Virginia CTE

Culinary Arts 2 (8276)

Culinary Arts 2 (8276) CA2

A Demonstrating Personal Qualities and Abilities CA2.1

1 Demonstrate creativity and innovation. CA2.1.1

2 Demonstrate critCA2l thinking and problem solving. CA2.1.2

3 Demonstrate initiative and self-direction. CA2.1.3

4 Demonstrate integrity. CA2.1.4

5 Demonstrate work ethic. CA2.1.5

B Demonstrating Interpersonal Skills CA2.2

6 Demonstrate conflict-resolution skills. CA2.2.6

7 Demonstrate listening and speaking skills. CA2.2.7

8 Demonstrate respect for diversity. CA2.2.8

9 Demonstrate customer service skills. CA2.2.9

10 Collaborate with team members. CA2.2.10

C Demonstrating Professional Competencies CA2.3

11 Demonstrate big-picture thinking. CA2.3.11

12 Demonstrate career- and life-management skills. CA2.3.12

13 Demonstrate continuous learning and adaptability. CA2.3.13

14 Manage time and resources. CA2.3.14

15 Demonstrate information-literacy skills. CA2.3.15

16 Demonstrate an understanding of information security. CA2.3.16

17 Maintain working knowledge of current information-technology (IT) systems. CA2.3.17

18 Demonstrate proficiency with technologies, tools, and machines common to a specific occupation. CA2.3.18

19 Apply mathematCA2l skills to job-specific tasks. CA2.3.19

20 Demonstrate professionalism. CA2.3.20

21 Demonstrate reading and writing skills. CA2.3.21

22 Demonstrate workplace safety. CA2.3.22

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:xamining All Aspects of an Industry CA2.4

23 Examine aspects of planning within an industry/organization. CA2.4.23

24 Examine aspects of management within an industry/organization. CA2.4.24

25 Examine aspects of financial responsibility within an industry/organization. CA2.4.25

26 Examine technCA2l and production skills required of workers within an industry/organization. CA2.4.26

27 Examine principles of technology that underlie an industry/organization. CA2.4.27

28 Examine labor issues related to an industry/organization. CA2.4.28

29 Examine community issues related to an industry/organization. CA2.4.29

30 Examine health, safety, and environmental issues related to an industry/organization. CA2.4.30

E Addressing Elements of Student Life CA2.5

31 Identify the purposes and goals of the student organization. CA2.5.31

32 Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult. CA2.5.32

33 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects. CA2.5.33

34 Identify Internet safety issues and procedures for complying with acceptable use standards. CA2.5.34

F Exploring Work-Based Learning CA2.6

35 Identify the types of work-based learning (WBL) opportunities. CA2.6.35

36 Reflect on lessons learned during the WBL experience. CA2.6.36

37 Explore career opportunities related to the WBL experience. CA2.6.37

38 Participate in a WBL experience, when appropriate. CA2.6.38

G Balancing Work and Family CA2.7

39 Analyze the meaning of work and the meaning of family. CA2.7.39

40 Compare how families affect work life and how work life affects families. CA2.7.40

41 Identify management strategies for balancing work and family roles. CA2.7.41

H Examining Safety CA2.8

42 Demonstrate use of safety data sheets (SDS). CA2.8.42

43 Identify the safety design and construction features of food production equipment and facilities. CA2.8.43

44 Develop strategies for minimizing safety hazards in the kitchen. CA2.8.44

45 Demonstrate professional knife safety. CA2.8.45

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46 Demonstrate emergency procedures for injuries in the food service environment. CA2.8.46

47 Identify types of fire extinguishers and other methods of fire suppression. CA2.8.47

48 Adhere to laws and regulations governing sanitation and safety in the food service environment. CA2.8.48

I Examining Sanitation CA2.9

49 Explain how the hazard analysis and critical control points (HACCP) system helps to minimize the risk of food-borne illness. CA2.9.49

