

Culinary Arts (2020): FH10 - Culinary Arts 1

Understand components of professional practice in the food service industry. 25% FH10.1

- 1 Remember components of professional development in the hospitality and food service industry. (SUPPLEMENTAL)** FH10.1.01
- 2 Remember commercial safety protocols. 5%** FH10.1.02
- 3 Understand food protection management. 20%** FH10.1.03

Understand basic food preparation. 36% FH10.2

- 1 Understand commercial food service equipment and procedures for its use. 8%** FH10.2.01
- 2 Apply basic kitchen math operations and mise en place to standardized recipes. 7%** FH10.2.02
- 3 Understand sensory evaluation. 5%** FH10.2.03
- 4 Understand stock and soup preparation. 7%** FH10.2.04
- 5 Understand breakfast cookery skills. 9%** FH10.2.05

Understand basic garde manger. 15% FH10.3

- 1 Remember garde manger fundamentals. 4%** FH10.3.01
- 2 Understand preparation of salads and dressings. 6%** FH10.3.02
- 3 Understand preparation of sandwiches. 5%** FH10.3.03

Understand basic baking. 17% FH10.4

- 1 Remember fundamentals of baking. 6%** FH10.4.01
- 2 Understand preparation of quick breads, cookies, and bars. 11%** FH10.4.02

Understand basic food service operations. 7% FH10.5

- 1 Understand dining room service. 7%** FH10.5.01
- 2 Understand environmental sustainability. (SUPPLEMENTAL)** FH10.5.02