

INTRODUCTION TO CULINARY ARTS MANAGEMENT
ACADEMIC STANDARDS
Course Code: 5722

BEGIN TO LEARN ABOUT THE ART OF COOKING! Introduction to Culinary Arts provides students with an overview of interest, aptitude, and technical skills needed to advance to Level One Culinary Arts and/or the food service industry. The following areas are explored: culinary basics, culinary mathematics, dining room operations, food production techniques, 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

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

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

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

PREREQUISITE: None

NATIONAL CERTIFICATION: ServSafe® Foodhandler

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:

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

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ICAM.A. SAFETY AND SANITATION

ICAM.A1. Demonstrate basic safety and sanitation procedures.

- ICAM.A1.1.** Describe foodborne illness characteristics including common pathogens and symptoms.
- ICAM.A1.2.** Perform proper cleaning and sanitizing to mitigate hazards (physical, chemical, biological) and hazardous environments.
- ICAM.A1.3.** Explain safe handling procedures for TCS and non-TCS foods.
- ICAM.A1.4.** Demonstrate common kitchen safety procedures, including personal hygiene and facility sanitation requirements.
- ICAM.A1.5.** Compare DHEC, OSHA, and local fire marshal safety audit requirements.

ICAM.B. PROFESSIONALISM

ICAM.B.1. Describe characteristics of professional behavior.

- ICAM.B.1.1.** Define professional practices in foodservice operations.
- ICAM.B.1.2.** Identify examples and effects of diversity on workplace productivity.
- ICAM.B.1.3.** Describe scenarios where effective workplace communication is necessary.
- ICAM.B.1.4.** Demonstrate professional workplace appearance, following culinary industry standards, and hygiene practices during culinary food production and other industry related experiences.
- ICAM.B.1.5.** Differentiate between ethical and unethical workplace practices.

ICAM.C. OVERVIEW OF THE CULINARY INDUSTRY

ICAM.C.1. Analyze the history and advancement of the food service industry.

ICAM.C.1.1. Identify the various segments of the food service industry.

ICAM.C.1.2. Summarize the sequence of events that influenced culinary history.

ICAM.C.1.3. Explain the various types or segments of the foodservice industry.

ICAM.C.1.4. Compare commercial, non-commercial, and non-traditional foodservice establishments.

ICAM.C.1.5. Communicate a correlation between historic origins of culinary practices to current food service applications.

ICAM.D. SERVICE OPERATIONS

ICAM.D.1. Identify the various types of service used in foodservice operations.

ICAM.D.1.1. Define front and back of house operations.

ICAM.D.1.2. Identify industry standards for quality customer service.

ICAM.D.1.3. Explain how internal and external communication relates to effective operations.

ICAM.D.1.4. Research various types of dining service and operations.

ICAM.D.1.5. Analyze quality standards across each type of dining service.

ICAM.E. PRINCIPLES OF FOOD PRODUCTION

ICAM.E.1. Describe basic food production skills.

ICAM.E.1.1. Demonstrate basic skills in selection and safe handling of knives, tools, and equipment.

ICAM.E.1.2. Identify the impact of herbs, spices, and flavorings.

ICAM.E.1.3. Describe appropriate *mise en place*.

ICAM.E.1.4. Explain TCS principles to cooking, cooling, reheating, and holding.

ICAM.E.1.5. Perform basic cooking and preparation techniques.

ICAM.F. RECIPES AND MENUS

ICAM.F.1. Explain the importance of menus and standardized recipes.

ICAM.F.1.1. Identify the components of a recipe.

ICAM.F.1.2. Explain the different parts of menus and standardized recipes.

ICAM.F.1.3. Discuss different types of menus that are found in restaurants.

ICAM.F.1.4. Build various menu types from standardized recipes.

ICAM.F.1.5. Evaluate appropriateness of recipes for events and establishments.

ICAM.G. CULINARY MATH

ICAM.G.1. Describe the relationships between culinary math and core math applications.

ICAM.G.1.1. Summarize basic operations involving fractions in the kitchen.

ICAM.G.1.2. Explain and apply U.S. and metric units of measure.

ICAM.G.1.3. Demonstrate equivalent measurements moving between volume and weight measurements.

ICAM.G.1.4. Calculate mathematical problems.

ICAM.G.1.5. Convert standard recipes.

ICAM.H. NUTRITION

ICAM.H.1. Assess the roles of nutrients in the diet.

ICAM.H.1.1. Identify basic nutrients.

ICAM.H.1.2. Describe guidelines for healthy living.

ICAM.H.1.3. Interpret information on food labels.

ICAM.H.1.4. Examine dietary needs and restrictions.

ICAM.H.1.5. Evaluate the nutritional value of different foods.

ICAM.I. FOOD SERVICE MANAGEMENT

ICAM.I.1. Describe the basic role of management in the foodservice industry.

ICAM.I.1.1. Define characteristics of successful managers.

ICAM.I.1.2. Research managerial roles in various establishments.

ICAM.I.1.3. Discuss manager responsibilities for promoting work-life balance and mental health.

ICAM.I.1.4. Identify manager responsibilities for personal and team improvement.

ICAM.I.1.5. Analyze the operational, financial, and legal responsibilities of a manager.

ICAM.J. SUSTAINABILITY

ICAM.J.1. Investigate sustainable practices.

ICAM.J.1.1. Define sustainability and its relationship to culinary arts.

ICAM.J.1.2. Explain benefits of practices of sustainability.

ICAM.J.1.3. Investigate current trends in sustainability.

ICAM.J.1.4. Implement a plan for sustainability in the culinary class.

ICAM.J.1.5. Evaluate practices of sustainability used in culinary management.