

Standard ALIGNMENT

Georgia Culinary Standards and ACFEF

Required Knowledge and Skill

Competencies



SECONDARY CULINARY ARTS

ACFEF AC REQUIRED KNOWLEDGE AND SKILLS COMPETENCIES



GA Hospitality and Tourism Culinary

Arts Standards

Required Knowledge and Skills

The purpose of required knowledge and skills competencies is to demonstrate where each knowledge area is being taught in your program. All Competencies must be taught, either through lecture, lab, or a combination of each.

Knowledge Areas and Alignment with Georgia Standards:

Intro to Food Service

Purpose: The study and analysis of the service sector performance within a food and beverage operation. Courses will examine methods designed to improve service operations and provide quality customer service within the foodservice industry.

Intro to Food Service	Georgia Standard Alignment
With these competencies, students will be able to...	Course and Aligned Standards
1. Define the philosophy of the hospitality industry and its role in providing customer service.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry.
2. Trace the growth and development of the hospitality and tourism industry from its birth to its present day. Include names of restaurateurs, chefs, and hospitality entrepreneurs that helped to shape our industry in the past and present day.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry.
3. Discuss and evaluate the importance of professional ethics as it applies to the foodservice industry.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry.
4. Outline the organization, structure and functional areas in various hospitality organizations as they pertain to the functions of menu planning, purchasing, food production and service, food and beverage controls, management, etc. and give a short description for each.	
5. Identify and describe professional organizations associated with the hospitality and foodservice profession and discuss these organizations' roles in preparing and advancing one's career in the industry.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry.
6. Evaluate the types of professional career opportunities in the hospitality and foodservice industry with support of guest speakers, field trips and stages.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry. HOSP-ICA-11 Discuss and practice sound human relations and professionalism concepts for a career pathway in Culinary Arts employment. Culinary Arts 2 HOSP-CAII-2 Identify skills, certifications, and experience required for careers in the hospitality, tourism and foodservice industries
7. Discuss/evaluate industry trends as they relate to the various segments of the foodservice and hospitality industry.	Introduction to Culinary Arts HOSP-ICA-3 Examine and identify the history and philosophy of the food service industry. HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex,

	<p>fats, vitamins, minerals, and water</p> <ul style="list-style-type: none"> - 9.4 Examine current trends and issues in food and nutrition, fad diets, proper weight loss techniques, and how these fit into healthy menu options.
8. Discuss and evaluate industry trade periodicals, books, and journals that can contribute to individual growth and learning as they pertain to technical skills.	

Safety and Sanitation

<p style="text-align: center;">Sanitation and Safety</p> <p style="text-align: center;">Standard 5.07</p> <p style="text-align: center;">Minimum of 15 hrs. With a minimum of 7 hrs. directed by an instructor</p>	<p style="text-align: center;">Georgia Standard Alignment</p>
<p style="text-align: center;">With these competencies, students will be able to...</p>	<p style="text-align: center;">Course and Aligned Standards</p>
<p>1. Identify microorganisms, which are related to food spoilage and food-borne illnesses; describe methods of prevention.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>2. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>3. Demonstrate good personal hygiene and health habits acceptable in laboratory / kitchen setting.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>

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<p>4. Outline the requirements for proper receiving of raw, ready to eat, non-food items.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>5. Outline the requirements for proper storage of raw, ready to eat, non- food items.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>6. Identify the Hazard Analysis Critical Control Point (HAACP) during all food handling processes as a method for minimizing the risk of food-borne illness.</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>7. List the major reasons for and recognize signs of food spoilage and contamination.</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>8. Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA ADA, etc.).</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>9. Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.</p>	<p>Introduction to Culinary Arts HOSP-ICA-6 Analyze and examine fundamental safety skills and practices related to the commercial kitchen</p>
<p>10. Identify proper methods of waste disposal and recycling.</p>	<p>Introduction to Culinary Arts HOSP-ICA-13 Identify and become aware of the many aspects related to sustainability of our resources and the economic aspect to foster awareness of sustainability issues impacting the culinary industry.</p>
<p>11. Demonstrate appropriate emergency policies for kitchen and dining room injuries.</p>	<p>Introduction to Culinary Arts HOSP-ICA-6 Analyze and examine fundamental safety skills and practices related to the commercial kitchen</p>

<p>12. Describe appropriate measures for insects, rodents and pest control.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>13. Describe appropriate types and use of fire extinguishers used in the foodservice area.</p>	<p>Introduction to Culinary Arts HOSP-ICA-6 Analyze and examine fundamental safety skills and practices related to the commercial kitchen</p>
<p>14. Review and apply the laws and rules of the regulatory agencies governing sanitation and safety in a foodservice operation.</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>15. Demonstrate how to maximize food freshness, quality, safety and sanitation when serving hot foods and cold foods.</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>16. Discuss ALERT protocol and how it helps safeguard your business.</p>	<p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>

Business and Math Skills

Purpose: To perform mathematical functions related to foodservice operations.

