



Culinary Arts Program

Standards Criticality Survey 2015

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 the foodservice industry

	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	
2.1.2	Analyze foodborne symptoms, illnesses and their causes.	1	7	11	2.53	
2.2.2	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