

CULINARY ARTS 2 STUDENT PROFILE

Course Code - 5721

Student's Names	Date	Teacher's Name	Date		
<p>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</p> <p>E – Exceeds Performance Requirements (80-100): Work that is above the criteria of the standard. M – Meets Performance Requirements (70-79): Work that meets the criteria of the standard. B – Below Performance Requirements (69 and below): Work that fails to meet the criteria of the standard.</p>					
B. SAFETY AND SANITATION			E	M	B
2B1. Integrate food safety and sanitation practices.					
<ol style="list-style-type: none"> 1. Identify the critical control points during all food handling processes as a method for minimizing the risk of foodborne illness. 2. Explain the importance of using established practices to promote food safety. 3. Demonstrate proper cleaning and sanitizing of foodservice equipment. 4. Outline the major steps of the HACCP food safety system. 5. Assess organizations that certify that equipment meets sanitation standards. 6. Perform appropriate safety and sanitation procedures as established by DHEC. 			<p>Comments:</p>		
B. SAFETY AND SANITATION			E	M	B
2B2. Model industry-standard safety procedures.					
<ol style="list-style-type: none"> 1. Identify safe practices that should be exhibited in a foodservice facility. 2. Discuss the role of the Occupational Safety and Health Administration (OSHA). 3. Demonstrate basic first aid procedures. 4. Model standard restaurant safety procedures. 5. Incorporate laws and regulations governing safety in a foodservice facility. 6. Evaluate safety procedures. 			<p>Comments:</p>		

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C. PROFESSIONALISM		E	M	B
2C1. Recommend professional practices that lead to success in the foodservice industry.				
<ol style="list-style-type: none"> 1. Identify the pros and cons of memberships in student and professional organizations. 2. Discuss diversity in the workplace. 3. Analyze various certifications and their associated requirements and benefits. 4. Apply effective techniques to achieve successful performance evaluations. 5. Evaluate professional time management and attendance behaviors. 6. Perform volunteer and service projects. 	Comments:			
D. DINING ROOM OPERATIONS		E	M	B
2D1. Develop a dining room operation consisting of multiple stations.				
<ol style="list-style-type: none"> 1. Identify the various service stations in the dining room. 2. Describe the specific duties of each station. 3. Demonstrate the duties related to each station. 4. Examine strategies for handling guest complaints. 5. Perform dining room operations applying skills required for each station. 6. Summarize the effect of work flow on the quality of service. 	Comments:			
E. FOOD PRODUCTION TECHNIQUES		E	M	B
2E1. Model advanced cooking techniques.				
<ol style="list-style-type: none"> 1. Select and perform advanced plating techniques. 2. Describe and perform Mise en Place techniques. 3. Demonstrate advanced baking and pastry techniques. 4. Research and demonstrate basic Garde Manger techniques. 5. Choose the proper knives and equipment for kitchen tasks. 6. Perform appropriate advanced methods of cooking. 	Comments:			

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F. RECIPES AND MENUS		E	M	B
2F1. Create menus according to industry guidelines.				
<ol style="list-style-type: none"> 1. Apply layout and design principles to create menus. 2. Describe how a menu affects all aspects of designing and equipping a kitchen. 3. Calculate the costing of menus. 4. Evaluate compliance and ethics with Truth-in-Menu laws in menu creation. 5. Adapt menus to food-chain supply issues. 6. Create a marketing plan for a menu. 	Comments:			
F. RECIPES AND MENUS		E	M	B
2F2. Analyze the performance of menus.				
<ol style="list-style-type: none"> 1. Identify criterion used to evaluate menu success. 2. Discuss performance of menu items to analyze sales, and determine menu revision. 3. Prepare requisitions for food, equipment, and supplies to meet menu requirements. 4. Analyze socio-cultural trends, food habits, preferences, and nutritional guidelines to identify menu options. 5. Defend menu changes based on criterion identified for menu success. 6. Justify menu marketing plans. 	Comments:			
G. CULINARY MATH		E	M	B
2G1. Perform mathematical functions related to foodservice operations.				
<ol style="list-style-type: none"> 1. Identify the elements that affect food cost and labor cost in foodservice operations. 2. Distinguish different methods and formulas (e.g. going rate, <i>prix fixe</i>, markup, and food cost percentage) used to calculate the price of dishes. 3. Calculate food and beverage cost and percentages. 4. Analyze and forecast purchase and preparation requirements. 5. Evaluate labor costs and percentages. 6. Compile a profit and loss statement in foodservice operations to determine profitability. 	Comments:			

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H. NUTRITION		E	M	B
2H1. Plan food choices to meet nutritional requirements for different populations.				
<ol style="list-style-type: none"> 1. Examine foods for nutrient content. 2. Differentiate dietary needs and restrictions. 3. Develop menus for different populations. 4. Modify recipes for different populations. 5. Prepare foods that meet specific dietary requirements. 6. Evaluate the effect of cooking processes on nutritional value. 	Comments:			
I. CUISINES		E	M	B
2I1. Analyze culinary techniques of various cuisines.				
<ol style="list-style-type: none"> 1. Identify subjective and physical factors that affect taste perception. 2. Summarize how chefs use and analyze taste combinations. 3. Devise techniques for understanding flavor profiles. 4. Prepare signature dishes of various cuisines using traditional equipment. 5. Generate authentic regional menus. 6. Create fusion menus using various ingredients of different cuisines. 	Comments:			
J. FOOD SERVICE MANAGEMENT		E	M	B
2J1. Model management roles in the foodservice industry.				
<ol style="list-style-type: none"> 1. Identify job descriptions of different food service managers. 2. Compare different business structures. 3. Apply effective management and leadership skills. 4. Develop a risk management plan. 5. Evaluate factors that lead to profitability and customer satisfaction. 6. Develop a business plan. 	Comments:			

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K. SUSTAINABILITY		E	M	B
2K1. Incorporate recycling and sustainability practices in foodservice operations.				
<ol style="list-style-type: none"> 1. Identify issues surrounding the global production of Genetically Modified Organisms (GMO) and Non GMOs. 2. Discuss differences between renewable and nonrenewable energy sources. 3. Explain farm to table practices. 4. Research ways in which foodservice facilities can improve sustainability practices. 5. Evaluate the future of sustainability. 6. Reinforce sustainability practices. 	Comments:			