Students will be able to apply foundational culinary skills by demonstrating basic kitchen techniques, equipment use, terminology, food preparation methods, and effective menu planning, while ensuring adherence to safety standards and industry practices.** 4

a Demonstrate safe and efficient operation of hand tools and kitchen equipment, emphasizing correct techniques and safety standards. 4.A

b Define and apply industry terminology used in food service, including terms related to cooking techniques, equipment, and measurements, e.g., mise en place, al dente, julienne. 4.B

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c Demonstrate the use of labor-saving products in food service, identifying their benefits in improving efficiency and applying them to enhance kitchen operations. 4.C

d Explain and demonstrate the proper use of liquid and dry measures for accurate ingredient portions. 4.D

e Identify and explain the different types of ingredients used in cooking and baking. 4.E

f Read, analyze, and follow a standard recipe to ensure accurate ingredient usage and cooking methods. 4.F

g Demonstrate the principles of mise en place to organize a workstation for effective food preparation, including setting up and organizing kitchen stations, e.g., garde manger, sauté, pastry, efficiently, ensuring proper workflow, communication between team members, and adherence to safety and sanitation standards. 4.G

h Demonstrate proper knife skills according to industry standards, focusing on cutting techniques, safety, and accuracy. 4.H

i Plan a menu based on specific criteria, including dietary requirements, seasonality, and balance of flavors, while considering portion sizes and cost. 4.I

j Understand the basics of supply chain management for a culinary business, including sourcing ingredients, managing inventory, and maintaining vendor relationships to control costs and maintain quality. 4.J

k Demonstrate ordering food products by evaluating quality, price, and supplier options, and ensuring timely delivery to meet menu requirements. 4.K

l Inspect food deliveries for quality, proper packaging, and the correct quantities, and report any issues such as spoilage or incorrect items. 4.L

m Calculate the total cost of a recipe by determining the cost of each ingredient, adjusting for portion sizes, and determining the final cost per serving for menu pricing. 4.M

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5 **Dining Room Service Operations: Students will demonstrate proficiency in dining room operations by performing tasks, such as setting up tables and stations, executing service sequences, managing customer interactions, and fulfilling various roles including cashier, expediter, and supervisor, while maintaining high standards of hospitality and professionalism.** 5

a Set up tables for service, ensuring proper placement of tableware, glassware, and linens according to restaurant standards. 5.A

b Set up various dining room stations for service, e.g., beverages, condiments, bread, salads, etc., ensuring accessibility and organization. 5.B

c Arrange and maintain buffet tables, ensuring proper food presentation, temperature control, and cleanliness throughout service. 5.C

d Conduct a pre-meal meeting to discuss service expectations, menu details, and customer preferences with the dining team. 5.D

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e Prepare and maintain restaurants and workstations for dining room service, ensuring they are fully stocked and organized. 5.E

f Identify the sequence and steps of service, including those for banquet and catering, and execute them accordingly. 5.F

g Ensure proper sanitation and health standards in the dining room, including cleaning protocols, allergen awareness, and safe food handling practices, to maintain a safe and clean environment for guests. 5.G

h Identify and perform all methods of service, e.g., plated, family style, buffet, a la carte. 5.H

i Set up and break down hot and cold buffets, ensuring all items are at the proper temperature and are neatly arranged for guests. 5.I

j Prepare tray service, ensuring food and drinks are organized for delivery, and trays are neatly arranged and balanced. 5.J

k Demonstrate cashier duties, including processing payments through various methods (cash, credit/debit cards, digital wallets, mobile payments), handling cash, providing receipts, and following proper cash handling procedures while ensuring accuracy and security. 5.K

l Demonstrate the duties of an expediter, coordinating between kitchen and dining room staff to ensure timely and accurate delivery of orders, while ensuring food is presented according to hygiene and cleanliness standards. 5.L

m Demonstrate the duties of a dining room supervisor, including overseeing staff, ensuring quality service, and addressing customer concerns. 5.M

n Perform host or hostess duties, including greeting guests, managing reservations using digital platforms or reservation software, and ensuring a smooth seating process by efficiently utilizing technology to track guest arrivals, preferences, and seating arrangements. 5.N

o Explain methods used to accommodate customers with special needs or requests, ensuring a positive dining experience. 5.O

p Analyze customer experience strategies to enhance satisfaction, build customer loyalty, and increase retention rates, focusing on customer service excellence and memorable dining experiences 5.P

q Manage the dining room floor plans to optimize seating arrangements for efficiency and guest comfort. 5.Q

r Demonstrate a function setup using a banquet event order, including preparing the dining area to meet event specifications. 5.R

s Compare the differences between a la carte and banquet food service, explaining how service and kitchen operations differ in each setting. 5.S

