

2010/2011 DoDEA Student Competency Record
Culinary Arts II
PTF501 - 36 weeks

Student	School Year
Grade	Term (fall, spring)
School	Teacher Signature

Mastery is a level of performance that indicates a student has demonstrated the knowledge, skills, and abilities for a unit of instruction or subject area as defined by a recognized standard. DoDEA defines mastery as being competent in the task and non-mastery as needing task remediation.

As students complete each competency, the student or teacher should assess the student's level of performance and mark the appropriate column next to the competency. This record should be used to provide information about competencies mastered to employer, student-employee, or another school/teacher.

PTF501 36 weeks	Culinary Arts II TASKS/COMPETENCIES	Mastery	Non-Mastery
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.		

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Potatoes, Grains, and Pasta			
• 012	Examine the selection, receiving, and storing process for potatoes, grains, and pasta.		
• 013	Chart the various forms of wheat.		
• 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.		

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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.		
• 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.		