

CULINARY ARTS MANAGEMENT 2
ACADEMIC STANDARDS
Course Code: 5721

It's time to don your junior culinarian uniform! Culinary Arts 2 is a required course for the Culinary Arts complete program. This course applies and expands upon the skills learned in Culinary Arts 1. Students will gain valuable experiences in the following: cuisines, culinary basics, culinary mathematics, dining room operations, food production techniques, food service management, menus, 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), greatly enhances the learning experience. Students are strongly encouraged to achieve appropriate workplace certification.

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: Culinary Arts Management 1

NATIONAL CERTIFICATION: ServSafe® Foodhandler and/or ServSafe® Manager
Certified Junior Culinarian, Secondary Culinary Graduate,
PrePAC Culinary Arts Assessment/Credential, ProStart COA

TEXTBOOK INFORMATION: Instructional Materials for Secondary Schools

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

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:

Lucia Boinest
Culinary Arts
North Charleston High School
North Charleston, SC

Sophia Brown
Culinary Arts
Lake Marion High School Lake Marion, SC

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Family and Consumer Sciences/Early Childhood Education
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Florence, SC

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Postsecondary Representatives:

Robert Hansen, MEd, Assistant Professor Culinary Arts
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January 2024
Hospitality and Tourism Cluster
South Carolina Human Services/Family and Consumer Sciences

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CAM2.A. SAFETY AND SANITATION

CAM2.A.1. Demonstrate advanced safety and sanitation procedures.

- CAM2.A.1.1.** Apply HACCP principles during all food handling processes to minimize foodborne illness risk.
- CAM2.A.1.2.** Explain correct cleaning and sanitizing habits in all foodservice environments.
- CAM2.A.1.3.** Perform and analyze kitchen audits based on DHEC, OSHA, and local fire marshal safety regulations.
- CAM2.A.1.4.** Recommend practices and procedures to maintain a safe work environment.
- CAM2.A.1.5.** Incorporate laws and regulations governing safety in a foodservice facility.

CAM2.B. PROFESSIONALISM

CAM2.B.1. Evaluate industry standard professional practices.

- CAM2.B.1.1.** Identify the benefits of professional foodservice memberships and certifications.
- CAM2.B.1.2.** Discuss the impact of diversity in the workplace.
- CAM2.B.1.3.** Demonstrate safety and professionalism by wearing an appropriate chef uniform.
- CAM2.B.1.4.** Apply effective communication techniques in a kitchen setting.
- CAM2.B.1.5.** Debate the impact of ethical and unethical workplace behavior.

CAM2.C. CAREERS AND INTERVIEWS

CAM2.C.1. Apply employability skills for college and career success.

- CAM2.C.1.1.** Exhibit critical thinking to locate, analyze and apply information in career planning and employment situations.
- CAM2.C.1.2.** Identify various possibilities for entrepreneurship.
- CAM2.C.1.3.** Evaluate employability or soft skills.
- CAM2.C.1.4.** Demonstrate employability skills for career success.
- CAM2.C.1.5.** Develop interview and career-search techniques.

CAM2.D. SERVICE OPERATIONS

CAM2.D.1. Apply concepts of the various types of service used in a foodservice operation.

- CAM2.D.1.1.** Compare the various service stations needed across styles.
- CAM2.D.1.2.** Demonstrate how to perform front and back of house service duties.
- CAM2.D.1.3.** Analyze the impact of front and back of house communication on service.
- CAM2.D.1.4.** Examine the effect of workflow on the quality of service.
- CAM2.D.1.5.** Apply quality standards across service styles.

CAM2.E. PRINCIPLES FOOD PRODUCTION

CAM2.E.1. Demonstrate advanced food production skills.

- CAM2.E.1.1.** Demonstrate advanced skills in selection and safe handling of knives, tools, and equipment.
- CAM2.E.1.2.** Perform advanced *mise en place*.
- CAM2.E.1.3.** Apply advanced TCS principles to special processes in the kitchen.
- CAM2.E.1.4.** Perform advanced cooking and preparation techniques.
- CAM2.E.1.5.** Integrate principles of plating and garnishing.

CAM2.F. RECIPES, MENUS & CUISINES

CAM2.F.1. Apply concepts using industry guidelines to create menus.

- CAM2.F.1.1.** Identify menu engineering principles to create optimized menus.
- CAM2.F.1.2.** Explain correlation between menu design, cuisine/event theme, and facility specifications.
- CAM2.F.1.3.** Evaluate ethical and legal principles for menu creation.
- CAM2.F.1.4.** Analyze menu options considering socio-cultural trends.
- CAM2.F.1.5.** Summarize menu optimization criterion in creating and maintaining successful, marketable menus.

CAM2.G. CULINARY MATH APPLICATION

CAM2.G.1. Demonstrate advanced culinary math applications.

CAM2.G.1. Complete menu cost analysis including component food costs/percentages.

CAM2.G.2. Distinguish different methods used to calculate the price of dishes.

CAM2.G.3. Explain “as purchased” (AP) and “edible portions” (EP) yields and the impact on purchasing.

CAM2.G.4. Analyze recipes and menus to create purchase orders and prep lists.

CAM2.G.5. Evaluate variable and fixed costs to determine profitability.

CAM2.H. NUTRITION

CAM2.H.1. Plan food choices to meet nutritional requirements for different populations.

CAM2.H.1.1. Examine foods for nutrient content.

CAM2.H.1.2. Develop menus for different age groups.

CAM2.H.1.3. Modify recipes for different dietary requirements.

CAM2.H.1.4. Analyze daily dietary requirement values across a regular menu cycle.

CAM2.H.1.5. Evaluate the effect of cooking processes on nutritional value.

CAM2.I. FOOD SERVICE MANAGEMENT

CAM2.I.1. Evaluate the supervisory role of a food service manager.

CAM2.I.1.1. Identify effective management skills for operational success and customer satisfaction.

CAM2.I.1.2. Describe the roles of a front-line manager.

CAM2.I.1.3. Explain financial responsibilities of managers.

CAM2.I.1.4. Analyze manager risk and liability factors.

CAM2.I.1.5. Develop basic marketing and business plans.

CAM2.J. SUSTAINABILITY

CAM2.J.1. Devise sustainability plans for foodservice establishments.

CAM2.J.1.1. Identify issues affecting the quality of global food supply.

CAM2.J.1.2. Explore trends in foodservice sustainability.

CAM2.J.1.3. Explain Genetically Modified Organisms (GMOs), farm to table practices, and renewable and non-renewable resources.

CAM2.J.1.4. Forecast the future of sustainability practices.

CAM2.J.1.5. Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management5. Evaluate practices of sustainability used in culinary management.