



Culinary Essentials

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STANDARDS	PAGE REFERENCES
CULINARY ARTS I	
<p>Course Description: This course, which is the first level of Culinary Arts, prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities and by developing food preparation and service and interpersonal skills. Laboratory facilities and experiences, which simulate commercial food production and service operations offer school-based learning opportunities.</p>	
<p>Standard 1.0 Students will demonstrate leadership, citizenship, and teamwork skills required for success in the school, community, and <i>Workplace Know-How</i>.</p>	
<p>Learning Expectations:</p>	
<p>The student will:</p>	
<p>1.1 Cultivate positive leadership skills.*</p>	<p>Student Edition: 43-46, 62-63, 69-71 <i>Mini Lab</i> 35, 47, 63, 82 <i>Lab-Based Activity</i> 89, 109, 139</p> <p>Instructor Resource Guide: TM 93</p>

STANDARDS		PAGE REFERENCES
1.2	Participate in SkillsUSA-VICA or Family, Career and Community Leaders of America as an integral part of classroom instruction.*	Student Edition: 45,49 Instructor Resource Guide: FCCLA 58; SKILLS-USA 59
1.3	Assess situations and apply the decision-making process within the school, community, and workplace.**	Student Edition: <i>Mini Lab</i> 35, 132, 137 <i>Workplace Know-How</i> 64 Instructor Resource Guide: DM 109; FI 111; PS 113
1.4	Demonstrate the ability to work cooperatively with others.*	Student Edition: <i>Mini Lab</i> 35, 63 <i>Lab-Based Activity</i> 109, 153, 197, 297, 483, 667 Instructor Resource Guide: FI 121; PB 191; PPP 113; SL 181;
Performance Standards: Evidence Standard is met		
The student:		
1.1	Demonstrates character and leadership skills using creative and critical thinking.	Student Edition: <i>Mini Lab</i> 47, 63, 82, 99 <i>Lab-Based Activity</i> 89 Instructor Resource Guide: IJS 87
1.2A	Relates the creed, purposes, motto, and emblems of Family, Career and Community Leaders of America or SkillsUSA-VICA to personal and professional development.	Student Edition: <i>Lab-Based Activity</i> 89, 109, 297, 407, 483, 667 <i>Mini Lab</i> 195 Instructor Resource Guide: FCCLA 58; SKILLS-USA 59
1.2B	Plans and conducts meetings and other business according to accepted rules of parliamentary procedure.	Student Edition: <i>Mini Lab</i> 63, 127 <i>Lab-Based Activity</i> 65 Instructor Resource Guide: TT 87

STANDARDS	PAGE REFERENCES
1.3A Makes decisions and assumes responsibilities.	Student Edition: <i>Mini Lab</i> 47, 82, 122, 132 <i>Lab-Based Activity</i> 89, 109 <i>Workplace Know-How</i> 138, 152, 174 Instructor Resource Guide: BL 185; DM 109; TT 87;
1.3B Analyzes a situation and uses the Family, Career and Community Leaders of America Planning Process or the Professional Development Program of SkillsUSA-VICA to resolve it.	The following references can be used to meet this objective. Student Edition: <i>Workplace Know-How</i> 88, 138, 174, 312 Instructor Resource Guide: TP 105
1.4A Organizes and participates on committees.	Student Edition: <i>Mini Lab</i> 35, 63 <i>Lab-Based Activity</i> 109, 153, 175, 197, 297, 483, 667 Instructor Resource Guide: FI 121; PB 191; PPP 113; SL 181
1.4B Cooperates with peers to select a philanthropy and organize a community service project.	Student Edition: 137 Instructor Resource Guide: AB 197; BL 185; SndL 189; SVL 235; WF 237
	STANDARD 2.0 Students will trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry.
	Learning Expectations:
	The student will:
2.1 Analyze the evolution of the food production and service industry.**	Student Edition: 22-23 <i>A Link to the Past</i> 81, 143, 186, 404, 443, 477, 529, 660, 688 Instructor Resource Guide: CR 183; R 85
2.2 Classify people in history who helped to shape the food production and service industry.**	Student Edition: <i>A Link to the Past</i> 28, 143, 186, 269, 300, 443, 521