<p>Business and Math Skills</p>	<p>Georgia Standard Alignment</p>
<p>With these competencies, students will be able to...</p>	<p>Course and Aligned Standards</p>
<p>1. a. Perform basic math functions to include fractions, weights and measurements. b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.</p>	<p>Introduction to Culinary Arts HOSP-ICA-7 Examine and identify standardized recipes and their role in a commercial kitchen. Practice culinary math skills through recipe conversion and measurements</p> <p>Culinary Arts 1 HOSP-CAI-4 Demonstrate basic knowledge</p>

	in business and culinary math skills.
<p>2. a. Evaluate the components and functions of a standardized recipe b. Convert recipes using a yield formula to increase and decrease quantities. c. Cost a recipe giving the overall cost, individual cost and menu sales price. d. Calculate food cost to determine selling price using the factor method and/or percentage method. e. Determine the amounts of product needed in a baking and pastry recipe using the baker's percentage method.</p>	<p>Introduction to Culinary Arts HOSP-ICA-7 Examine and identify standardized recipes and their role in a commercial kitchen. Practice culinary math skills through recipe conversion and measurements Culinary Arts 1 HOSP-CAI-4 Demonstrate basic knowledge in business and culinary math skills.</p>
<p>3. Determine a yield percentage to track cooking and carving loss, and determine the new yield and cost per lb.</p>	<p>Culinary Arts 1 HOSP-CAI-4 Demonstrate basic knowledge in business and culinary math skills.</p>
<p>4. Determine labor costs and percentages to include employee meals, benefits, fixed and variable labor hours.</p>	
<p>5. Define and describe a profit/loss statement and assess how it is used to determine profitability in a foodservice operation.</p>	
<p>6. Perform costing calculations utilizing current technology.</p>	<p>Culinary Arts 1 HOSP-CAI-4 Demonstrate basic knowledge in business and culinary math skills.</p>
<p>7. Identify marketing techniques to increase sales and profitability of restaurant operations.</p>	

Food Preparation

Purpose: To develop skills in knife, tool, and equipment handling; apply principles of food preparation to produce a variety of food products; to operate equipment safely and correctly; and to apply knowledge of laws and regulations relating to safety and sanitation.

Food Preparation	Georgia Standard Alignment
With these competencies, students will be able to...	Course and Aligned Standards
<p>1. Identify tools, small and large equipment used in a professional kitchen and demonstrate proper handling of these items to include safety, sanitation, usage and storage.</p>	<p>Introduction to Culinary Arts HOSP-ICA-5 Name and describe various fixed equipment and small wares associated with the commercial kitchen and bake shop Culinary Arts 1 HOSP-CAI-3 Acquire and apply basic knowledge of using and maintaining professional kitchen equipment.</p>
<p>2. Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking. a. Demonstrate a variety of classical knife cuts. b. Demonstrate concasse supreme and, zesting.</p>	<p>Introduction to Culinary Arts HOSP-ICA-8 Examine and perform all aspects of kitchen knife use and classic knife skills. Culinary Arts 1 HOSP-CAI-5 Identify and demonstrate the principles and processes of cooking in a professional kitchen.</p>

