

SOESD Culinary Assessment 2011

This assessment contains 95 items, but only 95 are used at one time.

Culinary

Number of Correlations	Standard Type	Standard
0	Program	1) Culinary
0	Duty	1) A - INTRODUCTION TO THE HOSPITALITY INDUSTRY
0	Standard	1) A 1 Explain the history of culinary arts and the food industry
0	Standard	2) A 2 Explain the career hierarchy
0	Standard	3) A 4 Distinguish between different styles of restraint service (Fast food, fine dining, take out, catering, buffet, etc.)
1	Standard	4) A 6 Explain the purpose of uniforms
0	Standard	5) A 7 Express knowledge about new trends and the future of the food industry
0	Standard	6) A 8 Describe what is expected of food industry employees
0	Standard	7) A 9 Explain why cooking skills must be mastered before managerial skills
2	Standard	8) A 10 Describe and demonstrate professional ethics
0	Standard	9) A 11 Explain cost control measures
0	Standard	10) A 12 Demonstrate use of computers and software related to the food industry
6	Standard	11) A 13 Identify kitchen utensils commonly used in the Hospitality/Culinary Arts industry and their purpose
0	Standard	12) A 14 Demonstrate an commitment for the food industry
1	Standard	13) A 15 Demonstrate needed organizational skills
0	Standard	14) A 16 Demonstrate effective people/communication skills
1	Standard	15) A 17 Demonstrate accomplishment of general education skills (i.e., basic math, reading, and writing)
0	Duty	2) B - WEIGHTS AND MEASURES
0	Standard	1) B 1 Students will compute number of servings based on average serving size.
2	Standard	2) B 2 Students will perform calculations and conversions using fractions, decimals, and percentages.
5	Standard	3) B 3 Students will perform basic weight and volume conversions including wet and dry.
1	Standard	4) B 4 Weigh and measure accurately
0	Standard	5) B 5 Students will perform basic mathematical

		operations pertaining to the food service industry (addition, subtraction, multiplication, division)
0	Duty	3) B - KNOWLEDGE AREA: Business and Math Skills
0	Standard	1) B 1 Perform basic math functions.
0	Standard	2) B 2 Calculate and forecast purchase and preparation requirements based on a product's yield on cooking, fabrication, and intangible waste factors.
1	Standard	3) B 6 Perform recipe yield conversions.
0	Standard	4) B 7 Perform the process of recipe costing.
0	Standard	5) B 11. Perform calculations using current technology (i.e. computers, calculators, POS).
0	Duty	3) E - KNOWLEDGE AREA: Purchasing and Receiving
0	Standard	4) E 1 Discuss the flow of goods in a foodservice operation.
0	Standard	5) E 2 Discuss how HACCP practices are addressed in the purchasing, receiving, storing, and issuing procedures.
0	Standard	6) E 10 Receive and store fresh, frozen, refrigerated and staple goods. Describe the importance of receiving and inspecting product as it enters the facility.
0	Standard	7) E 11 Conduct yield and quality tests on items such as canned, fresh, frozen and prepared products.
0	Standard	8) E 12 Explain proper receiving and storing of cleaning supplies and chemicals.
1	Standard	9) E 9 Evaluate received goods to determine conformity with user specifications.
0	Duty	4) C - SANITATION
0	Standard	1) C 2 Pass any Oregon certified food handlers card test.
0	Standard	2) C 3 Explain how and why different temperatures are used for sanitation
0	Standard	3) C 4 Clean utensils and smaller equipment
1	Standard	4) C 5 Clean standing equipment
0	Standard	5) C 6 Describe proper hand-washing techniques at appropriate times
2	Standard	6) C 7 Describe the proper usage of the 3 Bay Sink Compartment.
0	Standard	7) C 8 Describe proper floor care
2	Standard	8) C 9 Describe proper storage and handling of food
0	Standard	9) C 10 Describe proper recycling and waste disposal techniques
3	Standard	10) C 11 Describe the dangers of cross-contamination
0	Standard	11) C 12 Recognize importance of proper chemical storage.

