

Name
Student ID

Teacher

Grade
Date

Culinary Arts 2 Course Code 5721

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E - Exceeds Performance Requirements: Work that is above the criteria of the standard.

M - Meets Performance Requirements: Work that meets the criteria of the standard.

B - Below Performance Requirements: Work that fails to meet the criteria of the standard.

B. CUSTOMER SERVICE	E	M	B	Comments
B1. Demonstrate effective communication skills. 1. Analyze verbal and nonverbal communication. 2. Demonstrate effective writing skills. 3. Model courteous and effective telephone skills. 4. Identify methods to attract and keep customers. 5. Demonstrate successful selling techniques.				
B2. Demonstrate duties of front of the house employees. 1. Explain positions and the duties of front of the house employees and employers. 2. Demonstrate effective customer service skills when taking customer orders. 3. Demonstrate different types of dining room service. 4. Identify needs and wants of different types of customers (business, leisure, special needs, special dietary concerns, etc.) customers. 5. Explain the relationship between front of the house and back of the house employees.				
C. WORKPLACE GUIDELINES	E	M	B	Comments
C1. Describe work attitudes and behaviors that lead to success. 1. Set personal goals. 2. Develop a personal definition of success. 3. Identify the roles and duties of various food service employees/employers. 4. Demonstrate effective methods of managing multiple roles. 5. Explain ethical issues. 6. Analyze risk management and legal liability.				
C2. Analyze the importance of team work in the workplace. 1. Critique teamwork skills to facilitate the				

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workflow. 2. Evaluate interpersonal skills for career success. 3. Demonstrate technical skills necessary for workplace success.				
C3. Investigate managerial skills. 1. Identify management and leadership skills. 2. Apply accounting principles in planning and forecasting profit and loss. 3. Explain risk management and legal liability. 4. Describe the different aspects of human resources functions. 5. Evaluate staff development experiences. 6. Evaluate a marketing plan. 7. Outline inventory and facility management responsibilities.				
D. FOOD SERVICE TOOLS AND EQUIPMENT	E	M	B	Comments
D1. Demonstrate the proper use of industry tools and equipment. 1. Demonstrate the correct use of basic kitchen hand tools. 2. Categorize equipment based on usage. 3. Demonstrate proper cleaning, sanitizing, and maintenance of storage, preparation and cooking equipment. 4. Demonstrate how to cut and mix foods using standard kitchen equipment.				
E. FOOD SAFETY AND SANITATION PROCEDURES	E	M	B	Comments
E1. Demonstrate food safety and sanitation practices. 1. Describe the seven major steps of the Hazard Analysis Critical Control Point (HACCP) food safety system. 2. Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness. 3. Describe different types of potentially hazardous foods. 4. Explain how time and temperature guidelines can reduce the growth of microorganisms.				

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5. Pass a food safety and sanitation certification exam.				
F. WORKPLACE SAFETY	E	M	B	Comments
F1. Implement industry standard safety procedures. 1. Identify the responsibilities of foodservice establishments to customers and workers. 2. Analyze a restaurant's Hazard Communication Program. 3. Explain the requirements of OSHA's safety-related standards and regulations for the workplace. 4. Explain the purpose of the MSDS.				
G. MENU MANAGEMENT	E	M	B	Comments
G1. Create menus according to industry guidelines. 1. Define and apply menu terminology. 2. Apply menu planning principles to develop and modify menus. 3. Plan menus based on nutrition principles. 4. Develop a variety of menu layouts, themes, and design styles. 5. Compare industry guidelines.				
G2. Analyze the performance of menus. 1. Evaluate the performance of menu items to analyze sales, and determine menu revision. 2. Convert recipes/formulas based on menus and number of guests to be served. 3. Prepare requisitions for food, equipment, and supplies to meet production requirements. 4. Apply principles of measurement and food cost analysis and control.				
H. FOOD PRODUCTION TECHNIQUES	E	M	B	Comments
H1. Apply business math skills in food production. 1. Apply mathematic skills to adjust standardized recipes. 2. Apply basic skills to calculate food cost percentages. 3. Apply basic skills to cost out recipes and menus.				
H2. Demonstrate a variety of cooking methods. 1. Prepare foods using dry heat methods. 2. Prepare foods using moist heat methods. 3. Prepare foods using combination methods. 4. Demonstrate professional plating techniques.				

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I. CAREER AND EMPLOYABILITY SKILLS	E	M	B	Comments
I1. Explore foodservice career opportunities. 1. Compile a career search portfolio. 2. Describe education and training opportunities available for foodservice careers. 3. Identify certification opportunities. 4. Summarize food service trends. 5. Analyze the importance and benefits of foodservice professional organizations.				

Number exceeded: _____ Percentage exceeded: _____

Number met: _____ Percentage met: _____

Number below: _____ Percentage below: _____

National Certification(s)/Date earned:

Comments: