

Culinary Arts



Program / Hours: CIP 12.0508 – 1 Year Full Day Program

Course Description: A program that prepares individuals in production and service used in governmental, commercial or independently owned institutional food establishments and related food industry occupations. Includes Instruction in selecting, storing, preparing and serving food and food products; basic nutrition; sanitation, and food safety; the use and care of commercial equipment; serving techniques; and the operation of institutional food establishments.

Learning Activities / Modes of Assessment:

- Small Group
- Large Group
- Independent Work
- In-Class Discussion
- One-on-One
- Classwork Activities
- Lab Production
- Research Projects
- Research Papers
- Student Observation
- Technology Use
- Tests and Quizzes

Individual Resources:

- Textbooks – Foundations of Restaurant Management & Culinary Arts Levels 1 & 2
- Online Resources – YouTube, Recipe Databases, ACF Chefs, Servsafe, OSHA
- PowerPoint Presentations
- Computer Applications
- Proprietary Culinary Arts Software
- Culinary Arts Equipment and Tools
- Culinary Arts Lab Simulations

Year / MP	Task #	K - Know	U - Understand	D - Do
MP 1	101	Wear and maintain culinary apparel	Understand purpose of uniform and ability to maintain clean uniforms	Demonstrate clean, pressed uniforms to establish expectation throughout year
MP 1	103	Lift and carry heavy objects up to 50 pounds	Understand students will need to be able to lift heavy objects	Use practical scenarios to demonstrate correct and safe lifting procedures
MP 1	104	Prevents accidents and injuries in the foodservice industry	Understand the systems set in place to maintain a safe kitchen	Use graphics and demonstrations to maintain safety standards
MP 1	105	Follow emergency procedures for injuries and accidents	Understand and learn emergency procedures specific to the kitchen	Use graphics and demonstrations to follow emergency procedures
MP 1	106	Explain and identify various fire suppression systems in the foodservice area	Understand how different suppression systems are utilized for different incidents	Work with local authorities to demonstrate PASS as well as identify different types of fires
MP 1	110	Review Safety Data Sheets (SDS) and apply their requirements in handling hazardous materials, and describe personal protective equipment (PPE)	Understand information for various chemicals used in kitchen as well as PPE	Have students retrieve different SDS for relevant chemicals and use PPE with those chemicals
MP 3	111	Describe and apply Servsafe certification requirements	Understand servsafe food safety guidelines and local health code	Have students complete servsafe classes for certification
MP 1	112	Identify Personal Protection Equipment (PPE) within the industry	Know what PPE is useful in different situations	Use PPE in appropriate situations
MP 1	303	Investigate professional organizations within the foodservice industry	Know the different networking opportunities and local community of professionals	Get students involved in local foodservice organizations
MP 4	304	Investigate career opportunities and career pathways in the foodservice industry	Understand different avenues of employment that stem from competencies learned in this program	Use resources and networking to make students aware of wide variety of employment options
MP 1	305	Analyze the kitchen brigade system	Understand the hierarchy of traditional kitchen brigades	Simulate standard kitchen brigades in full-service restaurant environments
MP 1	307	Exemplify professional behavior, appearance, and job interview skills	Understand the degree of professionalism and interpersonal skills needed to excel in the foodservice industry	Do mock interviews and maintain a professional environment to foster a professional mindset and work ethic
MP 1	401	Follow procedures for purchasing, receiving, and storing of food supplies	Understand the importance of receiving food and food supplies correctly	Have students check in orders and go through items to make sure everything is received properly
MP 1	402	Label foodservice products for storage	Know how to correctly label foodservice products for storage	Implement standardized systems for labelling foodservice products