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6 **Kitchen Maintenance and Utility Services: Students will be able to manage kitchen maintenance and utility services, including proper dishware storage, effective use of dishwashing equipment, efficient waste disposal, while maintaining hygiene, safety, and sustainability standards in the kitchen.** 6

a Safely store clean dishware, utensils, and glassware in appropriate locations, ensuring they are free from contamination and ready for use. 6.A

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b Operate industrial dishwashing machines according to standard operating procedures (SOPs), including loading, unloading, and performing routine maintenance checks for optimal functionality. 6.B

c Sort and dispose of kitchen waste (organic, recyclable, and general waste) in a manner that aligns with health standards and sustainability practices, including reducing food waste. 6.C

d Ensure dishwashing water is maintained at the correct temperature for sanitizing and cleaning purposes, following recommended guidelines. 6.D

e Use appropriate cleaning chemicals for dishwashing, sanitizing, and equipment cleaning, following safety guidelines and ensuring correct dilution and application to avoid contamination or damage. 6.E

f Conduct regular deep cleaning of kitchen areas, including behind and under equipment, using appropriate tools, cleaning agents, and techniques to ensure a sanitary environment. 6.F

g Practice proper personal hygiene, including washing hands, wearing gloves, and maintaining clean work attire, while performing utility services. 6.G

h Follow safety protocols while operating dishwashing machines, cleaning chemicals, and other utility equipment to prevent injury or accidents. 6.H

i Participate in regular training on kitchen maintenance and utility services, including handling equipment, chemicals, and safety protocols. 6.I

j Inspect dishwashing machines, cleaning equipment, and kitchen tools for wear and tear, reporting any issues promptly to prevent disruptions. 6.J

k Implement energy and water conservation practices to reduce consumption while maintaining kitchen hygiene, incorporating sustainability practices to minimize environmental impact. 6.K

l Maintain proper documentation of cleaning, maintenance, and inspection schedules to ensure accountability and consistency, utilizing technology or digital tools for tracking if applicable. 6.L

m Conduct quality control checks on dishware, utensils, and glassware before storage or use to ensure they meet cleanliness standards. 6.M

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7 **Fundamentals of Nutrition: Students will apply foundational nutrition knowledge to identify food groups, understand macronutrients and micronutrients, create balanced meals, manage portion control, interpret food labels, and address dietary restrictions and special needs while maintaining flavor and nutrition.** 7

a Identify the food groups in the current USDA Food Guide My Plate and the recommended daily servings from each and explain the role of each group in a balanced diet. 7.A

b Define calories (Kcal), macro and micronutrients, and provide examples of common food sources for each nutrient, including the impact of these on health and energy levels. 7.B

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c Describe a balanced diet and outline methods for weight loss while maintaining a balanced diet, with an emphasis on the importance of nutrient density in food choices. 7.C

d Define RDA (Recommended Dietary Allowances) guidelines and how they relate to individual needs for nutrients based on factors like age, activity level, and health conditions. 7.D

e Summarize information provided on food labels, interpreting nutritional facts, ingredients, and serving sizes to make informed food choices in both home and professional kitchens. 7.E

f Identify common food allergies, e.g., gluten, dairy, nuts, and suggest appropriate substitutions, ensuring that dietary restrictions are met without compromising flavor or nutrition. 7.F

g Identify and understand recommended portions of food groups in a balanced diet and demonstrate the ability to apply portion control techniques in both menu planning and food preparation. 7.G

h Identify and prepare foods to meet special dietary needs, e.g., vegetarian, vegan, gluten-free, low-sodium, incorporating nutritional knowledge into recipe development and preparation. 7.H

i Explain the importance of hydration and the role of water in overall health, ensuring that hydration is considered when creating balanced meals. 7.I

j Apply knowledge of nutrition to create balanced, flavorful meals, incorporating a variety of nutrients in appropriate portions while maintaining the culinary integrity of dishes. 7.J

