



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

LCTC Course: Exploring Culinary Careers

KNOWLEDGE AREA: SANITATION AND SAFETY

ECC1: Demonstrate good personal hygiene and foodhandling practices.

KNOWLEDGE AREA: FOOD PREPARATION

ECC2: Utilize standard weights and measures to demonstrate proper measurement techniques.

KNOWLEDGE AREA: HUMAN RELATIONS SKILLS

ECC3: Work successfully as a member of a diverse team.

PE1e: Prepare and send a thank you letter.



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**.

Sanitation and Safety			
ECC1 Pre-Test Score	Percentage	ECC1 Post-Test Score	Percentage
Food Preparation			
ECC2 Pre-Test Score	Percentage	ECC2 Post-Test Score	Percentage
Human Relations Skills			
ECC3 Pre-Test Score	Percentage	ECC3 Post-Test Score	Percentage

Are you staying on track?



