



2022-2023
Technical Skills Assessment
Culinary Arts

Results by Standard

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

Assessment: Culinary Arts	% Correct	% Correct	% Correct
Number tested: 299	20-21	21-22	22-23
CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS	85.00%	86.96%	90.81%
Performance Standard 1.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry	85.00%	86.96%	90.81%
1.3.1 Wear and maintain professional workplace attire.	79.10%	83.98%	90.07%
1.3.2 Demonstrate professional and ethical workplace behaviors.	86.49%	86.36%	88.91%
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	89.91%	90.33%	92.81%
CONTENT STANDARD 2.0: SANITATION AND SAFETY	68.59%	69.53%	71.34%
Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness	58.38%	57.72%	59.42%
2.1.1 Analyze foodborne symptoms, illnesses and their causes.	53.51%	51.37%	52.99%
2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.	63.24%	64.07%	65.86%
Performance Standard 2.2: Safe Food Handling Principles	73.69%	75.43%	77.30%
2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.	94.77%	94.08%	96.35%
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.	62.34%	65.66%	65.25%
2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).	55.32%	59.60%	60.79%
2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.	82.34%	82.40%	86.83%
CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION	69.63%	68.55%	73.21%
Performance Standard 3.1: Food Service Tools and Equipment	65.73%	66.75%	69.97%
3.1.1 Identify tools and equipment for appropriate use.	71.35%	73.16%	75.99%
3.1.2 Safely operate and maintain tools and equipment.	57.30%	57.14%	60.94%
Performance Standard 3.2: Knife Skills	71.68%	69.70%	73.74%
3.2.1 Describe basic knife cuts and their application.	72.43%	72.87%	75.58%
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.	70.54%	64.94%	70.97%
Performance Standard 3.3: Workplace Mise en Place	51.08%	51.95%	56.84%

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3.3.1 Identify and apply front- and back-of-the- house mise en place.	82.70%	80.95%	90.58%
3.3.2 Create prep lists and timelines.	19.46%	22.94%	23.10%
Performance Standard 3.4: Measuring Techniques	76.28%	74.60%	79.84%
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).	76.94%	72.73%	78.93%
3.4.2 Identify the appropriate measuring instrument(s).	75.68%	72.58%	77.71%
3.4.3 Demonstrate proper measuring techniques.	76.22%	78.50%	82.88%
Performance Standard 3.5: Recipe Standards	66.92%	64.94%	70.52%
3.5.1 Follow a standardized recipe.	79.10%	77.06%	82.78%
3.5.3 Increase and decrease recipe yields using conversion factors.	48.65%	46.75%	52.13%
CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES	63.78%	66.32%	67.72%
Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans	77.84%	80.52%	78.57%
4.1.3 Identify common food allergies and key substitutions.	77.84%	80.52%	78.57%
Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls	54.41%	56.85%	60.49%
4.3.1 Practice proper storage procedures.	54.41%	56.85%	60.49%
CONTENT STANDARD 5.0: BAKERY PRODUCTION	57.12%	54.69%	62.26%
Performance Standard 5.1: Preparing Baked Goods	57.12%	54.69%	62.26%
5.1.1 Identify common baking ingredients.	59.28%	53.97%	66.06%
5.1.6 Properly hold and store products.	54.95%	55.41%	58.46%
CONTENT STANDARD 6.0: GARDE MANGER	65.59%	61.47%	61.20%
Performance Standard 6.1: Duties of Garde Manger	65.59%	61.47%	61.20%
6.1.5 Properly hold and store garde manger items.	65.59%	61.47%	61.20%
CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION	60.66%	60.90%	64.30%
Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs	67.03%	65.66%	70.11%
7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.	78.92%	77.27%	80.55%
7.1.2 Maintain quality of spices and herbs through proper holding and storage.	43.24%	42.42%	49.24%
Performance Standard 7.2: Fruits and Vegetables	77.84%	80.38%	83.99%
7.2.3 Properly hold and store fruit and vegetables.	77.84%	80.38%	83.99%
Performance Standard 7.3.: Starches, Grains, and Legumes	61.08%	60.17%	64.44%
7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes	47.57%	50.22%	52.89%
7.3.4 Properly hold and store starches, grains, and legumes	65.59%	63.49%	68.29%
Performance Standard 7.4: Dairy Products	51.53%	53.82%	55.72%
7.4.2 Properly hold and store dairy products.	51.53%	53.82%	55.72%
Performance Standard 7.5: Eggs	65.77%	64.65%	67.27%

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7.5.3 Properly hold and store eggs and egg products.	65.77%	64.65%	67.27%
Performance Standard 7.6: Center of the Plate Principles		50.94%	54.26%
7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.	60.54%	59.60%	60.39%
7.6.6 Properly hold and store meats, poultry and seafood.	40.72%	42.28%	48.13%
CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS	47.09%	47.19%	49.35%
Performance Standard 8.1: Preparation of Stocks	47.39%	44.73%	45.39%
8.1.2 Properly cool, hold and store stocks.	47.39%	44.73%	45.39%
Performance Standard 8.2: Preparation of Sauces	40.00%	38.96%	45.59%
8.2.3 Properly cool, hold and store sauces.	40.00%	38.96%	45.59%
Performance Standard 8.3: Preparation of Soups	51.53%	55.12%	55.83%
8.3.2 Properly cool, hold and store soups.	51.53%	55.12%	55.83%
CONTENT STANDARD 9.0: COOKING METHODS	56.76%	56.39%	59.88%
Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods	56.76%	56.39%	59.88%
9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.	52.61%	53.82%	58.05%
9.1.2 Explain and demonstrate methods of moist heat cooking.	69.19%	64.07%	65.35%