MP 4	404	Inventory foodservice supplies	Understand the importance of maintaining an inventory of stock for various applications	Implement inventory logs and have students maintain logs consistently
MP 1	503	Create cold food plate presentations and displays	Demonstrate the importance of attractive and technically impressive cold food displays	Plan and execute vegetable carvings, fruit carvings, and ice sculptures
MP 1	504	Prepare garnishes	Understand different types and techniques of garnishes and their importance in elevating a dish or display	Create cold food garnishes using various fruits and vegetables
MP 1	505	Prepare hors d'oeuvres, and appetizers	Understand the theory and appropriate applications of pre meal hors d'oeuvres	Implement theory for proper assembly of appetizers, as well developing concepts for appropriate hors d'oeuvres
MP 1	506	Prepare cold sandwiches	Know classic sandwiches and appropriate assembly of cold sandwiches	Plan and execute assembly of classic cold sandwiches
MP 2	508	Classify types of cheese	Understand and have the ability to discern types of cheeses	Arrange interactive tastings of different groups of cheeses
MP 1	510	Prepare categories and types of salads	Know and differentiate simple salads, composed salads, combination salads, etc.	Maintain a cold buffet that contains various types of salads as a standard
MP 1	512	Prepare salad dressings	Understand the importance of emulsions as they are applied to salad dressings	Execute standardized recipes for salad dressings
MP 1	513	Set-up, maintain, and breakdown salad stations or self-service food stations	Understand the importance of maintaining quality and food safety standards for salad stations	Demonstrate proper maintenance of a self-serve salad station in a buffet scenario
MP 1	514	Classify and examine dairy products and dairy alternatives	Know different groups of dairy products and understand how various alternatives can apply	Integrate various dairy products and dairy alternatives into recipes and menus
MP 1	601	Identify parts of a knife and practice knife skills	Know the importance of each part of a knife	Use graphics and hands-on applications to demonstrate the anatomy of a knife
MP 1	602	Perform knife cuts: batonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince	Know the difference and measurements of each of the classic knife cuts	Apply theory in a practical environment and have students assessed on their ability to prepare each knife cut
MP 1	604	Sharpen and hone knives	Students should have a competent understanding of how to correctly sharpen a knife	Apply theory in a practical environment and have students assessed on their ability to sharpen and hone knives

MP 1	605	Identify various types of knives and their use	Understand the purpose and applications of different styles of knives	Use visual demonstrations to help students discern different types of knives and their uses
MP 1	701	Operate, clean, and sanitize large equipment	Have the ability to operate, clean, and sanitize large equipment	Operate large equipment in a full-service restaurant scenario
MP 1	703	Operate, clean, and sanitize small equipment	Have the ability to operate, clean, and sanitize small equipment	Operate large equipment in a full-service restaurant scenario
MP 1	717	Pass safety tests for all small, large, and handheld kitchen equipment, including knives	Be able to safely use restaurant equipment	Administer tests to be completed for each piece of equipment to ensure appropriate knowledge is acquired
MP 1	718	Identify and use hand tools and smallwares	Understand the various hand tools and small wares	Use visual aids to display different hand tools and smallwares
MP 1	801	Prepare food following standardized recipes within industry time limits	Understand the importance of following recipes efficiently	Execute production through standardized recipes under time constraints
MP 1	804	Cite US standard weight and volume measurement equivalencies	Know and understand US standard weight as well as conversions into volume measurement	Use visual aids and assessment correctly understand US standard weight and volume measurement equivalencies
MP 1	805	Measure ingredients using US standard weight and volume	Understand how to apply learned knowledge to correctly measure ingredients	Apply US standard weight and volume to standardized recipes, to be executed in production scenarios
MP 1	806	Scale recipes	Understand basic math principles needed to scale recipes	Apply theory in practical scenarios for scaling recipes
MP 2	902	Research dietary guidelines	Understand dietary guidelines as they apply to nutrition	Apply dietary guidelines using practical scenarios, simulated and real
MP 1	903	Interpret food labels in terms of the portion size, ingredients, and nutritional value	Understand how to properly read food labels and identify all the information given on food labels	Implement worksheets and interactive guides to help interpret food labels
MP 2	904	Identify major nutrients, their sources, and functions	Understand major nutrients and their function in the human body, as well as ideal sources for those nutrients	Implement worksheets and visual aids to identify major nutrients, their sources, and functions
MP 2	907	Research nutritional concerns, food allergies/intolerances, and dietary restrictions	Understand the differences between allergens/intolerance and aversions, as well as understanding different scenarios for dietary restrictions	Implement worksheets and visual aids to identify nutritional concerns, food allergies, intolerances, and aversions, as well as dietary restrictions