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8 **Culinary Math and Measurement Skills: Students will apply mathematical concepts and measurement techniques to accurately prepare ingredients, scale recipes, calculate food costs, and ensure consistency in culinary production, developing essential skills for both cooking and baking processes.** 8

a Identify and convert between different units of measurement, e.g., ounces to cups, grams to pounds, milliliters to teaspoons, commonly used in the culinary field, ensuring consistency and accuracy in food preparation. 8.A

b Demonstrate scaling recipes up or down based on the number of servings required, adjusting ingredient quantities, and maintaining the correct proportions for consistency. 8.B

c Demonstrate accurately weighing ingredients using both digital and mechanical scales, understanding the importance of weight for consistency in baking and other culinary preparations. 8.C

d Understand the difference between volume measurements, e.g., cups, teaspoons, and weight measurements, e.g., ounces, grams, and apply them appropriately for different recipes. 8.D

e Calculate the cost of ingredients based on unit prices and understand how to break down ingredient costs per portion for recipe costing. 8.E

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Demonstrate converting cooking temperatures between Fahrenheit and Celsius, ensuring proper cooking methods and food safety standards. 8.F

g Apply knowledge of fractions to divide recipes, scale ingredients, or adjust portion sizes. 8.G

h Calculate cooking and preparation times based on serving size and cooking method, ensuring that food is prepared within the necessary time frame. 8.H

i Use ratios and proportions to ensure proper ingredient balance and maintain consistent product quality e.g., use a 2:1 ratio for making vinaigrette and adjust ingredient quantities when increasing or decreasing the batch size. 8.I

j Demonstrate correct measuring techniques for both dry and liquid ingredients, including the use of appropriate tools (measuring spoons, cups, and scales) for accuracy. 8.J

k Apply basic mathematical formulas to adjust ingredient quantities, cooking times, and temperature based on varying recipe requirements or kitchen needs, e.g., use basic algebra to solve for unknown quantities when a recipe needs to be adjusted based on specific portion sizes. 8.K

l Understand and apply the appropriate ratios of ingredients for various baked goods, e.g., flour to water, fat to flour, to ensure desired texture and consistency, e.g., apply the 3:2:1 ratio (flour:fat:sugar) for making pie dough, adjusting based on the desired dough consistency. 8.L

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9 **Fundamental Cooking Techniques and Culinary Skills Students will apply essential culinary skills to demonstrate various cooking methods, prepare grains, legumes, meats, seafood, and sandwiches, and create stocks, sauces, soups, and appetizers, ensuring proper techniques, flavor balance, and presentation while adhering to industry standards.** 9

a Describe and demonstrate different cooking methods, such as baking, roasting, braising, broiling, deep-frying, grilling, griddling, pan-frying, poaching, sautéing, steaming, and stewing. 9.A

b Identify each cooking method and explain the differences in their applications, including heat transfer and ideal food types for each method. 9.B

c Demonstrate each cooking method safely and efficiently, ensuring that all food is cooked to the appropriate internal temperature and consistency. 9.C

d Identify, prepare, and cook various grains, including rice, quinoa, and barley, ensuring proper texture and flavor. 9.D

e Identify, prepare, and cook legumes, such as beans, lentils, and peas, incorporating proper soaking and cooking techniques. 9.E

f Identify, prepare, and cook different starches, including potatoes and pasta, following guidelines for optimal texture and taste. 9.F

g Identify and prepare various stocks, including brown, white, fish, and vegetable stocks, understanding their role in flavor bases. 9.G

h Identify and prepare the five mother sauces (béchamel, velouté, espagnole, hollandaise, and tomato), as well as their intermediate and small derivatives. 9.H

