

Family and Consumer Sciences: Culinary Arts I

Assess the impact of the hospitality industry on local and state economies. [CAI1](#)

1 Assess the impact of the hospitality industry on local and state economies. [CAI1](#)

Analyze and revise an employability portfolio. [CAI2](#)

2 Analyze and revise an employability portfolio. [CAI2](#)

Analyze the effect that career demands have on family life. [CAI3](#)

3 Analyze the effect that career demands have on family life. [CAI3](#)

Research the roles of individuals engaged in culinary services. [CAI4](#)

4 Research the roles of individuals engaged in culinary services. [CAI4](#)

Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. [CAI5](#)

5 Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. [CAI5](#)

Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. [CAI6](#)

6 Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. [CAI6](#)

Use accepted industry terminology and technical information. [CAI7](#)

7 Use accepted industry terminology and technical information. [CAI7](#)

Practice grooming and dress requirements of the industry. [CAI8](#)

8 Practice grooming and dress requirements of the industry. [CAI8](#)

Demonstrate knowledge of quality customer service. CAI9

9 Demonstrate knowledge of quality customer service. CAI9

Demonstrate table setting and food presentation techniques. CAI10

10 Demonstrate table setting and food presentation techniques. CAI10

Use computer-based menu systems to create menu layout and design. CAI11

11 Use computer-based menu systems to create menu layout and design. CAI11

Outline steps in establishing an entrepreneurial business such as catering. CAI12

12 Outline steps in establishing an entrepreneurial business such as catering. CAI12

Analyze cost and evaluate its relationship to profit. CAI13

13 Analyze cost and evaluate its relationship to profit. CAI13

Explore entrepreneurial opportunities and develop a marketing plan. CAI14

14 Explore entrepreneurial opportunities and develop a marketing plan. CAI14

Demonstrate use of industry equipment, tools and supplies. CAI15

15 Demonstrate use of industry equipment, tools and supplies. CAI15

Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements. CAI16

16 Operate and maintain tools and equipment following safety procedures and Occupational Safety and Health Administration (OSHA) requirements. CAI16

Demonstrate skills in knife, tool and

17 Demonstrate skills in knife, tool and equipment handling. CAI17

equipment
handling. CAI17

Demonstrate proper
weighing and measuring
techniques. CAI18

18 Demonstrate proper weighing and measuring techniques. CAI18

Practice basic safety
including first aid and
CPR (cardiopulmonary
resuscitation)
skills. CAI19

19 Practice basic safety including first aid and CPR (cardiopulmonary resuscitation) skills. CAI19

Demonstrate food
handling
principles. CAI20

20 Demonstrate food handling principles. CAI20

Practice inventory
procedures including
first in/first out
concept. CAI21

21 Practice inventory procedures including first in/first out concept. CAI21

Examine the
applicability of
convenience food
items. CAI22

22 Examine the applicability of convenience food items. CAI22

Apply menu-planning
principles to develop
and modify
menus. CAI23

23 Apply menu-planning principles to develop and modify menus. CAI23

Demonstrate a variety of
cooking methods. CAI24

24 Demonstrate a variety of cooking methods. CAI24

Prepare various CAI25

a meats CAI25A

b seafood CAI25B

c poultry CAI25C

Prepare various CAI26

a stocks CAI26A

b soups CAI26B

c sauces CAI26C

d gravies CAI26D

Prepare various fruits, vegetables, pasta, and breakfast foods. CAI27

27 Prepare various fruits, vegetables, pasta, and breakfast foods. CAI27

Prepare canapés, appetizers, hor d'oeuvres, and garde manger. CAI28

28 Prepare canapés, appetizers, hor d'oeuvres, and garde manger. CAI28

Evaluate options when using seasonings and flavorings. CAI29

29 Evaluate options when using seasonings and flavorings. CAI29

Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events. CAI30

30 Apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special events. CAI30

Apply the fundamentals of baking to a variety of products. CAI31

31 Apply the fundamentals of baking to a variety of products. CAI31

Prepare a variety of gourmet foods including international cuisine. CAI32

32 Prepare a variety of gourmet foods including international cuisine. CAI32

Assess employment opportunities and preparation requirements. CAI33

33 Assess employment opportunities and preparation requirements. CAI33

Demonstrate written, verbal, and non-verbal communication skills. CAI34

34 Demonstrate written, verbal, and non-verbal communication skills. CAI34

Apply time management skills. CAI35

35 Apply time management skills. CAI35

Practice and implement HACCP (Hazardous

36 Practice and implement HACCP (Hazardous Analysis Critical Control Point) concepts. CAI36

Analysis Critical Control Point) concepts. CAI36

Examine opportunities for acquiring industry certifications. CAI37

37 Examine opportunities for acquiring industry certifications. CAI37

Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAI38

38 Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAI38

Apply math, science, English/language arts, and communication skills within technical content. CAI39

39 Apply math, science, English/language arts, and communication skills within technical content. CAI39