



Culinary Arts

Program of Study Scope & Sequence
with
Certification Outcomes

CIP 12.0508

Task #	Task Description	Level/ Marking Pd	Career Path CIP/Soc 11-9051.00 Food Service Managers	Career Path CIP/Soc 35-2012.00 Cooks, Institution and Cafeteria
101	Wear and maintain culinary apparel.	1.1	X	X
103	Lift and carry heavy objects up to 50 pounds.	1.1	X	X
104	Prevent accidents and injuries in the foodservice industry.	1.1	X	X
105	Follow emergency procedures for injuries and accidents.	1.1	X	X
106	Explain and identify various fire suppression systems in the foodservice area.	1.1	X	X
110	Review Safety Data Sheets (SDS) and apply their requirements in handling hazardous materials and describe personal protective equipment (PPE).	1.1	X	X
111	Describe and apply ServSafe certification requirements.	1.1	X	X
303	Investigate professional organizations within the foodservice industry.	1.2	X	X
304	Investigate career opportunities in the foodservice industry.	1.2	X	X
305	Analyze the kitchen brigade system.	1.2	X	X
401	Follow procedures for purchasing, receiving, and	1.3	X	X

	storing of foodservice supplies.				
402	Label foodservice products for storage.	1.2		X	X
404	Inventory foodservice supplies.	1.1		X	X
503	Create cold food plate presentations and displays.	2.2			X
504	Prepare garnishes.	1.3			X
505	Prepare cold hors d'oeuvres, canapés, and appetizers.	1.3			X
506	Prepare cold sandwiches.	1.3			X
508	Classify types of cheese.	3.1			X
510	Prepare categories and types of salads.	1.2			X
512	Prepare salad dressings.	1.2			X
513	Set-up, maintain, and breakdown salad bars.	1.2			X
514	Classify and examine dairy products and dairy alternatives.	3.1			X
601	Identify parts of a knife and practice knife skills.	1.2			X
602	Perform knife cuts: bâtonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince.	1.2			X
604	Sharpen and hone knives.	1.1			X

605	Identify various types of knives and their uses.	1.3			X
701	Operate, clean, and sanitize large equipment.	1.1		X	X
703	Operate, clean, and sanitize small equipment.	1.1		X	X
717	Pass safety tests for all equipment.	1.1		X	X
718	Identify and use hand tools and smallwares.	1.1		X	X
801	Prepare food following standardized recipes within industry time limits.	1.1		X	X
804	Cite US standard weight and volume measurement equivalencies.	2.2		X	X
805	Measure ingredients using US standard weight and volume.	1.1		X	X
806	Scale recipes.	1.1		X	X
902	Research dietary guidelines.	3.2		X	X
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	3.2		X	X
904	Identify major nutrients, their sources, and functions.	3.2		X	X
907	Research nutritional concerns, food allergies/intolerances, and dietary restrictions.	3.2		X	X
1002	Prepare eggs.	1.2			X

1003	Prepare breakfast potatoes.	1.2			X
1004	Prepare breakfast meats.	1.2			X
1005	Prepare breakfast batters.	1.3			X
1006	Prepare hot breakfast cereals.	1.2			X
1201	Identify and select vegetables and fruits in their market forms.	1.4			X
1202	Prepare vegetables and fruits.	1.1			X
1206	Peel, cut, and zest fruits and vegetables.	1.1			X
1301	Prepare pasta, grains, legumes, and potatoes using dry, moist, and combination cooking methods.	1.2			X
1601	Identify herbs, spices, seasonings, and condiments and their market forms.	1.2			X
1604	Use herbs, spices, seasonings, and condiments.	1.2			X
1605	Evaluate foods for seasoning and flavor balance.	1.2		X	X
1701	Prepare and evaluate stocks and the use of bases.	1.2			X
1702	Prepare and evaluate mother sauces, small/derivative sauces, and pan sauces.	1.3			X
1703	Prepare and evaluate soups.	1.3			X

