

# Culinary Arts II - Kansas Hospitality and Tourism Cluster - Course #: 34058

CIP Codes: Restaurant  
and Event Management  
(12.0504)

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**COMPREHENSIVE  
STANDARD: 20.0**  
Integrate knowledge,  
skills, and practices  
required for careers in  
the restaurant and  
hospitality industry. 8.0  
& 14.0

**A Benchmark: 20.1 Analyze food safety and sanitation procedures. 20.1**

- 1 Apply food safety and sanitation processes. 20.1.1
- 2 Practice prevention measures for Hepatitis A, Norovirus, Bacillus Cereus, Listeriosis, Hemorrhagic colitis, Clostridium perfringens, Botulism, Salmonella, Shigellosis, Staphylococcus aureus, Vibrio, Anisakis simplex, Cryptosporidium, Giardia, fungi, Scombroid poisoning, & Ciguatoxin. 20.1.2
- 3 Monitor standards of personal grooming, hygiene, and hand washing of self and others. 20.1.3
- 4 Identify ways to prevent allergen free food from being exposed to food allergens during preparation and service process. 20.1.4
- 5 Demonstrate processes and procedures that will minimize the risk of food being time - temperature abused. (i.e. portion control, temperature logs, cooling process, thawing process, etc.). 20.1.5
- 6 Practice processes and procedures that will minimize the risk of cross-contamination with food and food contact surfaces. (i.e. using clean and sanitized equipment for each food product, color coded equipment, when to change gloves & wash hands, etc.) 20.1.6
- 7 Identify when a material safety data sheets (MSDS) is required and the information that must be included. 20.1.7
- 8 Demonstrate proper chemical handling and storage procedures. 20.1.8

**B Benchmark: 20.2 Demonstrate correct use and maintenance of food production equipment and tools. 20.2**

- 1 Operate tools and equipment following safety procedures and OSHA requirements. 20.2.1
- 2 Demonstrate the correct procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. 20.2.2

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**C Benchmark: 20.3 Demonstrate menu modifications based on standardized recipes to meet consumer needs. 20.3**

- 1 Use truth-in-menu guidelines to develop menus. 20.3.1
- 2 Identify menus for special diets. (i.e. diabetic, gluten free, vegetarian, vegan, etc.) 20.3.2
- 3 Discuss the availability of food and food to table concept on seasonal menus. 20.3.3

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**D Benchmark: 20.4 Demonstrate preparations for all menu categories to produce a variety of food products. 20.4**

- 1 Utilize knife skills in food production and determine the appropriate knife for specific preparation techniques or food item. 20.4.1
- 2 Determine appropriate cooking methods for a variety of foods. 20.4.2
- 3 Apply scaling and measuring techniques. 20.4.3
- 4 Plan and prepare a variety of hors d'oeuvres, entrees, sides, salads, breads, and desserts. 20.4.4
- 5 Describe baking ingredients and their functions. 20.4.5
- 6 Analyze techniques that meet quality standards for batters and doughs. 20.4.6
- 7 Prepare food and baked products that meet quality standards. 20.4.7

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**E Benchmark: 20.5 Demonstrate implementation of management functions. 20.5**

- 1 Analyze positive customer service (meeting or exceeding customer expectations, customer complaints, creating good experience). 20.5.1
- 2 Demonstrate time management principles to achieve food production goals. 20.5.2
- 3 Analyze contemporary and traditional service styles identifying the variances in staff structure and responsibilities for each. 20.5.3
- 4 Demonstrate back and front of the house management roles in the industry. 20.5.4
- 5 Identify the types of cost incurred and how to effectively manage and control these costs (food costs, beverage costs, labor costs, & overhead costs). 20.5.5
- 6 Recognize use of baker's formulas. 20.5.6
- 7 Calculate yield percentages, shrinkage, and portion cost. 20.5.7
- 8 Identify the factors that affect labor costs (business volume, employee turnover, quality standards, and operational standards). 20.5.8

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**F Benchmark: 20.6 Apply the principles of nutrition to food preparation. 20.6**

- 1 Demonstrate cooking techniques and storage principles for retention of nutrients. 20.6.1

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**G Benchmark: 20.7 Enhance career readiness through practicing appropriate skills in classroom and work related culinary situations. 20.7**

- 1 Demonstrate appropriate communication skills (verbal, listening, writing) to communication clearly workplace objectives. 20.7.1
- 2 Practice appropriate social skills, manners and etiquette. 20.7.2
- 3 Use leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. 20.7.3
- 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 20.7.4
- 5 Identify how computer applications are used in the hospitality industry and their impact on current industry trends. 20.7.5
- 6 Develop and manage work plans to meet budget guidelines. 20.7.6
- 7 Know and understand the importance of professional ethics in culinary/food related applications. 20.7.7
- 8 Investigate the areas of legal liability within the hospitality industry. (food-borne illness, physical injury, licensing issues, etc.) 20.7.8
- 9 Demonstrate employability skills in lab and work based experiences (e.g. timeliness, responsibility, work ethic, cooperation). 20.7.9
- 10 Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills and experiences. 20.7.10