Virginia CTE

Culinary Arts 1 (8275)

Culinary Arts 1 (8275) CA1

A Demonstrating Personal Qualities and Abilities CA1.1

1 Demonstrate creativity and innovation. CA1.1.1

2 Demonstrate critCA1l thinking and problem solving. CA1.1.2

3 Demonstrate initiative and self-direction. CA1.1.3

4 Demonstrate integrity. CA1.1.4

5 Demonstrate work ethic. CA1.1.5

B Demonstrating Interpersonal Skills CA1.2

6 Demonstrate conflict-resolution skills. CA1.2.6

7 Demonstrate listening and speaking skills. CA1.2.7

8 Demonstrate respect for diversity. CA1.2.8

9 Demonstrate customer service skills. CA1.2.9

10 Collaborate with team members. CA1.2.10

C Demonstrating Professional Competencies CA1.3

11 Demonstrate big-picture thinking. CA1.3.11

12 Demonstrate career- and life-management skills. CA1.3.12

13 Demonstrate continuous learning and adaptability. CA1.3.13

14 Manage time and resources. CA1.3.14

15 Demonstrate information-literacy skills. CA1.3.15

16 Demonstrate an understanding of information security. CA1.3.16

17 Maintain working knowledge of current information-technology (IT) systems. CA1.3.17

18 Demonstrate proficiency with technologies, tools, and machines common to a specific occupation. CA1.3.18

19 Apply mathematCA1l skills to job-specific tasks. CA1.3.19

20 Demonstrate professionalism. CA1.3.20

21 Demonstrate reading and writing skills. CA1.3.21

22 Demonstrate workplace safety. CA1.3.22

Skip to main content

:xamining All Aspects of an Industry CA1.4

23 Examine aspects of planning within an industry/organization. CA1.4.23

24 Examine aspects of management within an industry/organization. CA1.4.24

25 Examine aspects of financial responsibility within an industry/organization. CA1.4.25

26 Examine technCA1l and production skills required of workers within an industry/organization. CA1.4.26

27 Examine principles of technology that underlie an industry/organization. CA1.4.27

28 Examine labor issues related to an industry/organization. CA1.4.28

29 Examine community issues related to an industry/organization. CA1.4.29

30 Examine health, safety, and environmental issues related to an industry/organization. CA1.4.30

E Addressing Elements of Student Life CA1.5

31 Identify the purposes and goals of the student organization. CA1.5.31

32 Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult. CA1.5.32

33 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects. CA1.5.33

34 Identify Internet safety issues and procedures for complying with acceptable use standards. CA1.5.34

F Exploring Work-Based Learning CA1.6

35 Identify the types of work-based learning (WBL) opportunities. CA1.6.35

36 Reflect on lessons learned during the WBL experience. CA1.6.36

37 Explore career opportunities related to the WBL experience. CA1.6.37

38 Participate in a WBL experience, when appropriate. CA1.6.38

G Balancing Work and Family CA1.7

39 Analyze the meaning of work and the meaning of family. CA1.7.39

40 Compare how families affect work life and how work life affects families. CA1.7.40

41 Identify management strategies for balancing work and family roles. CA1.7.41

H Exploring Culinary Arts CA1.8

42 Explore the history of culinary arts. CA1.8.42

43 Describe the role of food and foodways in the history of Virginia. CA1.8.43

44 Identify the duties and responsibilities of each member of the classical kitchen brigade. CA1.8.44

45 Investigate careers in the culinary arts and hospitality industries. CA1.8.45

Skip to main content

nderstanding Kitchen Safety CA1.9

46 Implement kitchen safety procedures. CA1.9.46

47 Explain safety data sheets (SDS). CA1.9.47

48 Describe safety hazards in food service operations. CA1.9.48

49 Demonstrate the use of cleaners and sanitizers. CA1.9.49

50 Explain the classes of fires and the method of extinguishing each. CA1.9.50

51 Describe professional knife safety. CA1.9.51

52 List the regulatory agencies, laws, and regulations that govern safety in the food service environment. CA1.9.52

J Understanding Kitchen Sanitation CA1.10

53 Identify microorganisms related to food contamination. CA1.10.53

54 Identify food-borne illnesses, including their causes and symptoms. CA1.10.54

55 Explain factors that make foods potentially hazardous. CA1.10.55

56 Explain safe food handling, production, storage, and service procedures. CA1.10.56

57 Identify personal hygiene and health practices. CA1.10.57

58 Identify common food allergies. CA1.10.58

59 Complete a daily sanitation inspection. CA1.10.59

60 Follow a schedule and standard procedures for cleaning and sanitizing equipment and facilities. CA1.10.60

61 Identify industry-standard waste disposal and recycling procedures. CA1.10.61

