North Carolina CTE

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