STANDARDS		PAGE REFERENCES
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student::		
2.1A	Develops a research project depicting the history of the food production and service industry.	Student Edition: <i>Mini Lab</i> 146 Instructor Resource Guide: FR 159; R 85
2.1B	Categorizes changes in the food production and service industry and describe the effects of the changes.	Student Edition: <i>a Link to the Past</i> 131, 169 <i>Mini Lab</i> 151 Instructor Resource Guide: Link to the Past 83, 111, 139, 161
2.2	Profiles individual success stories within different divisions of the industry and determines personal economic impact.	Student Edition: <i>a Link to the Past</i> 28, 92, 186, 300, 443 Instructor Resource Guide: Link to the Past 83
STANDARD 3.0 Students will evaluate career opportunities and career paths within the food production and service industry.		
Learning Expectations:		
The student will:		
3.1	Explain the titles, roles, and functions of individuals engaged in food production and service careers, including opportunities for advancement.*	Student Edition: 16-21, 24-26, 31-35, 39-47, 67-68, 72-82, 123-127, 409-410 <i>Mini Lab</i> 21, 35, 63 <i>Workplace Know-How</i> 36 Instructor Resource Guide: S 83
3.2	Investigate employment and entrepreneurial opportunities.*	Student Edition: 31-35, 48-50 <i>Mini Lab</i> 21 <i>Lab-Based Activity</i> 37 Instructor Resource Guide: I 85; R 85

STANDARDS		PAGE REFERENCES
3.3	Evaluate personal characteristics required for working in the food production and service industry.*	Student Edition: 39-47, 53-55, 57-58, 62-63, 69-71 <i>Mini Lab</i> 47, 71, 82, 127 <i>Workplace Know-How</i> 88 Instructor Resource Guide: EE 91; IJS 87; SEC 48; TM 93; TT 87; WSC 49-50
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student::		
3.1	Compares the roles and functions of food production and service careers.	Student Edition: 16-21 <i>Mini Lab</i> 21, 82 <i>Career Research Activity</i> 111, 697 Instructor Resource Guide: LP 89
3.2A	Researches and develops a projection of industry trends related to career opportunities.	Student Edition: 22-26, 135-136, 280 <i>Lab-Based Activity</i> 109, 139 <i>Mini Lab</i> 137 Instructor Resource Guide: CHT 141; MT 81; ToT 81
3.2B	Compares career plans for various career paths in the food service industry.	Student Edition: 27-30 <i>Mini Lab</i> 30 <i>Lab-Based Activity</i> 37 <i>Career Research Activity</i> 111, 199, 335, 601 Instructor Resource Guide: EE 91; SCG 79
3.3	Profiles personal characteristics, which are beneficial to the success of a professional in the culinary industry.	Student Edition: 39-47, 53-55, 57-58, 62-63, 69-71 <i>Mini Lab</i> 47, 71, 82, 127 <i>Workplace Know-How</i> 88 Instructor Resource Guide: IBP 79; S 83

STANDARDS		PAGE REFERENCES
STANDARD 4.0 Students will identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry.		
Learning Expectations:		
The student will:		
4.1	Implement the Hazard Analysis Critical Control Point (HAACP) system during all food handling processes.**	Student Edition: 182-187 <i>Mini Lab</i> 187, 195 <i>Workplace Know-How</i> 196 <i>Lab-Based Activity</i> 197 Instructor Resource Guide: CCP 121; FI 121
4.2	Comply with the Department of Health Rules and Regulations and Serve Safe Standards.*	Student Edition: 141-146 <i>Mini Lab</i> 146, 151, 173 <i>Lab-Based Activity</i> 175 <i>Safety & Sanitation</i> 390, 440 Instructor Resource Guide: SC 107
4.3	Identify and categorize safety hazards and their prevention and treatment in the food production and service industry.*	Student Edition: 128-132, 155-165, 166-173 <i>Apply It!</i> 161 <i>Mini Lab</i> 165 <i>Workplace Know-How</i> 174 <i>Lab-Based Activity</i> 175 Instructor Resource Guide: FI 121; PL 115
4.4	Exhibit acceptable dress and personal grooming as identified by the food production and service industry.*	Student Edition: 177-181 <i>Lab-Based Activity</i> 175 <i>Mini Lab</i> 181 Instructor Resource Guide: PH 93

