

Culinary Arts Program Elements  
 January 2023

Career Cluster: Hospitality and Tourism - Pathway: Culinary Arts – Baking and Pastry							
Principles		CTE Concentrator A		CTE Concentrator B		Pathway Capstone	
7173	Principles of Culinary and Hospitality	7171	Nutrition	7169	Culinary Arts	7233	Culinary Capstone

7173 Principles of Culinary and Hospitality	
<b>Course Description</b>	<i>Principles of Culinary and Hospitality is designed to develop an understanding of the hospitality industry and career opportunities, and responsibilities in the food service and lodging industry. Introduces procedures for decision making which affects operation management, products, labor, and revenue. Additionally, students will learn the fundamentals of food preparation, basic principles of sanitation, service procedures, and safety practices in the food service industry including proper operation techniques for equipment.</i>
<b>Pre/Co Req</b>	None
<b>Credits</b>	Credits: 2 semester course, 2 semesters required, 1 credit per semester, 2 credits maximum
<b>Counts Toward</b>	Counts as a directed elective or elective for all diplomas
<b>ITCC Courses</b>	HOSP 101: Sanitation-Safety; HOSP 102: Basic Food Theory and Skills

CONTENT STANDARDS AND COMPETENCIES	
Competency #	Competency
<b>Domain</b>	<b><i>Basic Food Theory and Skills</i></b>
7173.D1.1	Define hospitality and the philosophy of the hospitality industry.
7173.D1.2	Trace the growth and development of the hospitality and tourism industry.
7173.D1.3	Describe the various cuisines and contributions of leading culinarians.
7173.D1.4	Identify professional organizations within the field; explain purposes and benefits.
7173.D1.5	Outline the organization, structure, and functional areas in various hospitality organizations as a perspective for later courses.
7173.D1.6	Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry.

7173.D1.7	Discuss and evaluate industry trade periodicals and social media
7173.D1.8	Demonstrate how to read and follow a standard recipe.
7173.D1.9	Demonstrate knife skills, hand tools, and equipment operation, emphasizing proper safety and sanitation.
7173.D1.10	Identify and use utensils, pots and pans.
7173.D1.11	Utilize weights and measures to demonstrate proper scaling and measurement techniques.
7173.D1.12	Define, describe and demonstrate basic cooking methods to include boiling, steaming, poaching, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, braising and sous vide.
7173.D1.13	Demonstrate process of recipe yield adjustment.
7173.D1.14	Identify and use herbs, spices, oils and vinegars.
7173.D1.15	Identify and prepare fruits, vegetables, starches and farinaceous items.
<b>Domain</b>	<b>Safety and Sanitation</b>
7173.D2.1	Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).
7173.D2.2	Identify microorganisms, which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth.
7173.D2.3	Recognize symptoms common to food borne illnesses and how these illnesses can be prevented.
7173.D2.4	Demonstrate knowledge of good personal hygiene and health habits.
7173.D2.5	Develop acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
7173.D2.6	Differentiate the major reasons for and recognize signs of food spoilage.
7173.D2.7	Describe the requirements for proper receiving and storage of both raw and prepared foods.
7173.D2.8	Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA, ADA, etc.).
7173.D2.9	Differentiate current types of cleaners and sanitizers and their proper use.
7173.D2.10	Review Material Safety Data Sheets (MSDS) and understand their requirements in handling hazardous materials. Discuss right-to-know laws.
7173.D2.11	Develop cleaning and sanitizing schedules and procedures for equipment and facilities.
7173.D2.12	Identify proper methods of waste disposal and recycling.

7173.D2.13	Differentiate signs of pest infestation and conclude appropriate measures for insects, rodents, and pest eradication appropriate measures for insects, rodents, and pest control eradication.
7173.D2.14	Understand steps of a sanitation self-inspection and identify modification necessary for compliance with standards.
7173.D2.15	Differentiate appropriate types and use of fire extinguishers used in the foodservice area.
7173.D2.16	Recall laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation.
7173.D2.17	Demonstrate knowledge of how blood-borne pathogens can spread.
7173.D2.18	Demonstrate knowledge of basic first-aid techniques and CPR.

