



## Culinary Arts III High School

### **8.0 Integrate knowledge, skills, and practices required for careers in food production and services.**

- 8.1 Demonstrate food safety and sanitation procedures.
- 8.2 Practice good personal hygiene/health procedures, and report symptoms of illness.
- 8.3 Demonstrate food handling and preparation techniques that prevent cross contamination between raw and ready to eat foods and between animal or fish sources and other sources.
- 8.4 Demonstrate planning menu items based on standardized recipes to meet customer needs.
- 8.5 Apply menu-planning principles to develop and modify menus.
- 8.6 Do menu layout and design.
- 8.7 Demonstrate (commercial) preparation for all menu categories to produce a variety of food products.
- 8.8 Demonstrate skills in knife, tool, and equipment handling.
- 8.9 Demonstrate a variety of cooking methods including roasting and baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, wok, convection, microwaving, and other emerging technologies.
- 8.10 Apply the fundamentals of time and temperature to cooking, cooling, and reheating of a variety of foods.
- 8.11 Prepare various meats, seafood and poultry.
- 8.12 Prepare various stocks, soups, and sauces.
- 8.13 Prepare sandwiches, canapés, and appetizers.
- 8.14 Prepare baked goods and desserts.
- 8.15 Demonstrate food presentation techniques.
- 8.16 Demonstrate the concept of internal and external customer service.
- 8.17 Examine the role of service as a strategic component of performance.
- 8.18 Demonstrate quality services, which exceed the expectations of customers.
- 8.19 Examine the relationship between employees and customer satisfaction.