STANDARDS		PAGE REFERENCES
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
4.1	Establishes and maintains a working environment incorporating the seven steps of Hazard Analysis Critical Control Point.	Student Edition: 182-187 <i>Mini Lab</i> 187, 195 <i>Workplace Know-How</i> 196 <i>Lab-Based Activity</i> 197 Instructor Resource Guide: MSS 209
4.2A	Develops and practices acceptable procedures to prevent cross contamination, foodborne and airborne illnesses, and blood borne pathogens.	Student Edition: 166-173, 188-195 <i>Mini Lab</i> 173, 195 <i>Lab-Based Activity</i> 175 <i>Apply It!</i> 189, 514 <i>Safety & Sanitation</i> 390, 440, 692 Instructor Resource Guide: FI 121; FIR 117; GD 119
4.2B	Distinguishes and uses preventive measures for ecological, chemical, and physical contaminants.	Student Edition: 166-173, 188-195 <i>Mini Lab</i> 173, 187, 195 Instructor Resource Guide: CH 117
4.3	Maintains food service and production equipment in a safe and sanitary condition.	Student Edition: 128-132, 166-173, 177-181, 188-195 <i>Mini Lab</i> 132, 173, 181, 195 <i>Workplace Know-How</i> 174, 196 <i>Lab-Based Activity</i> 175, 197 Instructor Resource Guide: BL 185; CCP 121
4.4	Compares and contrasts appropriate and inappropriate dress and personal grooming characteristics for specific jobs within the food production and service industry.	Student Edition: 156-157, 177-181 <i>Mini Lab</i> 181 Instructor Resource Guide: PS 119

STANDARDS	PAGE REFERENCES
STANDARD 5.0 Students will be able to identify, safely use, maintain, and store food service production equipment.	
Learning Expectations:	
The student will:	
5.1 Name each piece of equipment used in the food production and service industry.*	Student Edition: 104, 213-214, 217-219, 223-226, 233, 241-245, 247-250, 316, 609-613 Instructor Resource Guide: EI 135; ESH 129
5.2 Demonstrate the correct equipment to use for a given task.*	Student Edition: <i>Mini Lab</i> 227, 239, 251 <i>Lab-Based Activity</i> 229, 253, 313 <i>Safety & Sanitation</i> 240 <i>Workplace Know-How</i> 252 Instructor Resource Guide: ED 129; SD 135
5.3 Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when operating each piece of equipment.*	Student Edition: 146, 151, 155-161 <i>Workplace Know-How</i> 174 <i>Safety & Sanitation</i> 215, 238 Instructor Resource Guide: ED 129; RMSDS 41-42; SD 135
5.4 Clean and sanitize equipment properly.*	Student Edition: 194-195, 211, 215, 220-221, 239, 251 <i>Mini Lab</i> 222 Instructor Resource Guide: ED 129; SD 135
5.5 Store equipment correctly.*	Student Edition: 239 <i>Lab-Based Activity</i> 253 Instructor Resource Guide: SD 135

STANDARDS		PAGE REFERENCES
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
5.1	Correctly identifies cutting, holding/serving, mixing, steaming, deep fat frying, baking, grilling, surface cooking, and cleaning equipment.	Student Edition: <i>Mini Lab</i> 227, 239, 251 <i>Lab-Based Activity</i> 229, 253, 525, 569 Instructor Resource Guide: EI 135
5.2	Selects and correctly uses proper equipment to prepare a menu.	Student Edition: <i>Lab-Based Activity</i> 229, 253, 313, 433, 651 <i>Mini Lab</i> 239, 251 Instructor Resource Guide: ED 129, 225
5.3	Demonstrates safe use of each piece of equipment.	Student Edition: 146, 151, 155-161 <i>Workplace Know-How</i> 174 <i>Safety & Sanitation</i> 215, 238 Instructor Resource Guide: ED 129; SD 135
5.4	Demonstrates procedures for cleaning and sanitizing equipment.	Student Edition: 194-195, 211, 215, 220-221, 239, 251 <i>Mini Lab</i> 222 Instructor Resource Guide: ED 129; SD 135
5.5	Explains where and how each piece of equipment is to be stored.	Student Edition: 239 <i>Lab-Based Activity</i> 253 Instructor Resource Guide: SD 135
STANDARD 6.0 Students will identify, select, use safely and care for commercial tools in the professional kitchen.		
Learning Expectations:		
The student will:		
6.1	Identify commercial food service tools and related terminology.*	Student Edition: <i>Mini Lab</i> 227, 239, 251 <i>Lab-Based Activity</i> 229, 253, 525, 569 Instructor Resource Guide: EI 135

