



## Pre-PAC Correlation



# Culinary Arts

| Outline of the Course   | Culinary Arts Pre-PAC  |
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| <b>Topic 1: History</b>   |  |
| Unit 1: Famous Chefs and Entrepreneurs                                |  |
| Unit 2: Historical and Current Trends                                 |  |
| <b>Topic 2: Leadership</b>  |  |
| Unit 1: Teamwork, Team-Building Skills; and Community Leadership      | 2.A.1; 2.A.6; 2.A.7  |
| Unit 2: Decision Making Skills and Problem Solving Skills             | 2.A.4  |
| Unit 3: Appearance and Personal Hygiene                               | 1.B.7  |
| Unit 4: Communications  | 2.B.1; 2.B.3   |
| Unit 5: Managing Time and Energy                                      | 4.D.2  |
| <b>Topic 3: Professional Ethics and Legal Responsibilities</b>        |  |
| Unit 1: Laws & Regulations in the Food Service Industry               | 3.A.1; 3.A.6; 3.B.1; 3.B.3; 3.C.1; 3.C.2; 3.C.4                      |
| Unit 2: Work Ethic  | 3.A.1; 3.A.2; 3.A.3; 3.A.4   |
| Unit 3: Workplace Conditions and Safety                               | 1.A.1; 1.A.2; 1.A.4; 1.A.6; 1.A.7; 1.A.10; 1.B.5; 3.B.3              |
| Unit 4: Food Safety, Sanitation, and Certification                    | 1.B.1; 1.B.2; 1.B.3; 1.B.4; 1.B.5; 1.B.6; 1.B.7; 1.B.8; 1.B.9; 3.B.3 |
| <b>Topic 4: Proper Use &amp; Care of Commercial Equipment</b>         |  |
| Unit 1: Proper Use, Care and Maintenance of Small and Large Equipment | 6.E.1; 6.E.2; 6.E.3  |
| <b>Topic 5: Food Production and Presentation Skills</b>               |  |
| Unit 1: Scientific principles in culinary arts                        | 4.D.3; 6.B.1; 6.B.2; 6.B.3; 6.B.4; 6.B.5                             |
| Unit 2: Recipes   | 6.C.1; 6.C.2; 6.C.3; 6.D.1; 6.D.2; 6.D.3; 6.D.4; 6.D.5               |
| Unit 3: Portion Control   | 2.D.5; 6.F.2; 6.F.5  |
| Unit 4: Food Cost Control   | 2.D.5; 6.A.2; 6.A.3; 6.A.4   |
| Unit 5: Baking Techniques   | 7.A.1; 7.A.2   |
| Unit 6: Preparation Skills Utilized in Food Service Operations        | 7.A.1; 7.A.2; 7.A.3; 7.A.4; 7.A.5                                    |
| Unit 7: Presentation Techniques                                       | 7.B.1; 7.B.2; 7.B.3; 7.B.4   |
| <b>Topic 6: Global Cuisine</b>  |  |
| Unit 1: Global Cultures,  |  |
| <b>Topic 7: Culinary Operations</b>                                   |  |
| Unit 1: Types of Departments  | 5.B.1  |
| Unit 2: Purchasing Specifications and Purchase Orders                 | 2.B.2; 2.C.1; 2.C.6; 6.F.1   |
| Unit 3: Receiving, Storage and Distribution Techniques                | 2.B.2; 2.C.2; 2.C.3; 2.C.4; 6.F.1                                    |
| <b>Topic 8: Guest Service and Brand Marketing</b>                     |  |
| Unit 1: Guest Services  | 2.A.3; 5.A.3; 5.A.4;   |
| Unit 2: Dining  | 5.B.2; 7.B.3   |
| <b>Topic 9: Technology and Computer Applications</b>                  |  |
| Unit 1: Technology in the Kitchen                                     | 5.C.1; 5.C.2   |

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| <b>Topic 10: Culinary Careers, Goals, and Opportunities</b> |   |
| Unit 1: Industry Positions                                  | 4.A.2; 4.A.3; 4.B.1; 4.B.2; 4.B.3; 4.B.4; 5.A.2 |
| Unit 2: Balancing Work and Family                           | 4.D.1; 4.D.2                                    |
| Unit 3: Interviewing Skills                                 | 4.C.2; 4.C.3; 4.C.4                             |