



*American Culinary Federation
Education Foundation*

**REQUIRED KNOWLEDGE & SKILL COMPETENCIES
FOR SECONDARY CULINARY ARTS PROGRAMS**

LCTC Course: Culinary Arts

KNOWLEDGE AREA: INTRODUCTION TO THE HOSPITALITY AND FOODSERVICE INDUSTRY

CA1: Investigate trade publications and professional organizations appropriate for continuing education.

KNOWLEDGE AREA: SANITATION AND SAFETY

CA2: Identify the basic principles of sanitation and safety, and be able to apply them in the foodservice operations.

KNOWLEDGE AREA: FOOD PREPARATION

CA3: Develop skills in knife, tool, and equipment handling, and apply principles of food preparation to produce a variety of foods.

KNOWLEDGE AREA: GARDE MANGER

CA4: Develop skills in producing a variety of cold food products.

KNOWLEDGE AREA: PURCHASING, RECEIVING, INVENTORY AND STORAGE

CA5: Receive inventory, and store food and non-food items properly.

KNOWLEDGE AREA: BUSINESS AND MATH SKILLS

CA6: Demonstrate the process of costing for recipes.

KNOWLEDGE AREA: DINING ROOM SERVICE

CA7: Demonstrate the general rules of table settings and service.

KNOWLEDGE AREA: HUMAN RELATIONS SKILLS

CA8: Practice professionalism and a strong work ethic.

PE1a: Discuss and complete employment applications.

PE1b: Prepare a professional resume.



Power Standards Tracker



On the other side of this page, you will find the Power Standards which have been identified for your culinary class. You will have a pre-test and post-test for each of these Power Standards. The goal we hope to achieve is that you score 80% or better on each Power Standard. Please record your progress on this chart to help you stay **on track**.

Introduction to the Hospitality and Foodservice Industry			
CA1 Pre-Test Score	Percentage	CA1 Post-Test Score	Percentage
Sanitation and Safety			
CA2 Pre-Test Score	Percentage	CA2 Post-Test Score	Percentage
Food Preparation			
CA3 Pre-Test Score	Percentage	CA3 Post-Test Score	Percentage
Garde Manger			
CA4 Pre-Test Score	Percentage	CA4 Post-Test Score	Percentage
Purchasing, Receiving, Inventory, and Storage			
CA5 Pre-Test Score	Percentage	CA5 Post-Test Score	Percentage
Business and Math Skills			
CA6 Pre-Test Score	Percentage	CA6 Post-Test Score	Percentage
Dining Room Service			
CA7 Pre-Test Score	Percentage	CA7 Post-Test Score	Percentage
Human Relations Skills			
CA8 Pre-Test Score	Percentage	CA8 Post-Test Score	Percentage