

Oklahoma CTE

Culinary Concepts (2016)

Adopted 2016

**Research trends in
culinary arts**

Research trends in culinary arts

**Investigate various
cuisines**

Investigate various cuisines

**Evaluate career
opportunities within the
foodservice industry**

Evaluate career opportunities within the foodservice industry

**Research professional
culinary organizations**

Research professional culinary organizations

**Evaluate trade
publications that
support culinary arts
and the foodservice
industry**

Evaluate trade publications that support culinary arts and the foodservice industry

**Apply effective oral
communication skills**

Apply effective oral communication skills

**Identify stereotyping to
promote workplace
diversity**

Identify stereotyping to promote workplace diversity

**Determine how
behavior affect job
performance**

Determine how behavior affect job performance

**Analyze work situations
to determine the
importance of employee
attitudes**

Analyze work situations to determine the importance of employee attitudes

**Apply effective written
communication skills**

Apply effective written communication skills

Write a resumé

Write a resumé

Write a letter of application (cover letter)

Write a letter of application (cover letter)

Complete an employment application form

Complete an employment application form

Prepare a career portfolio

Prepare a career portfolio

Follow up an interview with a letter or call

Follow up an interview with a letter or call

Adjust recipes for various yields

Adjust recipes for various yields

Calculate food and labor cost percentages

Calculate food and labor cost percentages

Determine cost per portion of given recipes

Determine cost per portion of given recipes

Solve problems concerning operating costs

Solve problems concerning operating costs

Solve selling price of menu items and customer purchases

Solve selling price of menu items and customer purchases

Calculate labor costs and percentages

Calculate labor costs and percentages

Determine payroll taxes, tip credits and other business computations

Determine payroll taxes, tip credits and other business computations

Complete a financial statement

Complete a financial statement

Perform calculations using current

Perform calculations using current technology

technology

Complete a safety checklist

Complete a safety checklist

Solve problems related to foodservice safety practices

Solve problems related to foodservice safety practices

Research foodservice safety violations

Research foodservice safety violations

Solve problems related to waste disposal and recycling

Solve problems related to waste disposal and recycling

Use a fire extinguisher properly

Use a fire extinguisher properly

Lift and carry a heavy object

Lift and carry a heavy object

Investigate health inspections

Investigate health inspections

Solve problems concerning foodborne illnesses

Solve problems concerning foodborne illnesses

Research a foodborne illness outbreak

Research a foodborne illness outbreak

Observe and record food handling and storage practices

Observe and record food handling and storage practices

Observe and record sanitation practices

Observe and record sanitation practices

Develop a cleaning program

Develop a cleaning program

Create a haccp outline

Create a haccp outline

Wash hands	Wash hands
Wash pots and pans	Wash pots and pans
Wet mop a floor	Wet mop a floor
Handle specific credit card situations	Handle specific credit card situations
Distinguish among math applications performed by service personnel	Distinguish among math applications performed by service personnel
Set up a cash drawer	Set up a cash drawer
Balance and total a cash drawer	Balance and total a cash drawer
Evaluate service situations related to safety and sanitation	Evaluate service situations related to safety and sanitation
Label cover and service items	Label cover and service items
Solve problems concerning customer relations and accommodations of special needs	Solve problems concerning customer relations and accommodations of special needs
Handle special service situations	Handle special service situations
Evaluate sales techniques	Evaluate sales techniques
Suggest sales techniques for various foodservice situations	Suggest sales techniques for various foodservice situations
List various dining room jobs	List various dining room jobs

Demonstrate proper service methods	Demonstrate proper service methods
Greet and seat guests	Greet and seat guests
Write and total a guest check	Write and total a guest check
Load and handle a tray	Load and handle a tray
Use arm technique to pick up and place plates and glasses	Use arm technique to pick up and place plates and glasses
Serve guests	Serve guests
Serve a booth or wall table	Serve a booth or wall table
Process a credit card sale	Process a credit card sale
Take cash and make change	Take cash and make change
Prepare a table for service	Prepare a table for service
Demonstrate table setting	Demonstrate table setting
Bus a table	Bus a table
Prepare and evaluate coffee	Prepare and evaluate coffee
Demonstrate basic napkin folds	Demonstrate basic napkin folds
Perform dining room opening duties	Perform dining room opening duties
Plan nutritionally balanced menus	Plan nutritionally balanced menus

Analyze your eating habits

Analyze your eating habits

Identify methods of preventing allergen contamination in kitchens

Identify methods of preventing allergen contamination in kitchens

Compare the vitamin and mineral content of foods

Compare the vitamin and mineral content of foods

Plan healthy meals from fast food restaurants

Plan healthy meals from fast food restaurants

Research needs of special diets

Research needs of special diets

Plan meals for special diets

Plan meals for special diets

Compare cooking techniques for maximum nutrient retention

Compare cooking techniques for maximum nutrient retention

Create menu item descriptions using truth-in-menu guidelines

Create menu item descriptions using truth-in-menu guidelines

Correct menu flaws

Correct menu flaws

Plan various types of menus

Plan various types of menus

Determine recipe costs and menu prices

Determine recipe costs and menu prices

Develop a menu

Develop a menu

Review and evaluate menus

Review and evaluate menus

Analyze market fluctuations and product cost

Analyze market fluctuations and product cost

Complete a purchasing chart to show amounts ordered

Complete a purchasing chart to show amounts ordered

Complete a purchasing chart to show amounts needed

Complete a purchasing chart to show amounts needed

Write bid specifications

Write bid specifications

Evaluate goods to determine if they meet user specifications

Evaluate goods to determine if they meet user specifications

Write specifications for a canned food, a fresh food, and a frozen food

Write specifications for a canned food, a fresh food, and a frozen food

Identify proper storage areas for food and non-food items

Identify proper storage areas for food and non-food items

Identify specific food items

Identify specific food items

Prepare storeroom requisitions

Prepare storeroom requisitions

Complete an inventory of food and nonfood items

Complete an inventory of food and nonfood items

Solve problems concerning ways to reduce costs related to purchasing and receiving

Solve problems concerning ways to reduce costs related to purchasing and receiving

Conduct yield and cost comparison test of prefabricated products

Conduct yield and cost comparison test of prefabricated products and on-premises butchered products

**and on-premises
butchered products**

**Conduct yield and
quality test on canned,
fresh, frozen, and
prepared items**

Conduct yield and quality test on canned, fresh, frozen, and prepared items

**Receive and store fresh,
frozen, refrigerated and
staple goods**

Receive and store fresh, frozen, refrigerated and staple goods

**Create a job description
for a server**

Create a job description for a server

**Write interview
questions**

Write interview questions

**Evaluate training
programs**

Evaluate training programs

**Train an employee using
the four-step training
method**

Train an employee using the four-step training method

**Complete a survey on
the effectiveness of a
performance evaluation
system**

Complete a survey on the effectiveness of a performance evaluation system

**Schedule
waiters/waitresses for a
given restaurant
operation**

Schedule waiters/waitresses for a given restaurant operation

**Create an operational
schedule**

Create an operational schedule

Conduct an interview

Conduct an interview