

# CULINARY ARTS 1 STUDENT PROFILE

Course Code: 5720

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>1B1. Recommend strategies to prevent biological, physical, and chemical hazards.</b>					
<ol style="list-style-type: none"> <li>1. Describe examples of biological, physical, and chemical hazards.</li> <li>2. Classify and describe microorganisms that cause foodborne illnesses.</li> <li>3. Demonstrate proper cleaning and sanitizing of foodservice equipment.</li> <li>4. Analyze procedures used with cleaning chemicals.</li> <li>5. Assess how FAT-TOM affects the growth of microorganisms in TCS foods.</li> <li>6. Categorize the HACCP principles and explain their importance to food safety.</li> </ol>			<b>Comments:</b>		
<b>B. SAFETY AND SANITATION</b>			<b>E</b>	<b>M</b>	<b>B</b>
<b>1B2. Perform safe behaviors in foodservice facilities</b>					
<ol style="list-style-type: none"> <li>1. List safe practices that should be exhibited in a foodservice facility.</li> <li>2. Explain who is legally responsible for providing a safe environment and ensuring safe practices in foodservice facilities.</li> <li>3. Demonstrate basic first aid skills.</li> <li>4. Characterize the responsibilities of foodservice facilities to customers and workers.</li> <li>5. Interpret the purpose of the MSDS manual.</li> <li>6. Model appropriate safe behaviors in foodservice facilities.</li> </ol>			<b>Comments:</b>		

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<b>C. PROFESSIONALISM</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>1C1. Evaluate industry standard professional practices.</b>				
<ol style="list-style-type: none"> <li>1. Describe student and professional organizations and certifications.</li> <li>2. Identify stereotypes and prejudices that adversely affect workplace productivity.</li> <li>3. Conduct professional workplace appearance and hygiene evaluations.</li> <li>4. Differentiate workplace apparel based on foodservice establishments.</li> <li>5. Debate ethical and unethical practices.</li> <li>6. Develop 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>1D1. Examine foodservice career opportunities.</b>				
<ol style="list-style-type: none"> <li>1. Identify the individual occupations within the foodservice industry to include the traditional brigade system.</li> <li>2. Predict future trending occupations in the foodservice industry.</li> <li>3. Demonstrate employability skills for career success.</li> <li>4. Analyze a foodservice resume to include a cover letter that lists skills and competencies.</li> <li>5. Assess job descriptions as they apply to each career opportunity.</li> <li>6. Compile a career search portfolio.</li> </ol>	<b>Comments:</b>			
<b>E. DINING ROOM OPERATIONS</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>1E1. Illustrate the mechanics of table service.</b>				
<ol style="list-style-type: none"> <li>1. Select the appropriate table setting based on a given menu.</li> <li>2. Explain how to set, serve, and clear a table.</li> <li>3. Demonstrate how to set, serve, and clear a table.</li> <li>4. Break down service at the completion of a meal.</li> <li>5. Evaluate the quality of service performed for the guest from start to finish.</li> <li>6. Communicate the relationship between the front and back of the house.</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>1E2. Examine the points of proper guest interaction.</b>				
<ol style="list-style-type: none"> <li>1. Identify proper guest greeting procedures.</li> <li>2. Give examples of appropriate guest greetings.</li> <li>3. Devise a script for greeting your guests.</li> <li>4. Dramatize guest greeting procedures.</li> <li>5. Evaluate server's ability to upsell menu choices.</li> <li>6. Model effective customer service skills when taking customer orders.</li> </ol>	<b>Comments:</b>			
<b>F. FOOD PRODUCTION TECHNIQUES</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>1F1. Demonstrate a variety of cooking techniques in foodservice.</b>				
<ol style="list-style-type: none"> <li>1. Duplicate correct knife skills and equipment usage.</li> <li>2. Discuss different recipe formats.</li> <li>3. Apply appropriate recipe Mise en Place practices.</li> <li>4. Distinguish between weighing and measuring dry and wet ingredients.</li> <li>5. Evaluate basic baking and pastry techniques.</li> <li>6. Produce dishes using dry, moist, and combination cooking methods and basic plating techniques.</li> </ol>	<b>Comments:</b>			
<b>G. RECIPES AND MENUS</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>1G1. Examine recipes and their role in a foodservice facility.</b>				
<ol style="list-style-type: none"> <li>1. Describe the characteristics of a recipe.</li> <li>2. Interpret factors that affect food and menu prices. .</li> <li>3. Analyze menu prices based on recipe costs.</li> <li>4. Research menu themes, layouts, and design principles.</li> <li>5. Assess menus and recipes for nutrition and group needs. .</li> <li>6. Develop a variety of menus.</li> </ol>	<b>Comments:</b>			

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<b>H. CULINARY MATH</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>H1. Demonstrate knowledge in culinary math skills.</b>				
<ol style="list-style-type: none"> <li>1. Identify differences between standardized U.S. and metric recipe measurements.</li> <li>2. Explain “as purchased” (AP) and “edible portions” (EP) yields.</li> <li>3. Perform recipe yield conversions.</li> <li>4. Analyze the process of recipe costing.</li> <li>5. Compare the costs of foodservice resources in a changing market.</li> <li>6. Create menus utilizing cost and portion control.</li> </ol>	<b>Comments:</b>			
<b>I. NUTRITION</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>I1. Analyze nutritional requirements for different populations.</b>				
<ol style="list-style-type: none"> <li>1. Identify foods that affect different populations.</li> <li>2. Discuss nutrient deficiencies and excesses.</li> <li>3. Explain population specific guidelines for healthy living.</li> <li>4. Compare information on food labels.</li> <li>5. Evaluate dietary needs and restrictions.</li> <li>6. Modify menus for different populations.</li> </ol>	<b>Comments:</b>			
<b>J. CUISINES</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>J1. Develop a basic knowledge of the foundations of cuisine.</b>				
<ol style="list-style-type: none"> <li>1. Identify flavor factors that define national and regional cuisines.</li> <li>2. Summarize ways chefs learn about different cuisines.</li> <li>3. Demonstrate notable dishes of various cuisines.</li> <li>4. Differentiate between ingredients and flavor profiles of various cuisines.</li> <li>5. Evaluate historical events that have affected the cultural evolution of cuisines.</li> <li>6. Create menus and recipes specific to various regional cuisines.</li> </ol>	<b>Comments:</b>			

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<b>K. FOOD SERVICE MANAGEMENT</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>K1. Investigate the role of management in the foodservice industry.</b>				
<ol style="list-style-type: none"> <li>1. Define roles of management.</li> <li>2. Explain different types of management structures.</li> <li>3. Determine effective management skills and leadership styles.</li> <li>4. Examine risk management factors.</li> <li>5. Analyze factors used to determine profitability and customer satisfaction.</li> <li>6. Examine the components of a business plan.</li> </ol>	<b>Comments:</b>			
<b>L. SUSTAINABILITY</b>		<b>E</b>	<b>M</b>	<b>B</b>
<b>L1. Investigate sustainability practices in the foodservice industry.</b>				
<ol style="list-style-type: none"> <li>1. Define sustainability vocabulary.</li> <li>2. Describe food production options for sustainability.</li> <li>3. Assess sustainable food purchasing practices.</li> <li>4. Examine local sourcing options.</li> <li>5. Estimate the effect sustainable practices have on a foodservice facility.</li> <li>6. Develop a sustainability plan.</li> </ol>	<b>Comments:</b>			