



# 2020-2021 Technical Skills Assessment Culinary Arts

## Results by Standard

| Legend (%) |        |         |
|------------|--------|---------|
| 0-50%      | 51-75% | 76-100% |

| Assessment: Culinary Arts<br>Number tested: 145   | % Correct<br>17-18 | % Correct<br>18-19 | % Correct<br>20-21 |
|---|--------------------|--------------------|--------------------|
| <b>CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS</b>                          | 85.93%             | 88.52%             | 85.00%             |
| <b>Performance Standard 1.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry</b> | 85.93%             | 88.52%             | 85.00%             |
| 1.3.1 Wear and maintain professional workplace attire.  | 82.10%             | 86.07%             | 79.10%             |
| 1.3.2 Demonstrate professional and ethical workplace behaviors.   | 86.57%             | 88.11%             | 86.49%             |
| 1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.                              | 89.33%             | 91.26%             | 89.91%             |
| <b>CONTENT STANDARD 2.0: SANITATION AND SAFETY</b>  | 69.37%             | 70.95%             | 68.59%             |
| <b>Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness</b>                       | 55.81%             | 58.61%             | 58.38%             |
| 2.1.1 Analyze foodborne symptoms, illnesses and their causes.   | 47.05%             | 53.83%             | 53.51%             |
| 2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.                       | 64.57%             | 63.39%             | 63.24%             |
| <b>Performance Standard 2.2: Safe Food Handling Principles</b>  | 76.14%             | 77.12%             | 73.69%             |
| 2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.             | 94.86%             | 96.17%             | 94.77%             |
| 2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.           | 67.24%             | 66.12%             | 62.34%             |
| 2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points). | 61.71%             | 63.11%             | 55.32%             |
| 2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.                 | 80.76%             | 83.06%             | 82.34%             |
| <b>CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION</b>                               | 71.74%             | 72.70%             | 69.63%             |
| <b>Performance Standard 3.1: Food Service Tools and Equipment</b>   | 68.69%             | 68.85%             | 65.73%             |
| 3.1.1 Identify tools and equipment for appropriate use.   | 72.95%             | 75.68%             | 71.35%             |
| 3.1.2 Safely operate and maintain tools and equipment.  | 62.29%             | 58.61%             | 57.30%             |
| <b>Performance Standard 3.2: Knife Skills</b>   | 71.54%             | 74.75%             | 71.68%             |
| 3.2.1 Describe basic knife cuts and their application.  | 71.62%             | 74.59%             | 72.43%             |
| 3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.                                   | 71.43%             | 75.00%             | 70.54%             |
| <b>Performance Standard 3.3: Workplace Mise en Place</b>  | 56.57%             | 58.61%             | 51.08%             |