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Prepare non-roux-based sauces, incorporating alternative thickening agents, such as cornstarch or egg yolks, where appropriate. 9.I

j Identify and use various thickening agents, including roux, cornstarch, and arrowroot. 9.J

k Prepare different types of soups, including thick soups, clear soups, and specialty soups, demonstrating proper techniques for texture and flavor balance. 9.K

l Identify various cuts and types of meat, including beef, pork, lamb, and poultry, and understand their characteristics for different cooking methods. 9.L

m Cut and prepare meats for various cooking methods, such as grilling, roasting, braising, and pan-frying, ensuring proper portioning and knife skills. 9.M

n Identify various types of seafood, including fish and shellfish, and demonstrate the correct techniques for filleting, cleaning, and cooking. 9.N

o Prepare seafood using appropriate cooking methods, such as poaching, grilling, and steaming, ensuring optimal texture and flavor. 9.O

p Identify different types of sandwiches, including cold and hot varieties, and understand the basic components of bread, fillings, and spreads. 9.P

q Prepare basic and specialty sandwiches, ensuring proper assembly, ingredient selection, and presentation. 9.Q

r Identify and prepare breakfast meats, including bacon, sausage, and ham, using appropriate cooking methods for each. 9.R

s Identify and prepare eggs using various techniques, including scrambling, frying, poaching, and boiling, and ensure proper cooking times and temperatures. 9.S

t Identify and prepare cereals and batter products, including pancakes, waffles, and crepes, ensuring consistency in texture and flavor. 9.T

u Identify tools and equipment used in garde manger, including knives, cutting boards, and refrigeration techniques. 9.U

v Prepare fruit and vegetable dishes and garnishes, demonstrating knife skills and presentation techniques. 9.V

w Present food using various buffet techniques, focusing on portion control, arrangement, and aesthetic appeal. 9.W

x Prepare hot and cold appetizers and hors d'oeuvres, ensuring creativity and balance of flavors. 9.X

y Prepare various marinades, salads, and dressings, understanding flavor profiles and balancing ingredients. 9.Y

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10 Culinary Health, Global Techniques, and Presentation Skills: Students will apply global cooking techniques, adapt methods for healthier cooking options, incorporate nutritional awareness in meal preparation, and demonstrate efficient time management, organization, and plating skills to create balanced, aesthetically pleasing dishes. 10

a Identify and demonstrate healthier cooking alternatives, such as grilling, steaming, poaching, and roasting, as compared to methods like deep-frying or pan-frying, focusing on preserving flavor and texture. 10.A

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b Adapt cooking methods to preserve the nutritional value of ingredients, minimizing fat and calorie content while maximizing flavor and texture, ensuring dishes are both healthy and satisfying. 10.B

c Explain the nutritional differences between various cooking methods, e.g., steaming vs. deep-frying, emphasizing how each method affects nutrient retention, e.g., vitamins, minerals, and antioxidants. 10.C

d Identify ways to incorporate balanced nutrition into dishes by utilizing healthy fats, whole grains, lean proteins, and ample vegetables, considering dietary restrictions and food trends. 10.D

e Prioritize tasks to ensure smooth kitchen operations, organizing food preparation processes to ensure efficiency, especially in time-sensitive situations like dinner service. 10.E

f Organize mise en place and cooking stations to ensure the timely execution of dishes, especially during high-pressure situations, such as a dinner service or large events. 10.F

g Demonstrate regional cooking techniques from various cultures, such as grilling from Latin America or stir-frying from East Asia, applying them to dishes while maintaining authenticity. 10.G

h Adapt traditional cooking methods to modern kitchens, incorporating global flavors and ingredients to enhance dishes, and utilizing modern technology to refine traditional techniques. 10.H

i Experiment with international flavor profiles and incorporate them into fusion dishes, applying contemporary global trends to enhance cooking styles. 10.I

j Apply advanced plating techniques to enhance the visual appeal of dishes, ensuring that they are aesthetically pleasing and balanced in terms of color, texture, and composition. 10.J

k Use garnishes, sauces, and artistic touches to elevate the presentation of each dish, creating a restaurant-quality visual experience while maintaining portion control. 10.K

l Practice different presentation styles, such as buffet-style service, plated dishes, and family-style plating, with an emphasis on portion control and arrangement. 10.L

m Understand the influence of cultural backgrounds on cooking techniques and flavor profiles, including methods like grilling, braising, or fermenting used in specific regions, and incorporate them thoughtfully into dishes. 10.M

n Demonstrate knowledge of regional cuisines, including traditional dishes, cooking styles, and the use of local, seasonal ingredients to enhance flavor and authenticity, and adapt these to modern culinary trends. 10.N

