

Name  
Student ID

Teacher

Grade  
Date

**Introduction to Culinary Arts Course Code-5722**

**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. CAREER OPPORTUNITIES**

B1. Distinguish between individual occupations within the food service industry.

1. Investigate training, experience, and education needed for various food service positions.
2. Demonstrate employability skills for career success.
3. Research roles and responsibilities of food service employees.
4. Evaluate completed job applications.
5. Interpret local, state, national and international labor market information.
6. Develop a plan for finding a job.
7. Explain advantages and disadvantages of entrepreneurship.
8. Demonstrate 21<sup>st</sup> century skills.
9. Assess personal soft skills.

**C. SANITATION AND SAFETY SKILLS**

C1. **Evaluate procedures to avoid food borne illnesses.**

1. Categorize microorganisms related to food spoilage and food borne illnesses.
2. Describe symptoms common to food borne illnesses.
3. Explain procedures to prevent direct and cross-contamination.
4. Describe the flow of food through a food service operation.
5. Distinguish between acceptable and unacceptable procedures when preparing and storing potentially hazardous foods.
6. Demonstrate proper cleaning and sanitizing of foodservice equipment.
7. Differentiate biological, chemical, and physical hazards.

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<p><b>C2. Analyze safe practices in food service facilities.</b></p> <ol style="list-style-type: none"><li>1. Explain the importance of safety in a foodservice establishment.</li><li>2. Describe the common causes of typical accidents and injuries in the foodservice industry.</li><li>3. Demonstrate appropriate emergency procedures for kitchen and dining room injuries.</li><li>4. Describe different types and uses of fire extinguishers.</li><li>5. Analyze the elements of a restaurant's Hazard Communication Program.</li><li>6. Summarize OSHA guidelines.</li><li>7. Apply guidelines as outlined in an MSDS sheet.</li></ol>				
<p><b>D. FOOD CONTAMINATION</b></p>				
<p><b>D1. Analyze the causes of food contamination and methods of prevention.</b></p> <ol style="list-style-type: none"><li>1. Explain food contamination and give examples of how it occurs.</li><li>2. Identify sources of direct and cross contamination.</li><li>3. Distinguish between biological, chemical, and physical hazards.</li><li>4. Identify personal behaviors that can lead to food contamination.</li><li>5. Demonstrate appropriate grooming habits for the workplace.</li><li>6. Select appropriate attire for the workplace.</li></ol>				
<p><b>E. RECIPE AND MENU SKILLS</b></p>				
<p><b>E1. Demonstrate menu planning skills based on standardized recipes.</b></p> <ol style="list-style-type: none"><li>1. Integrate recipe terminology in professional conversations.</li><li>2. Identify the components of a standardized recipe.</li><li>3. Explain the importance of the components of a standardized recipe.</li><li>4. Apply math skills to convert recipes.</li><li>5. Evaluate standardized recipes.</li><li>6. Develop and cost menus.</li></ol>				

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<b>F. FOOD PRODUCTION TECHNIQUES</b>				
<b>F1. Demonstrate food service preparation and presentation techniques.</b> 1. Weigh and measure ingredients. 2. Identify and assemble ingredients, tools, and equipment needed for selected recipes (mis en place). 3. Develop food production schedules. 4. Demonstrate dry heat methods of cooking. 5. Demonstrate moist heat methods of cooking. 6. Demonstrate plating techniques.				
<b>G. CUSTOMER SERVICE</b>				
<b>G1. Demonstrate skills necessary to provide professional customer service.</b> 1. Differentiate between internal and external customer service. 2. Explain the importance of effective communication skills. 3. Resolve service related problems effectively. 4. Identify serving techniques required to be successful in various segments of the food industry. 5. Identify industry standards for quality customer service. 6. Apply various selling techniques to increase sales. 7. Calculate customer checks and server tips.				

Number exceeded: \_\_\_\_\_ Percentage exceeded: \_\_\_\_\_

Number met: \_\_\_\_\_ Percentage met: \_\_\_\_\_

Number below: \_\_\_\_\_ Percentage below: \_\_\_\_\_

National Certification(s)/Date earned:

Comments: