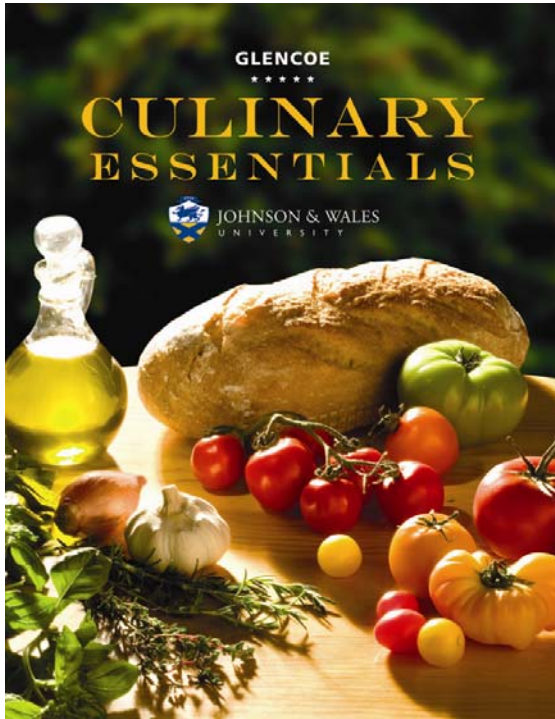




Culinary Arts I



CULINARY ESSENTIALS

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CORRELATION TO ALABAMA COURSE OF STUDY

STANDARDS	PAGE REFERENCES
Food Service and Hospitality Business Practices	
<p>1. Determine personnel and fiscal management factors related to the food service and hospitality industries.</p> <p>Examples: personnel—staffing, supervising, scheduling, setting goals, determining policies and procedures</p> <p>fiscal—budgeting, keeping records, controlling inventory, receiving food products, purchasing</p> <ul style="list-style-type: none"> • Explaining liability laws regarding property management • Identifying customer service, public relations, and promotion programs as marketing strategies for the food and service industry 	<p>Student Edition: 168-177, 178-186, 188-192, 205-208</p> <p><i>Figure 7.1</i> 181 <i>Figure 7.2</i> 183 <i>Figure 7.3</i> 184</p> <p><i>Gourmet Math</i> 176 <i>Small Bites</i> 171</p>

STANDARDS	PAGE REFERENCES
<p>2. Create a business plan for a food service establishment.</p>	<p>Student Edition: 81 #19 <i>Business Plan Development</i> 76-77 <i>Culinary Lab</i> 195 <i>Gourmet Math</i> 176 <i>Reading Check</i> 177 Instructor Annotated Edition: TM 91, TM 116</p>
<p>3. Describe the importance of planning, coordinating and supervising production in the food laboratory.</p>	<p>Student Edition: 168-177, 178-186, 214-215 <i>Reading Check</i> 172, 186</p>
<p>4. Identify credentialing requirements for the food services and hospitality industry.</p>	<p>Student Edition: <i>Culinary Lab</i> 81 <i>Education Opportunities</i> 62-66 <i>Food Service at a Glance</i> 58-62 <i>Reading Check</i> 66 <i>Small Bites</i> 171 Instructor Annotated Edition: TM 86-TM 87</p>
Safety, Health, and Environment	
<p>5. Outline compliance requirements for sanitation and health inspections, including proper appearance and hygiene, the use of protective gloves and clothing, correct food handling techniques, and correct use of knives and kitchen equipment.</p>	<p>Student Edition: 31-36, 198-203 <i>Culinary Project</i> 52-53 <i>Figure 2.1</i> 31 <i>Figure 2.2</i> 32 <i>Figure 2.3</i> 33 <i>Figure 2.4</i> 34 <i>Figure 2.5</i> 34 <i>How To...</i> 255, 256-257, 258, 259 <i>Knife Safety and Care</i> 259-260 <i>Knife Skills</i> 254-259 <i>Personal Hygiene</i> 120 <i>Reading Check</i> 35, 203 <i>Safety Check</i> 201 <i>Sanitation</i> 185</p>

STANDARDS	PAGE REFERENCES
<p>6. Explain procedures for maintaining a safe work area, including first aid and cardiopulmonary resuscitation (CPR), types of fires and containment procedures, fire evacuation procedures, proper lifting and carrying procedures, electric and mechanical hazards, and the procedures for reporting accidents.</p>	<p>Student Edition: 14-17, 28-29, 20, 21 #9, 21 #10, 23 #16 <i>Certification Prep</i> 22 <i>Culinary Lab</i> 23 <i>Figure 1.3</i> 15 <i>Reading Check</i> 17, 19, 20 <i>Sanitation Check</i> 16, 18</p>
Menus	
<p>7. Design various menus, based on supply and demand, including cycle and computer-based menus skills.</p>	<p>Student Edition: 307-312, 313-319, 327 #18 <i>A Taste of History</i> 309 <i>Culinary Lab</i> 327 <i>Figure 12.1</i> 311 <i>Figure 12.2</i> 316 <i>Menu</i> 183 <i>Reading Check</i> 309, 312, 319 <i>Small Bites</i> 314</p>
<p>8. Demonstrate cost control measures when setting menu prices for food.</p>	<p>Student Edition: 320-324, 326 #12, #13, 327 #19 <i>Figure 12.3</i> 324 <i>Reading Check</i> 321, 323 <i>Section 12.3</i> 324</p>
<p>9. Identify factors to be considered when planning menus, including current food trends, nutritional information, and availability of seasonal and regional foods.</p> <ul style="list-style-type: none"> • Calculating as purchased (AP) and edible portion (EP) amounts 	<p>Student Edition: 307-312, 313-319, 327 #18 <i>A Taste of History</i> 309 <i>Calculate Unit Cost</i> 349-350 <i>Costing Recipes</i> 352-355 <i>Culinary Lab</i> 327 <i>Figure 12.1</i> 311 <i>Figure 12.2</i> 316 <i>Menu</i> 183 <i>Reading Check</i> 309, 312, 319 <i>Small Bites</i> 314</p>

STANDARDS	PAGE REFERENCES
Food Preparation	
<p>10. Define food preparation and service terms, including kitchen brigade titles, salamander, lowboy, hot station, and china cap.</p>	<p>Student Edition: <i>A Taste of History</i> 63 <i>Content and Academic Vocabulary Review</i> 247 <i>Culinary Showcase</i> 227-228, 232-233, 235-238, 243-245, 263-267, 268-269, 270-273 <i>Production Opportunities</i> 58-59 <i>The Receiving Area</i> 225-226</p>
<p>11. Apply basic industrial cooking techniques, including using scales, determining recipe yields, applying mise-en-place, using spices and herbs, and utilizing dry, moist, and combination heat methods.</p>	<p>Student Edition: 329-333, 335-342, 375-380, 381-387, 389-394, 399-404, 450-414 <i>Culinary Lab</i> 397 <i>Healthful Cooking Techniques</i> 298-299 <i>Small Bites</i> 331, 384, 387</p>
<p>12. Evaluate quality of food products, including taste, texture, aroma, and appearance.</p>	<p>Student Edition: 420-426 <i>Changes in Cooked Foods</i> 377-380 <i>Figure 16.1</i> 421 <i>Reading Check</i> 405, 414, <i>Receiving Goods</i> 360-362 <i>Science a la Carte</i> 279 <i>When to Season</i> 403-404</p>

