

**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.

<b>Credit:</b>	1(120 hours), 2 (240 hours) Carnegie Units
<b>Recommended grades:</b>	10, 11, 12 ( <b>Age requirements based on <u>Child Labor Laws</u></b> )
<b>Safety e-Tool:</b>	<u>Young Worker Safety in Restaurants</u> <u>Resources Quiz</u>
<b>Prerequisite:</b>	Introduction to Culinary Arts Management (optional) or None
<b>National Certification:</b>	ServSafe® Foodhandler and/or ServSafe® Manager
<b>Textbook Information:</b>	Instructional Materials for Secondary Schools
<b>Industry Guidelines:</b>	<u>DHEC Laws and Regulations - Regulation 61-25 Retail Food Establishments</u>

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**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

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**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
Robbie Burns, MA Family and Consumer Sciences/Early Childhood Education Advantage Academy Florence, SC	Jenell Gillis Family and Consumer Sciences Castle Heights Middle School Rock Hill, SC
Babbett Hagans, MEd Culinary Arts/Family and Consumer Sciences Bob Jones Academy Greenville, SC	Jay Hancock Culinary Arts G. Frank Russell Technology Center Greenwood, SC

**Postsecondary Representatives**

Robert Hansen, MEd, Assistant Professor Culinary Arts Bob Jones University Greenville, SC	Anna Sumabat Turner MS CFCS-HNFS, (Retired) Family and Consumer Sciences Bob Jones University Greenville, SC
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**SCDE Representatives**

Dana Depew, MEd Education Associate Office of Career and Technology Ed. Columbia, SC <a href="mailto:Ddepew@ed.sc.gov">Ddepew@ed.sc.gov</a>	Eleanor Glover, PhD Education Associate Office of Career and Technology Ed. Columbia, SC <a href="mailto:EGlover@ed.sc.gov">EGlover@ed.sc.gov</a>
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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.

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**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.

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**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.

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**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.