Kansas Family and Consumer Sciences Education

Hospitality and Tourism Career Cluster

Course: Culinary Arts 1
Pathway: Restaurant and Event Management
CIP Code: 12.0504 Course # 34056

Rating Scale: **3 Skilled- Works Independently**
2 Limited Skills- Requires Assistance
1 Skill Undeveloped
0 No exposure- No instruction or training

Student:		Grade:
Teacher:	School:	
Enrolled Date:	Completion Date:	Graduation Date:
Student Signature	Teacher Signature	

Directions: The following competencies are required for full approval for a course in a Family and Consumer Sciences Program. Check the appropriate number to indicate the level of competency reached for student evaluation.

Academic Foundations

Benchmark: 0.1 **Achieve additional academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within a career cluster. (ESS 01)**		3	2	1	0
0.1.1	Adapt language for audience, purpose, situation (i.e. diction/structure style). ESS01.02.02 (*1.2.3)				
0.1.2	Demonstrate knowledge of basic arithmetic operations such as addition, subtraction, multiplication and division. ESS01.03.02 $				

Communications

Benchmark: 0.2 **Use oral and written communication skills in creating, expressing and interpreting information and ideas including technical terminology and information. (ESS 02) (*13.3)**		3	2	1	0
0.2.1	Interpret and communicate information, data, and observations to apply information learned to actual practice. ESS02.01.04 (*13.3.1)				
0.2.2	Model behaviors that demonstrate active listening. ESS01.02.01 (*13.3.2)				
0.2.3	Employ appropriate verbal communication skills when obtaining and conveying information. ESS02.02.01 (*1.2.3)				
0.2.4	Communicate with co-workers to clarify workplace objectives. ESS02.02.04 (*1.2.3)				
0.2.5	Communicate effectively with customers and co-workers to foster positive relationships. ESS02.02.05 (*13.1.1)				
0.2.6	Organize information to use in written and oral communications. ESS02.03.02 (*1.2.2)				
0.2.7	Use informational text, internet/ web sites and/or technical materials to review and apply information sources for occupational tasks. ESS02.04.01				
0.2.8	Use correct grammar, spelling, punctuation and capitalization when preparing written documents. ESS02.05.03				
0.2.9	Apply and/or interpret verbal and non-verbal communication to fully understand meaning. (*1.2.3, 13.3.2)				

Problem Solving and Critical Thinking

Benchmark: 0.3 **Solve problems using creativity, innovation and critical thinking skills independently and in teams. (ESS 03) (*1.2)**		3	2	1	0
0.3.1	Resolve conflicts with staff or customers using conflict resolution skills. ESS 03.02.05				
0.3.2	Prioritize tasks to be completed. ESS10.02.02 (*1.2.2)				
0.3.3	Identify concerns, analyze solutions and apply critical thinking skills to solve problems. ESS 03.01.01 & ESS 03.01.02				

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0.3.4	Develop and manage plans/ budgets to accomplish organizational goals and objectives. HTC005.01.01				

Information Technology Applications

Benchmark: 0.4 **Use information technology tools specific to the career cluster to access, manage, integrate and create information. (ESS 04)**		3	2	1	0
0.4.1	Use information technology tools to manage and perform work responsibilities. ESS 04.02.01 (*1.2.5)				
0.4.2	Evaluate internet resources for reliability and validity. ESS04.04.03 (21st)				

Systems

Benchmark: 0.5 **Understand roles within teams, work units, departments, organizations, inter-organizational systems and the larger environment. (ESS 05)**		3	2	1	0
0.5.1	Explain the role of individual departments as they impact the business as a whole. ESS05.01.03				
0.5.2	Analyze workplace operations. HTC09.05.02				

Safety, Health and Environmental

Benchmark: 0.6 **Understand the importance of health, safety and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. (ESS 06) (*5.5; 13.4)**		3	2	1	0
0.6.1	Identify safety and health hazards to maintain a safe worksite. ESS06.01.04 (*1.2.7)				
0.6.2	Use equipment according to manufacturer guidelines and/or government regulations. ESS06.01.07				
0.6.3	Practice personal safety to avoid injury or accidents. HTC06.05.03 (*13.4.3) (21st) (SC P/SD 3.1)				

Leadership and Teamwork

Benchmark: 0.7 **Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. (ESS 07) (*13.5)**		3	2	1	0
0.7.1	Compare and contrast various roles of leaders within an organization. ESS07.01.01				
0.7.2	Apply teamwork skills to identify goals, develop objectives and achieve them in a timely manner. ESS07.02.05 & ESS07.03.01 (*1.2.4)				
0.7.3	Demonstrate commitment to and positive attitude toward team goals. ESS07.03.07 (*1.2.2)				
0.7.4	Manage personal work skills to accomplish tasks. ESS07.04.03 (*1.2.2)				
0.7.5	Treat people with respect. ESS07.04.04 (*13.3.5)				
0.7.6	Manage stress and control emotions. ESS07.04.07 (*13.1.6)				

Ethics and Legal Responsibilities

Benchmark: 0.8 **Know and understand the importance of professional ethics and legal responsibilities. (ESS 08)**		3	2	1	0
0.8.1	Analyze personal and long-term workplace consequences of unethical and illegal behaviors. ESS08.01.03 (*1.2.8)				

