

## **Exam Title: Advanced Culinary Arts 4**

### **Courses Assessed by this Exam: 8800540 Advanced Culinary Arts 4**

**Key Vocabulary:** dairy, fat content, safety, sanitation, temperature, Fahrenheit, Celsius, discard, brown, rise, soft, sweet, acid, vitamin C, humidity level, soufflés, whip, fold, condensing, evaporating, homogenizing, pasteurizing, bacteria, treating, USDA grade, chef, recipe, judgment, knowledge, pride, respect, garnish, observe, responsibilities, banquet manager, general manager, owner, executive chef, sous chef, hazard, chemical, operation, Hazard Communication Standard, Health Hazard Standard, Material Safety Safety Data Sheet, OSHA Poster 300, historical sales, production reports, software product, Chef Cuisine, Microsoft Food, Point of Use, Point of Sale, Integrated Pest Control, Hazard Control Schedule, Master Cleaning Schedule, Occupational Cleaning Schedule, lacto-ovo-vegetarian, A la carte, Du jour, Table d hote, Point of Sale, Computrition, Point of Use, Hazard Analysis and Critical Control Points – HACCP, First In First Out- FIFO, Value system, Food Safety Standards, USDA guidelines, USDA MYPlate, Anemia, Sugars, Gluten

#### **Student Tasks:**

- Identify fat content
- Display knowledge of food storage when refrigerating
- Identify appropriate food storage temperatures and lengths of storing items
- Describe how too much or too little of an ingredient may affect a finished product
- Identify optimal temperature levels
- Identify best methods for cooking
- Identify appropriate process when treating milk
- Identify the USDA grade of specific items
- Determine the total cost of a recipe
- Define roles and responsibilities of the kitchen team and the best ways to prepare for such roles
- Identify how you know the hazards of chemicals
- Identify the purpose of software products in a restaurant
- Identify cleaning program, schedule and maintenance
- Identify varying forms of menus (A la carte, Du jour, Limited, Table d hote, California, Cyclical, Fixed)
- Define menu item classification and its components (dog, puzzle, plowhorse, star)
- Define roles and responsibility of training and maintaining staff.
- Apply the values system and its components.
- Apply food Safety Standards and the recommended timelines.