

CULINARY ARTS 1 STUDENT PROFILE

Course Code: 5720

Student's Name/Initials	Date	Teacher's Name/Initials	Date
<p>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</p> <p>E – Exceeds Performance Requirements (80-100): Work that is above the criteria of the standard. M – Meets Performance Requirements (70-79): Work that meets the criteria of the standard. B – Below Performance Requirements (69 and below): Work that fails to meet the criteria of the standard.</p>			
B. SAFETY AND SANITATION	E	M	B
1B1. Recommend strategies to prevent biological, physical, and chemical hazards.			
<ol style="list-style-type: none"> 1. Describe examples of biological, physical, and chemical hazards. 2. Classify and describe microorganisms that cause foodborne illnesses. 3. Demonstrate proper cleaning and sanitizing of foodservice equipment. 4. Analyze procedures used with cleaning chemicals. 5. Assess how FAT-TOM affects the growth of microorganisms in TCS foods. 6. Categorize the HACCP principles and explain their importance to food safety. 	<p>Comments:</p>		
B. SAFETY AND SANITATION	E	M	B
1B2. Perform safe behaviors in foodservice facilities			
<ol style="list-style-type: none"> 1. List safe practices that should be exhibited in a foodservice facility. 2. Explain who is legally responsible for providing a safe environment and ensuring safe practices in foodservice facilities. 3. Demonstrate basic first aid skills. 4. Characterize the responsibilities of foodservice facilities to customers and workers. 5. Interpret the purpose of the MSDS manual. 6. Model appropriate safe behaviors in foodservice facilities. 	<p>Comments:</p>		

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C. PROFESSIONALISM	E	M	B
1C1. Evaluate industry standard professional practices.			
<ol style="list-style-type: none"> 1. Describe student and professional organizations and certifications. 2. Identify stereotypes and prejudices that adversely affect workplace productivity. 3. Conduct professional workplace appearance and hygiene evaluations. 4. Differentiate workplace apparel based on foodservice establishments. 5. Debate ethical and unethical practices. 6. Develop volunteer and service projects. 	Comments: 		
D. INTRODUCTION TO CULINARY BASICS	E	M	B
1D1. Examine foodservice career opportunities.			
<ol style="list-style-type: none"> 1. Identify the individual occupations within the foodservice industry to include the traditional brigade system. 2. Predict future trending occupations in the foodservice industry. 3. Demonstrate employability skills for career success. 4. Analyze a foodservice resume to include a cover letter that lists skills and competencies. 5. Assess job descriptions as they apply to each career opportunity. 6. Compile a career search portfolio. 	Comments: 		
E. DINING ROOM OPERATIONS	E	M	B
1E1. Illustrate the mechanics of table service.			
<ol style="list-style-type: none"> 1. Select the appropriate table setting based on a given menu. 2. Explain how to set, serve, and clear a table. 3. Demonstrate how to set, serve, and clear a table. 4. Break down service at the completion of a meal. 5. Evaluate the quality of service performed for the guest from start to finish. 6. Communicate the relationship between the front and back of the house. 	Comments: 		

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E. DINING ROOM OPERATIONS		E	M	B
1E2. Examine the points of proper guest interaction.				
<ol style="list-style-type: none"> 1. Identify proper guest greeting procedures. 2. Give examples of appropriate guest greetings. 3. Devise a script for greeting your guests. 4. Dramatize guest greeting procedures. 5. Evaluate server's ability to upsell menu choices. 6. Model effective customer service skills when taking customer orders. 	Comments:			
F. FOOD PRODUCTION TECHNIQUES		E	M	B
1F1. Demonstrate a variety of cooking techniques in foodservice.				
<ol style="list-style-type: none"> 1. Duplicate correct knife skills and equipment usage. 2. Discuss different recipe formats. 3. Apply appropriate recipe Mise en Place practices. 4. Distinguish between weighing and measuring dry and wet ingredients. 5. Evaluate basic baking and pastry techniques. 6. Produce dishes using dry, moist, and combination cooking methods and basic plating techniques. 	Comments:			
G. RECIPES AND MENUS		E	M	B
1G1. Examine recipes and their role in a foodservice facility.				
<ol style="list-style-type: none"> 1. Describe the characteristics of a recipe. 2. Interpret factors that affect food and menu prices. . 3. Analyze menu prices based on recipe costs. 4. Research menu themes, layouts, and design principles. 5. Assess menus and recipes for nutrition and group needs. . 6. Develop a variety of menus. 	Comments:			

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H. CULINARY MATH		E	M	B
H1. Demonstrate knowledge in culinary math skills.				
<ol style="list-style-type: none"> 1. Identify differences between standardized U.S. and metric recipe measurements. 2. Explain “as purchased” (AP) and “edible portions” (EP) yields. 3. Perform recipe yield conversions. 4. Analyze the process of recipe costing. 5. Compare the costs of foodservice resources in a changing market. 6. Create menus utilizing cost and portion control. 	Comments:			
I. NUTRITION		E	M	B
I1. Analyze nutritional requirements for different populations.				
<ol style="list-style-type: none"> 1. Identify foods that affect different populations. 2. Discuss nutrient deficiencies and excesses. 3. Explain population specific guidelines for healthy living. 4. Compare information on food labels. 5. Evaluate dietary needs and restrictions. 6. Modify menus for different populations. 	Comments:			
J. CUISINES		E	M	B
J1. Develop a basic knowledge of the foundations of cuisine.				
<ol style="list-style-type: none"> 1. Identify flavor factors that define national and regional cuisines. 2. Summarize ways chefs learn about different cuisines. 3. Demonstrate notable dishes of various cuisines. 4. Differentiate between ingredients and flavor profiles of various cuisines. 5. Evaluate historical events that have affected the cultural evolution of cuisines. 6. Create menus and recipes specific to various regional cuisines. 	Comments:			

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K. FOOD SERVICE MANAGEMENT		E	M	B
K1. Investigate the role of management in the foodservice industry.				
<ol style="list-style-type: none"> 1. Define roles of management. 2. Explain different types of management structures. 3. Determine effective management skills and leadership styles. 4. Examine risk management factors. 5. Analyze factors used to determine profitability and customer satisfaction. 6. Examine the components of a business plan. 		Comments:		
L. SUSTAINABILITY		E	M	B
L1. Investigate sustainability practices in the foodservice industry.				
<ol style="list-style-type: none"> 1. Define sustainability vocabulary. 2. Describe food production options for sustainability. 3. Assess sustainable food purchasing practices. 4. Examine local sourcing options. 5. Estimate the effect sustainable practices have on a foodservice facility. 6. Develop a sustainability plan. 		Comments:		