MP 1	1002	Prepare eggs	Understand various preparations and cooking methods for eggs	Execute standardized recipes that involve preparation of eggs
MP 2	1003	Prepare breakfast potatoes	Understand various preparations and cooking methods for breakfast potatoes	Execute standardized recipes that involve preparation of breakfast potatoes
MP 2	1004	Prepare breakfast meats	Understand various preparations and cooking methods for breakfast meats	Execute standardized recipes that involve preparation of breakfast meats
MP 2	1005	Prepare breakfast batters	Understand various preparations and cooking methods for breakfast batters	Execute standardized recipes that involve preparation of breakfast batters
MP 2	1006	Prepare hot breakfast cereals	Understand various preparations and cooking methods for breakfast cereals	Execute standardized recipes that involve preparation of breakfast cereals
MP 1	1201	Identify and select vegetables and fruits in their market forms	Know various fruits and vegetables in a market setting	Use visual aids to show different fruits and vegetables in market forms
MP 1	1202	Prepare vegetable and fruits	Understand various preparations and cooking methods for fruits and vegetables	Execute standardized recipes that involve preparation of fruits and vegetables
MP 1	1206	Peel, cut, zest fruits and vegetables	Know different efficient methods to peel, cut, zest fruits and vegetables	Use practical assessments and simulated service to demonstrate knowledge to peel, cut, and zest fruits and vegetables
MP 1	1301	Prepare pasta, grains, legumes, and potatoes using dry, moist, and combination cooking methods	Know how to prepare various starches using various cooking methods	Use standardized recipes to prepare pasta, grains, legumes, and potatoes using various cooking methods
MP 1	1601	Identify herbs, spices, seasonings, and condiments and their market forms	Understand the difference between various herbs, spices, seasonings and condiments	Use visual aids and practical assessment to properly identify herbs, spices, seasonings, and condiments and their market forms
MP 1	1604	Use herbs, spices, seasonings, and condiments	Understand various applications and proper preparations for herbs, spices, seasonings, and condiments	Apply standardized recipes to properly utilize herbs, spices, seasoning, and condiments
MP 1	1605	Evaluate foods for seasoning and flavor balance	Understand the importance of a balanced palate and ability to properly season food	Apply learned knowledge of seasoning and flavor balance in a simulated service scenario
MP 1	1701	Prepare and evaluate stocks and the use of bases	Learn theory of preparing soups and foundational broths and the importance of their appropriate application	Lead classroom demonstrations in a lab environment to prepare and

				evaluate stocks and the use of bases
MP 1	1702	Prepare and evaluate mother sauces, small/derivative sauce, and pan sauces	Understand methods for identifying and preparing mother sauces/derivative and pan sauces	Use standardized recipes in a practical format to produce mother sauces, small/derivative, and pan sauces
MP 1	1703	Prepare and evaluate soups	Understand different categories of soups as well as methods for producing and evaluating those soups	Use standardized recipes in a practical format to produce and evaluate soups
MP 1	1705	Prepare thickening agents	Understand different categories of thickening agents as well as methods for producing and evaluating those thickening agents	Use standardized recipes in a practical format to produce thickening agents and apply them in suitable environments
MP 1	1801	Fabricate red meat/pork	Understand basic theory and principle in red meat/pork fabrication as well as understanding proper safety procedures while butchering	Use visual aids to identify methods and strategies for fabrication as well as Assess red meat/pork fabrication during lab production
MP 1	1803	Determine cooking techniques for retail cuts of meat, poultry, and seafood	Be able to identify retail cuts of meat, poultry, and seafood as well as the techniques used to cook them	Implement worksheets and visual aids to assist in identifying retail cuts of meat, poultry and seafood
MP 1	1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking techniques	Understand what cooking methods are most effective for different cuts of meat, poultry and seafood	Use practical assessment and full-service restaurant production experience to apply principles of various cooking methods to particular meats, poultry and seafood
MP 3	1805	Check for degrees of doneness	Understand how to correct use thermometers as well as temperature readings for doneness, and properly resting proteins for an optimal final product	Use visual aids to explain degrees of doneness and well as demonstrations focusing on red meat to show degrees of doneness
MP 1	1806	Fabricate poultry	Understand anatomy of a chicken to better complete poultry fabrication	Use in person demonstration and practical assessment to learn poultry fabrication
MP 1	1807	Fabricate seafood	Understand anatomy of flat fish and round fish to better complete seafood fabrication	Use in person demonstration and practical assessment to learn seafood fabrication
MP 3	1905	Prepare quick breads	Understand the purpose of ingredients in quick breads and identify difference between different types of bread, with a focus of leavening and fermentation	Use in person demonstration and practical assessment to prepare quick breads