Employability and Career Development

Benchmark: 0.9 **Know and understand the importance of employability and career skills. (ESS 09) (*1.2)**		3	2	1	0
0.9.1	Demonstrate self-discipline, self-worth, positive attitude and integrity in work situations. ESS09.01.01 (*1.2.2, 1.2.8, 13.3.5)				
0.9.2	Demonstrate flexibility and willingness to learn new knowledge and skills. ESS09.01.02 (*1.2.2)				
0.9.3	Exhibit commitment to the organization. ESS09.01.03 (*1.2.2)				
0.9.4	Develop strategies to reach career objectives. ESS09.02.02				
0.9.5	Identify positive work behaviors to retain employment. ESS09.06.05 (*1.2.2)				
0.9.6	Develop work goals and objectives. ESS10.02.01				
0.9.7	Develop time management knowledge and skills. ESS10.02.03 (*1.2.2)				
0.9.8	Analyze work roles and responsibilities and how to balance them with life responsibilities. ESS09.01.08 (*1.1.3, 1.1.4)				
0.9.9	Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills, and experience in a career field. (09.04.02)				

Technical Skills: Technical Level
COMPREHENSIVE STANDARD: 8.0 Integrate knowledge, skills, and practices required for careers in the hospitality industry.

Benchmark: 8.1 Demonstrate food safety and sanitation procedures.		3	2	1	0
8.1.1	Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, good personal hygiene, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food. (*8.2.1) (3)				
8.1.2	Identify sources, symptoms and prevention measures for Hepatitis A, Norovirus, Bacillus Cereus, Listeriosis, Hemorrhagic colitis, Clostridium perfringens, Botulism, Salmonella, Shigellosis, Staphylococcus aureus, Vibrio, Anisakis simplex, Cryptosporidium, Giardia, fungi, Scombroid poisoning, & Ciguatoxin.				
8.1.3	Identify the critic control points in the flow of food				
8.1.4	Implement standards of personal grooming, hygiene and hand washing.				
8.1.5	Identify common foods allergens and common symptoms. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts)				
8.1.6	Practice first-in, first-out (FIFO) and date marking.				
8.1.7	Identify proper chemical handling procedures.				
8.1.8	Demonstrate food safety procedures during the food service process.				

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Benchmark: 8.2 Demonstrate correct use and maintenance of food production equipment and tools.		3	2	1	0
8.2.1	Operate tools and equipment following safety procedures and OSHA requirements.				
8.2.2	Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces.				
Benchmark: 8.3 Apply menu management and production principles.		3	2	1	0
8.3.1	Describe the types of menus used by various food service establishments.				
8.3.2	Explain menu planning principles exploring dietary recommendations to build balanced meals.				
8.3.3	Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size.				
	Adapt menus and recipes to accommodate special dietary needs and common food allergens. (Common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts)				
Benchmark: 8.4 Demonstrate preparations of all menu categories to produce a variety of food products.		3	2	1	0
8.4.1	Demonstrate basic knife cuts (i.e. Batonnet, Brunoise, Coarse Chop, Diagonal, Dice (small, medium & large), Julienne, Mince, Chiffonade, and Slice). (*8.5.1) (3) (4) (6)				
8.4.2	Demonstrate a variety of cooking methods in food preparation.				
8.4.3	Apply scaling and measuring techniques.				
8.4.4	Utilize a variety of cooking methods to prepare beef, pork, seafood and poultry.				
8.4.5	Prepare a variety of stocks, soups, and mother sauces.				
8.4.6	Utilize a variety of cooking methods to prepare fruits and vegetables.				
8.4.7	Utilize a variety of cooking methods to prepare legumes, starches, and grains.				
8.4.8	Demonstrate basic garde manger skills (i.e. salad green cleaning, salad prep, hors d'oeuvres, sandwiches, & cold food prep).				
8.4.9	Prepare various baked goods and desserts.				
8.4.10	Utilize herbs and spices, marinades, oil, and vinegars in a variety of preparation methods.				
8.4.11	Prepare a variety of breakfast foods.				
8.4.12	Identify proper food plating techniques to include portion control in relation to dietary recommendations and food cost				
8.4.13	Investigate emerging cooking technologies				
Benchmark: 8.5 Perform mathematical functions related to food service operations.		3	2	1	0
8.5.1	Demonstrate the process of recipe yield adjustments for small and large quantities based on operational needs.				
8.5.2	Identify how food cost is determined.				
8.5.3	Identity how to determine and calculate production goals.				
8.5.4	Identify the methods used to determine menu pricing.				
8.5.5	Demonstrate basic conversions of measurements (i.e. oz in a gallon, etc).				
Benchmark: 8.6 Apply dining room management.		3	2	1	0
8.6.1	Compare contemporary and traditional service styles identifying the variances in staff structure and responsibilities for each.				
8.6.2	Identify back and front of house management roles in the industry.				
8.6.3	Demonstrate the general rules of table settings and service. (i.e. serve from the left remove from the right)				

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8.6.4	Identify how to provide quality customer service and how it affects an operation's success.			

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