Culinary Arts II Course Competencies

Demonstrating Workplace Readiness Skills: Personal Qualities and People Skills
1. Demonstrate positive work ethic.
2. Demonstrate integrity.
3. Demonstrate teamwork skills.
4. Demonstrate self-representation skills.
5. Demonstrate diversity awareness.
6. Demonstrate conflict-resolution skills.
7. Demonstrate creativity and resourcefulness.

Demonstrating Workplace Readiness Skills: Professional Knowledge and Skills
8. Demonstrate effective speaking and listening skills.
9. Demonstrate effective reading and writing skills.
10. Demonstrate critical-thinking and problem-solving skills.
11. Demonstrate healthy behaviors and safety skills.
12. Demonstrate an understanding of workplace organizations, systems, and climates.
13. Demonstrate lifelong-learning skills.
14. Demonstrate job-acquisition and advancement skills.
15. Demonstrate time-, task-, and resource-management skills.
16. Demonstrate job-specific mathematics skills.
17. Demonstrate customer-service skills.

Demonstrating Workplace Readiness Skills: Technology Knowledge and Skills
18. Demonstrate proficiency with technologies common to a specific occupation.
19. Demonstrate information technology skills.
20. Demonstrate an understanding of Internet use and security issues.
21. Demonstrate telecommunications skills.

Examining All Aspects of an Industry
22. Examine aspects of planning within an industry/organization.
23. Examine aspects of management within an industry/organization.
24. Examine aspects of financial responsibility within an industry/organization.
25. Examine technical and production skills required of workers within an industry/organization.
26. Examine principles of technology that underlie an industry/organization.
27. Examine labor issues related to an industry/organization.
28. Examine community issues related to an industry/organization.
29. Examine health, safety, and environmental issues related to an industry/organization.

Addressing Elements of Student Life
30. Identify the purposes and goals of the student organization.
31. Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.
32. Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.
33. Identify Internet safety issues and procedures for complying with acceptable use standards.

Balancing Work and Family
34. Analyze the meaning of work and the meaning of family.
35. Compare how families affect work life and how work life affects families.
36. Identify management strategies for balancing work and family roles.

Implementing Sanitation and Safety Methods
37. Use ServSafe standards.
38. Implement the Hazard Analysis Critical Control Point (HACCP) during all food-handling processes as a method for minimizing the risk of foodborne illness.
40. Monitor cleaning and sanitizing procedures.
41. Apply the laws and regulations governing sanitation and safety as they relate to program specialty.

Applying Nutritional Principles
42. Adapt recipes to dietary guidelines.
43. Demonstrate the principles of cooking and holding techniques to ensure the retention of nutrients and quality.
44. Produce food products to meet specific dietary requirements (e.g., allergies and chronic illnesses).

Planning Menus
45. Create menu for program specialty.
46. Scale standardized recipes to meet quantity needs.
47. Determine food cost controls and recipe yield.
48. Estimate cost of labor based on production.
49. Develop a supply order based on menu.
50. Compare purchase price to actual edible portion.
51. Identify the components of a profit and loss statement.

Using Business Practices
52. Identify regulations governing the issuance of a standard business license.
53. Explore insurance requirements for operation of a business.
54. Explore resources and issues related to self-employment.
55. Maintain financial records for a business.

Selecting, Purchasing, and Maintaining Equipment for Program Specialty
56. Select equipment for various food-service operations.
57. Clean and sanitize equipment used in production.
58. Store equipment used in production.
59. Maintain equipment used in production.
60. Identify the characteristics of fuel sources for cooking equipment.

Exploring Careers
61. Identify various sources of employment opportunities.
62. Identify entry-level positions.
63. Identify career-progression options.
64. Identify postsecondary education opportunities.
65. Present a career portfolio.
66. Complete an application for a postsecondary institution.

Applying Baking and Pastry Food-Preparation Techniques (1st Specialization Area: All tasks are essential.)
67. Demonstrate measuring and scaling of ingredients.
68. Demonstrate the concept of "mise en place" for baking and pastry.
69. Identify baking and pastry ingredients.
70. Describe the relationship between the use of proper ingredients and quality results.
71. Identify common baking and pastry errors.
72. Prepare a variety of yeast-leavened products.
73. Prepare a variety of baked goods using laminated products.
74. Prepare a variety of quick breads.
75. Produce a variety of cakes using different mixing methods.
76. Prepare a variety of frostings/icing.
77. Finish cakes and pastries using a variety of frostings/icing.
78. Decorate cakes for special occasions.
79. Prepare a variety of pies and tarts using scratch-made crusts (e.g., crumb, flaky, and mealy).
80. Prepare advanced mousses, creams, custards, and puddings.
81. Prepare advanced dessert sauces.
82. Prepare a variety of frozen desserts.
83. Prepare a variety of "pâte à choux" desserts.
84. Demonstrate presentation and plating using a variety of techniques.

Applying Catering/Banquet Food-Preparation Techniques (2nd Specialization Area: All tasks are essential.)
85. Demonstrate the concept of "mise en place" for on-site and off-site catering.
86. Produce consistent classical cuts using the appropriate knife.
87. Fabricate bulk products for catering display.
88. Demonstrate knowledge of basic "garde manger" techniques.
89. Produce various types of box lunches that maintain freshness and flavor through the delivery process.
90. Prepare large quantities using standardized recipes and applying multiple cooking methods (e.g., dry, moist, and combination).
91. Prepare the mother sauces and their derivatives.
92. Prepare a variety of breads and bakery items in a large quantity.
93. Prepare a variety of dessert products in a large quantity.
94. Demonstrate the planning and setup for catering events.

**Applying Restaurant Operation Techniques (3rd Specialization Area: All tasks are essential.)**
95. Demonstrate the concept of *mise en place* for restaurants.
96. Demonstrate the general rules of table settings and service.
97. Describe the functions of dining service.
98. Explain training procedures for the dining room staff.
99. Explain point-of-sale procedures.
100. Produce consistent classical cuts using the appropriate knife.
101. Produce menu items using fruits, vegetables, or starches.
102. Fabricate bulk products for catering display.
103. Prepare à la carte meals using the different cooking methods.
104. Prepare the classical sauces.
105. Prepare a variety of breads and bakery items in a large quantity.
106. Prepare a variety of dessert products.

**Applying Quantity Food-Preparation Techniques (4th Specialization Area: All tasks are essential.)**
107. Identify *mise en place* for quantity foods.
108. Identify use of convenience foods.
109. Produce consistent classical cuts using the appropriate knife.
110. Demonstrate the fabrication of large quantities (e.g., 50 or more servings according to standardized recipes) of fruits, vegetables, and starches.
111. Fabricate bulk products for catering display.
112. Prepare large quantities using standardized recipes and applying multiple cooking methods.
113. Prepare the classical sauces.
114. Prepare a variety of breads and bakery items in a large quantity.
115. Prepare a variety of dessert products in a large quantity.