

CULINARY ARTS MANAGEMENT 1
ACADEMIC STANDARDS
Course Code: 5720

Put your chef hat on! Culinary Arts Management 1 is a required course for the Culinary Arts Management complete program. This course emphasizes skills in the following areas: cuisines, culinary basics, culinary mathematics, dining room operations, food production techniques, food service management, menu nutrition, professionalism, recipes, safety and sanitation, and sustainability. Integration of the Family and Consumer Sciences co-curricular student organization, Family Careers, and Community Leaders of America (FCCLA) and SkillsUSA, greatly enhances the learning experience. Employment opportunities and qualifications are explored as well as industry certifications.

CREDIT: 1(120 hours), 2 (240 hours) Carnegie Units

RECOMMENDED GRADES: 10, 11, 12 (Age requirements based on Child Labor Laws)

SAFETY E-TOOL: Young Worker Safety in Restaurants Resources Quiz

PREREQUISITE: Introduction to Culinary Arts Management (optional) or None

NATIONAL CERTIFICATION: ServSafe® Foodhandler and/or ServSafe® Manager

TEXTBOOK INFORMATION: Instructional Materials for Secondary Schools

INDUSTRY GUIDELINES: DHEC Laws and Regulations - Regulation 61-25 Retail Food Establishments

EMPLOYMENT OPPORTUNITIES

Secondary Education: bell person, cashier, dining room attendant, dishwasher, host/hostess/greeter, kitchen assistant, laundry attendant, lodging facilities attendant, pastry cook, reservations agent, room service order taker, steward

Postsecondary Education: assistant food and beverage manager, baker/chef/cook, concierge, dining room manager, foodservice/banquet and restaurant manager, head waitperson, specialty cook

January 2024
Hospitality and Tourism Cluster
South Carolina Human Services/Family and Consumer Sciences

Postgraduate Education: convention services manager/director, director of catering, executive chef, family and consumer sciences educator, rooms' division manager/director, visitors and convention bureau director

STANDARDS REVISION COMMITTEE:

Secondary Teacher Representatives:

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January 2024
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CAM1.A. SAFETY AND SANITATION

CAM1.A.1 Demonstrate fundamental safety and sanitation procedures.

- CAM1.A.1.1. Identify foodborne illness characteristics including common pathogens and symptoms.
- CAM1.A.1.2. Analyze cleaning and sanitizing habits for effectiveness including safe chemical and master cleaning list usage.
- CAM1.A.1.3. Explain the HACCP principles and their importance to food safety.
- CAM1.A.1.4. Apply appropriate kitchen safety procedures and methods per DHEC, OSHA, and local fire marshal regulations.
- CAM1.A.1.5. Evaluate legal responsibility of foodservice establishments to provide safe food and premises.

CAM1.B. PROFESSIONALISM

CAM1.B.1. Analyze industry standard professional practices.

- CAM1.B.1.1. Describe stereotypes and prejudices that adversely affect workplace productivity.
- CAM1.B.1.2. Identify student and professional organizations and certifications.
- CAM1.B.1.3. Demonstrate professional workplace appearance and hygiene practices following culinary industry standards, and hygiene practices during culinary food production and other industry related experiences.
- CAM1.B.1.4. Differentiate workplace apparel requirements based on foodservice roles, responsibilities, and establishments.
- CAM1.B.1.5. Evaluate professional time management and attendance behaviors.

CAM1.C. CAREERS AND RESUMES

CAM1.C.1. Summarize food service career opportunities.

- CAM1.C.1.1. Identify the individual occupations within the foodservice industry to include the traditional brigade system.
- CAM1.C.1.2. Predict future trending occupations in the foodservice industry.
- CAM1.C.1.3. Develop a food service resume and cover letter that lists skills and competencies.

CAM1.C.1.4. Assess job descriptions as they apply to different career opportunities.

CAM1.C.1.5. Compile a career search portfolio.

CAM1.D. SERVICE OPERATIONS

CAM1.D.1. Compare the various types of service used in a foodservice operation.

CAM1.D.1.1. Demonstrate different service techniques.

CAM1.D.1.2. Explain front and back of the house tasks across service styles.

CAM1.D.1.3. Explore various types of dining service and operations.

CAM1.D.1.4. Correlate the roles of back and front of house communication responsibilities.

CAM1.D.1.5. Evaluate quality standards across service styles.

CAM1.E. PRINCIPLES OF FOOD PRODUCTION

CAM1.E.1. Demonstrate fundamental food production skills.

CAM1.E.1.1. Demonstrate fundamental skills in selection and safe handling of knives, tools, and equipment.

CAM1.E.1.2. Develop effective methods of using herbs, spices, and flavorings.

CAM1.E.1.3. Exhibit appropriate mise en place.

CAM1.E.1.4. Apply fundamental TCS principles to cooking, cooling, reheating, and holding.

CAM1.E.1.5. Perform fundamental cooking & preparation techniques.

CAM1.F. RECIPES, MENUS, & CUISINES

CAM1.F.1. Analyze the role of cuisines, recipes, and menus in a foodservice facility.

CAM1.F.1.1. Describe the characteristics of a recipe.

CAM1.F.1.2. Identify ingredients, flavor factors, and indicator dishes that define national and regional cuisines.

CAM1.F.1.3. Research menu components across cuisines.

CAM1.F.1.4. Create a variety of menus and recipes to fit a cultural or event theme.

CAM1.F.1.5. Evaluate historical events that have affected the cultural evolution of cuisines.

CAM1.G. CULINARY MATH APPLICATIONS

CAM1.G.1. Demonstrate foundational culinary math applications.

- CAM1.G.1.1. Demonstrate equivalent measurement conversions.
- CAM1.G.1.2. Explain standardized U.S. and metric recipe measurements.
- CAM1.G.1.3. Calculate “as purchased” (AP) and “edible portions” (EP) yields.
- CAM1.G.1.4. Analyze the process of recipe and menu costing.
- CAM1.G.1.5. Create menus utilizing cost and portion control.

CAM1.H. NUTRITION

CAM1.H.1. Analyze nutritional requirements for different populations.

- CAM1.H.1.1. Identify nutrient deficiencies and excesses.
- CAM1.H.1.2. Explore nutritional information of food products.
- CAM1.H.1.3. Discuss specific population guidelines for healthy living.
- CAM1.H.1.4. Analyze cultural dietary needs and restrictions.
- CAM1.H.1.5. Evaluate menu and food modifications to meet various health requirements.

CAM1.I. FOOD SERVICE MANAGEMENT

CAM1.I.1. Analyze the primary role of a food service manager.

- CAM1.I.1.1. Identify characteristics of successful managers.
- CAM1.I.1.2. Examine the operational, financial, and legal responsibilities of a manager.
- CAM1.I.1.3. Explain manager responsibilities for promoting work-life balance and mental health.
- CAM1.I.1.4. Describe manager responsibilities for personal and team improvement.
- CAM1.I.1.5. Define the components of marketing and business plans.

CAM1.J. SUSTAINABILITY

CAM1.J.1. Incorporate sustainable practices.

- CAM1.J.1.1. Define sustainability vocabulary.
- CAM1.J.1.2. Research local practices of sustainability.
- CAM1.J.1.3. Identify components of a sustainability plan for a foodservice business.
- CAM1.J.1.4. Develop an appropriate sustainability plan for a local foodservice business.

CAM1.J.1.5. Evaluate a sustainability plan using data.