

# Culinary Arts 2 (8276)

## Culinary Arts 2 (8276) CA2

### A Demonstrating Personal Qualities and Abilities CA2.1

- 1 Demonstrate creativity and innovation. CA2.1.1
  - 2 Demonstrate critical thinking and problem solving. CA2.1.2
  - 3 Demonstrate initiative and self-direction. CA2.1.3
  - 4 Demonstrate integrity. CA2.1.4
  - 5 Demonstrate work ethic. CA2.1.5
- 

### B Demonstrating Interpersonal Skills CA2.2

- 6 Demonstrate conflict-resolution skills. CA2.2.6
  - 7 Demonstrate listening and speaking skills. CA2.2.7
  - 8 Demonstrate respect for diversity. CA2.2.8
  - 9 Demonstrate customer service skills. CA2.2.9
  - 10 Collaborate with team members. CA2.2.10
- 

### C Demonstrating Professional Competencies CA2.3

- 11 Demonstrate big-picture thinking. CA2.3.11
- 12 Demonstrate career- and life-management skills. CA2.3.12
- 13 Demonstrate continuous learning and adaptability. CA2.3.13
- 14 Manage time and resources. CA2.3.14
- 15 Demonstrate information-literacy skills. CA2.3.15
- 16 Demonstrate an understanding of information security. CA2.3.16
- 17 Maintain working knowledge of current information-technology (IT) systems. CA2.3.17
- 18 Demonstrate proficiency with technologies, tools, and machines common to a specific occupation. CA2.3.18
- 19 Apply mathematical skills to job-specific tasks. CA2.3.19
- 20 Demonstrate professionalism. CA2.3.20
- 21 Demonstrate reading and writing skills. CA2.3.21
- 22 Demonstrate workplace safety. CA2.3.22

---

**D Examining All Aspects of an Industry** CA2.4

- 23 Examine aspects of planning within an industry/organization. CA2.4.23
- 24 Examine aspects of management within an industry/organization. CA2.4.24
- 25 Examine aspects of financial responsibility within an industry/organization. CA2.4.25
- 26 Examine technCA2I and production skills required of workers within an industry/organization. CA2.4.26
- 27 Examine principles of technology that underlie an industry/organization. CA2.4.27
- 28 Examine labor issues related to an industry/organization. CA2.4.28
- 29 Examine community issues related to an industry/organization. CA2.4.29
- 30 Examine health, safety, and environmental issues related to an industry/organization. CA2.4.30

---

**E Addressing Elements of Student Life** CA2.5

- 31 Identify the purposes and goals of the student organization. CA2.5.31
- 32 Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult. CA2.5.32
- 33 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects. CA2.5.33
- 34 Identify Internet safety issues and procedures for complying with acceptable use standards. CA2.5.34

---

**F Exploring Work-Based Learning** CA2.6

- 35 Identify the types of work-based learning (WBL) opportunities. CA2.6.35
- 36 Reflect on lessons learned during the WBL experience. CA2.6.36
- 37 Explore career opportunities related to the WBL experience. CA2.6.37
- 38 Participate in a WBL experience, when appropriate. CA2.6.38

---

**G Balancing Work and Family** CA2.7

- 39 Analyze the meaning of work and the meaning of family. CA2.7.39
- 40 Compare how families affect work life and how work life affects families. CA2.7.40
- 41 Identify management strategies for balancing work and family roles. CA2.7.41

---

## **H Examining Safety** CA2.8

- 42 Demonstrate use of safety data sheets (SDS). CA2.8.42
- 43 Identify the safety design and construction features of food production equipment and facilities. CA2.8.43
- 44 Develop strategies for minimizing safety hazards in the kitchen. CA2.8.44
- 45 Demonstrate professional knife safety. CA2.8.45
- 46 Demonstrate emergency procedures for injuries in the food service environment. CA2.8.46
- 47 Identify types of fire extinguishers and other methods of fire suppression. CA2.8.47
- 48 Adhere to laws and regulations governing sanitation and safety in the food service environment. CA2.8.48

---

## **I Examining Sanitation** CA2.9

- 49 Explain how the hazard analysis and critical control points (HACCP) system helps to minimize the risk of food-borne illness. CA2.9.49
- 50 Implement corrective action for adulterated foods. CA2.9.50
- 51 Explain preventive measures for food-borne illnesses. CA2.9.51
- 52 Describe potentially hazardous foods. CA2.9.52
- 53 Demonstrate safe food production, storage, and serving procedures. CA2.9.53
- 54 Demonstrate personal hygiene and health practices. CA2.9.54
- 55 Demonstrate food handling procedures. CA2.9.55
- 56 Identify the sanitation design and construction features of food production equipment and facilities. CA2.9.56
- 57 Perform a sanitation inspection. CA2.9.57
- 58 Develop a schedule for cleaning and sanitizing equipment and facilities. CA2.9.58
- 59 Demonstrate the procedures for receiving and storing raw and prepared foods. CA2.9.59
- 60 Demonstrate the procedures for receiving and storing cleaning supplies and chemicals. CA2.9.60
- 61 Demonstrate waste-disposal and recycling procedures. CA2.9.61
- 62 Describe measures for pest control and eradication in the food service environment. CA2.9.62

