Texas CTE

Introduction to Culinary Arts (2015)

General requirements. This course is recommended for students in Grades 9 and 10. Recommended prerequisite: Principles of Hospitality and Tourism. Students shall be awarded one credit 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 **Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and 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

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Knowledge and skills. C

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

- A model effective oral and written communication; 1.A
- B practice professional grooming and hygiene standards; 1.B
- C exercise punctuality and time-management skills; 1.C
- D demonstrate self-respect and respect for others; 1.D
- E demonstrate effective teamwork and leadership; and 1.E
- F employ initiative, adaptability, and problem-solving techniques in practical applications. 1.F

2 The student gains academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry. The student is expected to: 2

- A organize oral and written information; 2.A
- B compose a variety of written documents such as menus, presentations, and advertisements; 2.B
- C calculate numerical concepts such as weights, measurements, and percentages; 2.C
- D identify how scientific principles are used in the food service industry; and 2.D
- E use mathematics and science knowledge and skills to produce quality food products. 2.E

3 The student uses verbal and nonverbal communication skills to create, express, and interpret information to establish a positive work environment. The student is expected to: 3

- A develop and deliver presentations; 3.A
- B identify various marketing strategies used by the food service industry such as traditional and innovative marketing strategies; 3.B
- C demonstrate proper techniques for answering restaurant phones; 3.C
- D relate interpersonal communications such as verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients; and 3.D
- E demonstrate active listening skills to obtain and clarify information 3.E

4 The student solves problems using critical thinking, innovation, and creativity independently and in teams. The student is expected to: 4

- A generate creative ideas to solve problems by brainstorming possible solutions; and 4.A
- B employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. 4.B

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The student uses information technology tools specific to restaurant management to access, manage, integrate, and interpret information. The student is expected

to: 5

A use information technology tools and applications to perform workplace responsibilities; 5.A

B demonstrate knowledge and use of point-of-sale systems; and 5.B

C evaluate Internet resources for information 5.C

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6 The student understands roles within teams, work units, departments, organizations, and the larger environment of the food service industry. The student is expected to: 6

A explain the different types and functions of kitchen, front-of-the-house, and support roles; 6.A

B investigate quality-control standards and practices; 6.B

C differentiate between various styles of restaurant services such as table, buffet, fast food, fast casual, and quick service; 6.C

D illustrate various place settings using proper placement of dining utensils; and 6.D

E demonstrate the proper service techniques in food service operations. 6.E

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7 The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. The student is expected to: 7

A assess workplace conditions with regard to safety and health; 7.A

B analyze potential effects caused by common chemicals and hazardous materials; 7.B

C demonstrate first aid and cardiopulmonary resuscitation skills; 7.C

D apply safety and sanitation standards common to the workplace; 7.D

E research sources of food-borne illness and determine ways to prevent them; 7.E

F determine professional attire and personal hygiene for restaurant employees; and 7.F

G prepare for a state or national food sanitation certification or other appropriate certifications. 7.G

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8 The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. The student is expected to: 8

A apply team-building skills; 8.A

B apply decision-making and problem-solving skills; 8.B

C determine leadership and teamwork qualities to aid in creating a pleasant working atmosphere; and 8.C

D participate in community leadership and teamwork opportunities to enhance professional skills. 8.D

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9 **The student knows and understands the importance of professional ethics and legal responsibilities within the food service industry. The student is expected to:** 9

- A demonstrate ethical reasoning in a variety of workplace situations in order to make decisions; 9.A
- B interpret and explain written organizational policies and procedures to help employees perform their jobs; and 9.B
- C develop guidelines for professional conduct 9.C

10 **The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:** 10

- A demonstrate a proactive understanding of self-responsibility and self-management; 10.A
- B identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities; 10.B
- C identify and evaluate the effects of exercise, nutritional dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance; 10.C
- D implement stress-management techniques; and 10.D
- E follow directions and procedures independently. 10.E

11 **The student develops principles in time management, decision making, effective communication, and prioritization. The student is expected to:** 11

- A apply effective practices for managing time and energy; 11.A
- B analyze various steps in the career decision-making process; and 11.B
- C discuss the importance of balancing a career, family, and leisure activities 11.C

12 **The student knows and understands the importance of employability skills. The student is expected to:** 12

- A demonstrate skills related to seeking employment in the food service industry; 12.A
- B identify the required training and educational requirements that lead toward appropriate career goals; 12.B
- C select educational and work history highlights to include in a career portfolio; 12.C
- D create and update a personal career portfolio; 12.D
- E recognize required employment forms and their functions such as I-9, work visa, W-4, and licensures to meet employment requirements; 12.E
- F research the local and regional labor workforce market to determine opportunities for advancement; 12.F
- G investigate professional development training opportunities to keep current on relevant trends and information within the industry; and 12.G

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H recognize entrepreneurship opportunities. 12.H

13 The student understands the use of technical knowledge and skills required to pursue careers in the restaurant food service industry, including knowledge of design, operation, and maintenance of technological systems. The student is expected to: 13

A define job-specific technical vocabulary; 13.A

B analyze customer comments to formulate improvements in services and products and training of staff; 13.B

C detail ways to achieve high rates of customer satisfaction; 13.C

D use different types of payment options to facilitate customer payments for services; and 13.D

E demonstrate technical skills used in producing quality food service. 13.E

14 The student understands factors that affect the food service industry. The student is expected to: 14

A outline the history and growth of the food service industry; 14.A

B identify an entrepreneur who has made significant contributions to the food service industry; and 14.B

C explain cultural globalization and its influence on food. 14.C

15 The student evaluates and determines equipment, ingredients, and procedures in a professional food setting. The student is expected to: 15

A identify the role of mise en place; 15.A

B identify and use large and small equipment in the professional food service setting; 15.B

C identify the types of knives and proper usage in a commercial kitchen; 15.C

D demonstrate proper knife safety, handling, cleaning, and storage; 15.D

E differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage; 15.E

F differentiate between dry goods and identify factors such as purchasing and storage; 15.F

G differentiate between proteins and identify factors such as types, grades, purchasing, and storage; 15.G

H describe the methods of cooking, including dry heat, moist heat, and combination heat; and 15.H

I differentiate between common baking methods and identify common ingredients used in baking. 15.I