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11 **Fundamentals of Baking and Pastry Arts: Students will apply the fundamental principles of baking and pastry arts, demonstrating proficiency in identifying ingredients, mixing methods, and baking techniques, while preparing a variety of baked goods and desserts, including cakes, cookies, breads, pies, and pastries.** 11

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a Identify and explain the various ingredients used for baking, including flours, leavening agents, fats, sweeteners, eggs, and dairy, and their functions in different baking applications, e.g., structural, flavor, texture. 11.A

b Describe the properties and functions of common baking ingredients, including their impact on the final product, texture, flavor, and appearance. 11.B

c Define and understand key baking terms, such as "proofing," "kneading," "folding," "whipping," and "creaming," and apply them correctly in baking techniques. 11.C

d Select the appropriate equipment and utensils for specific baking applications, such as mixers, pastry bags, piping tips, rolling pins, and cake pans, based on the product being prepared. 11.D

e Identify and demonstrate different mixing methods used in baking, including creaming, blending, folding, and beating, and understand when to apply each method for the desired result. 11.E

f Identify and incorporate healthy alternatives and substitutions in baking recipes, such as using whole wheat flour, reducing sugar, using plant-based options for fats and eggs, and incorporating gluten-free ingredients like almond flour, rice flour, or coconut flour for those with dietary restrictions. 11.F

g Identify and prepare a variety of baked goods, including yeast-raised products, e.g., bread, quick breads, e.g., muffins, pies and pie dough, cakes, cookies, and pâte-à-choux, following appropriate preparation and baking techniques. 11.G

h Multiply and reduce recipes for baked goods while ensuring consistency and maintaining proper ingredient balance. 11.H

i Prepare, bake, and finish lean dough products, e.g., baguettes, rolls, by following proper fermentation, shaping, and baking techniques. 11.I

j Prepare, bake, and finish rich dough products, e.g., brioche, challah, by ensuring proper kneading, proofing, and baking techniques to achieve the desired texture and consistency. 11.J

k Prepare, bake, and finish rolled-in dough products, e.g., croissants, Danish pastries, applying the lamination process for flaky, buttery results. 11.K

l Prepare, bake, and finish quick breads, biscuits, and muffins, understanding the key differences in mixing techniques and baking temperatures for each product. 11.L

m Prepare, bake, and finish pie dough and pie products, including proper crust formation and filling techniques to ensure a crisp crust and balanced filling. 11.M

n Prepare, bake, and finish fat-type cakes, e.g., butter cakes, and egg foam cakes, e.g., angel food cake, sponge cake, ensuring proper mixing methods, baking times, and cooling techniques. 11.N

o Prepare, bake, and finish cookies using different make-up methods, including drop, rolled, and cut-out cookies, understanding how to adjust baking times for different styles. 11.O

p Prepare, bake, and finish pâte-à-choux-based desserts, e.g., éclairs, cream puffs, demonstrating correct technique for piping, baking, and filling. 11.P

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q Identify and prepare various types of frostings and icings, e.g., buttercream, fondant, royal icing, understanding when to use each type and their application for decoration and finishing baked goods. 11.Q

r Frost cakes and pastries with precision, demonstrating smooth application techniques and creative designs for both aesthetic and functional purposes. 11.R

s Make borders and floral designs for decorated cakes, incorporating piping skills and attention to detail in cake decorating. 11.S

t Inscribe a cake with messages or decorative patterns, using writing icing or piping techniques. 11.T

u Identify and prepare non-baked desserts commonly created in a bakery, such as mousses, cheesecakes, and puddings. 11.U

v Prepare and cook custards and fillings for pastries and desserts, including understanding how to thicken and flavor custards properly. 11.V

w Prepare specialty desserts, e.g., soufflés, tarts, with the appropriate techniques, ensuring balanced flavor profiles and consistent presentation. 11.W

x Prepare plated desserts, demonstrating proper portioning, garnishing, and plating techniques for visually appealing and balanced desserts. 11.X

