# CULINARY ARTS 12.0500.00
# TECHNICAL STANDARDS

An Industry Technical Standards Validation Committee developed and validated these standards on February 21, 2017. The Arizona Career and Technical Education Quality Commission, the validating authority for the Arizona Skills Standards Assessment System, endorsed these standards on May 24, 2017.

Note: Arizona's Professional Skills are taught as an integral part of the Culinary Arts program.

**The Technical Skills Assessment for Culinary Arts is available SY2018-2019.**

**Note: In this document i.e. explains or clarifies the content and e.g. provides examples of the content that must be taught.**

## STANDARD 1.0 APPLY SANITATION PROCEDURES

1.1 Define the concept of HACCP (Hazard Analysis Critical Control Point)
1.2 Identify major reasons for and recognize signs of food spoilage and contamination
1.3 Identify the most common foodborne illnesses
1.4 Demonstrate good personal hygiene, proper dress code, and personal health practices
1.5 Describe cross-contamination and use of acceptable procedures when preparing and storing foods that require time/temperature control for safety (TCS)
1.6 Delineate the requirements for proper receiving and storage of raw and prepared foods
1.7 Identify proper waste disposal methods and recycling of materials
1.8 Recognize, treat, and prevent signs of insect, rodent, and pest infiltration
1.9 Identify regulatory agencies governing sanitation and safety in the food service operation
1.10 Define temperature danger zone for food safety and sanitation
1.11 Identify minimum internal cooking temperatures
1.12 Define methods for the growth of microorganisms (FATTOM)
1.13 Maintain appropriate temperature and placement of products in refrigeration equipment

## STANDARD 2.0 APPLY SAFETY PROCEDURES

2.1 Identify current types of and the proper use and storage for cleaners and sanitizers
2.2 Define and explain the purpose of Safety Data Sheets (SDS)
2.3 Identify appropriate emergency procedures for common kitchen and dining room injuries
2.4 Define types and appropriate uses for fire extinguishers found in the food service area
2.5 Identify safety precautions for common workplace accidents and injuries including OSHA regulations
2.6 Describe an emergency/evacuation plan for food service operations

## STANDARD 3.0 APPLY BASIC NUTRITIONAL CONCEPTS

3.1 Identify food groups in the current USDA nutritional guidelines
3.2 Specify primary functions and sources for the six nutrient groups
3.3 Identify cooking and storage practices for maximum retention of nutrient groups
3.4 Investigate common food allergies and appropriate substitutions
3.5 Characterize common nutritional considerations (e.g., vegan/vegetarianism, restricted diets, and caloric intake)

## STANDARD 4.0 INTERPRET RECIPES

4.1 Define common culinary recipe terminology
4.2 Identify the four major components of a recipe

4.3 Read, follow, and execute a recipe
4.4 Use proper scaling and measurement techniques
4.5 Identify and demonstrate mixing methods (e.g., stir, mix, cream, fold, and blend)
4.6 Identify menu styles (e.g., A la Carte, Prix Fixe, Table d'hôte, and Du Jour)
4.7 Plan a menu

## STANDARD 5.0 USE SMALL COMMERCIAL EQUIPMENT AND SMALLWARES

5.1 Describe the proper use and maintenance for different knives
5.2 Demonstrate proper and safe use of smallwares
5.3 Identify and demonstrate the selection of equipment and smallwares for specific applications
5.4 Describe procedures for the care and maintenance of commercial equipment and small wares

## STANDARD 6.0 USE LARGE COMMERCIAL GRADE EQUIPMENT

6.1 Identify and operate different types of ovens, ranges, stoves, grills, and flattops
6.2 Identify and use types of refrigerator and freezer equipment
6.3 Demonstrate the selection of large commercial equipment for specific applications
6.4 Identify procedures for the care and maintenance of large culinary and baking equipment

## STANDARD 7.0 INTERPRET FOOD PREPARATION TECHNIQUES

7.1 Identify and demonstrate standardized knife cuts
7.2 Define, implement, and practice Mise en Place
7.3 Identify common spices and herbs and guidelines for using them
7.4 Identify oils and vinegars and their uses
7.5 Identify various categories of dressings and salads
7.6 Identify various marinades, brines, and rubs
7.7 Identify dry heat, moist heat, and combination cooking methods

## STANDARD 8.0 PREPARE HOT FOODS

8.1 Identify and prepare various meats, seafood, and poultry
8.2 Identify and prepare various stock, soups, and sauces
8.3 Identify and prepare various fruits, vegetables, starches, and grains
8.4 Identify and prepare breakfast meats, eggs, grains, and batter products
8.5 Demonstrate traditional and contemporary food presentation techniques

## STANDARD 9.0 APPY BASIC PRINCIPLES OF GARDE MANGER

9.1 Identify tools and equipment used in garde manger preparation
9.2 Demonstrate basic garnish techniques
9.3 Demonstrate fundamental skills in preparing soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, hors d'oeuvres, cheese, and sausages
9.4 Identify food presentation techniques for banquet events

## STANDARD 10.0 PREPARE BAKERY AND PASTRY PRODUCTS

10.1 Define common baking terms, methods, and techniques
10.2 Identify and describe functions of baking ingredients and leavening methods
10.3 Demonstrate techniques for preparing yeast breads
10.4 Demonstrate techniques for preparing quick breads
10.5 Demonstrate techniques for preparing pastry and baking goods
10.6 Identify types of finishing products and presentation techniques (e.g., icing, whipped cream, and chocolate)

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## STANDARD 11.0 PERFORM DINING AND BEVERAGE CATERING OPERATIONS IN A SCHOOL-BASED ENTERPRISE

11.1 Demonstrate the general rules of table setting and dining room layout
11.2 Identify traditional and contemporary positions in food service
11.3 Practice professionalism and techniques in support of good customer relations
11.4 Demonstrate cash handling procedures for processing guest checks, including point of sale systems (POS)
11.5 Practice sales techniques for service personnel, including menu knowledge, suggestive selling, and special requests
11.6 Demonstrate fundamentals of acceptable dining etiquette
11.7 Perform side work for opening and closing food service shifts
11.8 Identify various styles of service (e.g., buffet, fast casual, formal casual, and family)

## STANDARD 12.0 APPLY CULINARY MATHEMATICS

12.1 Compare as purchased quantity to edible quantity
12.2 Scale recipes based on RCF (recipe conversion factor) calculations
12.3 Convert standard measurement amounts to metric
12.4 Calculate food cost for a recipe
12.5 Calculate unit cost of products for purchasing or for food cost analysis

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