

# INTRODUCTION TO CULINARY ARTS

## STUDENT PROFILE

Course Code: 5722

Student's Name/Initials	Date	Teacher's Name/Initials	Date		
<p><b>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</b></p> <p><b>E – Exceeds Performance Requirements (80-100):</b> Work that is above the criteria of the standard.  <b>M – Meets Performance Requirements (70-79):</b> Work that meets the criteria of the standard.  <b>B – Below Performance Requirements (69 and below):</b> Work that fails to meet the criteria of the standard.</p>					
<b>B. SAFETY AND SANITATION</b>			<b>E</b>	<b>M</b>	<b>B</b>
<b>IntroB1. Evaluate procedures to avoid food borne illnesses.</b>					
<ol style="list-style-type: none"> <li>1. Identify microorganisms that cause foodborne illnesses.</li> <li>2. Describe symptoms related to food borne illnesses.</li> <li>3. Demonstrate proper cleaning and sanitizing of foodservice equipment.</li> <li>4. Analyze environments that prevent direct and cross contamination.</li> <li>5. Compare acceptable and unacceptable procedures when preparing and storing TCS foods.</li> <li>6. Anticipate biological, chemical, and physical hazards.</li> </ol>			<b>Comments:</b>		
<b>B. SAFETY AND SANITATION</b>			<b>E</b>	<b>M</b>	<b>B</b>
<b>IntroB2. Analyze safe practices in foodservice facilities.</b>					
<ol style="list-style-type: none"> <li>1. Describe the common causes of typical accidents and injuries in a foodservice facility.</li> <li>2. Explain the role of OSHA in the workplace.</li> <li>3. Demonstrate appropriate emergency procedures for foodservice facility injuries.</li> <li>4. Examine the components of the MSDS Manual.</li> <li>5. Assess the importance of safety in foodservice facilities.</li> <li>6. Incorporate the use of safe practices in a foodservice facility.</li> </ol>			<b>Comments:</b>		

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

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

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

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