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<p>3. Identify, describe, and utilize herbs, spices, and seasonings. a. Assess student’s knowledge in herb and spice identification and usage.</p>	<p>Introduction to Culinary Arts HOSP-ICA-10 Identify various food products used in a commercial foodservice operation and list the proper handling and storage procedures for each. Culinary Arts 1 HOSP-CAI-5 Identify and demonstrate the principles and processes of cooking in a professional kitchen.</p>
<p>4. Explain the factors that affect taste, how we perceive those tastes and what we can do to optimize a combination of seasonings and flavors when preparing and cooking food.</p>	<p>Introduction to Culinary Arts HOSP-ICA-10 Identify various food products used in a commercial foodservice operation and list the proper handling and storage procedures for each. Culinary Arts 1 Culinary Arts 2</p>
<p>5. Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving.</p>	<p>Introduction to Culinary Arts HOSP-ICA-7 Examine and identify standardized recipes and their role in a commercial kitchen. Practice culinary math skills through recipe conversion and measurements -7.3 Demonstrate the concept of recipe “mise en place” by identifying and assembling ingredients and equipment for a specific recipe. Culinary Arts 1 HOSP-CAI-5 Identify and demonstrate the principles and processes of cooking in a professional kitchen.</p>
<p>6. Define and describe the process for all the cooking techniques used in moist, dry and combination cooking methods to include: steam, poach, simmer, boil, deep fry, sauté, pan-fry, grill, roast, stew, and braise.</p>	<p>Culinary Arts 2 HOSP-CAII-3 Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products. Culinary Arts 1 HOSP-CAI-6 Examine the various cooking methods, techniques, and preparations such as dry heat, combination, and moist heat methods. Perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen.</p>
<p>7. Evaluate and analyze the preparation of a variety of proteins.</p>	<p>Introduction to Culinary Arts HOSP-ICA-10 Identify various food products used in a commercial foodservice operation and list the proper handling and storage procedures for each. Culinary Arts 2 HOSP-CAII-3 Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products.</p>

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<p>8. Define, and describe the process for making classical stocks, soups, and mother and small sauces.</p>	<p>Culinary Arts 1 HOSP-CAI-6 Examine the various cooking methods, techniques, and preparations such as dry heat, combination, and moist heat methods. Perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen.</p> <p>Culinary Arts 2 HOSP-CAII-3 Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products.</p>
<p>10. Demonstrate how to prepare and cook classical stocks, soups, and mother and small sauces.</p>	<p>Culinary Arts 1 HOSP-CAI-6 Examine the various cooking methods, techniques, and preparations such as dry heat, combination, and moist heat methods. Perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen.</p> <p>Culinary Arts 2 HOSP-CAII-3 Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products.</p>
<p>14. Define, prepare, cook, evaluate and assess a variety breakfast items: eggs, breakfast meats, potatoes, batters, cereals/ grains.</p>	<p>Culinary Arts 1 HOSP-CAI-6 Examine the various cooking methods, techniques, and preparations such as dry heat, combination, and moist heat methods. Perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen.</p>
<p>16. In the preparation of food items, demonstrate effective techniques in presenting food that maximizes the flavor and esthetic quality of the products used.</p>	

Garde Manger

Purpose: To develop skills in producing a variety of cold food products, and to prepare items appropriate for buffet presentation, including decorative pieces.

Garde Manger	Georgia Standard Alignment
With these competencies, students will be able to...	Course and Aligned Standards
1. Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger.
2. Demonstrate proficiency using knives and garnishing tools to achieve quality results when producing garnishes. a. Produce an attractive fruit, cheese and vegetable tray using form and functionality.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger
3. Explain the design principles and layout of a modern buffet, incorporating sanitation and off-premises catering challenges.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger
5. Salads, Dressings and cold sauces: a. Identify the basic types of salads and their uses in the modern menu. b. Define basic types of salad dressings and cold sauces and produce a variety of each. c. Produce mixed green, composed, entree, protein, starch and fruit salad.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger
6. Sandwiches: a. Discuss the history and defining characteristics of the sandwich, as well as the most popular modern variations. b. Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich. c. Produce both hot and cold varieties of sandwiches.	
7. Canapés, Hors d' Oeuvres and Appetizers: a. Discuss the defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each. b. Produce an assortment of canapés, hors d'oeuvres, and appetizers.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger
8 Cheese: Describe and identify the various categories of cheese. a. Identify the largest cheese producing areas of the United States and other parts of the world. b. Describe how best to use various types of cheese and utilize cheese in a recipe.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger
9. Advanced The following will be discussed and identified. a. Food preservation methods, such as curing, brining, pickling and smoking. b. Forced meats and aspics. Such as sausage, pate and terrine mouse and aspic.	Culinary Arts 2 HOSP-CAII-4 Discuss and practice Garde Manger

Basic Baking

Purpose: To apply the fundamentals of baking science to the preparation of a variety of products, and to use and care for equipment normally found in the bakeshop or baking area.

