

Mt. Hood Culinary Assessment

This assessment contains 100 items, but only 100 are used at one time.

Culinary

Number of Correlations	Standard Type	Standard
0	Program	1) Culinary
0	Duty	A) INTRODUCTION TO THE HOSPITALITY INDUSTRY
1	Standard	1) Explain the history of culinary arts and the food industry
0	Standard	2) Explain the career hierarchy
2	Standard	3) Distinguish between different levels of skills and expertise
0	Standard	4) Distinguish between different levels of industry
0	Standard	5) Explain the complexity of opening a restaurant
0	Standard	6) Explain the purpose of uniforms
0	Standard	7) Express knowledge about new trends and the future of the food industry
1	Standard	8) Describe what is expected of food industry employees
0	Standard	9) Explain why cooking skills must be mastered before managerial skills
0	Standard	10) Describe and demonstrate professional ethics (C)
0	Standard	11) Explain cost control measures
0	Standard	12) Demonstrate use of computers and software related to the food industry
3	Standard	13) Identify equipment commonly used in the Hospitality/Culinary Arts industry
0	Standard	14) Demonstrate an commitment for the food industry
1	Standard	15) Demonstrate needed organizational skills
0	Standard	16) Demonstrate effective people/communication skills
1	Standard	17) Demonstrate accomplishment of general education skills (i.e., basic math, reading, and writing)
0	Duty	B) WEIGHTS AND MEASURES
1	Standard	1) Students will compute number of servings based on average serving size.
1	Standard	2) Students will perform calculations and conversions using fractions, decimals, and percentages.

2	Standard	3) Students will perform basic weight and volume conversions including wet and dry.
2	Standard	4) Weigh and measure accurately
0	Standard	5) Students will perform basic mathematical operations pertaining to the food service industry (addition, subtraction, multiplication, division)
0	Duty	C) SANITATION
1	Standard	2) Obtain a food handlers card.
2	Standard	3) Explain how and why different temperatures are used for sanitation
2	Standard	4) Clean utensils and smaller equipment
1	Standard	5) Clean standing equipment
1	Standard	6) Demonstrate proper hand-washing techniques at appropriate times
1	Standard	7) Demonstrate proper sanitation using the 3 Bay Sink Compartment.
0	Standard	8) Demonstrate proper floor care, including sweeping and mopping
2	Standard	9) Demonstrate proper storage and handling of food
0	Standard	10) Demonstrate proper storage of waste
2	Standard	11) Describe the dangers of cross-contamination
0	Duty	D) SAFETY
2	Standard	1) Explain common food allergies
0	Standard	2) Explain first aid procedures
0	Standard	3) Explain the need for emergency policies
1	Standard	4) Describe the appropriate emergency policies for kitchen and dining room injuries (i.e., fire, prevention and control)
0	Standard	5) Demonstrate proper lifting techniques (i.e., prevention of back strain, etc.)
0	Standard	6) Demonstrate burn prevention techniques
0	Standard	7) Demonstrate cut prevention techniques
0	Standard	8) Demonstrate knife usage and safety (i.e., which knife to use, how to carry, and how to lay down) ©
0	Standard	9) Demonstrate proper knife-sharpening techniques
0	Standard	10) Demonstrate proper use of can fuel
0	Standard	11) Describe the purpose and use of Material Safety Data Sheets
0	Duty	E) PURCHASING AND RECEIVING
1	Standard	1) Explain First In and First Out (FIFO) storage principles

1	Standard	2) Explain the purchasing process
0	Standard	3) Perform an accurate inventory of food and nonfood items
2	Standard	4) Explain proper receiving techniques
0	Standard	5) Describe the relationship between cost and inventory management
2	Standard	6) Explain methods of receiving inspection of purchased goods
0	Duty	F) PRODUCT IDENTIFICATION
2	Standard	1) Identify cuts and/or grades of beef
0	Standard	2) Identify cuts and/or grades of pork
0	Standard	3) Identify cuts and/or grades of veal
0	Standard	4) Identify types of poultry
1	Standard	5) Identify types of seafood
1	Standard	6) Identify types of starches
1	Standard	7) Identify types of grains
1	Standard	8) Identify types of fruits
1	Standard	9) Identify types of vegetables
0	Standard	10) Identify types of salad greens
2	Standard	11) Identify types of herbs and spices
1	Standard	12) Identify types of dairy
4	Duty	G) FOOD PREPARATION
3	Standard	1) Read and follow a recipe
0	Standard	2) Demonstrate moist cooking (i.e., steaming, boiling, poaching)
3	Standard	3) Demonstrate dry cooking (i.e., grilling)
1	Standard	4) Cook with fat (i.e., frying, sauteing)
4	Standard	5) Cook stocks, soups, and sauces
1	Standard	6) Cut meat (i.e., butchering)
3	Standard	7) Prepare salads and dressings
1	Standard	8) Prepare marinades
1	Standard	9) Prepare canape and sandwiches
1	Standard	10) Prepare hors d oeuvres
2	Standard	11) Prepare grains
3	Standard	12) Prepare breads
2	Standard	13) Prepare vegetables
2	Standard	14) Prepare eggs
0	Standard	15) Demonstrate food cleaning
2	Standard	16) Demonstrate knife skills (i.e., chopping, slicing, dicing)
1	Standard	17) Prepare pastries
2	Standard	18) Demonstrate bakery skills
0	Standard	19) Demonstrate rolling, kneading, and piping
2	Standard	20) Demonstrate converting recipes (i.e., substitutions and units of measure)

1	Standard	21) Garnish plates and platters
1	Standard	22) Demonstrate the aesthetic presentation of food
0	Duty	H) NUTRITION
1	Standard	1) Name the six food groups in the current USDA food guide pyramid
0	Standard	2) State the recommended daily serving of each food group
2	Standard	3) Describe nutrient sources and functions
1	Standard	4) Demonstrate an understanding of portion control
1	Duty	I) MENU PLANNING
1	Standard	1) Plan a menu that is compatible with the kitchen capabilities, food possibilities, and customer preferences)
1	Standard	2) Demonstrate preparing a meal using portion control
0	Standard	3) Explain the principle of food cost versus food waste
2	Standard	4) Plan and adjust menus to meet specific dietary needs
1	Standard	5) Describe menu items in compliance with truth-in-menu guidelines
0	Duty	J) SERVICE
2	Standard	1) Properly set a table
0	Standard	2) Identify the different types of service techniques
1	Standard	3) Demonstrate proper service sequence
0	Standard	4) Demonstrate proper beverage service
1	Standard	5) Demonstrate proper presence and conduct (i.e., being proactive and efficient)
0	Standard	6) Identify glassware, tableware, and chinaware
0	Standard	7) Practice proper cashier duties
0	Standard	8) Practice proper cash flow (i.e., receipt, provide change, credit card service)
0	Duty	K) LEADERSHIP COMPETENCIES
0	Standard	1) Demonstrate an understanding of SkillsUSA, Pro-start, and other state and national leadership organizations.
0	Standard	2) Demonstrate an understanding of an appropriate work ethic.
0	Standard	3) Perform Standards related to effective personal management skills
0	Standard	4) Demonstrate interpersonal skills
0	Standard	5) Demonstrate etiquette and courtesy

1	Standard	6) Demonstrate effectiveness in oral and written communication
1	Standard	7) Develop and maintain a code of professional ethics
0	Standard	8) Maintain a good professional appearance
0	Standard	9) Perform basic Standards related to securing and terminating employees
0	Standard	10) Perform basic parliamentary procedures in a group meeting
102	Correlations	
102	Total Correlations	