

Culinary Arts

Assessment and Certification Competencies

1	Safety, Health, and Environmental	Weighting: 15%
1A.	Analyze workplace safety conditions	
1B.	Analyze food and beverage safety and sanitation procedures	
1C.	Understand sustainability processes	
2	Management, Leadership, and Teamwork	Weighting: 10%
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	
3	Ethics and Legal Responsibilities	Weighting: 10%
3A.	Analyze ethical issues and implications	
3B.	Evaluate organizational policies and procedures	
3C.	Analyze risk management and legal liability	
4	Employability and Career Development	Weighting: 10%
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	
5	Technical Skills – Customer Service (FOH)	Weighting: 10%
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	
6	Technical Skills (BOH)	Weighting: 21%
6A.	Apply menu planning principles and techniques based on standardized recipes	
6B.	Apply nutrition principles during menu development and 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	

7	Preparation Techniques (BOH)	Weighting: 24%
7A.	Summarize food preparation methods and techniques	
7B.	Create professional plating utilizing garnishing, and food presentation techniques	