Basic Baking	Georgia Standard Alignment
With these competencies, students will be able to...	Course and Aligned Standards
1. Define Baking terminology and explain how to apply them.	Culinary Arts 1 HOSP-CAI-7 Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop.
2. Identify tools, small and large equipment used in a commercial bakeshop and demonstrate proper handling of these items to include safety, sanitation, and storage.	Introduction to Culinary Arts HOSP-ICA-5 Name and describe various fixed equipment and small wares associated with the commercial kitchen and bake shop Culinary Arts 1 HOSP-CAI-3 Acquire and apply basic knowledge of using and maintaining professional kitchen equipment.
3. Identify baking ingredients and explain their function in the formulation of baking and pastry recipes.	Culinary Arts 1 HOSP-CAI-7 Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop. Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products
4. Demonstrate math skills that apply to baking, including scaling, measuring and baker's percentage.	Culinary Arts 1 HOSP-CAI-7 Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop.
5. Breads & Yeast Products: a. Describe the process of bread production with natural and chemical leavening agent to include the mixing methods. b. Produce an assortment of natural and chemical leavened breads. c. Assess and evaluate the quality of natural and chemical leavened breads.	Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products

<p>6. Pies and tarts:</p> <p>a. Define and describe the various types of pies and tarts and explain the process of making different types of pie crusts, including the mixing methods.</p> <p>b. Produce a variety of pies and tarts utilizing different mixing methods and types of fillings.</p> <p>c. Assess and evaluate the quality of the finished products produced.</p>	<p>Culinary Arts 1 HOSP-CAI-7 Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop.</p> <p>Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products</p>
<p>7. Cookies and Brownies:</p> <p>a. Describe the variety of cookie types and the mixing methods utilized to produce them.</p> <p>b. Produce a variety of cookies utilizing various mixing methods.</p> <p>c. Assess and evaluate the quality of the cookies produced.</p>	<p>Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products</p>
<p>8. Cakes and Icings:</p> <p>a. Describe the variety of cake types and the mixing methods utilized to produce them.</p> <p>b. Describe the variety of icings and toppings available in and covering various cakes</p> <p>c. Prepare a variety of cakes utilizing the various mixing methods and finish each cake with a variety of icings, and toppings.</p> <p>d. Demonstrate basic cake decorating skills in icing a cake.</p> <p>e. Assess and evaluate the quality and decorative skills of the finished cakes.</p>	<p>Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products</p>
<p>9. Custards, Creams and Sauces:</p> <p>a. Describe the various types of custards, creams and sauces available in the bakeshop.</p> <p>b. Prepare an assortment of custards, creams and sauces used as part of pastry items or to accompany pastry items.</p> <p>c. Assess and evaluate the final products when applied to the accompanying pastries.</p>	<p>Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products</p>
<p>10. Assorted Pastries:</p> <p>a. Define and describe pastry items to include pate a choux, meringue, phyllo, and batters (pancake, waffle, fritters, and crepes) and explain the method of preparing these items.</p> <p>b. Prepare a variety of pastry items. Examples to include pate a choux puffs, meringue's, phyllo, and batters, as well as fillings, icings, and garnishes.</p> <p>c. Assess and evaluate the quality of the finished products to include all of these items.</p>	<p>Culinary Arts 2 HOSP-CAII-5 Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products</p>
<p>11. Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop.</p> <p>Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>

Purchasing and receiving

Purpose: To understand purchasing and receiving practices in quality foodservice operations, and to receive, inventory and store food and non-food items properly.

Purchasing and receiving	Georgia Standard Alignment
With these competencies, students will be able to...	Course and Aligned Standards
1. Discuss the flow of goods in a foodservice operation and the role of ordering, receiving, and issuing.	Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate
2. Describe purchasing methods used in foodservice operations (i.e. bids, cost+, purchase orders, phone, sales quotes, etc.).	
3. List factors that affect food prices, menu costs and quality such as market fluctuation, seasonality, product availability, and supply and demand.	Culinary Arts 1 HOSP-CAI-11 Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each.
4. Explain the importance of a written food specification when ordering food and describe the components that are included in the food spec.	
5. Discuss and analyze the importance of sanitation and HACCP procedures that affect receiving and issuing of goods in a foodservice operation.	Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate
6. Describe proper techniques of receiving and storing fresh, frozen, and dry proteins, produce, eggs, dairy and dry goods.	Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate
7. Explain regulations for inspecting and grading meats, poultry, seafood, eggs, dairy products, fruits and vegetables as outlined by the USDA, National Association of Meat Purveyors, and other governmental regulatory agencies.	Culinary Arts 1 HOSP-CAI-11 Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each
8. Explain and demonstrate the proper receiving and issuing procedures for non-food items such as chemicals in a foodservice operation.	Culinary Arts 1 HOSP-CAI-11 Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each
9. Receive, store and issue food products utilizing written specs and proper food handling procedures.	Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate

<p>10. Define, describe and explain the importance of a par system when ordering, receiving and storing food, and the terms FIFO and LIFO, and how they are used effectively to maintain proper storage procedures.</p>	<p>Introduction to Culinary Arts HOSP-ICA-4 Demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen and bake shop. Culinary Arts 1 HOSP-CAI-2 Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate</p>
<p>11. Describe various technologies available to assist in the process of ordering and inventorying of food products.</p>	
<p>12. Discuss inventory control procedures to deter theft and spoilage that can affect food costs.</p>	

Nutrition

Purpose: To describe the characteristics, functions, and food sources of major nutrients and how to maximize nutrient retention in food preparation and storage, and to apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.

<p style="text-align: center;">Nutrition Standard 5.07 Minimum of 15 hrs. With a minimum of 7 hrs. directed by an instructor</p>	<p style="text-align: center;">Georgia Standard Alignment</p>
<p style="text-align: center;">With these competencies, students will be able to...</p>	
<p>1. Identify and discuss dietary guidelines and recommended dietary allowances based on current USDA Food Guideline principles and food groups.</p>	<p>Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water</p>
<p>2. Describe primary characteristics, functions and major food sources of major nutrients.</p>	<p>Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water</p>
<p>3. List the primary characteristics, functions and sources of vitamins, water and minerals.</p>	<p>Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water</p>
<p>4. Interpret food labels in terms of the portion size, ingredients and nutritional value.</p>	<p>Culinary Arts 1 HOSP-CAI-8 Examine the nutritional concepts that affect the food service industry today with emphasis on a healthy diets, allergies, and obesity issues.</p>
<p>5. Identify common food allergens, food sensitivities and determine appropriate substitutions.</p>	<p>Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of</p>

	nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water
6. Evaluate and analyze recipes and menus using dietary guideline recommendations, food guides and food labels.	Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water
7. Discuss contemporary nutritional issues to include specialty diets, dietary trends, and religious dietary laws (i.e. vegetarianism, veganism, heart-healthy menus, and alternative dieting, etc.).	Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water. Culinary Arts 1 HOSP-CAI-8 Examine the nutritional concepts that affect the food service industry today with emphasis on a healthy diets, allergies, and obesity issues.
8. Discuss and/or demonstrate cooking techniques that apply sound nutritional principles and current industry trends.	Introduction to Culinary Arts HOSP-ICA-9 Examine the principles of nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals, and water

Dining Room Service

Purpose: To perform dining room service functions using a variety of types of service, and to demonstrate an understanding of quality customer service.

Dining Room Service	Georgia Standard Alignment
With these competencies, students will be able to...	
1. Describe the mechanics of proper table service as it pertains to American, English, Russian, French, and buffet service.	Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations
2. Explain the importance of communication between the front and back of the house employees.	Introduction to Culinary Arts HOSP-ICA-12 Identify and apply front of the house techniques and methods of operation used in restaurants and catering services. Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations
3. Describe the various functions of dining service personnel.	Introduction to Culinary Arts HOSP-ICA-12 Identify and apply front of the house techniques and methods of operation used in restaurants and catering services. Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room

	operations
4. Discuss sales techniques used in increasing the guest check average.	Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations
5. Discuss the guest service process when handling difficult guest situations, including accommodating the disabled.	Introduction to Culinary Arts HOSP-ICA-12 Identify and apply front of the house techniques and methods of operation used in restaurants and catering services. Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations
6. Discuss the training procedures required when working with the dining room personnel.	Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations
7. Understand the current technologies used by the industry to process guest checks (such as POS, Square, and Google).	Culinary Arts 2 HOSP-CAII-6 Identify and apply dining room operations

Menu Planning

Purpose: To apply the principles of menu planning and layout to the development of menus for a variety of types of facilities and services.