Employability Standards

12 **Employability Skills: Students will demonstrate the employability skills essential for success in the culinary arts industry by effectively communicating, working collaboratively, solving problems, managing time, and maintaining professionalism.** 12

a Demonstrate effective verbal and non-verbal communication in both customer interactions and within the team, ensuring clarity, professionalism, and active listening in all exchanges. 12.A

b Maintain professional behavior, including punctuality, proper attire, hygiene, and a positive attitude, contributing to a respectful and efficient workplace. 12.B

c Prioritize customer satisfaction by understanding customer preferences, addressing concerns with empathy, and resolving issues in a timely and respectful manner. 12.C

d Collaborate effectively within cross-functional teams to ensure smooth communication between front-of-house and back-of-house, supporting cohesive efforts in service and operations. 12.D

e Demonstrate leadership by motivating peers, guiding teams during peak hours, and delegating tasks effectively based on team strengths to ensure efficient operations. 12.E

f Apply critical thinking to identify challenges and use problem-solving techniques to resolve issues effectively, whether in kitchen operations or customer service. 12.F

g Implement time management techniques to prioritize and efficiently complete tasks, ensuring deadlines are met without compromising quality. 12.G

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h Understand basic financial principles, including food cost management, budgeting, profit margins, and pricing strategies that support business profitability. 12.H

i Demonstrate how to resolve disputes respectfully while maintaining a professional and productive work environment. 12.I

j Adhere to ethical guidelines in all aspects of work, including food handling, customer service, and marketing, ensuring transparency and responsible practices. 12.J

k Engage in continuous learning to stay current with culinary trends, leadership techniques, and professional standards, seeking feedback and applying it to improve performance. 12.K

Entrepreneurship Standards

13 Entrepreneurship: Students will identify entrepreneurial opportunities, evaluate the value proposition of business ownership, and apply marketing strategies to drive growth in various sectors of culinary arts industry. 13

a Analyze market trends, consumer behavior, and competitor activities in the culinary industry to identify opportunities for new culinary ventures, including restaurants, catering services, food trucks, and online food delivery businesses. 13.A

b Describe the components of a comprehensive marketing plan for a culinary startup, integrating strategies such as digital advertising, social media campaigns, community outreach, menu promotions, influencer partnerships, and brand storytelling. 13.B

c Demonstrate an understanding of basic financial concepts for a culinary business, including budgeting, managing startup, and operating costs, calculating break-even points, and evaluating revenue and profit margins to ensure business sustainability. 13.C

d Assess entrepreneurial risk and reward in the context of starting and managing a culinary business, using risk management techniques to balance innovative approaches with sound business practices, anticipating challenges, and adapting strategies for growth. 13.D

e Understand the legal and regulatory requirements for establishing and operating a culinary business, including obtaining necessary permits, licensing, adhering to health and safety regulations, and complying with local, state, and federal laws. 13.E

f Understand the process of creating a menu that aligns with market demand and target customers, while implementing pricing strategies that consider food costs, competition, and profit margins to ensure the financial viability of the culinary business. 13.F

Digital Literacy Standards

14 Digital Literacy: Students will demonstrate proficiency in using digital tools and technologies to enhance culinary operations, from marketing and communication to inventory management and food safety. 14

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a Demonstrate the ability to use digital platforms (such as email, social media, and online ordering systems) to communicate professionally with customers and team members. 14.A

b Create and design a basic digital menu using graphic design tools like Canva or Adobe Spark, ensuring it is user-friendly and visually appealing. 14.B

c Understand how to use inventory management software to track supplies, reduce waste, and ensure efficient operations in the kitchen. 14.C

d Analyze digital marketing strategies, including social media campaigns, to promote a culinary business effectively and engage customers. 14.D

e Apply digital tools to monitor and manage food safety standards and track health inspections, ensuring compliance with regulations. 14.E

f Use data analytics tools to assess business performance, identify trends, and make informed decisions to drive growth. 14.F