MP 3	1906	Prepare a variety of pies and tarts	Understand different methods, e.g., cutting fat into flour for crusts to use across various applications of pies and tarts, as well as different methods of crimping, topping, etc. pies and tarts	Implement rotations in which students in Culinary kitchen spend time in Pastry kitchen to prepare pies and tarts
MP 3	1907	Prepare fillings and toppings for baked goods	Understand how different fillings are prepared with various fruits, their own juice and thickening agents.	Use standardized recipes to prepare fillings and toppings for baked goods
MP 3	1908	Prepare yeast raised products	Identify characteristics of yeasts and how they affect other ingredients they interact with	Use standardized recipes to prepare yeast raised products
MP 3	1909	Explain the function of baking ingredients	Understand functions of baking ingredients and how they interact with each other when used together for production	Use online resources and visual aids to demonstrate the function of baking ingredients
MP 3	1912	Prepare and finish cakes	Understand the various stages of cakes, from baking to decorating	Use practical assessment to apply theory of preparing and finishing cakes
MP 3	1914	Prepare cookies	Identify different styles of cookies and understand how they are produced	Use standardized recipes to prepare cookies
MP 3	1916	Prepare pate a choux products	Understand the principles of preparing pate a choux and know its various applications in savory/pastry items	Use demonstrations and visual aids with standardized recipes to prepare pate a choux products
MP 3	1917	Prepare custards and puddings	Identify different styles of custards and puddings and understand how they are produced	Use standardized recipes to prepare custard and puddings
MP 3	1919	Prepare dessert sauces	Identify different styles of dessert sauces and understand how they are produced	Use standardized recipes to prepare dessert sauces
MP 3	1920	Create plated desserts	Understand plating techniques for desserts to create attractive and practical concepts of plating	Use visual aids to demonstrate effective plating concepts
MP 1	2002	Determine the methods for giving variety to a menu	Understand principles of menu development to give variety to a menu	Use online resources and visual aids to demonstrate
MP 1	2004	Create an a la carte restaurant menu with item descriptions	Understand importance of variety and using wording and attractive market to create effective menus	Use online resources and visual aids to demonstrate
MP 1	2005	Create menu formats	Understand theory of different styles of restaurant menus including styles of service associated with those menus	Use worksheets and practical assessment to demonstrate competency

MP 1	2006	Calculate food costs, percentages, and mark-up	Understand cost of business in hospitality industry and apply to theory of menu costing	Use worksheets and classroom lecture with visual aid accompaniments to learn food cost, percentage and mark-up calculations
MP 1	2007	Identify seasonal and local ingredients	Understand concepts on seasonality and apply to modern trends in dining	Use field experience and visual aids to identify seasonal and local ingredients
MP 1	2102	Set up, operate, and break down a ware-washing station	Understand to purpose of knowing every component of a restaurant, from dishwashing to serving to business/administration	Use live demonstration to showcase competency
MP 1	2110	Set up, operate, and break down hot line stations	Understand how to run hot line stations while adhering to local and state regulations	Use simulated service scenarios to practice competency in setting up, operating breaking down hot line stations
MP 1	2111	Set up, operate, and break down garde manger stations	Understand how to run garde manger stations while adhering to local and state regulations	Use simulated service scenarios to practice competency in setting up, operating breaking down garde manger stations
MP 1	2201	Determine various types of service used in restaurants	Know differences between service styles in restaurants	Use online resources and visual aids to demonstrate different styles of service in restaurants
MP 1	2203	Perform duties of a host	Understand principles of all FOH operations, including host	Use simulated service scenarios to practice competency in FOH operations including host
MP 1	2204	Perform duties of a beverage professional	Understand principles of all FOH operations, including beverage professional	Use simulated service scenarios to practice competency in FOH operations including beverage professional
MP 1	2205	Perform duties as a cashier	Understand importance of balancing cash drawers and properly handling money	Use simulated service scenarios to practice competency in FOH operations including cashier
MP 1	2206	Perform duties of a server	Understand principles of all FOH operations, including server	Use simulated service scenarios to practice competency in FOH operations including server
MP 1	2207	Perform duties of a food runner	Understand principles of all FOH operations, including food runner	Use simulated service scenarios to practice competency in FOH operations including food runner
MP 1	2208	Perform side work duties	Recognize importance of delegation of tasks amongst	Use simulated service scenarios to practice competency in FOH

