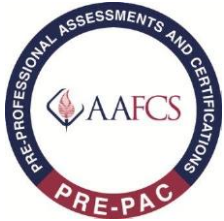


Pre-Professional Assessment & Certification in Culinary Arts

Alignment to the 21st Century Student Outcomes developed by the Partnership for 21st Century Skills



Core Subjects and 21st Century Themes

Learning and Innovation Skills

Information, Media, and Technology Skills

Life and Career Skills

		Core Subjects	Global Awareness	Financial, Economic, Business, Entrepreneurial Literacy	Civic Literacy	Health Literacy	Environmental Literacy	Creativity & Innovation	Critical Thinking & Problem Solving	Communication & Collaboration	Information, Media, & Technology Skills*	Flexibility & Adaptability	Initiative & Self-Direction	Social & Cross-Cultural Skills	Productivity & Accountability	Leadership & Responsibility	
Safety, Health, and Environmental																	
1A.	Analyze workplace safety conditions			✓		✓	✓				✓					✓	
1B.	Analyze food and beverage safety and sanitation procedures	✓		✓		✓	✓				✓					✓	
1C.	Understand sustainability processes						✓										
Management, Leadership, and Teamwork																	
2A.	Analyze basic management skills necessary for success							✓	✓	✓		✓	✓			✓	✓
2B.	Apply effective communication skills									✓	✓			✓			
2C.	Evaluate procedures of purchasing, receiving, issuing, storing and inventory management	✓		✓							✓					✓	
2D.	Determine effective methods of controlling costs of labor, production and food service facilities	✓		✓	✓						✓					✓	
Ethics and Legal Responsibilities																	
3A.	Analyze ethical issues and implications	✓		✓	✓											✓	✓
3B.	Evaluate organizational policies and procedures	✓		✓	✓						✓					✓	
3C.	Analyze risk management and legal liability	✓		✓	✓						✓					✓	



21st Century Themes
Learning and Innovation Skills
Information, Media, and Technology Skills
Life and Career Skills

Core Subjects	Global Awareness	Financial, Economic, Business, Entrepreneurial Literacy	Civic Literacy	Health Literacy	Environmental Literacy	Creativity & Innovation	Critical Thinking & Problem Solving	Communication & Collaboration	Information, Media, & Technology Skills*	Flexibility & Adaptability	Initiative & Self-Direction	Social & Cross-Cultural Skills	Productivity & Accountability	Leadership & Responsibility
---------------	------------------	---	----------------	-----------------	------------------------	-------------------------	-------------------------------------	-------------------------------	--	----------------------------	-----------------------------	--------------------------------	-------------------------------	-----------------------------

Employability and Career Development															
4A.	Understand career opportunities in hospitality, tourism, and recreation			✓						✓		✓		✓	
4B.	Demonstrate roles and duties in food production and service careers			✓					✓		✓				
4C.	Evaluate effective work behaviors and personal qualities	✓		✓				✓		✓			✓		✓
4D.	Understand strategies to manage multiple roles and responsibilities			✓	✓	✓						✓		✓	
Technical Skills – Customer Service (FOH)															
5A.	Demonstrate effective customer service skills necessary for success			✓					✓	✓				✓	
5B.	Differentiate between the different types and styles of food service		✓	✓											
5C.	Summarize types of technology utilized in food service operations									✓					
Technical Skills (BOH)															
6A.	Apply menu planning principles and techniques based on standardized recipes	✓		✓						✓					
6B.	Apply nutrition principles during menu development & food preparation			✓	✓	✓				✓					
6C.	Apply appropriate weighing and measurement skills and tools	✓							✓	✓		✓			
6D.	Execute a recipe using correct conversions and menu terminology	✓								✓				✓	
6E.	Understand the selection, use, storage and maintenance of tools and equipment					✓				✓		✓		✓	
6F.	Understand food cost analysis and controls	✓		✓					✓	✓				✓	
Preparation Techniques (BOH)															
7A.	Summarize food preparation methods and techniques			✓		✓				✓				✓	
7B.	Create professional plating utilizing garnishing, and food presentation techniques	✓	✓					✓		✓				✓	