STANDARDS		PAGE REFERENCES
6.2	List abbreviations used in the food service industry.*	Student Edition: 71, 75, 304, 325 <i>Lab-Based Activity</i> 75
6.3	Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when using each tool.*	Student Edition: 146, 151, 155-161 <i>Workplace Know-How</i> 174 <i>Safety & Sanitation</i> 215, 238 Instructor Resource Guide: ED 129; SD 135
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
6.1	Selects and correctly uses appropriate commercial food service tools and related terminology to prepare a recipe.	Student Edition: <i>Mini Lab</i> 239, 251, 505, 613 <i>Lab-Based Activity</i> 433, 525, 569, 667, 686, 695 Instructor Resource Guide: D 179; SD 135
6.2	Correctly uses abbreviations when writing recipes and when preparing them.	Student Edition: 304 <i>Mini Lab</i> 311 <i>Lab-Based Activity</i> 313
6.3	Demonstrates safe, OSHA (Occupational Safety and Health Administration) compliant methods for using each tool.	Student Edition: <i>Safety & Sanitation</i> 238 <i>Lab-Based Activity</i> 253 Instructor Resource Guide: SD 135
STANDARD 7.0 Students will demonstrate commercial preparation skills for all menu categories to produce a variety of food products.		
Learning Expectations:		
The student will:		
7.1	Accurately identify various foods.*	Student Edition: 421-424, 451-452, 457-464, 479-480, 492-499, 523-540, 551-553, 572-573, 580-581 Instructor Resource Guide: CT 183; PB 191

STANDARDS		PAGE REFERENCES
7.2	Develop preparation skills for producing a variety of cold food products.*	Student Edition: 192, 416-417, 429-431, 446 <i>Lab-Based Activity</i> 433 Instructor Resource Guide: BL 185
7.3	Develop preparation skills to produce a variety of hot food products.*	Student Edition: 445, 453-455, 469-478, 500-505, 516-522, 555-558, 565-567, 577-578, 586-590 Instructor Resource Guide: AB 197; RTB 207
7.4	Apply the fundamentals of baking science to the preparation of a variety of products.*	Student Edition: <i>Key Science Skills</i> 395, 419, 460, 472, 545, 680 <i>Lab-Based Activity</i> 467, 507, 525, 569, 667, 695 Instructor Resource Guide: GS 231; SVL 235
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
7.1A	Uses specifications to correctly select the ingredient required in a recipe.	Student Edition: <i>Lab-Based Activity</i> 467, 569, 651, 667, 695 <i>Mini Lab</i> 661, 665, 683, 689 Instructor Resource Guide: PB 191
7.1B	Differentiates among varieties and forms of food products.	Student Edition: <i>Mini Lab</i> 420, 425, 456, 465, 478, 567, 590 <i>Workplace Know-How</i> 548 Instructor Resource Guide: FR 199
7.2	Selects and uses tools and equipment to prepare cold items including soups, sandwiches, salads, sauces, dressings, marinades, relishes, canapés, and hors d'oeuvres.	Student Edition: 420 <i>Mini Lab</i> 420, 431, 441 <i>Lab-Based Activity</i> 449 Instructor Resource Guide: BL 185; SL 181