			FOH team to complete all side work efficiently	operations including completing side work tasks
MP 1	2212	Follow rules of a table service	Understand traditional steps of service in a full-service restaurant	Use live demonstration and worksheets to learn steps of service
MP 1	2213	Use sales techniques for service personnel including menu knowledge and suggestive selling	Know different sales techniques and prepare ways to effectively use them	Use simulated service scenarios to practice competency in FOH operations including using sales techniques to sell service to customers
MP 1	2214	Follow procedures for workflow between dining room and kitchen	Understand reasons for implementing systems of workflow between FOH and BOH, including clear communication, efficiency, and safety	Use simulated service scenarios to practice competency in FOH operations including following procedures for workflow between FOH and BOH
MP 1	2215	Provide customer feedback and service relations	Be able to accept criticisms and process professionally	Use simulated service scenarios to practice competency in FOH regarding receiving/distributing customer feedback and service relations
MP 1	2216	Process guest checks	Understand the importance of accuracy when processing guest checks, to avoid error and customer dissatisfaction	Use simulated service scenarios to practice competency in FOH operations including processing guest checks
MP 1	2217	Perform duties of a bus person	Understand principles of all FOH operations, including bus person	Use simulated service scenarios to practice competency in FOH operations including bus person
MP 1	2402	Investigate foodservice industry operations technology, e.g., point of sales (POS) system	Understand different POS systems and how they fundamentally operate	Use online resources to research different POS systems to compare and contrast them
MP 1	2404	Use industry communication technology, such as email and social media	Understand modern trends in social media and how it affects the modern restaurant industry	Use social media to observe and report on trends in the restaurant industry
MP 1	2405	Use available computer applications to perform industry tasks	Understand what tools and applications would serve various purposes in a restaurant	Use available computer applications in practical environment to demonstrate knowledge of competency
MP 3	2501	Create hot food presentations and displays	Understand importance of food safety regarding hot food displays/presentations	Prepare hot food displays/presentations in a simulated restaurant service environment

MP 1	2502	Prepare hot hors d'oeuvres and appetizers	Know concepts and principles of hot hors d'oeuvres and appetizers	Prepare hot hors d'oeuvres and appetizers in a simulated restaurant service environment
MP 1	2503	Prepare hot sandwiches	Know concepts and principles of hot hors d'oeuvres and appetizers	Prepare hot sandwiches in a simulated restaurant service environment
MP 3	2601	Servsafe Food Handler	Understand the importance of food safety and how Servsafe integrates with local/state food safety regulations	Have students take courses towards earning Servsafe food handler certification
MP 1	2602	PSU Nutrition	Understand importance of proper nutrition and have a working knowledge of how nutrition is applied in daily operations	Have students take courses towards earning PSU Nutrition certification
MP 1	2603	OSHA 10 Culinary	Know the importance of following safety procedures and protocol to prevent workplace accidents	Have students take courses towards earning OSHA 10 Culinary certification
MP 1	2604	Career Safe (Soft Skills) 11 total	Understand importance of soft skills in the workplace	Have students take courses towards earning Career Safe Soft Skills certification
MP 1	2605	ACF Online (Beef, Lamb, Lentils, etc.)	Understand the ability to use online resources to gain knowledge on various areas of expertise in the field	Have students take courses towards earning ACF online certifications