

Culinary Arts Program Standards Criticality Survey 2015

1. Personal Qualities and People Skills				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
Demonstrate a positive work ethic by coming to work every day on time, a willingness to take direction, and motivation to accomplish the task at hand.	0	2	17	2.89
Demonstrate integrity by abiding by workplace policies and laws and demonstrating honesty and reliability.	0	2	17	2.89
Demonstrate teamwork skills by contributing to the success of the team, assisting others, and requesting help when needed.	0	6	13	2.68
Demonstrate positive self-representation skills by dressing appropriately and using language and manners suitable for the workplace.	1	4	14	2.68
Demonstrate diversity awareness by working well with all customers and co-workers.	2	6	11	2.47
Demonstrate conflict-resolution skills by negotiating diplomatic solutions to interpersonal and workplace issues.	3	7	9	2.32
Demonstrate creativity and resourcefulness by contributing new ideas and working with initiative.	4	9	6	2.11
			Answered	19
			Skipped	0

2. Professional Knowledge and Skills				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
Demonstrate effective speaking and listening skills by communicating effectively with customers and employees and following directions.	2	5	12	2.53
Demonstrate effective reading and writing skills by reading and interpreting workplace documents and writing clearly.	3	9	7	2.21
Demonstrate critical-thinking and problem-solving skills by analyzing and resolving problems that arise in completing assigned tasks.	2	10	7	2.26
Demonstrate healthy behaviors and safety skills by following safety guidelines and managing personal health.	2	1	16	2.74
Demonstrate understanding of workplace organizations, systems, and climates by identifying "big picture" issues and fulfilling the mission of the workplace.	4	11	4	2.00
Demonstrate lifelong-learning skills by continually acquiring new industry-related information and improving professional skills.	3	10	6	2.16
Demonstrate job acquisition and advancement skills by preparing to apply for a job and seeking promotion.	2	14	3	2.05
Demonstrate time, task, and resource management skills by organizing and implementing a productive plan of work.	2	8	9	2.37
Demonstrate mathematical skills by using mathematical reasoning to accomplish tasks.	2	11	6	2.21
Demonstrate customer service skills by identifying and addressing the needs of all customers and providing helpful, courteous, and knowledgeable service.	2	9	8	2.32
Answered				19
Skipped				0

3. Technology Knowledge and Skills				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
Demonstrate proficiency with job-specific technologies by selecting and safely using technological resources to accomplish work responsibilities in a productive manner.	2	10	7	2.26
Demonstrate proficiency with information technology by using computers, file management techniques, and software/programs effectively.	7	9	3	1.79
Demonstrate proper Internet use and security by using the Internet appropriately for work.	8	9	2	1.68
Demonstrate proficiency with telecommunications by selecting and using appropriate devices, services, and applications.	11	6	2	1.53
Answered				19
Skipped				0

CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS				
Performance Standard 1.1: Professional Foodservice Industry, History, Traditions, and Current Trends				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
1.1.1 Explore the history of the foodservice industry.	15	3	1	1.26
1.1.2 Integrate global trends in the foodservice industry.	7	10	2	1.74
1.1.3 Compare various types of international and regional cuisines.	8	8	3	1.74
Answered				19
Skipped				0

Performance Standard 1.2: Career Paths and Opportunities in Foodservice Industries				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
1.2.1 Differentiate between the various positions in foodservice industry.	6	10	3	1.84
1.2.2 Explore career and educational opportunities in related foodservice industries.	6	10	3	1.84
Answered				19
Skipped				0

Performance Standard 1.3: Professional and Ethical Workplace Behaviors in Foodservice Industries				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
1.3.1 Wear and maintain professional workplace attire.	1	5	13	2.63
1.3.2 Demonstrate professional and ethical workplace behaviors.	0	3	16	2.84
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	1	7	11	2.53
Answered				19
Skipped				0

CONTENT STANDARD 2.0: SANITATION AND SAFETY				
Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
2.1.1 Analyze foodborne symptoms, illnesses and their causes.	1	7	11	2.53
2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.	0	0	19	3.00
Answered				19
Skipped				0

Performance Standard 2.2: Safe Food Handling Principles				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.	0	1	18	2.95
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.	2	5	12	2.53
2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).	2	6	11	2.47
2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.	0	2	17	2.89
2.2.5 Recognize OSHA standards.	3	7	9	2.32
Answered				19
Skipped				0

CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION**Performance Standard 3.1: Food Service Tools and Equipment**

Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.1.1 Identify tools and equipment for appropriate use.	0	6	13	2.68
3.1.2 Safely operate and maintain tools and equipment.	0	5	14	2.74
Answered				19
Skipped				0

Performance Standard 3.2: Knife Skills

Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.2.1 Describe basic knife cuts and their application.	0	9	10	2.53
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.	1	6	12	2.58
3.2.3 Determine knives for appropriate use.	3	5	11	2.42
Answered				19
Skipped				0

Performance Standard 3.3: Workplace Mise en Place

Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.3.1 Identify and apply front- and back-of-the- house mise en place.	2	9	8	2.32
3.3.2 Create prep lists and timelines.	0	11	7	2.39
Answered				19
Skipped				0

Performance Standard 3.4: Measuring Techniques

Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).	1	7	11	2.53
3.4.2 Identify the appropriate measuring instrument(s).	1	6	12	2.58
3.4.3 Demonstrate proper measuring techniques.	1	6	12	2.58
Answered				19
Skipped				0

Performance Standard 3.5: Recipe Standards				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.5.1 Follow a standardized recipe.	1	5	13	2.63
3.5.2 Write a standardized recipe.	6	7	6	2.00
3.5.3 Increase and decrease recipe yields using conversion factors.	2	8	9	2.37
Answered				19
Skipped				0

Performance Standard 3.6: Presentation Techniques				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
3.6.1 Create appropriate garnishes for specific food items.	5	11	3	1.89
3.6.2 Design and use of centerpieces.	13	6	0	1.32
3.6.3 Model a variety of plating techniques.	3	10	6	2.16
3.6.4 Explain buffet presentations.	8	10	1	1.63
Answered				19
Skipped				0

CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES				
Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
4.1.1 Interpret and incorporate basic nutrition knowledge to menu planning and modification.	5	9	5	2.00
4.1.2 Explain special dietary needs and available modifications.	5	7	7	2.11
4.1.3 Identify common food allergies and key substitutions.	1	8	10	2.47
Answered				19
Skipped				0

Performance Standard 4.2: Menu Writing Principles				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
4.2.1 Differentiate menu types.	7	10	2	1.74
4.2.2 Identify how menu prices are determined.	3	12	4	2.05
4.2.3 Calculate menu pricing.	5	11	3	1.89
4.2.4 Plan a menu for a given scenario.	5	12	2	1.84
Answered				19
Skipped				0

Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
4.3.1 Practice proper storage procedures.	2	4	13	2.58
4.3.2 Utilize a purchase specification and complete a requisition form.	7	8	4	1.84
4.3.3 Calculate the cost of a recipe.	4	12	3	1.95
4.3.4 Apply inventory control as it relates to FIFO (first in, first out) and par levels.	4	6	9	2.26
Answered				19
Skipped				0

CONTENT STANDARD 5.0: BAKERY PRODUCTION TECHNIQUES				
Performance Standard 5.1: Preparing Baked Goods				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
5.1.1 Identify common baking ingredients.	1	8	10	2.47
5.1.2 Prepare a variety of baked goods i.e. yeast and quick breads, pastries, and dessert items.	3	10	6	2.16
5.1.3 Understand recipes modifications for environmental conditions.	5	9	5	2.00
5.1.4 Understand and utilize bakers' formulas.	6	9	4	1.89
5.1.5 Demonstrate various plating presentations.	5	11	3	1.89
5.1.6 Properly hold and store products.	0	7	12	2.63
Answered				19
Skipped				0

CONTENT STANDARD 6.0: GARDE MANGER				
Performance Standard 6.1: Duties of Garde Manger				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
6.1.1 Prepare creamy and vinaigrette dressings and dips.	3	8	8	2.26
6.1.2 Prepare various salads and components.	2	12	5	2.16
6.1.3 Prepare a variety of hot and cold sandwiches, components and side items.	2	10	7	2.26
6.1.4 Prepare a variety of appetizers and hors d'oeuvre.	1	14	4	2.16
6.1.5 Properly hold and store garde manger items.	0	6	13	2.68
Answered				19
Skipped				0

CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION				
Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.	0	10	9	2.47
7.1.2 Maintain quality of spices and herbs through proper holding and storage.	1	11	7	2.32
7.1.3 Identify oils and vinegars for their appropriate uses.	2	11	6	2.21
Answered				19
Skipped				0

Performance Standard 7.2: Fruits and Vegetables				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.2.1 Select appropriate fruits and vegetables for intended uses.	3	7	9	2.32
7.2.2 Prepare a variety of fruits and vegetables.	2	9	8	2.32
7.2.3 Properly hold and store fruit and vegetables.	0	8	11	2.58
7.2.4 Demonstrate a variety of cooking methods for fruits and vegetables.	1	11	7	2.32
Answered				19
Skipped				0