<b>SAMPLE ACTIVITIES</b>			
<b>Domain</b>	<b>Technical Skills</b>	<b>Activity</b>	<b>Assessment / Evaluation</b>
<b>Basic food theory and skills</b>	<ul style="list-style-type: none"> <li>• Demonstrate knife skills, hand tools, and equipment operation, emphasizing proper safety and sanitation.</li> <li>• Describe the various cuisines and contributions of leading culinarians.</li> <li>• Demonstrate how to read and follow a standard recipe.</li> <li>• Define, describe and demonstrate basic cooking methods to include boiling, steaming, poaching, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, braising and sous vide.</li> <li>• Utilize weights and measures to demonstrate proper scaling and measurement techniques.</li> </ul>	<ul style="list-style-type: none"> <li>• Knife skills lab.</li> <li>• Famous Chef project.</li> <li>• Weekly culinary labs.</li> <li>• Weekly measurement Quizzes.</li> <li>• Teacher led demonstrations/student practice.</li> <li>• Equipment/smallwares identification activity.</li> <li>• Proper scaling and measurement techniques demonstration/student practice.</li> <li>• Restaurant preparation/service and clean up.</li> </ul>	<ul style="list-style-type: none"> <li>• Knife skills practical exam.</li> <li>• Presentation of Chef project.</li> <li>• Lab rubric is followed</li> <li>• Chapter quizzes.</li> <li>• Quizzes over demonstrations.</li> </ul>
<b>Safety and Sanitation</b>	<ul style="list-style-type: none"> <li>• Identify microorganisms, which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth.</li> </ul>	<ul style="list-style-type: none"> <li>• PPT, reading guide/chapter quiz. Sanitation lab.</li> <li>• Demo and practice of correct hand washing.</li> </ul>	<ul style="list-style-type: none"> <li>• Reading guide , quiz and lab are graded.</li> <li>• Reading guide, quiz and lab are</li> </ul>

	<ul style="list-style-type: none"> <li>● Recognize symptoms common to food borne illnesses and how these illnesses can be prevented.</li> <li>● Demonstrate knowledge of good personal hygiene and health habits.</li> <li>● Develop acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.</li> <li>● Describe the requirements for proper receiving and storage of both raw and prepared foods.</li> <li>● Differentiate current types of cleaners and sanitizers and their proper use.</li> </ul>	<ul style="list-style-type: none"> <li>● Culinary lab demonstrating correct procedures.</li> <li>● Video, reading guide and chapter quiz.</li> <li>● FOSR project(Food safety operations resource guide). This project covers the entire 10 chapters.</li> </ul>	<p>graded.</p> <ul style="list-style-type: none"> <li>● Quiz over correct steps and water temperature.</li> <li>● Lab rubric is used.</li> <li>● Chapter quiz.</li> <li>● ServSafe Manager Exam for certification.</li> <li>● FOSR statewide project rubric is used.</li> </ul>
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7171 Nutrition	
<b>Course Description</b>	<i>Nutrition students will learn the characteristics, functions and food sources of the major nutrient groups and how to maximize nutrient retention in food preparation and storage. Students will be made aware of nutrient needs throughout the life cycle and to apply those principles to menu planning and food preparation. This course will engage students in hands on learning of nutritional concepts such as preparing nutrient dense meals or examining nutritional needs of student athletes</i>
<b>Pre/Co Req</b>	Principles of Culinary and Hospitality
<b>Credits</b>	Credits: 2 semester course, 2 semesters required, 1 credit per semester, 2 credits maximum
<b>Counts Toward</b>	Counts as a directed elective or elective for all diplomas
<b>ITCC Courses</b>	HOSP 104: Nutrition

CONTENT STANDARDS AND COMPETENCIES	
Competency #	Competency
<b>Domain</b>	<b>Nutrition</b>
7171.D1.1	List the six food groups in the current USDA food guide, MyPlate, and the recommended daily servings from each. List the major nutrients contributed by each of the food groups.
7171.D1.2	Discuss the current Dietary Guidelines for Americans and adapt recipes accordingly.
7171.D1.3	Evaluate diets in terms of the Recommended Dietary Allowances.
7171.D1.4	Describe the characteristics, functions and best sources of the major nutrients.
7171.D1.5	List the primary functions and best sources of each of the major vitamins and minerals.
7171.D1.6	Describe the process of human digestion.
7171.D1.7	Discuss energy balance in terms of calories consumed and daily energy expenditure.
7171.D1.8	Discuss healthy cooking techniques and menu planning.
7171.D1.9	Identify common food allergies and determine appropriate substitutions.
7171.D1.10	Discuss contemporary nutritional issues such as vegetarianism, heart healthy menus and religious food preferences.
7171.D2.1	Understand careers related to nutrition and the health industry.