1705	Prepare thickening agents.	1.2			X
1801	Fabricate red meat/pork.	3.2			X
1803	Determine cooking techniques for retail cuts of meat, poultry, and seafood.	3.2		X	X
1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking methods.	1.2			X
1805	Check for degrees of doneness.	1.2			X
1806	Fabricate poultry.	1.3			X
1807	Fabricate seafood.				X
1905	Prepare quick breads.	3.2			X
1906	Prepare pies and tarts.	1.3			X
1907	Prepare fillings and toppings for baked goods.	1.3			X
1908	Prepare yeast raised products.	1.2			X
1909	Determine the function of baking ingredients.	1.2			X
1912	Prepare and finish cakes.	1.4			X
1914	Prepare cookies.	1.1			X
1916	Prepare pate a choux products.	1.2			X
1917	Prepare custards and puddings.	2.2			X

1919	Prepare dessert sauces.	2.2			X
1920	Create plated desserts.	2.3			X
2002	Determine the methods for giving variety to a menu.	3.2		X	X
2004	Create an a la carte restaurant menu with item descriptions.	3.2		X	X
2005	Create menu formats.	3.2		X	X
2006	Calculate food costs, percentages, and mark-up.	3.2		X	X
2102	Set up, operate, and break down a ware-washing station	1.1		X	X
2110	Set up, operate, and break down hot line stations.	1.1		X	X
2111	Set up, operate, and break down garde manger stations.	2.2		X	X
2201	Determine various types of service used in restaurants.	1.2		X	X
2203	Perform duties of a host.	2.2		X	X
2204	Perform duties of a beverage professional.	2.2		X	X
2205	Perform duties of a cashier.	2.2		X	X
2206	Perform duties of a server.	1.3		X	X

2207	Perform duties of a food runner.	1.3		X	X
2208	Perform sidework duties.	2.2		X	X
2212	Follow rules of table service.	2.2		X	X
2213	Use sales techniques for service personnel including menu knowledge and suggestive selling.	2.2		X	X
2214	Follow procedures for workflow between dining room and kitchen.	1.3		X	X
2215	Provide customer service and customer relations.	1.2		X	X
2216	Process guest checks.	1.4		X	X
2217	Perform duties of a bus person.	1.2		X	X
2402	Investigate foodservice industry operations technology, e.g., point of sale (POS) system.	1.4		X	X
2404	Use industry communication technology, such as email and social media.	1.4		X	X
2501	Create hot food plate presentations and displays.	2.4			X
2502	Prepare hot hors d'oeuvres and appetizers.	2.3			X
2503	Prepare hot sandwiches.	2.3			X

Culinary Certificates

YEAR ONE

ServSafe Allergens Certification	ServSafe
ServSafe Food Handler Certification	ServSafe
S/P2 Culinary	S/P2
Beef University	Cattlemen's Beef Board and National Cattlemen's Beef Association https://www.beefu.org
OSHA 10 Culinary Arts - Lifetime Certification	Careersafe OSHA 10 hour general industry
ProStart Level 1: Foundations of Restaurant Management and Culinary Arts. (FRMCA)	National Restaurant Association
Young Worker in Restaurants (E-Tool)	Occupational, Safety, & Health Administration -OSHA

YEAR TWO

S/P2 Culinary	S/P2
Young Worker in Restaurants (E-Tool)	Occupational, Safety, & Health Administration -OSHA
Lamb Curriculamb *ACF Continuing Education Hours	https://www.americanlamb.com/curriculamb
ProStart Level 2: Foundations of Restaurant Management and Culinary Arts (FRMCA)	National Restaurant Association

YEAR THREE

ServSafe/Manager Food Safety Certification	National Restaurant Association
S/P2 Culinary	S/P2
Young Worker in Restaurants (E-Tool)	Occupational, Safety, & Health Administration -OSHA
ProStart National Certificate of Achievement (COA)	National Restaurant Association
Professional Cook Certification	Rouxbe Cooking School
Certified Fundamental Cook (CFC) *Through NOCTI	American Culinary Federation
Heartsaver CPR	American Heart Association