Performance Standard 7.3: Starches, Grains, and Legumes				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.3.1 Select and prepare a variety of starches, grains, and legumes for intended uses.	2	9	8	2.32
7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes.	1	10	8	2.37
7.3.3 Use starches, grains and legumes as center of the plate items (i.e. vegetarian, ethnic cuisines).	3	10	6	2.16
7.3.4 Properly hold and store starches, grains, and legumes.	0	9	10	2.53
Answered				19
Skipped				0

Performance Standard 7.4: Dairy Products					
	Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.4.1	Select and prepare dairy products for intended uses.	2	9	8	2.32
7.4.2	Properly hold and store dairy products.	0	5	14	2.74
				Answered	19
				Skipped	0

Performance Standard 7.5: Eggs					
	Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.5.1	Differentiate the usage of fresh and older eggs.	5	6	8	2.16
7.5.2	Prepare and serve eggs using a variety of cooking methods.	2	10	7	2.26
7.5.3	Properly hold and store eggs and egg products.	1	4	14	2.68
				Answered	19
				Skipped	0

Performance Standard 7.6: Center of the Plate Principles					
	Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
7.6.1	Select appropriate cuts for intended uses.	1	12	6	2.26
7.6.2	Identify appropriate fabricating methods of meats, poultry, and seafood.	1	10	8	2.37
7.6.3	Identify uses of animal by-products.	7	10	2	1.74
7.6.4	Outline federal grading standards.	5	9	5	2.00
7.6.5	Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.	0	10	9	2.47
7.6.6	Properly hold and store meats, poultry and seafood.	0	4	15	2.79
				Answered	19
				Skipped	0

CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS				
Performance Standard 8.1: Preparation of Stocks				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
8.1.1 Prepare a variety of stocks using various cooking methods.	2	11	6	2.21
8.1.2 Properly cool, hold and store stocks.	0	7	12	2.63
Answered				19
Skipped				0

Performance Standard 8.2: Preparation of Sauces				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
8.2.1 Prepare mother sauces and derivative small sauces.	1	12	6	2.26
8.2.2 Utilize a variety of thickening methods/agents.	2	8	9	2.37
8.2.3 Properly cool, hold and store sauces.	0	6	13	2.68
Answered				19
Skipped				0

Performance Standard 8.3: Preparation of Soups				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
8.3.1 Prepare a variety of clear, thick, and specialty soups using a variety of cooking methods.	1	10	8	2.37
8.3.2 Properly cool, hold and store soups.	0	7	12	2.63
Answered				19
Skipped				0

CONTENT STANDARD 9.0: COOKING METHODS				
Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.	0	10	9	2.47
9.1.2 Explain and demonstrate methods of moist heat cooking.	1	9	9	2.42
9.1.3 Explain and demonstrate methods of combination cooking.	2	8	9	2.37
Answered				19
Skipped				0

CONTENT STANDARD 10.0: FRONT-OF-THE-HOUSE PROCEDURES				
Performance Standard 10.1: Service Styles				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
10.1.1 Display a variety of table settings.	7	11	0	1.61
10.1.2 Perform a variety of service styles.	8	9	1	1.61
10.1.3 Identify and use proper techniques for greeting, seating, and presenting the menu to customers.	8	7	3	1.72
Answered				18
Skipped				1

Performance Standard 10.2: Beverage Service				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
10.2.1 Prepare and serve a variety of hot and cold beverages.	7	7	4	1.83
10.2.2 Properly hold and store beverages.	4	7	7	2.17
Answered				18
Skipped				1

CONTENT STANDARD 11.0: BUSINESS OPERATIONS IN THE FOODSERVICE INDUSTRY				
Performance Standard 11.1: Entrepreneurship Opportunities				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
11.1.1 Discuss components of a business plan.	8	7	3	1.72
11.1.2 Investigate support networks for entrepreneurship Identify business opportunities.	8	9	1	1.61
11.1.3 Identify issues that impact business and personal finances.	7	7	4	1.83
Answered				18
Skipped				1

Performance Standard 11.2: Marketing Strategies				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
11.2.1 Describe various marketing techniques utilized in the foodservice industry.	7	10	1	1.67
11.2.2 Create a marketing tool utilizing a menu.	8	8	2	1.67
Answered				18
Skipped				1

Performance Standard 11.3: Professional Organizations				
Answer Choices	Nice to Know	Need to Know	Critical to Know	Rating Average
11.3.1 Explore student and professional organizations associated with the foodservice industry.	6	9	3	1.83
11.3.2 Participate in a student and/or professional organization function.	5	11	2	1.83
Answered				18
Skipped				1