

Exam Title: Culinary1

Courses Assessed by this Exam: 8800510 Culinary 1

Key Vocabulary: factor, influence, recipe, categorize, cookbook, food type, ingredients, commercial equipment, fryer, supervisor, constructive criticism, servings, divide, scale, employees, customers, evacuate, route, productive, team, purchasing, vendor, position, refrigerator, shelf level, safety, shift, specks, sanitize, sweep, beverage, server, waiting, abrasive, cleaner, Right to Know Law, commercial tool, chemicals, MSDS, hazard, food service, fire extinguisher, "PASS", evaluated, sous chef, bland, proper lifting technique, thermocouples, thermistors, thermometers, probes, measuring cups, attire, skills, manager, standardized recipes, accounting, leadership, interviewing, customer service, yield, portion size, temperature, time, nutritional information, techniques, oven types, steamer, conveyor belt, cylindrical, barrel shaped, senses, aroma, hand washing, single-use paper towel, lather, warm air dryer, scrub, internal temperature, proper procedure, discard, food handling, HACCP, reheat, server, tip, cooking behavior, *mise en place*, types of chefs, main course, wine steward

Student Tasks:

- Conclude influential factors when decision making
- Identify how cookbooks are arranged
- Identify commercial equipment items and their functions
- Identify best equipment required for recipes
- Identify examples of constructive criticism
- Demonstrate scaling a recipe
- Plan and describe evacuation procedures
- Identify functions of a team
- Identify positions within a restaurant
- Identify appropriate organization of refrigerated items
- Understand and explain food safety
- Understand and exemplify personal hygiene and safety knowledge
- Identify cleanliness and safety in the workplace
- Recall waiting/server procedures
- Understand and exemplify the handling and use of cleaning products
- Define Right to Know Law
- Identify commercial tools and examples of their use
- Define PASS
- Identify types of evaluation
- Describe and demonstrate proper lifting technique
- Identify thermometer probes and their functions
- Identify differences in measuring devices and the correct method

- Identify appropriate attire for safety and hygiene
- Define and identify managerial skills in the workplace
- Define information included on a standardized recipe
- Compare and contrast different types of ovens
- Identify roles of senses in relationship to flavor
- Describe or explain the correct sequence of hand washing
- Demonstrate proper procedure for handling different types of food
- Define *mise en place*