

CULINARY ARTS: CATERING (180 Hours)

Course No.: 77-15-80

COMPETENCY CHECKLIST

Student Name _____

Teacher Name _____ School Site _____

Start Date _____ Completion Date _____ Certificate Date _____

Teacher Signature _____ Student Signature _____

(Signatures verify completion of course competencies)

A. **ORIENTATION** (2 hrs)

- _____ 1. Scope and purpose of course
- _____ 2. Course content as part of Linked Learning
- _____ 3. Classroom policies and procedures
- _____ 4. Occupations available in hospitality industry
- _____ 5. Opportunities to promote gender equity
- _____ 6. Evaluate impact of EPA on industry
- _____ 7. MSDS as it applies to culinary arts
- _____ 8. Purpose of Cal/OSH/laws governing chefs
- _____ 9. Class/work first aid emergency procedures
- _____ 10. Responsibilities to insure safe workplace
- _____ 11. First aid/emergency procedures exam

B. **SAFETY AND SANITATION** (5 hrs)

- _____ 1. Define listed terms related to topic
- _____ 2. Demo tasks related to safety/sanitation
- _____ 3. Pass safety test

C. **WEIGHTS AND MEASURES** (5 hrs)

- _____ 1. Practical application of math in catering
- _____ 2. Problem-solving involving whole numbers
- _____ 3. Problem-solving involving fractions
- _____ 4. Problem-solving involving decimals
- _____ 5. Changing fractions to decimals
- _____ 6. Changing decimals to fractions
- _____ 7. English/metric systems of measuring length
- _____ 8. English/metric systems of measuring weight
- _____ 9. English/metric systems of measuring volume
- _____ 10. English & metric problem-solving techniques
- _____ 11. English/metric measuring using trade tools
- _____ 12. Metric: ascending/descending powers of 10
- _____ 13. Convert English numbering system to metric
- _____ 14. Convert metric system to English numbering
- _____ 15. Calculate square roots of English numbers
- _____ 16. Techniques for using a calculator

- _____ 17. Techniques for using a baker's scale
- _____ 18. Techniques for decreasing quantities in recipe
- _____ 19. Techniques for increasing quantities in recipe

D. **TOOLS AND EQUIPMENT** (5 hrs)

- _____ 1. Identify listed kitchen and cooking equipment
- _____ 2. Demo use of listed tools and equipment

E. **FOOD GARNISHING AND PRESENTATION** (10 hrs)

- _____ 1. Garnishes/ ambiance/ flatware/ catering
- _____ 2. Importance of listed items to catering
- _____ 3. Demo listed tasks related to presentation

F. **COOKING TECHNIQUES** (20 hrs)

- _____ 1. Define listed terms related to topic
- _____ 2. Importance of listed items to cooking
- _____ 3. Demo listed tasks related to cooking

G. **INGREDIENTS** (2 hrs)

- _____ 1. How methods of cooking change ingredients
- _____ 2. How each ingredient affects the formula
- _____ 3. Cultural differences with regard to ingredients

H. **MEATS, INCLUDING SEAFOOD** (10 hrs)

- _____ 1. Types of meats/seafood and cooking method
- _____ 2. Boning/carving/deboning/filleting
- _____ 3. Demo listed tasks related to meats/seafood

I. **CHEESE** (5 hrs)

- _____ 1. Identify types and best uses of cheese
- _____ 2. Demo listed tasks related to cheese

J. **EGGS** (5 hrs)

- _____ 1. Methods of cooking and best use of eggs
- _____ 2. Demo listed tasks related to eggs

K. VEGETABLES (5 hrs)

- _____ 1. Identify types and best use of vegetables
- _____ 2. Demo listed tasks related to vegetables

L. GRAINS (5 hrs)

- _____ 1. Identify types and best use of grains
- _____ 2. Demo listed tasks related to grains

M. HERBS (5 hrs)

- _____ 1. Identify types and best use of herbs
- _____ 2. Demo listed tasks related to herbs

N. FRUIT (5 hrs)

- _____ 1. Identify types and best use of fruit
- _____ 2. Demo listed tasks related to fruit

O. SALAD DRESSINGS, DIPS, SPREADS, AND MARINADES (10 hrs)

- _____ 1. Define listed terms related to topic
- _____ 2. Identify types and best use of each
- _____ 3. Demo listed tasks related to topic

P. STOCKS AND SOUPS (10 hrs)

- _____ 1. Stocks/soups
- _____ 2. Identify types/best use of stocks and soups
- _____ 3. Demo listed tasks related to stocks & soups

Q. SAUCES (10 hrs)

- _____ 1. Sauce
- _____ 2. Identify types and best use of sauces
- _____ 3. Demo listed tasks related to sauces

R. PATÉS AND TERRINES (5 hrs)

- _____ 1. Patés/terrines
- _____ 2. Identify best use of patés and terrines
- _____ 3. Demo listed tasks related to patés & terrines

S. CONDIMENTS, NUTS, SEEDS, OLIVES, PICKLES, AND RELISHES (5 hrs)

- _____ 1. Identify types and best use of condiments
- _____ 2. Demo listed tasks related to condiments

T. MILK AND SOY PRODUCTS (5 hrs)

- _____ 1. Milk/cream/sour cream/soy
- _____ 2. Identify types/best use of milk/soy products
- _____ 3. Demo listed tasks for milk/soy products

U. PASTA (10 hrs)

- _____ 1. Identify types and best use of pasta
- _____ 2. Demo listed tasks related to pasta

V. VEGETARIAN MENUS (5 hrs)

- _____ 1. Identify types of meatless diets and best use

- _____ 2. Demo listed tasks related to meatless dishes

W. SANDWICHES AND HORS D'OEUVRES (10 hrs)

- _____ 1. Sandwiches/canapés/hors d'oeuvres
- _____ 2. Uses of sandwiches/hors d'oeuvres/canapés

X. BREAKFAST (5 hrs)

- _____ 1. Methods of cooking eggs
- _____ 2. Identify breakfast breads, cereals and meats
- _____ 3. Demo listed tasks related to breakfast

Y. RESOURCE MANAGEMENT (2 hrs)

- _____ 1. Define listed terms related to topic
- _____ 2. Management of resources in catering business
- _____ 3. Examples of effective resource management
- _____ 4. Benefits of effective resource management
- _____ 5. Economic/environmental benefits & liabilities

Z. BUDGET EXPENSE AND CONTROL (4 hrs)

- _____ 1. Demo listed budget skills

AA. EMPLOYABILITY SKILLS (5 hrs)

- _____ 1. Employer requirements in employee
- _____ 2. Identify potential employers
- _____ 3. Role of social networking in job searches
- _____ 4. Design sample resumes
- _____ 5. Importance of complete/accurate job form
- _____ 6. Complete sample job applications correctly
- _____ 7. Enthusiasm on a job
- _____ 8. Appropriate appearance on a job
- _____ 9. Continuous upgrading of job skills
- _____ 10. Customer service to build business
- _____ 11. Appropriate interviewing techniques
- _____ 12. Materials to be successful in an interview
- _____ 13. Appropriate follow-up procedures

BB. LABOR MANAGEMENT (5 hrs)

- _____ 1. Importance of labor policies/procedures
- _____ 2. Demo listed labor management skills