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
ApSkip to main content communication skills	pply 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**
Pe Skip to main content **erform calculations using current technology**	
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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
Cr[illegible]	reate a haccp outline

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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 job	**List various dining room jobs**

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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
PlSkip to main contentba	an 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**

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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 co[illegible] pr[illegible]	**Conduct yield and cost comparison test of prefabricated products and on-premises [illegible]utchered products**

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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**