<b>SAMPLE ACTIVITIES</b>			
<b>Domain</b>	<b>Technical Skills</b>	<b>Activity</b>	<b>Assessment / Evaluation</b>
<b>Nutrition</b>	<ul style="list-style-type: none"> <li>list the six food groups in the current USDA food guide, MyPlate, and the recommended daily servings from each. List the major nutrients contributed by each of the food groups.</li> <li>Describe the characteristics, functions and best sources of the major nutrients.</li> <li>List the primary functions and best sources of each of the major vitamins and minerals.</li> <li>Discuss healthy cooking techniques and menu planning.</li> <li>Discuss contemporary nutritional issues such as vegetarianism, heart healthy menus and religious food preferences.</li> </ul>	<ul style="list-style-type: none"> <li>MyPlate webquest.</li> <li>Heart healthy cooking lab.</li> <li>Recipe substitution lab.</li> <li>Food journal project.</li> <li>Vegetarian lab.</li> <li>Menu modification lab.</li> <li>Restaurant preparation.</li> </ul>	<ul style="list-style-type: none"> <li>Webquest is graded.</li> <li>Lab rubric.</li> <li>Project rubric.</li> <li>Weekly quizzes.</li> </ul>

7169 Culinary Arts	
<b>Course Description</b>	<i>Culinary Arts teaches students how to prepare the four major stocks, the five mother sauces (in addition to smaller sauces) and various soups. Additional emphasis is placed on the further development of the classical cooking methods. This course will also present the fundamentals of baking science including terminology, ingredients, weights and measures, and proper use and care of equipment. Students will produce yeast goods, pies, cakes, cookies, and quick breads.</i>
<b>Pre/Co Req</b>	Principles of Culinary and Hospitality
<b>Credits</b>	Credits: 2 semester course, 2 semesters required, 1 credit per semester, 2 credits maximum
<b>Counts Toward</b>	Counts as a directed elective or elective for all diplomas
<b>ITCC Courses</b>	HOSP 105: Intro to Baking

CONTENT STANDARDS AND COMPETENCIES	
Competency #	Competency
<b>Domain</b>	<b><i>Soups, Stocks and Sauces</i></b>
7169.D1.1	Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety and sanitation.
7169.D1.2	Identify and prepare various stocks, soups and sauces.
7169.D1.3	Identify and select pre-made soup bases.
7169.D1.4	Gain a working knowledge of the use of bases and flavorings for the preparation of various sauces and gravies.
7169.D1.5	Demonstrate the use of bases in stock preparation.
7169.D1.6	Describe the basic types of stocks.
7169.D1.7	List ingredients and seasonings used in stock preparation.
7169.D1.8	Identify and select stocks.
7169.D1.9	Demonstrate the preparation and uses of glazes prepared from stocks.
7169.D1.10	Identify, select and prepare thickening agents.
7169.D1.11	Identify the seasoning forms.
7169.D1.12	Identify and select bones for stocks.

7169.D1.13	Identify and select ingredients for soups.
7169.D1.14	Outline the major classifications and uses of sauces.
7169.D1.15	Demonstrate food presentation techniques.
7169.D1.16	Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients.
<b>Domain</b>	<b><i>Baking and Pastries</i></b>
7169.D2.1	Define baking terms.
7169.D2.2	Identify equipment and utensils used in baking and discuss proper use and care.
7169.D2.3	Demonstrate proper selection of equipment and utensils for specific application.
7169.D2.4	Identify ingredients used in baking.
7169.D2.5	Demonstrate proper scaling and measurement techniques.
7169.D2.6	Apply basic math skills to recipe conversions.
7169.D2.7	Describe properties and list function of various ingredients.
7169.D2.8	Prepare crusty, soft and specialty yeast products; observe reactions.
7169.D2.9	Prepare quick breads.
7169.D2.10	Produce a variety of types of pies and tarts.
7169.D2.11	Produce a variety of types of cookies.
7169.D2.12	Prepare laminated doughs such as puff pastry, croissant, and Danish pastry doughs.
7169.D2.13	Prepare creams, custards, puddings, and related sauces.
7169.D2.14	Discuss the application of mixes and other labor-saving products.
7169.D2.15	Discuss nutritional concerns as they apply to baking, including recipe modifications.
7169.D2.16	Prepare fritters, cobblers and crisps.
7169.D2.17	Prepare a variety of fillings and toppings for pastries and baked goods.



