

# Family and Consumer Sciences: Culinary Arts II

Assess importance of global food production and food service technologies. **CAII1**

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**1** Assess importance of global food production and food service technologies. **CAII1**

Research the roles and functions of individuals engaged in food production and food service careers. **CAII2**

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**2** Research the roles and functions of individuals engaged in food production and food service careers. **CAII2**

Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. **CAII3**

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**3** Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. **CAII3**

Demonstrate use of current technology required by industry. **CAII4**

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**4** Demonstrate use of current technology required by industry. **CAII4**

Practice culinary skills through work-based learning opportunities. **CAII5**

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**5** Practice culinary skills through work-based learning opportunities. **CAII5**

Demonstrate knowledge of quality customer service. **CAII6**

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**6** Demonstrate knowledge of quality customer service. **CAII6**

Outline steps in establishing an entrepreneurial business such as catering. **CAII7**

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**7** Outline steps in establishing an entrepreneurial business such as catering. **CAII7**

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<b>Demonstrate knowledge of cost analysis and its relationship to profit. CAII8</b>	<b>8 Demonstrate knowledge of cost analysis and its relationship to profit. CAII8</b>
<b>Demonstrate use of equipment, tools, and supplies required by the industry CAII9</b>	<b>9 Demonstrate use of equipment, tools, and supplies required by the industry CAII9</b>
<b>Demonstrate knowledge of factors that contribute to food borne illnesses. CAII10</b>	<b>10 Demonstrate knowledge of factors that contribute to food borne illnesses. CAII10</b>
<b>Practice food service safety and sanitation procedures. CAII11</b>	<b>11 Practice food service safety and sanitation procedures. CAII11</b>
<b>Demonstrate proper weighing and measuring techniques. CAII12</b>	<b>12 Demonstrate proper weighing and measuring techniques. CAII12</b>
<b>Practice grooming and dress requirements of the industry. CAII13</b>	<b>13 Practice grooming and dress requirements of the industry. CAII13</b>
<b>Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements. CAII14</b>	<b>14 Maintain tools and equipment following safety procedures and OSHA (Occupational Safety and Health Administration) requirements. CAII14</b>
<b>Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills. CAII15</b>	<b>15 Practice basic safety, first aid, and CPR (cardiopulmonary resuscitation) skills. CAII15</b>
<b>Use computer-based menu systems to create menu layout and design. CAII16</b>	<b>16 Use computer-based menu systems to create menu layout and design. CAII16</b>

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Prepare quantities of food and evaluate cooking applications. CAII17

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17 Prepare quantities of food and evaluate cooking applications. CAII17

Prepare quantities of food and evaluate baking applications. CAII18

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18 Prepare quantities of food and evaluate baking applications. CAII18

Prepare a variety of hot and cold beverages. CAII19

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19 Prepare a variety of hot and cold beverages. CAII19

Practice inventory procedures including first in/first out concept, date markings, and specific record keeping. CAII20

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20 Practice inventory procedures including first in/first out concept, date markings, and specific record keeping. CAII20

Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques. CAII21

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21 Distinguish between specific American, English, French, and Russian service including place setting and napkin folding techniques. CAII21

Analyze roles of employees in the front and back of the house operations. CAII22

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22 Analyze roles of employees in the front and back of the house operations. CAII22

Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties. CAII23

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23 Plan, prepare, and serve a variety of meals and special events such as brunches, receptions, teas, luncheons, and dinner parties. CAII23

Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and special events in the role of student manager for in-school events or

24 Manage the planning, preparation, service, clean-up, and evaluation of a variety of meals and special events in the role of student manager for in-school events or outside worksite events. CAII24

outside worksite  
events. CAII24

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Present food proposals  
or banquet event orders  
to clients with effective  
marketing  
techniques. CAII25

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**25** Present food proposals or banquet event orders to clients with effective marketing techniques. CAII25

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Design and use  
garnishing and display  
techniques to create a  
food display for various  
occasions and  
events. CAII26

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**26** Design and use garnishing and display techniques to create a food display for various occasions and events. CAII26

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Project profit and loss  
including CAII27

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**a** labor CAII27A

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**b** food CAII27B

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**c** capital CAII27C

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**d** other costs CAII27D

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Update employability  
portfolio. CAII28

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**28** Update employability portfolio. CAII28

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Demonstrate  
employability and social  
skills relevant to the  
career cluster. CAII29

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**29** Demonstrate employability and social skills relevant to the career cluster. CAII29

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Utilize activities of the  
Family, Career and  
Community Leaders of  
America (FCCLA) student  
organization as an  
integral component of  
course content and  
leadership  
development. CAII30

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**30** Utilize activities of the Family, Career and Community Leaders of America (FCCLA) student organization as an integral component of course content and leadership development. CAII30

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Apply math, science,  
and communication  
skills within technical  
content. CAII31

**31** Apply math, science, and communication skills within technical content. CAII31