Texas CTE: Hospitality and Tourism

Culinary Arts (2015)

General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts. Students shall be awarded two credits for successful completion of this course. A

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Introduction. B

1 **Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions.** B.1

2 **The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services.** B.2

3 **Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.** B.3

4 **Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.** B.4

5 **Statements that contain the word "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.** B.5

Knowledge and skills. C

1 **The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:** C.1

A model effective oral and written communication; C.1.A

Skip to main content

B practice professional grooming and hygiene standards; C.1.B

C exercise punctuality and time-management skills; C.1.C

D demonstrate self-respect and respect for others; C.1.D

E demonstrate effective teamwork and leadership; and C.1.E

F employ initiative, adaptability, and problem-solving techniques in practical applications. C.1.F

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2 The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to: C.2

A compose industry appropriate documents such as purchasing specifications and purchase orders; C.2.A

B comprehend a variety of texts such as operations and training manuals; C.2.B

C calculate numerical concepts such as percentages and estimations in practical situations, including weight and measures; C.2.C

D understand scientific principles used in culinary arts; C.2.D

E read and comprehend standardized recipes; C.2.E

F write and convert standardized recipes; and C.2.F

G calculate and manage food costs. C.2.G

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3 The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student is expected to: C.3

A create formal or informal presentations; C.3.A

B properly answer business phones; C.3.B

C write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment; and C.3.C

D attend and participate in an industry-focused staff meeting. C.3.D

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4 The student demonstrates an understanding that personal success depends on personal effort. The student is expected to: C.4

A demonstrate a proactive understanding of self-responsibility and self-management; C.4.A

B explain the characteristics of personal values and principles; C.4.B

C demonstrate positive attitudes and work habits; C.4.C

D demonstrate exemplary appearance and personal hygiene; and C.4.D

E identify and manage the effects of exercise, dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance. C.4.E

Skip to main content

`he student develops principles in time management, decision making, effective ommunication, and prioritization. The student is expected to: C.5

A apply effective practices for managing time and energy; and C.5.A

B analyze various steps in the decision-making process. C.5.B

6 The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to: C.6

A research the major job duties and qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts; C.6.A

B update a personal career portfolio; C.6.B

C demonstrate proper interview techniques; and C.6.C

D establish personal short- and long-term goals. C.6.D

7 The student understands factors that affect the food service industry. The student is expected to: C.7

A research how historical and current trends in society affect the food service industry; C.7.A

B identify global cultures and traditions related to food; C.7.B

C research famous chefs from history; and C.7.C

D summarize historical entrepreneurs who influenced food service in the United States. C.7.D

8 The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to: C.8

A identify and demonstrate the role of mise en place in the professional food service setting; C.8.A

B identify and use large and small equipment in a commercial kitchen; C.8.B

C develop and practice food production and presentation techniques; C.8.C

D identify and use the appropriate application of moist, dry, and combination cookery methods; C.8.D

E demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables; and C.8.E

F demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts. C.8.F

9 The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to: C.9

A explain quality customer service; C.9.A

B demonstrate types of table setting, dining, and service skills; C.9.B

C differentiate between service styles; and C.9.C

Skip to main content

D compare and contrast the roles of the front of the house and the back of the house in the various food service operations. C.9.D

10 The student uses technology and computer applications to manage food service operations. The student is expected to: C.10

A use technology tools appropriate for the industry; C.10.A

B operate technology applications to perform workplace tasks; C.10.B

C explain and use point-of-sale systems in various food service operations; C.10.C

D demonstrate knowledge in computer programs used for food management; C.10.D

E evaluate information sources for culinary arts; and C.10.E

F interpret data such as spreadsheets, databases, and sales reports. C.10.F

11 The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to: C.11

A apply team-building skills; C.11.A

B apply decision-making and problem-solving skills; C.11.B

C determine leadership and teamwork qualities in creating a pleasant working atmosphere; and C.11.C

D participate in community leadership and teamwork opportunities to enhance professional skills. C.11.D

12 The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to: C.12

A determine the basics of safety in culinary arts; C.12.A

B assess workplace conditions and identify safety hazards; C.12.B

C determine the basics of sanitation in a professional kitchen; C.12.C

D determine proper receiving, storage, and distribution techniques; C.12.D

E demonstrate proper cleaning of equipment and maintenance in the commercial kitchen; C.12.E

F assess food hazards and determine ways to prevent food hazards; and C.12.F

G prepare for a state or national food sanitation certification or other appropriate certifications. C.12.G

13 The student recognizes and models work ethics and legal responsibilities. The student is expected to: C.13

A understand and comply with laws and regulations specific to the food service industry; and C.13.A

B demonstrate a positive work ethic. C.13.B