

2010/2011 Culinary Arts II

PTF501 - 36 weeks

DoDEA Course Description and Competencies

About the Program

Culinary Arts II prepares students for careers in the Hospitality and Tourism industry. The course sequence focuses on advanced duties and tasks performed by professionals in Restaurant, Food and Beverage Service as well as pre-employment and employment skills.

Major Concepts/Content: The Culinary Arts courses will teach the skills required for a career in the restaurant and food industry. This course builds on the skills learned in Culinary Arts I. This course consists of practical training in the kitchen. Students will learn advanced knife skills and food preparation techniques as well as practical sanitation skills. Further advanced instruction in table service, baking, pastries, and management techniques are emphasized.

Major Instructional Activities: Instructional activities are provided in the classroom setting, using hands-on experiences with tools, equipment, and materials related to course content and a field environment (restaurants, food establishments. Students will be required to plan, design, and prepare foods; investigate content-related occupations; assume leadership roles and work cooperatively.

Major Evaluative Techniques: Student will be evaluated on in class activity, homework assignments, projects or their progress at an intern site.

The table below is a competency list for the Culinary Arts II course. The competencies are considered essential and are required of all students.

| PTF501 36 weeks | Culinary Arts II TASKS/COMPETENCIES |
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| Implementing DoDEA's CTE Course Requirements | |
| • 001 | Demonstrate DoDEA's Workplace Readiness Skills in course activities. |
| • 002 | Identify issues related to the field of study that affect the environment and impact local and global communities. |
| • 003 | Identify Internet safety issues and procedures for complying with acceptable use standards. |
| History of Foodservice | |
| • 004 | Research the history of food service including its relationship with world history. |
| • 005 | Discuss famous chefs including their major accomplishments. |
| • 006 | Relate information about global cultures/traditions related to food. |
| • 007 | Discuss historical entrepreneurs that made influences on the US foodservice industry. |
| • 008 | Organize the segments of the foodservice industry. |
| • 009 | Research career opportunities available in the foodservice industry. |
| • 010 | Research the impact of future economic, technological, and social changes in the foodservice industry. |
| • 011 | Timeline the growth of foodservice throughout the history of the United States. |
| Potatoes, Grains, and Pasta | |
| • 012 | Examine the selection, receiving, and storing process for potatoes, grains, and pasta. |
| • 013 | Chart the various forms of wheat. |

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| • 014 | Contrast various types of potatoes with their uses. |
| • 015 | Prepare grains/legumes using a variety of recipes and cooking techniques. |
| • 016 | Contrast the difference between various types of grains and legumes. |
| • 017 | Chart characteristics of different types of pasta. |
| • 018 | Develop pasta recipes using various cooking techniques. |
| Standard Accounting Practices | |
| • 019 | Interpret key accounting terminology used in foodservice operations. |
| • 020 | Demonstrate double entry accounting used in foodservice operations. |
| • 021 | Demonstrate use of common accounting practices in foodservice operations. |
| • 022 | Interpret income statements used in foodservice operations. |
| • 023 | Interpret balance sheets used in foodservice operations. |
| • 024 | Use the balance sheet to determine assets, liabilities, and owners equity. |
| • 025 | Calculate cost of sales using opening and closing inventory data. |
| Service Techniques in Food Service Operation | |
| • 026 | Describe the differences between American, French, English, and Russian quick service. |
| • 027 | Demonstrate tableside preparation techniques. |
| • 028 | Chart the duties and responsibilities of traditional service staff members. |
| • 029 | Explain the specific uses for the different types of dining utensils. |
| • 030 | Demonstrate the correct way to stock a service station. |
| • 031 | Demonstrate the correct way to set and clear the table. |
| • 032 | Describe methods used to effectively resolve customer complaints. |
| • 033 | Demonstrate the proper way to present a guest check, receive payment, and say goodbye to a guest. |
| Desserts and Baked Goods | |
| • 034 | Discuss the functions of basic ingredients used in preparing desserts and breads. |
| • 035 | Chart the types of strengtheners, shortenings, sweeteners, flavorings, leaveners, and thickeners. |
| • 036 | Prepare common desserts using various methods. |
| • 037 | Discuss storage of properly prepared desserts. |
| • 038 | Demonstrate how to bake different types of breads, pastries, pies, cakes. |
| • 039 | Demonstrate various preparation methods of different types of cookies. |
| • 040 | Chart how chocolate is made, tempered, and stored. |
| • 041 | Prepare crème anglaise, pastry creams, and Bavarian creams. |
| • 042 | Outline the steps to prepare tortes and poached fruits. |
| Purchasing and Inventory Control | |
| • 043 | Explain the relationship between primary and intermediary sources and retailers. |
| • 044 | Differentiate between formal and informal buying and formal bidding processes. |
| • 045 | Discuss factors that influence food prices. |
| • 046 | Explain how production records influence purchasing decisions. |
| • 047 | Discuss the criteria for selecting appropriate suppliers. |
| • 048 | Chart the proper storage procedures for various foods and beverages. |
| • 049 | Differentiate between perpetual and physical inventory methods. |

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| • 050 | Demonstrate how to purchase and control inventory. |
| • 051 | Demonstrate proper receiving procedures. |
| • 052 | Demonstrate how to write purchase specifications and purchase orders. |
| • 053 | Using inventory information, write a purchasing order sheet. |
| Literacy and Numeracy | |
| • 054 | Utilize a variety of technical sources (e.g., Internet, manuals, journals, directions, reports, etc.) to complete career/technical assignments and projects. |
| • 055 | Demonstrate writing skills required to complete career/technical assignments and projects. |
| • 056 | Demonstrate accuracy in calculating and measuring graphical work required to complete career/technical assignments and projects. |
| • 057 | Analyze tables, charts, graphs and multiple data sources to complete career/technical assignments and projects. |
| Meat, Poultry and Seafood | |
| • 058 | Prepare and store fish and shellfish. |
| • 059 | Prepare and store meats. |
| • 060 | Prepare and store poultry. |
| Stocks, Soups and Sauces | |
| • 061 | Prepare and store brown, white or prepared stock. |
| • 062 | Prepare and store soups. |
| Entrepreneurship Skills | |
| • 063 | Assess global trends in entrepreneurship that are related to their career/technical program. |
| • 064 | Determine entrepreneurial opportunities in venture creation related to their career/technical program. |
| • 065 | Examine desirable entrepreneurial personality traits. |
| • 066 | Create or update a portfolio containing representative samples of student work. |