

CULINARY ARTS POWER STANDARDS

2012-2013

The student will...

1. The student will learn and demonstrate hygiene, sanitation, and safety to prevent food borne illness and contamination. this includes proper use and care of kitchen tools and equipment.
 - a. Use immersion thermometer
 - b. Food handlers permit
 - c. Bleach bucket
 - d. Cross contamination
2. The student will learn and perform basic cooking, baking and food preparation techniques.
 - a. Mise en place
 - b. Baking
 - c. Stocks, soups, sauces
 - d. Addition and multiplication of standard recipes
3. The student will learn and perform basic food service and demonstrate basic knowledge and understanding of customer service and restaurant operation.
 - a. FIFO
 - b. Inventory/stock and receive
 - c. Food cost
 - d. Responsible for production
 - e. Teamwork and leadership
 - f. Order taking
 - g. Set up stations
 - h. Catering