

Culinary Arts 2yr	
Items	Standard
	2) CONTENT STANDARD 2.0: ANALYZE CAREER OPTIONS AND FOODSERVICE INDUSTRY PROFESSIONAL STANDARDS
2	2) Performance Standard 2.2: Analyze Career Paths and Opportunities in Foodservice Industries
5	3) Performance Standard 2.3: Develop and Model Professional and Ethical Workplace Behaviors
	3) CONTENT STANDARD 3.0: INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY
6	1) Performance Standard 3.1: Investigate Microorganisms Found in Food and Their Role in Food Borne Illness
2	2) Performance Standard 3.2: Comply with Health Department Regulations
5	3) Performance Standard 3.3: Utilize Proper Facility Management Techniques for Cleaning
3	4) Performance Standard 3.4: Describe Workplace Procedures to Prevent Accidents, Respond to Emergencies, and Treat Injuries
	4) CONTENT STANDARD 4.0: APPLY SKILLS IN FOOD SERVICE, EQUIPMENT, AND PRODUCTION
5	1) Performance Standard 4.1: Explore Foodservice Tools and Standardized Equipment
4	2) Performance Standard 4.2: Develop Necessary Knife Skills
2	3) Performance Standard 4.3: Establish Workplace Mise En Place
3	4) Performance Standard 4.4: Employ Proper Measuring and Scaling Techniques
8	5) Performance Standard 4.5: Utilize Standardized Recipes
1	6) Performance Standard 4.6: Examine the Relationship Between Purchasing, Receiving, Storeroom Operations, Inventory, and Cost Control
	5) CONTENT STANDARD 5.0: DEMONSTRATE MENU PLANNING
4	1) Performance Standard 5.1: Evaluate Nutrition Principles and Specialized Dietary Plans
7	2) Performance Standard 5.2: Explore Menu Writing Principles
	6) CONTENT STANDARD 6.0: DEMONSTRATE BAKERY PRODUCTION TECHNIQUES
2	1) Performance Standard 6.1: Demonstrate a Variety of Techniques for Preparing Dough and Batter Recipes
2	2) Performance Standard 6.2: Demonstrate a Variety of Techniques for Preparing Desserts
	7) CONTENT STANDARD 7.0: DEMONSTRATE GARDE MANGER TECHNIQUES
5	1) Performance Standard 7.1: Demonstrate a Variety of Techniques for Preparing Salads, Sandwiches, Appetizers, Hors D'oeuvres, and Creating Attractive Presentations
	8) CONTENT STANDARD 8.0: SELECT, STORE, AND PREPARE FOOD PRODUCTS FOR INTENDED USES
3	1) Performance Standard 8.1: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Fruits and Vegetables

3	2) Performance Standard 8.2: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Starches and Grains
1	3) Performance Standard 8.3: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Dairy Products and Alternative Dairy Products
2	4) Performance Standard 8.4: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Eggs, Egg Products, and Egg Alternatives
2	5) Performance Standard 8.5: Knowledge of Spices, Oils and Vinegars, and Fresh and Dried Herbs
6	6) Performance Standard 8.6: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Meats and Poultry
2	7) Performance Standard 8.7: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Fish and Shellfish
9) CONTENT STANDARD 9.0: DEMONSTRATE TECHNIQUES FOR STOCKS, SAUCES, AND SOUPS	
9	1) Performance Standard 9.1: Demonstrate Knowledge of Principles Regarding the Preparation of Stocks, Sauces, and Soups
10) CONTENT STANDARD 10.0: DEMONSTRATE APPROPRIATE COOKING METHODS	
2	1) Performance Standard 10.1: Demonstrate Dry Heat, Moist Heat, and Combination Cooking Methods
11) CONTENT STANDARD 11.0: DEMONSTRATE PROPER FRONT-OF-HOUSE (FOH) PROCEDURES	
3	1) Performance Standard 11.1: Explore Service Styles
12) CONTENT STANDARD 12.0: ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS	
1	1) Performance Standard 12.1: Describe Marketing Strategies in the Foodservice Industry
100	Total Correlations