0	Duty	5) C - KNOWLEDGE AREA: Sanitation
0	Standard	1) C 3 List and define the fundamentals of good personal hygiene.
0	Standard	2) C 4 Demonstrate good personal hygiene and health habits in a laboratory setting.
2	Standard	3) C 5 Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
0	Standard	4) C 6 List the major causes of food spoilage.
0	Standard	5) C 7 Define food spoilage indicators.
0	Standard	6) C 8 Outline the flow of food through an establishment and list the various ways contamination may be prevented along the pathway.
0	Standard	7) C 9 Outline the requirements for proper receiving and storage of both raw and prepared foods.
0	Standard	8) C 12 Identify the seven HACCP Principles and the critical control points during all food handling processes as a method for minimizing the risk of food-borne illness.
0	Standard	9) C 1 Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
0	Duty	6) D- SAFETY
1	Standard	1) D 1 Explain common food allergies
1	Standard	2) D 2 Explain first aid procedures
2	Standard	4) D 4 Describe the appropriate emergency policies for kitchen and dining room injuries (i.e., fire, prevention and control)
0	Standard	5) D 5 Describe proper lifting techniques (i.e., prevention of back strain, etc.)
1	Standard	6) D 6 Describe burn prevention and proper care techniques
0	Standard	7) D 7 Describe cut prevention and proper care techniques
1	Standard	8) D 8 Describe and Demonstrate knife usage and safety (i.e., which knife to use, how to carry, and how to lay down)
0	Duty	7) E - PURCHASING AND RECEIVING
1	Standard	1) E 1 Explain First In and First Out (FIFO) storage principles
0	Standard	2) E 6 Explain methods of receiving inspection of purchased goods
0	Duty	8) F - PRODUCT IDENTIFICATION
0	Standard	1) F 1 Identify cuts and/or grades of beef

0	Standard	1) F 8 Identify types of fruits
0	Standard	2) F 9 Identify types of vegetables
0	Standard	3) F 12 Identify types of dairy
0	Standard	6) F 6 Identify types of starches
1	Standard	11) F 11 Identify types of herbs and spices
0	Standard	12) F 7 Identify types of grains
0	Duty	9) G - FOOD PREPARATION
0	Standard	1) G 1 Read and follow a recipe
0	Standard	2) G 2 Describe moist cooking (i.e., steaming, boiling, poaching)
0	Standard	3) G 3 Describe dry cooking (i.e., grilling)
0	Standard	4) G 4 Describe cooking methods with fat
0	Standard	5) G 5 Identify categories basic soups
0	Standard	6) G 7 Identify salads and dressings
0	Standard	7) G 8 Prepare marinades
0	Standard	8) G 9 Prepare canape and sandwiches
0	Standard	9) G 10 Prepare hors d'oeuvres
1	Standard	10) G 11 Describe preparation methods of basic grains
0	Standard	11) G 12 Describe preparation methods for breads
0	Standard	12) G 13 Describe basic vegetable preparation techniques
1	Standard	13) G 14 Describe egg cooking techniques
0	Standard	14) G 15 Demonstrate food cleaning
1	Standard	15) G 16 Describe proper knife techniques for food preparation
0	Standard	16) G 17 Prepare pastries
0	Standard	17) G 18 Identify skills needed for baking
0	Standard	18) G 19 Demonstrate rolling and kneading
0	Standard	19) G 20 Describe converting recipes (i.e., substitutions and units of measure)
0	Standard	20) G 21 Explain the purpose garnishing
0	Standard	21) G 22 Demonstrate the aesthetic presentation of food
0	Duty	10) G - KNOWLEDGE AREA: Food Preparation
0	Standard	1) G 1 Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
0	Standard	2) G 2 Identify the parts/components of a recipe.
0	Standard	3) G 3 Describe and use a standardized recipe.
1	Standard	4) G 4 Outline the procedure for writing a standardized recipe.
0	Standard	5) G 5 Write a standardized recipe.
0	Standard	6) G 6. Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens,

		etc.
0	Standard	7) G 7 Define and describe the sauteing process.
0	Standard	8) G 8 Prepare a variety of foods using the saute techniques.
0	Standard	9) G 10 Define and describe the processes of pan-frying and deep-frying.
1	Standard	10) G 13 Define and describe the roasting and baking processes.
0	Standard	11) G 17 Define and describe the barbecue process.
1	Standard	12) G 20 Define and describe the process of grilling and broiling.
1	Standard	13) G 23 Define and describe the processes of braising and stewing, noting the similarities and differences.
0	Standard	14) G 24 Braise and stew foods to the proper doneness.
0	Standard	15) G 25 Evaluate the quality of braised and stewed items.
0	Standard	16) G 26 Define and describe the process of shallow-poaching.
0	Standard	17) G 27 Prepare shallow-poached foods properly and produce a sauce that incorporates the cooking liquid.
0	Standard	18) G 32 Define and describe the boiling and steaming process.
0	Standard	19) G 33 Prepare boiled and steamed foods to the proper doneness.
0	Standard	20) G 35 Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
1	Standard	21) G 36 Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
1	Standard	21) G 39 Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness.
0	Standard	21) G 41 Define stock and describe its uses.
1	Standard	22) G 38 Perform basic fabrication tasks with meat, poultry, seafood and variety meats.
0	Standard	22) G 42 Identify different types of stocks.
0	Standard	23) G 43 List the basic ingredients needed for making stocks.
0	Standard	24) G 44 Describe the functions of the ingredients.
1	Standard	25) G 45 Describe the process of making stocks.
0	Standard	26) G 46 Prepare a variety of stocks.
2	Standard	27) G 49 Identify and prepare the grand sauces.
1	Standard	27) G 51 List the basic ingredients needed for making