<b>SAMPLE ACTIVITIES</b>			
<b>Domain</b>	<b>Technical Skills</b>	<b>Activity</b>	<b>Assessment / Evaluation</b>
<b>Stocks, soups, sauces</b>	<ul style="list-style-type: none"> <li>● Identify and prepare various stocks, soups and sauces.</li> <li>● Gain a working knowledge of the use of bases and flavorings for the preparation of various sauces and gravies.</li> <li>● Identify and select pre-made soup bases.</li> <li>● Describe the basic types of stocks.</li> <li>● Identify and select bones for stocks.</li> <li>● Identify and select ingredients for soups.</li> <li>● Outline the major classifications and uses of sauces.</li> <li>● Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients.</li> </ul>	<ul style="list-style-type: none"> <li>● Beef stock demo/lab.</li> <li>● Restaurant prep.</li> <li>● Chicken stock demo/lab.</li> <li>● Mother sauces demo/lab.</li> <li>● Chili cook-off.</li> </ul>	<ul style="list-style-type: none"> <li>● Lab rubric.</li> <li>● Chapter quizzes.</li> <li>● Sauce practical exam.</li> <li>● Cook-off rubric.</li> </ul>
<b>Baking and pastries</b>	<ul style="list-style-type: none"> <li>● Define baking terms.</li> <li>● Identify equipment and utensils used in baking and discuss proper use and care.</li> <li>● Identify ingredients used in baking.</li> <li>● Demonstrate proper scaling and measurement techniques.</li> <li>● Apply basic math skills to recipe conversions.</li> <li>● Describe properties and list function of various ingredients.</li> <li>● Prepare quick breads.</li> <li>● Produce a variety of types of pies and tarts.</li> <li>● Produce a variety of types of cookies.</li> </ul>	<ul style="list-style-type: none"> <li>● Restaurant preparation.</li> <li>● Quick bread lab.</li> <li>● Cookie lab.</li> <li>● Pie crust lab.</li> <li>● Proper measurement.</li> <li>● Demo/student practice.</li> <li>● Weekly measurement quizzes.</li> <li>● Cupcake Wars.</li> </ul>	<ul style="list-style-type: none"> <li>● Lab rubric.</li> <li>● Measurement quizzes.</li> <li>● Chapter tests.</li> <li>● Cupcake rubric.</li> </ul>

7233 Culinary Arts Capstone	
<b>Course Description</b>	<i>This course covers the techniques and skills needed in breakfast cookery as well as insight into the pantry department. Various methods of preparation of eggs, pancakes, waffles and cereals will be discussed. Students will receive instruction in salad preparation, salad dressing, hot and cold sandwich preparation, garnishes and appetizers. This course also covers the necessary skills for proper recruiting, staffing, training, and management of employees at various levels. The course will help prepare the student for the transition from employee to supervisor. Additionally, it will help the student evaluate styles of leadership, and develop skills in human relations and personnel management.</i>
<b>Pre/Co Req</b>	Principles of Culinary and Hospitality; Nutrition; Culinary Arts
<b>Credits</b>	Credits: 2 semester course, 2 semester required, 1-3 credits per semester, 6 credits max
<b>Counts Toward</b>	Counts as a Directed Elective or Elective for all diplomas
<b>ITCC Courses</b>	
<b>Promoted Certifications</b>	Prostart National Certificate of Achievement

CONTENT STANDARDS AND COMPETENCIES	
Competency #	Competency
<b>Domain</b>	<b><i>Human Relations Management</i></b>
7233.D1.1	Describe the process of management through effective communication skills.
7233.D1.2	Summarize leadership styles and analyze when each is most appropriate.
7233.D1.3	Outline the supervisor's role in ethical decision-making, problem solving, and delegation of duties.
7233.D1.4	Explain the role of job descriptions and specifications and develop written examples.
7233.D1.5	Perform mock interviews; analyze results.
7233.D1.6	Describe procedures of new employee orientation.
7233.D1.7	Compare training methods; construct an effective employee-training program to include follow-up training and cross training.
7233.D1.8	Analyze types and methods of employee evaluation.
7233.D1.9	Describe the necessity of change and ways of implementing change with the least employee resistance.