| <b>Assessment: Culinary Arts</b>  | <b>% Correct</b> | <b>% Correct</b> | <b>% Correct</b> |
|---|------------------|------------------|------------------|
| <b>Number tested: 145</b>   | <b>17-18</b>     | <b>18-19</b>     | <b>20-21</b>     |
| 3.3.1 Identify and apply front- and back-of-the- house mise en place.                         | 93.71%           | 91.80%           | 82.70%           |
| 3.3.2 Create prep lists and timelines.  | 19.43%           | 25.41%           | 19.46%           |
| <b>Performance Standard 3.4: Measuring Techniques</b>   | 78.60%           | 79.51%           | 76.28%           |
| 3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry). | 80.95%           | 80.33%           | 76.94%           |
| 3.4.2 Identify the appropriate measuring instrument(s).                                       | 76.19%           | 74.59%           | 75.68%           |
| 3.4.3 Demonstrate proper measuring techniques.  | 78.67%           | 83.61%           | 76.22%           |
| <b>Performance Standard 3.5: Recipe Standards</b>   | 68.69%           | 67.87%           | 66.92%           |
| 3.5.1 Follow a standardized recipe.   | 79.62%           | 80.87%           | 79.10%           |
| 3.5.3 Increase and decrease recipe yields using conversion factors.                           | 52.29%           | 48.36%           | 48.65%           |
| <b>CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES</b>   | 64.00%           | 67.87%           | 63.78%           |
| <b>Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans</b>           | 83.43%           | 88.93%           | 77.84%           |
| 4.1.3 Identify common food allergies and key substitutions.                                   | 83.43%           | 88.93%           | 77.84%           |
| <b>Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls</b>          | 51.05%           | 53.83%           | 54.41%           |
| 4.3.1 Practice proper storage procedures.   | 51.05%           | 53.83%           | 54.41%           |
| <b>CONTENT STANDARD 5.0: BAKERY PRODUCTION</b>  | 53.90%           | 54.23%           | 57.12%           |
| <b>Performance Standard 5.1: Preparing Baked Goods</b>  | 53.90%           | 54.23%           | 57.12%           |
| 5.1.1 Identify common baking ingredients.   | 56.19%           | 53.28%           | 59.28%           |
| 5.1.6 Properly hold and store products.   | 51.62%           | 55.19%           | 54.95%           |
| <b>CONTENT STANDARD 6.0: GARDE MANGER</b>   | 65.33%           | 59.29%           | 65.59%           |
| <b>Performance Standard 6.1: Duties of Garde Manger</b>                                       | 65.33%           | 59.29%           | 65.59%           |
| 6.1.5 Properly hold and store garde manger items.   | 65.33%           | 59.29%           | 65.59%           |
| <b>CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION</b>                                  | 60.26%           | 62.30%           | 60.66%           |
| <b>Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs</b>             | 66.10%           | 69.67%           | 67.03%           |
| 7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.              | 72.86%           | 79.51%           | 78.92%           |
| 7.1.2 Maintain quality of spices and herbs through proper holding and storage.                | 52.57%           | 50.00%           | 43.24%           |
| <b>Performance Standard 7.2: Fruits and Vegetables</b>  | 78.67%           | 81.69%           | 77.84%           |
| 7.2.3 Properly hold and store fruit and vegetables.   | 78.67%           | 81.69%           | 77.84%           |
| <b>Performance Standard 7.3.: Starches, Grains, and Legumes</b>                               | 60.43%           | 58.61%           | 61.08%           |
| 7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes              | 46.29%           | 38.52%           | 47.57%           |
| 7.3.4 Properly hold and store starches, grains, and legumes                                   | 65.14%           | 65.30%           | 65.59%           |
| <b>Performance Standard 7.4: Dairy Products</b>   | 50.10%           | 54.92%           | 51.53%           |
| 7.4.2 Properly hold and store dairy products.   | 50.10%           | 54.92%           | 51.53%           |
| <b>Performance Standard 7.5: Eggs</b>   | 68.38%           | 68.85%           | 65.77%           |
| 7.5.3 Properly hold and store eggs and egg products.  | 68.38%           | 68.85%           | 65.77%           |

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|---|--------------------|--------------------|--------------------|
| <b>Performance Standard 7.6: Center of the Plate Principles</b>                           | 49.05%             | 51.78%             |                    |
| 7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods. | 57.71%             | 59.29%             | 60.54%             |
| 7.6.6 Properly hold and store meats, poultry and seafood.                                 | 40.38%             | 44.26%             | 40.72%             |
| <b>CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS</b>  | 44.93%             | 42.42%             | 47.09%             |
| <b>Performance Standard 8.1: Preparation of Stocks</b>                                    | 42.67%             | 36.89%             | 47.39%             |
| 8.1.2 Properly cool, hold and store stocks.   | 42.67%             | 36.89%             | 47.39%             |
| <b>Performance Standard 8.2: Preparation of Sauces</b>                                    | 40.29%             | 40.57%             | 40.00%             |
| 8.2.3 Properly cool, hold and store sauces.   | 40.29%             | 40.57%             | 40.00%             |
| <b>Performance Standard 8.3: Preparation of Soups</b>                                     | 50.29%             | 49.18%             | 51.53%             |
| 8.3.2 Properly cool, hold and store soups.  | 50.29%             | 49.18%             | 51.53%             |
| <b>CONTENT STANDARD 9.0: COOKING METHODS</b>  | 55.43%             | 55.33%             | 56.76%             |
| <b>Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods</b>    | 55.43%             | 55.33%             | 56.76%             |
| 9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.           | 51.05%             | 50.82%             | 52.61%             |
| 9.1.2 Explain and demonstrate methods of moist heat cooking.                              | 68.57%             | 68.85%             | 69.19%             |