STANDARDS	PAGE REFERENCES
7.3A Selects and uses tools and equipment to demonstrate a variety of cooking methods including roasting and baking, broiling, grilling, griddling, sauteing, frying, deep fat frying, braising and stewing, poaching, steaming, convection, microwaving, and other emerging technologies.	Student Edition: <i>Mini Lab</i> 481, 499, 523, 547, 558, 567, 578 <i>Lab-Based Activity</i> 507, 525, 549, 569 <i>Workplace Know-How</i> 568 Instructor Resource Guide: EI 225
7.3B Selects and uses tools and equipment to prepare various stocks, soups, and sauces.	Student Edition: <i>Mini Lab</i> 456, 465, 478 <i>Lab-Based Activity</i> 467, 483 Instructor Resource Guide: PB 191
7.4A Selects and uses tools and equipment to prepare a variety of types of quickbreads.	Student Edition: <i>Mini Lab</i> 657, 661, 665 <i>Lab-Based Activity</i> 667 Instructor Resource Guide: WF 237
7.4B Selects and uses tools and equipment to produce a variety of types of cookies and cakes.	Student Edition: <i>Mini Lab</i> 674, 683 <i>Lab-Based Activity</i> 695 Instructor Resource Guide: D241
STANDARD 8.0 Students will demonstrate interpersonal and employability skills required in the food production and service industry.	
Learning Expectations:	
The student will:	
8.1 Describe appropriate grooming techniques and apparel for job requirements.**	Student Edition: 69, 156-157, 177-181 <i>Mini Lab</i> 181 Instructor Resource Guide: PS 119
8.2 Analyze ways of dealing with stress and conflict in the workplace.*	Student Edition: 62, 126 <i>Mini Lab</i> 63, 122 Instructor Resource Guide: TP 105
8.3 Work as a team member to solve food service and production problems.*	Student Edition: <i>Lab-Based Activity</i> 89, 175, 197 <i>Mini Lab</i> 187, 195

STANDARDS		PAGE REFERENCES
8.4	Develop and demonstrate individual time management and work sequencing skills.**	Student Edition: 71, 206 <i>Lab-Based Activity</i> 89, 229 <i>Mini Lab</i> 132, 206 <i>Workplace Know-How</i> 252 Instructor Resource Guide: MP 125
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
8.1	Explains proper dress for various jobs in food service and describes the characteristics of a well-groomed appearance.	Student Edition: 69, 156-157, 177-181 <i>Mini Lab</i> 181 Instructor Resource Guide: PH 93; PS 119
8.2A	Demonstrates methods of conflict resolution.	Student Edition: <i>Mini Lab</i> 63, 122 Instructor Resource Guide: TP 105
8.2B	Discusses time management and other organizational management techniques.	Student Edition: 71, 206 <i>Lab-Based Activity</i> 89, 229, 407 <i>Mini Lab</i> 132, 206 <i>Workplace Know-How</i> 252 Instructor Resource Guide: MP 125
8.3	Exemplifies actions that will improve cooperation and teamwork building skills.	Student Edition: <i>Mini Lab</i> 63, 578 <i>Lab-Based Activity</i> 109, 197, 297, 449, 483, 667 Instructor Resource Guide: PR 105
8.4	Calculates the benefits of incorporating time management skills into dining service.	Student Edition: 71, 206 <i>Lab-Based Activity</i> 89, 229, 407 <i>Mini Lab</i> 82, 132, 206 <i>Workplace Know-How</i> 252 Instructor Resource Guide: MP 125

STANDARDS		PAGE REFERENCES
STANDARD 9.0 Students will apply math skills to food production and service operations.		
Learning Expectations:		
The student will:		
9.1	Measure ingredients using U.S. and metric systems.*	Student Edition: 677, 686 <i>Lab-Based Activity</i> 313, 651, 695 <i>Mini Lab</i> 613, 661, 665, 674, 683, 689, 693 Instructor Resource Guide: D227
9.2	Demonstrate proper money counting skills.*	Student Edition: 40 <i>Key Math Skills</i> 32, 600, 120, 294, 307, 494 <i>Mini Lab</i> 322
PERFORMANCE STANDARDS: EVIDENCE STANDARD IS MET		
The student:		
9.1	Demonstrates proper measuring skills.	Student Edition: 677, 686 <i>Lab-Based Activity</i> 313, 651, 695 <i>Mini Lab</i> 613, 661, 665, 674, 683, 689, 693 Instructor Resource Guide: D227
9.2	Counts the correct change for various denominations of bills unassisted by technology.	Student Edition: 40 <i>Key Math Skills</i> 60, 120 <i>Mini Lab</i> 322