7233.D1.10	Evaluate methods of conflict resolution.
7233.D1.11	Identify reasons for disciplinary problems and discuss the supervisor's role in handling them.
7233.D1.12	Describe the procedure for terminating employees.
7233.D1.13	Analyze motivational techniques/problems; discuss procedures for attitudinal changes.
7233.D1.14	Analyze ways of dealing with stress in the workplace.
7233.D1.15	Discuss time management and other organizational management techniques.
<b>Domain</b>	<b><i>Pantry and Breakfast</i></b>
7233.D2.1	Prepare quick breads and muffins.
7233.D2.2	Prepare laminated doughs.
7233.D2.3	Prepare crepes and appropriate application.
7233.D2.4	Identify the preparation, presentation and service of a variety of beverages, including coffee and tea.
7233.D2.5	Identify and use herbs, spices, oils and vinegars.
7233.D2.6	Identify and prepare various salads, dressings (emulsions), and marinades.
7233.D2.7	Identify and prepare hot and cold sandwiches.
7233.D2.8	Identify and prepare canapés and hot and cold hor d'oeuvres.
7233.D2.9	Identify and prepare breakfast meats, eggs, cereals and batter products.
7233.D2.10	Demonstrate food presentation techniques.
7233.D2.11	Identify and prepare different fruits and vegetables.
7233.D2.12	Demonstrate skills illustrating short order cooking techniques.
7233.D2.13	Illustrate appropriate garnishing techniques.
7233.D2.14	Plan a la carte, cycle, ethnic, banquet and buffet menu.
7233.D2.15	Prepare a variety of basic hot soufflés.
<b>Domain</b>	<b><i>Meat and Seafood</i></b>
7233.D3.1	Demonstrate knife skills, hand tools and equipment operation.
7233.D3.2	Understand the importance of proper sanitation procedures used during and after the butchery process.
7233.D3.3	Identify and select knives to be used in the butchering of meats, poultry, fish and seafood (scimitar, boning knife – stiff and flexible, slicer, utility knife, meat handsaw,

	and meat cleaver).
7233.D3.4	Describe the composition and structure of meat, poultry, fish and seafood; explain how it relates to protein selection and cooking methods.
7233.D3.5	Use the federal meat inspection and grading system to select and purchase meats, poultry, fish and seafood.
7233.D3.6	Explain proper purchasing, receiving, aging, storage and handling of meats, poultry, fish and seafood.
7233.D3.7	Identify the primal cuts of beef, lamb, veal, and pork and list the major fabricated cuts obtained from each of them.
7233.D3.8	Demonstrate the various market cuts used in selling fish and seafood
7233.D3.9	Describe a variety of techniques used in merchandising seafood.
7233.D3.10	Explain the significance of aging meats.
7233.D3.11	Select appropriate cooking methods for the most important meat cuts, based on the meat's tenderness and other characteristics.
7233.D3.12	Demonstrate food presentation techniques.
7233.D3.13	Wrap and store meats for maximum shelf life.
7233.D3.14	Tie meats – tie string to form a net around meats for roasting.
7233.D3.15	For poultry, explain the differences between “light meat” and “dark meat,” and describe how these differences affect cooking.
7233.D3.16	Identify any domestic poultry item with reference to its kind, class and style.
7233.D3.17	Cut chickens into halves, quarters and pieces of eight.
7233.D3.18	Store poultry items properly.
7233.D3.19	Define the concept of the “food mile.”
7233.D3.20	Discuss controlling the amount of food prepared in order to reduce waste; and what can be done with excess prepared food as an alternative to composting.
7233.D3.21	Identify a variety of protein products that can be purchased in your local area, and describe how you would procure them.
7233.D3.22	Identify the pros and cons of purchasing locally produced (raised) proteins.
7233.D3.23	Explain the pros and cons of purchasing organic foods.
7233.D3.24	Research the different ways of raising sustainable proteins.
7233.D3.25	Define (10) terms used to describe “sustainable” foods (e.g.; free range, organic,

	heritage, heirloom, rBGH-free, etc.)
7233.D3.26	Identify the pros and cons of purchasing locally.
7233.D3.27	Understand the concept of sustainable seafood, and list 10 fish that are on the red, yellow and green lists.
7233.D3.28	Research the benefits and issues related to aquaculture and wild-caught fish, along with the different wild-caught fish methods.
7233.D3.29	List seafood that can be substituted for red-listed species, based on fish texture and flavor.
<b>Domain</b>	<b>Customer Service</b>
7233.D4.1	Demonstrate the general rules of table settings and service.
7233.D4.2	Demonstrate specific American, English, French and Russian service .
7233.D4.3	Discuss food delivery system such as banquets, buffets and catering.
7233.D4.4	Describe the functions of dining service.
7233.D4.5	Discuss training procedures for processing guest checks.
7233.D4.6	Discuss procedures for processing guest checks.
7233.D4.7	Demonstrate and understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled.
7233.D4.8	Explain interrelationships and workflow between dining room and kitchen operations.
7233.D4.9	Discuss sales techniques for service personnel, including menu knowledge and suggestive selling.
7233.D4.10	Evaluate the relationship of beverages to food.
7233.D4.11	Identify the preparation, presentation, and service of non-alcoholic and dealcoholized beverages to include coffees and teas.
7233.D4.12	Identify equipment and glassware used for beverage preparation and service.
7233.D4.13	Discuss opening and closing procedures of a beverage operation.
7233.D4.14	Explain procedures for implementing internal beverage controls.
7233.D4.15	Create menu item descriptions following established truth-in-menu guidelines.