50 Implement corrective action for adulterated foods. CA2.9.50

51 Explain preventive measures for food-borne illnesses. CA2.9.51

52 Describe potentially hazardous foods. CA2.9.52

53 Demonstrate safe food production, storage, and serving procedures. CA2.9.53

54 Demonstrate personal hygiene and health practices. CA2.9.54

55 Demonstrate food handling procedures. CA2.9.55

56 Identify the sanitation design and construction features of food production equipment and facilities. CA2.9.56

57 Perform a sanitation inspection. CA2.9.57

58 Develop a schedule for cleaning and sanitizing equipment and facilities. CA2.9.58

59 Demonstrate the procedures for receiving and storing raw and prepared foods. CA2.9.59

60 Demonstrate the procedures for receiving and storing cleaning supplies and chemicals. CA2.9.60

61 Demonstrate waste-disposal and recycling procedures. CA2.9.61

62 Describe measures for pest control and eradication in the food service environment. CA2.9.62

J Applying Nutritional Principles CA2.10

63 Modify recipes to meet U.S. Department of Agriculture (USDA) nutritional guidelines. CA2.10.63

64 Identify special dietary needs. CA2.10.64

65 Evaluate how eating patterns influence wellness. CA2.10.65

66 Demonstrate cooking and storage techniques that promote maximum retention of nutrients. CA2.10.66

K Applying Advanced Food-Preparation Techniques CA2.11

67 Demonstrate knife cuts. CA2.11.67

68 Demonstrate operation of hand tools and utensils. CA2.11.68

69 Demonstrate operation of kitchen equipment. CA2.11.69

70 Use a variety of cookware for specific tasks. CA2.11.70

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71 Apply time-management principles when planning, preparing, and serving food. CA2.11.71

72 Design a kitchen floor plan to facilitate a specific menu. CA2.11.72

73 Demonstrate roasting. CA2.11.73

74 Demonstrate baking. CA2.11.74

75 Demonstrate broiling. CA2.11.75

76 Demonstrate grilling. CA2.11.76

77 Demonstrate griddling. CA2.11.77

78 Demonstrate sauteing. CA2.11.78

79 Demonstrate pan frying. CA2.11.79

80 Demonstrate deep frying. CA2.11.80

81 Demonstrate poaching. CA2.11.81

82 Demonstrate steaming. CA2.11.82

83 Demonstrate boiling and simmering. CA2.11.83

84 Demonstrate braising. CA2.11.84

85 Demonstrate stewing. CA2.11.85

86 Enhance food products. CA2.11.86

87 Identify the standard cuts and grades of meat. CA2.11.87

88 Identify the purchase specifications of fish and shellfish. CA2.11.88

89 Prepare stocks. CA2.11.89

90 Prepare soups. CA2.11.90

91 Prepare sauces. CA2.11.91

92 Prepare fruits. CA2.11.92

93 Prepare vegetables. CA2.11.93

94 Prepare farinaceous products. CA2.11.94

95 Demonstrate food-presentation techniques. CA2.11.95

96 Identify the purposes of convenience and partially cooked (par-cooked) food items. CA2.11.96

L Applying Advanced Garde Manger Techniques CA2.12

97 Prepare cold dips and relishes. CA2.12.97

98 Prepare cold canap√©s and other hors d‚Äôoeuvres. CA2.12.98

99 Prepare marinades. CA2.12.99

100 Demonstrate cold food-presentation techniques. CA2.12.100

01 Produce edible, decorative pieces. CA2.12.101

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M Performing baking Techniques CA2.13

102 Select equipment and utensils used in baking. CA2.13.102

103 Describe baking ingredients. CA2.13.103

104 Prepare yeasted dough products. CA2.13.104

105 Prepare pastries. CA2.13.105

106 Prepare an assortment of cakes. CA2.13.106

107 Prepare creams, custards, and mousses. CA2.13.107

108 Prepare dessert sauces. CA2.13.108

109 Demonstrate dessert and baked goods presentation techniques. CA2.13.109

N Serving in the Dining Room CA2.14

110 Demonstrate table-service etiquette. CA2.14.110

111 Demonstrate table service. CA2.14.111

O Developing Menus CA2.15

112 List the basic principles of menu development. CA2.15.112

113 Apply principles of menu design to create a menu, including item descriptions. CA2.15.113

114 Apply the principles of nutrition to menu development. CA2.15.114

115 Explain the importance of product mix and average check. CA2.15.115

116 Describe various cuisines and their relationship to customer preferences and expectations. CA2.15.116

P Using Business and Mathematics Skills CA2.16

117 Perform unit conversions. CA2.16.117

118 Perform recipe conversions to meet different yields. CA2.16.118

119 Create a standardized recipe. CA2.16.119

120 Process an electronic guest check. CA2.16.120

121 Use yield percentage. CA2.16.121

122 Calculate recipe costs. CA2.16.122

123 Determine pricing for menu items. CA2.16.123

124 Identify factors that contribute to profit and loss. CA2.16.124

Q Performing Catered Functions CA2.17

125 Cater an on-site function. CA2.17.125

126 Cater an off-site function. CA2.17.126

127 Identify the components of a catering contract. CA2.17.127