



Results by Standard

2021-2022 Technical Skills Assessment Culinary Arts

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

Assessment: Culinary Arts Number tested: 221	% Correct 17-18	% Correct 18-19	% Correct 20-21	% Correct 21- 22
CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS	85.93%	88.52%	85.00%	86.96%
Performance Standard 1.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry	85.93%	88.52%	85.00%	86.96%
1.3.1 Wear and maintain professional workplace attire.	82.10%	86.07%	79.10%	83.98%
1.3.2 Demonstrate professional and ethical workplace behaviors.	86.57%	88.11%	86.49%	86.36%
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	89.33%	91.26%	89.91%	90.33%
CONTENT STANDARD 2.0: SANITATION AND SAFETY	69.37%	70.95%	68.59%	69.53%
Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness	55.81%	58.61%	58.38%	57.72%
2.1.1 Analyze foodborne symptoms, illnesses and their causes.	47.05%	53.83%	53.51%	51.37%
2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.	64.57%	63.39%	63.24%	64.07%
Performance Standard 2.2: Safe Food Handling Principles	76.14%	77.12%	73.69%	75.43%
2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.	94.86%	96.17%	94.77%	94.08%
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.	67.24%	66.12%	62.34%	65.66%
2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).	61.71%	63.11%	55.32%	59.60%
2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.	80.76%	83.06%	82.34%	82.40%
CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION	71.74%	72.70%	69.63%	68.55%
Performance Standard 3.1: Food Service Tools and Equipment	68.69%	68.85%	65.73%	66.75%
3.1.1 Identify tools and equipment for appropriate use.	72.95%	75.68%	71.35%	73.16%
3.1.2 Safely operate and maintain tools and equipment.	62.29%	58.61%	57.30%	57.14%
Performance Standard 3.2: Knife Skills	71.54%	74.75%	71.68%	69.70%

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3.2.1 Describe basic knife cuts and their application.	71.62%	74.59%	72.43%	72.87%
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.	71.43%	75.00%	70.54%	64.94%
Performance Standard 3.3: Workplace Mise en Place	56.57%	58.61%	51.08%	51.95%
3.3.1 Identify and apply front- and back-of-the- house mise en place.	93.71%	91.80%	82.70%	80.95%
3.3.2 Create prep lists and timelines.	19.43%	25.41%	19.46%	22.94%
Performance Standard 3.4: Measuring Techniques	78.60%	79.51%	76.28%	74.60%
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).	80.95%	80.33%	76.94%	72.73%
3.4.2 Identify the appropriate measuring instrument(s).	76.19%	74.59%	75.68%	72.58%
3.4.3 Demonstrate proper measuring techniques.	78.67%	83.61%	76.22%	78.50%
Performance Standard 3.5: Recipe Standards	68.69%	67.87%	66.92%	64.94%
3.5.1 Follow a standardized recipe.	79.62%	80.87%	79.10%	77.06%
3.5.3 Increase and decrease recipe yields using conversion factors.	52.29%	48.36%	48.65%	46.75%
CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES	64.00%	67.87%	63.78%	66.32%
Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans	83.43%	88.93%	77.84%	80.52%
4.1.3 Identify common food allergies and key substitutions.	83.43%	88.93%	77.84%	80.52%
Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls	51.05%	53.83%	54.41%	56.85%
4.3.1 Practice proper storage procedures.	51.05%	53.83%	54.41%	56.85%
CONTENT STANDARD 5.0: BAKERY PRODUCTION	53.90%	54.23%	57.12%	54.69%
Performance Standard 5.1: Preparing Baked Goods	53.90%	54.23%	57.12%	54.69%
5.1.1 Identify common baking ingredients.	56.19%	53.28%	59.28%	53.97%
5.1.6 Properly hold and store products.	51.62%	55.19%	54.95%	55.41%
CONTENT STANDARD 6.0: GARDE MANGER	65.33%	59.29%	65.59%	61.47%
Performance Standard 6.1: Duties of Garde Manger	65.33%	59.29%	65.59%	61.47%
6.1.5 Properly hold and store garde manger items.	65.33%	59.29%	65.59%	61.47%
CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION	60.26%	62.30%	60.66%	60.90%
Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs	66.10%	69.67%	67.03%	65.66%
7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.	72.86%	79.51%	78.92%	77.27%
7.1.2 Maintain quality of spices and herbs through proper holding and storage.	52.57%	50.00%	43.24%	42.42%
Performance Standard 7.2: Fruits and Vegetables	78.67%	81.69%	77.84%	80.38%
7.2.3 Properly hold and store fruit and vegetables.	78.67%	81.69%	77.84%	80.38%

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Performance Standard 7.3.: Starches, Grains, and Legumes	60.43%	58.61%	61.08%	60.17%
7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes	46.29%	38.52%	47.57%	50.22%
7.3.4 Properly hold and store starches, grains, and legumes	65.14%	65.30%	65.59%	63.49%
Performance Standard 7.4: Dairy Products	50.10%	54.92%	51.53%	53.82%
7.4.2 Properly hold and store dairy products.	50.10%	54.92%	51.53%	53.82%
Performance Standard 7.5: Eggs	68.38%	68.85%	65.77%	64.65%
7.5.3 Properly hold and store eggs and egg products.	68.38%	68.85%	65.77%	64.65%
Performance Standard 7.6: Center of the Plate Principles	49.05%	51.78%		50.94%
7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.	57.71%	59.29%	60.54%	59.60%
7.6.6 Properly hold and store meats, poultry and seafood.	40.38%	44.26%	40.72%	42.28%
CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS	44.93%	42.42%	47.09%	47.19%
Performance Standard 8.1: Preparation of Stocks	42.67%	36.89%	47.39%	44.73%
8.1.2 Properly cool, hold and store stocks.	42.67%	36.89%	47.39%	44.73%
Performance Standard 8.2: Preparation of Sauces	40.29%	40.57%	40.00%	38.96%
8.2.3 Properly cool, hold and store sauces.	40.29%	40.57%	40.00%	38.96%
Performance Standard 8.3: Preparation of Soups	50.29%	49.18%	51.53%	55.12%
8.3.2 Properly cool, hold and store soups.	50.29%	49.18%	51.53%	55.12%
CONTENT STANDARD 9.0: COOKING METHODS	55.43%	55.33%	56.76%	56.39%
Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods	55.43%	55.33%	56.76%	56.39%
9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.	51.05%	50.82%	52.61%	53.82%
9.1.2 Explain and demonstrate methods of moist heat cooking.	68.57%	68.85%	69.19%	64.07%