

Course Title: Advanced Culinary Arts 2 (EDITS)**Course Number: 8800520**

NGSSS Benchmark	Content Focus	Number of Questions	Suggested Cognitive Complexity (per CPALMS)
Reporting Category 1: Exhibit the ability to follow state mandated guidelines for food service			
12.01	Demonstrate and utilize proper techniques for lifting, receiving, and storing food supplies	2	1 level 1 1 level 2
12.03	Demonstrate and utilize proper cleaning, sanitizing, and disinfecting techniques (cleaning vs. sanitizing, storing cleaning supplies, proper procedures for cleaning equipment)	1	1 level 1
12.05	Classify all causes of food borne illnesses (biological, physical, and chemical)	3	2 level 1 1 level 2
12.06	Describe symptoms of food borne illness and how it can be prevented	1	1 level 2
12.07	Describe cross contamination and incorporate strategies to prevent this from occurring	1	1 level 2
12.08	Research top allergens and how to control allergy cross-contamination	1	1 level 1
12.09	Use acquired knowledge to obtain Employee Food Handler Training Certificate (Safe Staff)	1	1 level 1
<i>Reporting Category Total</i>			10 2
Reporting Category 2: Identify and explain front-of-the house and back of the house duties 13:0			
13.01	Identify, demonstrate, and utilize fundamentals of customer service and addressing difficult customers	2	1 level 1 1 level 2
13.02	Identify and explain techniques of front of the house and back of the house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering	3	2 level 1 1 level 2
13.04	Describe the types of work stations in the commercial kitchen	1	1 level 1
13.05	Identify, explain and illustrate basic knife cuts and skills	1 2	2 level 1
13.06	Explaining common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming)	5 4	4 level 1
13.07	Define common baking terms and identify common baking ingredients	3	3 level 1 1 level 1
<i>Reporting Category Total</i>			15 14
Reporting Category 3: Prepare and present food and beverage items to meet creativity aspects as well as quality standards 14:0			
14.01	Explain the role of the five senses in cooking, presenting, and eating food	3	2 level 1 1 level 2
14.02	Describe how the five basic tastes (Salty, sweet, sour, bitter and savory/Umami) can affect the appeal of food	2	1 level 1 1 level 2
14.03	Explain how color, texture, temperature, and balance affect the visual appeal of plated food	1	1 level 2

14.05	Recognize standards of quality as well as prepare and creatively present: bake station, pantry station items, fry station, cold station items, hot station items, and beverage items	2 1	1 level 1 1 level 2
<i>Reporting Category Total</i>		8 7	
Reporting Category 5: Exhibit and utilize safe, secure, and sanitary work procedures 15.0			
15.01	Follow federal, state, and local sanitation and safety codes	5	3 Level 1 2 Level 2
<i>Reporting Category Total</i>		5 0	
Reporting Category 6 Apply principles of food science in cooking and baking techniques 16.0			
16.01	Identify food products that are a result of fermentation	1	1 Level 1
16.02	Identify and explain the various leavening agents used in baking	1	1 Level 1
16.03	Explain the leavening process in baking	1	1 Level 1
16.04	Identify and explain the principles of thickening agents used in food preparation	1	1 Level 2
<i>Reporting Category Total</i>		4 3	
Reporting Category 7 Perform front of the house duties 18.0			
18.01	Recognize the needs of diverse populations	1	1 Level 1
18.02	Perform duties to meet the needs of the customer (greeting guest, escorting to tables and presenting menus...)	3	3 Level 2
18.03	Handle customer complaints	1	1 Level 2
<i>Reporting Category Total</i>		5	
Reporting Category 8 Perform back of the house and inventory duties			
19.01	Receive, store, and issue supplies	3 1	3 Level 1 1 Level 2
<i>Reporting Category Total</i>		3 1	

Overall Percentage for Written Test: 30%

Overall Percentage for Performance Tasks: 70%

Course Name: Advanced Culinary Arts 2

Course Number: 8800530

Overall Percentage for Performance Tasks: 70%

Performance Task #1	Students must prepare a main course meal consisting of a vegetable, starch, and protein, and garnished in an appropriate manner.
Weighting Percent for this Task	70%
Standard	14.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards
Exemplar (If applicable)	
Additional Information	Students must exhibit safety and sanitary practices
Suggested Assessment Team	Administration staff and clerical staff

Rubric:

Evaluation Criteria	Poor	Good	Excellent	Score
<i>Safety and Appearance</i>				
Clothing and Appearance	0 1 2 Non-Professional appearance, attire, and/or grooming	3 4 Neat appearance, attire, and grooming, but lacks polish	5 Professional appearance, attire, and grooming	
Safety	0 1 2 3 4 Disregard of safety creating unsafe situation	5 6 7 8 Shows minimal safety concerns during preparation	9 10 Follows all safety practices	
Sanitation	0 Unsanitary situation creates unsafe product	2 3 4 5 6 7 8 Shows some sanitation concerns during preparation	9 10 Follows all safety practices	
Preparation Temperature	0 Food items/ingredients not held/handled to maintain proper temperatures	2 3 4 5 6 Some food items/ingredients not held/handled to maintain proper temperatures	7 All food items/ingredients held/handled to maintain proper temperatures	
<i>Food Production</i>				
Equipment, Tools, and Techniques	0 1 2 3 4 5 6 7 8 Selection and usage of tools/equipment lacks understanding and demonstration of skills	9 10 11 12 13 Selection and usage of tools/equipment occasionally lacks understanding and demonstration of skills	14 15 Selects and uses all tools/equipment correctly and safely	

Time Management Plan	0 1 2 Disregard of written time management plan	3 4 Partial implementation of written time management plan	5 Effectively follows written time management plan	
Follow Recipe Direction	0 1 2 Did not follow recipe or proper sequence	3 4 Partially followed recipe and proper sequence	5 Followed recipe and proper sequence	
Teamwork	0 1 2 3 4 Members lack team organization	5 6 7 8 Members demonstrate minimal teamwork	9 10 Members work effectively and efficiently as a team	
<i>Food Presentation</i>				
Product Appearance	0 1 2 3 4 Presentation needs improvement	5 6 7 8 Presentation is acceptable but lacks professional qualities	9 10 Presentation is attractively displayed and shows creativity	
Serving Temperature	0 1 Not served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	2 3 4 5 6 7 8 Some food items not served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	9 10 All food items served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	
Product Taste	0 1 Questionable taste; needs improvement	2 3 4 5 6 Adequate, but not outstanding taste.	7 8 Pleasing, appropriate taste for food/recipe	
Garnish	0 1 2 Inappropriate selection of garnish or no garnish or too much	3 4 Adequate, but not outstanding. Lacks creativity	5 Appropriate for food items. Exhibits creativity	
TOTAL SCORE				