62 Describe measures for pest control and eradication in the food service environment. CA1.10.62

63 List the agencies and regulations that govern sanitation in the food service environment. CA1.10.63

Skip to main content

K Exploring the Purchasing and Receiving of Goods CA1.11

64 List the requirements for receiving and storing raw foods, prepared foods, and dry goods. CA1.11.64

65 Conduct an inventory of food and nonfood items. CA1.11.65

66 Explain the regulations for inspecting and grading foods. CA1.11.66

67 Outline the flow of food from grower to buyer. CA1.11.67

68 Explain formal and informal purchasing methods. CA1.11.68

69 Describe the purpose of a requisition. CA1.11.69

70 Describe market fluctuations and their effects on product cost. CA1.11.70

71 Explain the legal and ethical considerations of purchasing. CA1.11.71

72 Describe the importance of product specifications. CA1.11.72

73 Evaluate foods to determine conformity with specifications. CA1.11.73

74 Describe the steps in receiving and storing nonfood items. CA1.11.74

L Understanding Nutritional Principles CA1.12

75 Explain USDA nutritional guidelines. CA1.12.75

76 Explain concepts related to energy balance. CA1.12.76

77 Describe the nutritional components of food. CA1.12.77

78 Evaluate personal diets, using the recommended dietary allowances. CA1.12.78

79 Explain cooking and storage techniques that promote maximum retention of nutrients. CA1.12.79

M Applying Food-Preparation Techniques CA1.13

80 Identify hand tools and utensils used in food preparation. CA1.13.80

81 Demonstrate knife skills. CA1.13.81

82 Identify operation of kitchen equipment. CA1.13.82

83 Identify the uses of a variety of cookware. CA1.13.83

84 Describe the components of a standardized recipe. CA1.13.84

85 Follow a standardized recipe. CA1.13.85

86 Explain dry-heat cooking methods. CA1.13.86

87 Explain moist-heat cooking methods. CA1.13.87

88 Explain combination cooking methods. CA1.13.88

89 Demonstrate scaling and measuring techniques for weight. CA1.13.89

90 Demonstrate scaling and measuring techniques for volume. CA1.13.90

91 Apply time-management principles to planning, preparing, and serving food. CA1.13.91

92 Design a kitchen workstation to facilitate preparation of a menu item. CA1.13.92

Skip to main content

93 Describe uses of herbs, spices, oils, vinegars, and condiments. CA1.13.93

94 Identify common red meat carcasses and their utilizations. CA1.13.94

95 Identify types of poultry and their utilizations. CA1.13.95

96 Identify types of fish and their utilizations. CA1.13.96

97 Identify types of shellfish and their utilizations. CA1.13.97

98 Explain the preparation methods and pairings for stocks, soups, and sauces. CA1.13.98

99 Identify fruits, vegetables, and farinaceous items. CA1.13.99

100 Identify a variety of breakfast meats. CA1.13.100

101 Identify a variety of egg products. CA1.13.101

102 Identify a variety of breakfast cereals. CA1.13.102

103 Identify breakfast batter products. CA1.13.103

104 Prepare a variety of breakfast meats. CA1.13.104

105 Prepare eggs using various methods. CA1.13.105

106 Prepare hot breakfast cereals. CA1.13.106

107 Prepare breakfast batter products. CA1.13.107

N Exploring Garde Manager Techniques CA1.14

108 Prepare cold salads. CA1.14.108

109 Prepare cold dressings. CA1.14.109

110 Prepare cold sandwiches. CA1.14.110

O Exploring Baking Fundamentals CA1.15

111 Define baking terms. CA1.15.111

112 Identify equipment and utensils used in baking. CA1.15.112

113 Identify the ingredients used in baking and their functions. CA1.15.113

114 Prepare quick breads CA1.15.114

115 Prepare pies and tarts. CA1.15.115

116 Prepare cookies. CA1.15.116

P Serving in the Dining Room CA1.16

117 Describe the types of table service and table settings. CA1.16.117

118 Communicate with diverse customers. CA1.16.118

119 Demonstrate beverage service. CA1.16.119

Q Using Business and Mathematics Skills CA1.17

120 Determine food costs. CA1.17.120

Skip to main content

121 Demonstrate recipe conversion. CA1.17.121

122 Identify culinary units of measurement and measurement tools. CA1.17.122

123 Prepare a handwritten guest check. CA1.17.123

124 Identify types of dining establishments. CA1.17.124

125 Demonstrate procedures for marketing to customers. CA1.17.125

126 Describe the interrelationships and workflow between dining room and kitchen operations. CA1.17.126

R Investigating the Food Service Industry CA1.18

127 Describe the scope of the food service industry within the hospitality industry. CA1.18.127

128 Identify professional food service organizations. CA1.18.128