

Program: Culinary Arts

CIP#120500

Competency	Course and Quarter Assessed															
	Intro		Level 1				Level 2				Level 3					
	1	2	1	2	3	4	1	2	3	4	1	2	3	4		
Hospitality History and Foodservice Industry: Understanding of the hospitality industry and career opportunities.			X				X				X					
Sanitation and Safety: Student chefs understanding basic principles of sanitation and safety			X				X				X					
Food Preparation: Students understand proper skills in cooking, knives, tools and equipment handling.			X				X				X					
Garde Manger Student chefs understand how to produce cold food products, buffet presentation and decorative pieces.										X			X			
Basic Baking: Student chefs understand the fundamentals of baking science						X		X				X				
Purchasing, Receiving, Inventory and Storage: Student chefs understand proper inventory management processes.					X				X				X			
Nutrition: Student chefs understand how to plan for and maximize nutrient content in food preparation and storage										X				X		
Dining Room Service: Student chefs understand the functions and interrelations of Dining room Service Functions				X				X				X				
Menu Planning: Understand the basic principles of menu planning and layout.				X				X				X				