

INTRODUCTION TO CULINARY ARTS

STUDENT PROFILE

Course Code: 5722

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| 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 |
| IntroB1. Evaluate procedures to avoid food borne illnesses. | | | |
| <ol style="list-style-type: none"> 1. Identify microorganisms that cause foodborne illnesses. 2. Describe symptoms related to food borne illnesses. 3. Demonstrate proper cleaning and sanitizing of foodservice equipment. 4. Analyze environments that prevent direct and cross contamination. 5. Compare acceptable and unacceptable procedures when preparing and storing TCS foods. 6. Anticipate biological, chemical, and physical hazards. | | <p>Comments:</p> | |
| B. SAFETY AND SANITATION | | E | M |
| IntroB2. Analyze safe practices in foodservice facilities. | | | |
| <ol style="list-style-type: none"> 1. Describe the common causes of typical accidents and injuries in a foodservice facility. 2. Explain the role of OSHA in the workplace. 3. Demonstrate appropriate emergency procedures for foodservice facility injuries. 4. Examine the components of the MSDS Manual. 5. Assess the importance of safety in foodservice facilities. 6. Incorporate the use of safe practices in a foodservice facility. | | <p>Comments:</p> | |

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| C. PROFESSIONALISM | | E | M | B |
|---|------------------|----------|----------|----------|
| IntroC1. Investigate factors that lead to professional practices. | | | | |
| <ol style="list-style-type: none"> 1. Define professional practices. 2. Explain the effect of stereotypes and prejudices on workplace productivity. 3. Demonstrate professional workplace appearance and hygiene practices. 4. Correlate workplace apparel requirements based on job description and/or location. 5. Discriminate between ethical and unethical practices. 6. Communicate the importance of volunteer and service projects. | Comments: | | | |
| D. INTRODUCTION TO CULINARY BASICS | | E | M | B |
| IntroD1. Examine the history and development of the foodservice industry. | | | | |
| <ol style="list-style-type: none"> 1. Identify the various segments of the foodservice industry 2. Summarize the sequence of events that influenced culinary history. 3. Explain the various types or segments of the foodservice industry. 4. Compare and contrast commercial, non-commercial, and non-traditional foodservice establishments. 5. Critique the advantages and disadvantages of commercial, non-commercial, and non-traditional foodservice establishments. 6. Communicate a correlation between historic origins of culinary practices to current food service applications. | Comments: | | | |

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| E. DINING ROOM OPERATIONS | E | M | B |
|---|--|----------|----------|
| IntroE1. Examine customer service standards for a professional foodservice operation. | | | |
| <ol style="list-style-type: none"> 1. Identify industry standards for quality customer service. 2. Explain the importance of effective communication skills. 3. Relate effective communication to quality service. 4. Connect quality customer service standards to increasing foodservice profit margins. 5. Critique professional customer service in comparison to poor quality service. 6. Develop a professional customer service plan for a dining service operation. | Comments: | | |
| E. DINING ROOM OPERATIONS | E | M | B |
| IntroE2. Contrast the various styles of meal service offered in dining establishments. | | | |
| <ol style="list-style-type: none"> 1. Describe various types of dining service. 2. Classify various types of foodservice operations. 3. Provide a description of each type of foodservice operation. 4. Examine menus that represent each type of dining service. 5. Justify menus for each type of dining service. 6. Create menus to correlate to types of service. | Comments: | | |
| F. FOOD PRODUCTION TECHNIQUES | E | M | B |
| IntroF1. Explore a variety of basic cooking techniques in foodservice. | | | |
| <ol style="list-style-type: none"> 1. Identify and model the proper use of knives. 2. Explain different parts of recipes. 3. Demonstrate appropriate Mise en Place practices. 4. Distinguish between weighing and measuring of dry and wet ingredients. 5. Compare dry heat and moist heat cooking methods. 6. Develop dishes based on dry heat and moist heat cooking methods. | Comments: | | |
| | E | M | B |

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| G. RECIPES AND MENUS | | | | |
|---|--|----------|----------|----------|
| IntroG1. Examine the different parts of recipes and menus. | | | | |
| <ol style="list-style-type: none"> 1. Identify the components of a recipe. 2. Determine recipe conversion factor. 3. Explain the importance of the components of a recipe 4. Correlate recipe cost to overall menu price. 5. Justify menu price based on recipe cost. 6. Compile different types of menus that are found in restaurants; static and cycle menus, a la carte, table d'hote, and prix fixe. | Comments: | | | |
| H. CULINARY MATH | | E | M | B |
| IntroH1. Apply basic culinary math skills knowledge. | | | | |
| <ol style="list-style-type: none"> 1. Define basic operations involving fractions. 2. Explain U.S. and metric units of measure. 3. Demonstrate measuring techniques including both U.S. and metric measurements. 4. Calculate mathematical problems using current technology. 5. Create a list of equivalent measurements of various ingredients. 6. Solve, apply, and demonstrate standard recipe conversions. | Comments: | | | |
| I. NUTRITION | | E | M | B |
| IntroI1. Assess the roles of nutrients in the diet. | | | | |
| <ol style="list-style-type: none"> 1. Identify basic nutrients. 2. Discuss guidelines for healthy living. 3. Interpret information on food labels. 4. Examine dietary needs and restrictions. 5. Evaluate the nutritional value of different foods. 6. Compare the nutritional value of menus. | Comments: | | | |

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| J. SUSTAINABILITY | | E | M | B |
|--|--|------------------|---|---|
| IntroJ1. Investigate recycling and conservation practices in the foodservice industry. | | | | |
| <ol style="list-style-type: none">1. Define recycling and conservation vocabulary.2. Discuss ideas to assist in recycling and conservation practices.3. Control waste disposal procedures.4. Outline a plan to limit carbon and digital footprint.5. Justify the benefits of recycling and conservation.6. Develop a recycling and conservation plan. | | Comments: | | |