



2024-2025

Technical Skills Assessment

Culinary Arts

Results by Standard

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

Assessment: Culinary Arts Number tested: 450	% Correct 24-25
Program 2: CONTENT STANDARD 2.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS	79.12%
Performance Standard 2.2: Career Paths and Opportunities in Foodservice Industries	68.40%
2.2.1 Identify the major positions in a professional kitchen (e.g., chef, sous chef, chef de cuisine, pastry chef, line cooks, production staff, steward department, catering/banquet) and in non-commercial positions (e.g., retail, food science, nutrition, food development/entrepreneurial outlets, food stylist).	68.40%
Performance Standard 2.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry	92.52%
2.3.1 Describe the standards for professional attire in the foodservice industry.	93.04%
2.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	92.00%
Program 3: CONTENT STANDARD 3.0: SANITATION AND SAFETY	69.32%
Performance Standard 3.1: Risk Management, Workplace Safety, and Food Safety	73.64%
3.1.1 Identify the primary foodborne illnesses, symptoms, and their causes.	58.68%
3.1.2 Describe the need for emergency plans and safety training.	89.40%
3.1.4 Describe basic first aid practices and when they are needed.	64.76%
3.1.5 List the procedures for storing hazardous chemicals in a foodservice operation.	88.05%
3.1.6 Identify fire hazards and fire safety response.	74.69%
Performance Standard 3.2: Safe Food Handling Principles	66.08%
3.2.1 Demonstrate personal hygiene practices and health procedures and report symptoms of illness.	90.96%
3.2.2 Demonstrate awareness of the FDA Model Food Code (most current edition) and local health department regulations.	53.43%

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3.2.3 Describe the function of HACCP (Hazard Analysis Critical Control Point).	64.10%
3.2.4 Identify the ways food becomes unsafe (e.g., allergens, cross-contamination, receiving/rejecting food, time and temperature control).	53.18%
3.2.5 Demonstrate storage procedures for a variety of foods and supplies (e.g., dry, refrigerated, frozen, chemicals, paper goods).	77.13%
3.2.6 Apply inventory control as it relates to FIFO (i.e., first in, first out) and par levels.	78.79%
Program 4: CONTENT STANDARD 4.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION	78.19%
Performance Standard 4.1: Food Service Tools and Equipment	80.43%
4.1.1 Identify tools and equipment in a foodservice workplace.	58.00%
4.1.2 Match tools and equipment to their intended use.	89.40%
Performance Standard 4.2: Knife Skills	73.23%
4.2.1 Demonstrate how to handle, sharpen, and maintain knives.	73.08%
4.2.2 Select the correct type of knife for its function.	73.39%
Performance Standard 4.3: Workplace Mise en Place	77.70%
4.3.1 Execute mise en place for front-of-house and back-of-house.	76.66%
4.3.2 Create preparation (i.e., prep) lists and timelines.	72.66%
4.3.3 Determine weights and measures for scaling (e.g., weight vs. volume, wet vs. dry).	92.31%
4.3.4 Identify measuring instruments.	73.39%
4.3.5 Demonstrate measuring techniques.	76.30%
4.3.6 Read and follow a standardized recipe.	75.05%
4.3.7 Alter yields, based on a standardized recipe.	93.97%
Performance Standard 4.4: Presentation Techniques	83.78%
4.4.1 Create garnishes for specific food items (e.g., soups, entrées, desserts, beverages, appetizers).	91.48%
4.4.2 Demonstrate plating techniques (e.g., dine-ware selection, plating principles).	76.09%
Program 5: CONTENT STANDARD 5.0: MENU PLANNING PRINCIPLES	89.40%
Performance Standard 5.1: Nutrition Principles and Specialized Dietary Plans	89.40%
5.1.1 Incorporate basic nutrition knowledge into menu planning.	89.40%
Program 6: CONTENT STANDARD 6.0: BAKERY	62.82%
Performance Standard 6.1: Baked Goods	63.41%
6.1.1 Identify baking ingredients and their functions.	64.80%
6.1.4 Prepare frozen desserts.	66.32%
Program 7: CONTENT STANDARD 7.0: GARDE MANGER	51.04%
Performance Standard 7.1: Duties of the Garde Manger	51.04%

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7.1.3 Prepare salads.	51.35%
7.1.5 Prepare appetizers and hors d'oeuvres (e.g. crudités, charcuterie, canapés).	50.73%
Program 8: CONTENT STANDARD 8.0: INGREDIENTS AND FOOD PRODUCTION	67.35%
Performance Standard 8.1: Spices, Oils and Vinegars, Fresh and Dried Herbs	58.07%
8.1.1 Identify spices and their uses.	79.42%
8.1.2 Identify fresh and dried herbs and their uses.	47.40%
Performance Standard 8.2: Fruits and Vegetables	65.28%
8.2.4 Demonstrate cooking methods for fruits and vegetables.	62.58%
Performance Standard 8.3.: Pastas (i.e., Starches), Grains, and Legumes	62.09%
8.3.2 Demonstrate a variety of cooking methods for pastas, grains, and legumes.	61.33%
Performance Standard 8.4: Dairy Products and Eggs	70.63%
8.4.1 Identify uses of dairy products in cooking (e.g., cheese, cream, milk).	84.41%
8.4.2 Prepare dairy products.	56.76%
8.4.3 Describe the functions of eggs (e.g., emulsifier, binder, coating).	70.69%
Performance Standard 8.5: Proteins	76.09%
8.5.1 Identify proteins for center of plate (e.g., beef, chicken, seafood, pork).	89.40%
8.5.3 Prepare beef, poultry, pork, or seafood.	62.79%
Program 9: CONTENT STANDARD 9.0: STOCKS/SAUCES/SOUPS	59.36%
Performance Standard 9.1: Preparation of Stocks	55.30%
9.1.2 Prepare stock.	55.30%
Performance Standard 9.2: Preparation of Sauces	55.20%
9.2.1 Identify the five mother sauces.	27.86%
9.2.2 Prepare mother sauces and derivative small sauces.	59.25%
9.2.4 Demonstrate use of thickening agents.	74.43%
Performance Standard 9.3: Preparation of Soups	77.34%
9.3.1 Identify the basic types of soup (e.g., broth, cream).	77.34%
Program 10: CONTENT STANDARD 10.0: COOKING METHODS	54.54%
Performance Standard 10.1: Dry Heat, Moist Heat, and Combination Cooking Methods	54.54%
10.1.2 Demonstrate methods of moist heat cooking.	54.37%
10.1.3 Demonstrate methods of combination cooking.	54.89%