<b>SAMPLE ACTIVITIES</b>			
<b>Domain</b>	<b>Technical Skills</b>	<b>Activity</b>	<b>Assessment / Evaluation</b>
<b>Human relations management</b>	<ul style="list-style-type: none"> <li>Describe the process of management through effective communication skills.</li> <li>Outline the supervisor's role in ethical decision-making, problem solving, and delegation of duties.</li> <li>Perform mock interviews; analyze results.</li> <li>Analyze types and methods of employee evaluation.</li> <li>Evaluate methods of conflict resolution.</li> <li>Analyze ways of dealing with stress in the workplace.</li> <li>Discuss time management and other organizational management techniques.</li> </ul>	<ul style="list-style-type: none"> <li>Mock interview day.</li> <li>Lab planning sheets.</li> <li>Restaurant service.</li> </ul>	<ul style="list-style-type: none"> <li>Interview rubric.</li> <li>Lab planning sheet.</li> <li>Lab rubric.</li> </ul>
<b>Pantry and breakfast</b>	<ul style="list-style-type: none"> <li>Prepare quick breads and muffins.</li> <li>Identify the preparation, presentation and service of a variety of beverages, including coffee and tea.</li> <li>Identify and use herbs, spices, oils and vinegars.</li> <li>Identify and prepare breakfast meats, eggs, cereals and batter products.</li> <li>Identify and prepare various salads, dressings (emulsions), and marinades.</li> <li>Identify and prepare hot and cold sandwiches.</li> <li>Identify and prepare canapés and hot and cold hor d'oeuvres.</li> <li>Identify and prepare breakfast meats, eggs, cereals and batter products.</li> <li>Demonstrate food presentation techniques.</li> <li>Identify and prepare different fruits and vegetables.</li> </ul>	<ul style="list-style-type: none"> <li>Restaurant service.</li> <li>Culinary labs.</li> <li>Caterings.</li> </ul>	<ul style="list-style-type: none"> <li>Lab rubric.</li> <li>Chapter quizzes.</li> </ul>

	<ul style="list-style-type: none"> <li>● Illustrate appropriate garnishing techniques.</li> <li>● Plan a la carte, cycle, ethnic, banquet and buffet menu.</li> </ul>		
<b><i>Meat and Seafood</i></b>	<ul style="list-style-type: none"> <li>● Demonstrate knife skills, hand tools and equipment operation.</li> <li>● Demonstrate knife skills, hand tools and equipment operation.</li> <li>● Identify and select knives to be used in the butchering of meats, poultry, fish and seafood (scimitar, boning knife – stiff and flexible, slicer, utility knife, meat hand saw, and meat cleaver).</li> <li>● Explain proper purchasing, receiving, aging, storage and handling of meats, poultry, fish and seafood.</li> <li>● Identify the primal cuts of beef, lamb, veal, and pork and list the major fabricated cuts obtained from each of them.</li> <li>● Cut chickens into halves, quarters and pieces of eight.</li> <li>● Select appropriate cooking methods for the most important meat cuts, based on the meat's tenderness and other characteristics.</li> </ul>	<ul style="list-style-type: none"> <li>● Restaurant preparation/service.</li> <li>● Culinary labs.</li> </ul>	
<b><i>Customer service</i></b>	<ul style="list-style-type: none"> <li>● Demonstrate the general rules of table settings and service.</li> <li>● Demonstrate specific American, English, French and Russian service.</li> <li>● Demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled.</li> <li>● Explain interrelationships and workflow between dining room and kitchen operations.</li> <li>● Identify equipment and glassware used for beverage preparation and service.</li> </ul>	<ul style="list-style-type: none"> <li>● Restaurant service.</li> </ul>	