Kansas Family and Consumer Sciences Education

Hospitality and Tourism Career Cluster

Course: Culinary Arts II

Pathway: Restaurant and Event Management

CIP Code: 12.0504 Course #34058

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)				

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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

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

Benchmark: 8.1 Analyze food safety and sanitation procedures.		3	2	1	0
8.1.1	Apply food safety and sanitation processes.				
8.1.2	Analyze 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	Review the process of developing a Hazard Analysis Critical Control Point.				
8.1.4	Implement standards of personal grooming, hygiene, and hand washing and investigate/discuss ways to encourage others to follow these requirements.				
8.1.5	Identify ways to prevent allergen free food from being exposed to food allergens during preparation and service process.				
8.1.6	Identify processes and procedures that will minimize the risk of food being time - temperature abused. (i.e. portion control, temperature logs, cooling process, thawing process, etc.)				
8.1.7	Identify processes and procedures that will minimize the risk of cross-contamination with food and food contact surfaces. (i.e. using clean and sanitized equipment for each food product, color coded equipment, when to change gloves & wash hands, etc.)				
8.1.8	Identify when a material safety data sheets (MSDS) is required and the information that must be included on each chemical.				
8.1.9	Demonstrate proper chemical handling procedures.				
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	Apply the procedures for cleaning, sanitizing, and the storage of equipment and food contact surfaces.				
Benchmark: 8.3 Demonstrate menu modifications based on standardized recipes to meet consumer needs.		3	2	1	0
8.3.1	Use truth-in- menu guidelines to develop menus.				
8.3.2	Identify menus for special diets. (i.e. diabetic, gluten free, vegetarian, vegan, etc.)				

8.3.3	Discuss the availability of food and seasonal menus.				
Benchmark: 8.4 Demonstrate preparations for all menu categories to produce a variety of food products.		3	2	1	0
8.4.1	Utilize knife skills in food production and determine the appropriate knife for specific preparation techniques or food item.				
8.4.2	Determine appropriate cooking methods for a variety of foods				
8.4.3	Apply scaling and measuring techniques. (*8.5.2) (3) (4)				
8.4.4	Plan and prepare a variety of hors d'oeuvres, entrees, sides, salads, breads, and desserts.				
8.4.5	Describe baking ingredients and their functions.				
8.4.6	Implement techniques to mix batters and doughs.				
8.4.7	Identify and evaluate quality standards for baked products.				
8.4.8	Prepare food and baked products for presentation and evaluation.				
Benchmark: 8.5 Demonstrate implementation of management functions.		3	2	1	0
8.5.1	Demonstrate time management principles and achieve food production goals.				
8.5.2	Assemble a career portfolio.				
8.5.3	Investigate the areas of legal liability within the hospitality industry (i.e. foodborne illness, physical injury, licensing issues, etc.).				
8.5.4	Demonstrate back and front of the house management roles in the industry.				
8.5.5	Identify the types of cost incurred and how to effectively manage and control them (i.e. food costs, beverage costs, labor costs, & overhead costs).				
8.5.6	Identify the factors that affect labor costs (business volume, employee turnover, quality standards, and operational standards				
Benchmark: 8.6 Demonstrate internal and external customer service.		3	2	1	0
8.6.1	Apply quality service skills and identify ways to exceed customer expectations.				
8.6.2	Identify strategies for preventing and resolving conflicts or how to handle difficult situations.				
8.6.3	Perform contemporary and traditional service styles identifying the variances in staff structure and responsibilities for each.				
Benchmark: 8.7 Apply the principles of nutrition to food preparation.		3	2	1	0
8.7.1	Demonstrate cooking techniques and storage principles for retention of nutrients.				
Benchmark: 8.8 Perform mathematical functions related to food service operations.		3	2	1	0
8.8.1	Recognize use of baker's formulas.				
8.8.2	Calculate yield percentages, shrinkage, and portion cost.				
Benchmark: 8.9 Identify computer skills for the hospitality industry.		3	2	1	0
8.9.1	Identify how computer applications are used in the hospitality industry and their impact on current industry trends.				

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