STANDARDS	PAGE REFERENCES
<p>13. Prepare grade manager, main entrees, stocks, soups, sauces, gravies, and baked products and desserts</p> <p>Examples: grade m products, cookies, cakes, glazed icings, pies, pastries, merigues, custards, anager—salads, emulsified salad dressings, hors d'oeuvres, closed, open-faced, grilled, and fried sandwiches</p> <p>main entrees—egg dishes, milk products, cheese, fruit, vegetables, pasta, grain, cereal, rice, legumes, beef, vegetarian items, poultry, seafood, game dishes</p> <p>stocks—bouquet garni, mirepoix, sachet de piece, white, brown, fish, vegetable</p> <p>soups—clear, thick, specialty</p> <p>sauces—espagnole, béchamel, roux, tomato, hollandaise, velouté</p> <p>gravies—reconstituted broken sauces;</p> <p>baked products and desserts—pancakes, crepes, waffles, yeast</p> <p>products, cookies, cakes, glazed icings, pies, pastries, merigues, custards, chiffon fillings, candies, poached fruits, mousses, soufflés, pastry creams, Bavarian creams</p>	<p>Student Edition: 455-461, 462-469, 471-475, 476-482, 487-494, 495-500, 501-504, 509-515, 516-524, 527-536, 541-547, 549-557, 558-564, 570-575, 576-582, 587-593, 595-603, 604-610, 615-622, 623-632, 637-645, 646-658, 659-666, 677-700, 705-711, 712-724, 729-735, 737-742, 747-753, 754-763, 764-769, 770-774</p>
<p>14. Determine procedures for setting up rooms for special occasions and various styles of food.</p>	<p>Student Edition: 141-149, 150-158, 368-369 <i>A Taste of History</i> 142 <i>Culinary Lab</i> 161 <i>Where are the Opportunities?</i> 70-72</p>
<p>15. Evaluate the applicability of convenience food items in various menus.</p>	<p>The following page references can be adapted to meet this standard.</p> <p>Student Edition: 307-312, 313-319, 327 #18 <i>Calculate Unit Cost</i> 349-350 <i>Costing Recipes</i> 352-355 <i>Culinary Lab</i> 327 <i>Figure 12.1</i> 311 <i>Figure 12.2</i> 316 <i>Menu</i> 183 <i>Reading Check</i> 309, 312, 319 <i>Small Bites</i> 314</p>

STANDARDS	PAGE REFERENCES
<p>16. Compare different methods of heat transfer in food preparation. Examples: convection, conduction, radiant heat, microwave</p>	<p>Student Edition: <i>Bakery Ovens</i> 682-684 <i>Culinary Showcase</i> 235-238 <i>Healthful Cooking Techniques</i> 298-299 <i>Heat Sources</i> 231-234</p>
<p>17. Analyze ways the nutritive value of food is altered by time, water, preparation, cooking, and storage.</p>	<p>Student Edition: 305 #17 <i>Culinary Lab</i> 305 <i>Nutrient Loss Prevention</i> 298-302 <i>Nutritive Value</i> 376</p>
Food Preparation	
<p>18. Demonstrate effective food presentation techniques, including plating, portioning, garnishing, and packaging.</p>	<p>Student Edition: 476-482 <i>Culinary Showcase</i> 460 <i>Garde Manger Basics</i> 456-461 <i>How To...</i> 467, 492 <i>Portion Control</i> 174, 348-349 <i>Preparation and Plating</i> 499 <i>Sandwich Types</i> 488 <i>Sensory Evaluation</i> 424-426</p>
Banquet and Catering Service	
<p>19. Demonstrate procedures used to plan, prepare, and provide banquet and catering services.</p>	<p>Student Edition: 368-369, 477-482 <i>Catering Services</i> 143-144 <i>How To...</i> 467</p>
<p>20. Evaluate equipment and procedures used for packing and transporting food, utensils, and equipment for catering.</p>	<p>Student Edition: <i>Catering Services</i> 143-144 The following page references can be adapted to meet this standard. 559-564, 604-610, 630-631 <i>Culinary Showcase</i> 263-267, 268-269, 270-273, 460, 685 <i>Equipment</i> 339 <i>Figure 9.3</i> 242 <i>Figure 9.4</i> 246 <i>How To...</i> 255, 256, 257, 258, 259</p>