---

**J Applying Nutritional Principles** CA2.10

- 63 Modify recipes to meet U.S. Department of Agriculture (USDA) nutritional guidelines. CA2.10.63
- 64 Identify special dietary needs. CA2.10.64
- 65 Evaluate how eating patterns influence wellness. CA2.10.65
- 66 Demonstrate cooking and storage techniques that promote maximum retention of nutrients. CA2.10.66

---

**K Applying Advanced Food-Preparation Techniques** CA2.11

- 67 Demonstrate knife cuts. CA2.11.67
- 68 Demonstrate operation of hand tools and utensils. CA2.11.68
- 69 Demonstrate operation of kitchen equipment. CA2.11.69
- 70 Use a variety of cookware for specific tasks. CA2.11.70
- 71 Apply time-management principles when planning, preparing, and serving food. CA2.11.71
- 72 Design a kitchen floor plan to facilitate a specific menu. CA2.11.72
- 73 Demonstrate roasting. CA2.11.73
- 74 Demonstrate baking. CA2.11.74
- 75 Demonstrate broiling. CA2.11.75
- 76 Demonstrate grilling. CA2.11.76
- 77 Demonstrate griddling. CA2.11.77
- 78 Demonstrate sauteing. CA2.11.78
- 79 Demonstrate pan frying. CA2.11.79
- 80 Demonstrate deep frying. CA2.11.80
- 81 Demonstrate poaching. CA2.11.81
- 82 Demonstrate steaming. CA2.11.82
- 83 Demonstrate boiling and simmering. CA2.11.83
- 84 Demonstrate braising. CA2.11.84
- 85 Demonstrate stewing. CA2.11.85
- 86 Enhance food products. CA2.11.86
- 87 Identify the standard cuts and grades of meat. CA2.11.87
- 88 Identify the purchase specifications of fish and shellfish. CA2.11.88
- 89 Prepare stocks. CA2.11.89
- 90 Prepare soups. CA2.11.90
- 91 Prepare sauces. CA2.11.91
- 92 Prepare fruits. CA2.11.92
- 93 Prepare vegetables. CA2.11.93
- 94 Prepare farinaceous products. CA2.11.94
- 95 Demonstrate food-presentation techniques. CA2.11.95
- 96 Identify the purposes of convenience and partially cooked (par-cooked) food items. CA2.11.96

---

**L Applying Advanced Garde Manger Techniques** CA2.12

- 97 Prepare cold dips and relishes. CA2.12.97
- 98 Prepare cold canapés and other hors d'œuvres. CA2.12.98
- 99 Prepare marinades. CA2.12.99
- 100 Demonstrate cold food-presentation techniques. CA2.12.100
- 101 Produce edible, decorative pieces. CA2.12.101

---

**M Performing baking Techniques** CA2.13

- 102 Select equipment and utensils used in baking. CA2.13.102
- 103 Describe baking ingredients. CA2.13.103
- 104 Prepare yeasted dough products. CA2.13.104
- 105 Prepare pastries. CA2.13.105
- 106 Prepare an assortment of cakes. CA2.13.106
- 107 Prepare creams, custards, and mousses. CA2.13.107
- 108 Prepare dessert sauces. CA2.13.108
- 109 Demonstrate dessert and baked goods presentation techniques. CA2.13.109

---

**N Serving in the Dining Room** CA2.14

- 110 Demonstrate table-service etiquette. CA2.14.110
- 111 Demonstrate table service. CA2.14.111

---

**O Developing Menus** CA2.15

- 112 List the basic principles of menu development. CA2.15.112
- 113 Apply principles of menu design to create a menu, including item descriptions. CA2.15.113
- 114 Apply the principles of nutrition to menu development. CA2.15.114
- 115 Explain the importance of product mix and average check. CA2.15.115
- 116 Describe various cuisines and their relationship to customer preferences and expectations. CA2.15.116

---

**P Using Business and Mathematics Skills** CA2.16

- 117 Perform unit conversions. CA2.16.117
- 118 Perform recipe conversions to meet different yields. CA2.16.118
- 119 Create a standardized recipe. CA2.16.119
- 120 Process an electronic guest check. CA2.16.120
- 121 Use yield percentage. CA2.16.121
- 122 Calculate recipe costs. CA2.16.122
- 123 Determine pricing for menu items. CA2.16.123
- 124 Identify factors that contribute to profit and loss. CA2.16.124

---

**Q Performing Catered Functions** CA2.17

- 125 Cater an on-site function. CA2.17.125
- 126 Cater an off-site function. CA2.17.126
- 127 Identify the components of a catering contract. CA2.17.127