Indiana CTE

Introduction To Culinary Arts And Hospitality (2014)

Successful Customer Relations DOMAIN 1

Core Standard 1 **Students will analyze the importance of communication and customer service to promote success in the food service industry.**

1. Explain the importance of customer service and satisfaction for culinary and hospitality industry success ICAH-1.1
2. Demonstrate basic table service techniques, including table setting, serving and removing food and beverage items, and delivering the check ICAH-1.2
3. Demonstrate ability to communicate effectively with customers and co-workers ICAH-1.3
4. Calculate sales-tax-tip totals, cash register and final receipts, and average sales per customer ICAH-1.4

Preventing Accidents and Injuries DOMAIN 2

Core Standard 2 **Students will apply concepts of emergency procedures to develop a safe working environment.**

1. Investigate the role of Occupational Safety and Health Administration (OSHA) regulations ICAH-2.1
2. Demonstrate ability to ensure electrical and fire safety when using food preparation and service equipment ICAH-2.2
3. Demonstrate accident prevention techniques when using food preparation and service equipment ICAH-2.3
4. Select and apply appropriate basic first aid procedures ICAH-2.4

Preparing and Serving Safe Food DOMAIN 3

Core Standard 3 **Students will demonstrate appropriate sanitation techniques to ensure high quality food service.**

1. Demonstrate good personal hygiene and evaluate its effects on food safety ICAH-3.1
2. Identify symptoms and prevention methods of foodborne illness. ICAH-3.2
3. Demonstrate procedures and conditions to control microorganisms that cause food borne illnesses ICAH-3.3
4. Explain the purpose and uses of the Hazard Analysis Critical Control Pont (HACCP) food safety system ICAH-3.4
5. Apply proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food, including the proper use of appropriate tools and equipment to ensure that the five risk factors identified by the CDC are addressed ICAH-3.5
6. Demonstrate procedures for cleaning and sanitizing tools and equipment ICAH-3.6

Nutrition DOMAIN 4

Core Standard 4 **Students will connect nutrition principles and their effect on menu planning for a variety of dietary needs.**

1. Integrate the Dietary Guidelines, Recommended Dietary Allowances (RDAs) and other governmental resources to plan meals and determine portion sizes ICAH-4.1
2. Utilize nutrition labels and other information on food packaging to make decisions about ingredients used in food preparation ICAH-4.2
3. Adapt recipes for increased nutritional value and to accommodate special dietary needs ICAH-4.3

Culinary Skills DOMAIN 5

Core Standard 5 **Students will apply concepts of basic culinary skills to successfully plan and prepare quality food products.**

1. Investigate components, functions, and purposes of standardized recipes ICAH-5.1
2. Apply concepts of the recipe conversion factor for use in a variety of standardized recipes ICAH-5.2
3. Demonstrate correct use of common measurement tools, including scales, portioning scoops, and other tools used in the food service industry when weighing, measuring and portioning food ICAH-5.3
4. Apply concepts of knife safety when demonstrating knife skill techniques, including precision cuts ICAH-5.4
5. Demonstrate effective mise en place to accomplish efficient preparation of food products ICAH-5.5
6. Demonstrate a variety of industry-accepted cooking methods, including roasting and baking, broiling, grilling, griddling, sautéing, frying, deep frying, braising, stewing, poaching, and steaming ICAH-5.6
7. Demonstrate industry-accepted food preparation methods and basic techniques when preparing stocks, soups, sauces, breakfast foods, sandwiches, canapés, appetizers, salads, dressings, and marinades ICAH-5.7
8. Investigate regional and ethnic influences when selecting and preparing a variety of cultural menus ICAH-5.8
9. Create professional plating utilizing garnishing and food presentation techniques ICAH-5.9

Hospitality Management Skills DOMAIN 6

Core Standard 6 **Students will examine basic hospitality management skills.**

1. Compare and contrast skills needed in the multiple avenues of the hospitality industry ICAH 6.1
2. Analyze the hospitality industry's impact on local economies ICAH 6.2
3. List examples of the kinds of businesses that make up the hospitality industry ICAH 6.3
4. Apply concepts of dollar value of inventory, food costs, and profit margins needed in hospitality management ICAH 6.4

Career Opportunities DOMAIN 7

Core Standard 7 **Students will analyze career pathways, education and training in the culinary and hospitality industry to enhance knowledge of the many career opportunities available.**

1. Investigate a variety of careers and career pathways in the culinary and hospitality industry ICAH-7.1
2. Analyze trends in labor and job supply and demand in the culinary and hospitality industry ICAH-7.2
3. Describe educational programs and training opportunities to prepare for careers in the culinary and hospitality industry ICAH-7.3
4. Explain opportunities, benefits, and risks of entrepreneurial career pathways in the culinary and hospitality industry ICAH-7.4