		grand and non-grand sauces.
0	Standard	28) G 54 Define and describe soup and identify its two basic categories.
1	Standard	28) G 57 Evaluate the quality of a properly made soup.
0	Standard	29) G 62 Identify, define, and describe the types of salad dressings.
2	Standard	29) G 63 Prepare a variety of salad dressings and evaluate the quality of each.
1	Standard	30) G 67 Identify, describe, and prepare a variety of composed salads.
0	Standard	31) G 74 Describe a variety of preparation techniques used in egg cookery.
0	Duty	11) H - NUTRITION
0	Standard	1) H 1 Name the food groups in the current USDA food pyramid
0	Standard	2) H 2 State the recommended daily serving of each food group
0	Standard	3) H 3 Describe nutrient sources and functions
0	Standard	4) H 4 Demonstrate an understanding of portion control
1	Standard	10) H 10 Discuss and demonstrate cooking techniques and storage principles and portion sizes for maximum retention of nutrients and effective weight management.
0	Duty	12) I - MENU PLANNING
0	Standard	1) I 1 Plan a menu that is compatible with the kitchen capabilities, food possibilities, and customer preferences
0	Standard	2) I 2 Describe portioning techniques
0	Standard	3) I 3 Explain the principle of food cost versus food waste
0	Standard	4) I 4 Plan and adjust menus to meet specific dietary needs
1	Standard	5) I 6 Plan a variety of menus.
0	Duty	13) J - SERVICE
0	Standard	1) J 1 Properly set table
0	Standard	2) J 2 Identify the different types of service techniques.
0	Standard	3) J 3 Demonstrate proper service sequence
0	Standard	4) J 4 Demonstrate proper beverage service
0	Standard	5) J 5 Demonstrate proper presence and conduct (i.e., being proactive and efficient)
0	Standard	6) J 6 Identify glassware, tableware, and chinaware
0	Standard	7) J 7 Practice proper cashier duties
1	Standard	8) J 8 Practice proper cash flow (i.e., receipt, provide change, credit card service)
0	Duty	14) J - KNOWLEDGE AREA: Dining Room Service

0	Standard	1) J 2 Describe American, English, French and Russian Service.
0	Standard	2) J 3 Discuss service methods such as banquets, buffets and catering and a la carte.
0	Duty	15) K - LEADERSHIP COMPETENCIES **
1	Standard	1) K 2 Identify and maintain professional work ethics
1	Standard	2) K 3 Perform tasks related to effective personal management skills
1	Standard	3) K 4 Demonstrate interpersonal communication skills
0	Standard	4) K 5 Demonstrate etiquette and courtesy
0	Standard	5) K 7 Develop and maintain a code of professional ethics
0	Standard	6) K 8 Maintain a good professional appearance
0	Standard	7) K 9 Perform basic tasks related to securing and terminating employees
0	Standard	8) K 10 Perform basic parliamentary procedures in a group meeting
0	Standard	9) K 6 Demonstrate effective written and oral communication
0	Duty	16) X - KNOWLEDGE AREA: Basic Baking
0	Standard	1) X 1 Define baking terms.
0	Standard	2) X 4 Identify ingredients used in baking.
2	Standard	3) X 7 Describe properties and list function of various ingredients.
0	Standard	4) X 8 Define and Describe the steps in the production of yeast-leavened breads.
0	Standard	5) X 11 Define and describe quick-breads and the mixing methods utilized to produce them.
1	Standard	5) X 5 Demonstrate proper scaling and measurement techniques.
0	Standard	6) X 13 Define and describe the various types of pies and tarts and the mixing methods utilized to produce them.
0	Standard	7) X 16 Define and describe the variety of cookie types and the mixing methods utilized to produce them.
1	Standard	8) X 19 Define and describe the variety of cake types and the mixing methods utilized to produce them.
0	Standard	9) X 28 Define and describe pate choux, its uses, method of preparation, baking and finishing.
1	Standard	10) X 14 Prepare a variety of pies and tarts.
1	Standard	11) X 31 Define and describe meringues, its various types, uses, and methods of preparation.
0	Standard	23) X 23 Evaluate the quality of iced and decorated cakes.

0	Duty	17) Z - KNOWLEDGE AREA: Garde Manger
0	Standard	1) Z 2 Define and describe hors d'oeuvre, appetizers, and canape.
1	Standard	2) Z 12 Evaluate the quality of prepared plates, platters and trays.
70	Correlations	
70	Total Correlations	