Menu Planning	Georgia Standard Alignment
Competencies Students will be able to:	
1. Identify basic menu principles when determining layout and design.	Culinary Arts 1 HOSP-CAI-10 Identify and apply menu planning fundamentals for various food-service types and for various diets and allergies.
2. Describe the various types of menus available and explain when and how they are to be used. Such as cyclical, a la carte, prix-fixe, or table d' hôte, or buffet	Culinary Arts 1 HOSP-CAI-10 Identify and apply menu planning fundamentals for various food-service types and for various diets and allergies.
3. Discuss the rationale for a seasonal menu and analyze how it may affect the overall menu costs, food quality and availability.	
4. Create menu descriptions following established truth-in-menu guidelines.	Culinary Arts 1 HOSP-CAI-10 Identify and apply menu planning fundamentals for various food-service types and for various diets and allergies. Culinary Arts 2 HOSP-CAII-7 Identify and create a conceptual food-service operation and identify the requirements needed for successful operation's management

5. Apply principles of nutrition when developing recipes and menu choices, including labeling laws that address allergies and raw food.	Culinary Arts 1 HOSP-CAI-10 Identify and apply menu planning fundamentals for various food-service types and for various diets and allergies.
6. Determine food, labor cost and equipment utilization when determining menu item placement, flow of the operation, and successful manageability of the foodservice operation.	
7. Determine menu prices using the percentage or factor methods in order to determine industry standard food costs.	
8. Discuss menu-planning resources to include internet, professional sources, vendors, and foodservice associations.	
9. Explain the importance of product mix and check average and their impact on profit contribution.	

Supervisory Management

Purpose: To prepare for the transition from employee to supervisor, and to evaluate styles of leadership and develop skills in supervisory and personnel management.

<p style="text-align: center;">Supervisory Management Standard 5.07 Minimum of 15 hrs. With a minimum of 7 hrs. directed by an instructor</p>	<p style="text-align: center;">Georgia Standard Alignment</p>
<p style="text-align: center;">With these competencies, students will be able to...</p>	
1. Describe process of management through effective communication skills and interpersonal relationships.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry
2. a. Identify the difference between a manager and a leader and describe the qualities of each. b. Summarize leadership styles and analyze when each is most appropriate.	
3. Describe the supervisor’s role in decision-making, problem solving and delegation of duties.	Culinary Arts 2 HOSP-CAII-2 Identify skills, certifications, and experience required for careers in the hospitality, tourism and foodservice industries.
4. Describe the characteristics of a job description and develop a written example with job specifications.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry
5. Employee motivation Define the term motivation and give examples of motivational techniques used with employees. Analyze the effectiveness of each motivational example.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry
6. Discuss methods of conflict resolution and grievance procedures (union /non-union) when it comes to problem solving.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry

7. Identify types of stress found in the workplace and analyze positive ways of dealing with it.	Culinary Arts 1 HOSP-CAI-9 Apply fundamentals of human relations and management skills in both personal and professional aspects and levels.
8. Explain the importance of time management and give examples to include other organizational management techniques that provide labor cost effectiveness.	
9. Discuss state and federal employment laws as they pertain to legal issues related to managerial decisions (sexual harassment, discrimination, violence/anger and unemployment compensation).	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry. Culinary Arts 1 HOSP-CAI-9 Apply fundamentals of human relations and management skills in both personal and professional aspects and levels.
10. Explain the purpose of a mission and vision statement and how they are used in organizational management.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry
11. Describe the process of hiring, training, disciplining and/or firing an employee based on human resource issues, as well as state and federal laws that affect these processes.	Intro to Culinary Arts, Culinary 1, Culinary 2 HOSP-ICA 1, HOSP- CA1-1, HOSP- CAII- 1 Demonstrate employability skills required by business and industry

Environmental Sustainability

Purpose: Demonstrate the importance of a variety of sustainability practices in food service operations.

Environmental Sustainability	Georgia Standard Alignment
With these competencies, students will be able to...	
1. Explain the importance of sustainable practices in a foodservice operation.	Introduction to Culinary Arts HOSP-ICA-13 Identify and become aware of the many aspects related to sustainability of our resources and the economic aspect to foster awareness of sustainability issues impacting the culinary industry.
2. Define the terms “energy efficient” and “food miles” as they apply to the locavore movement.	Introduction to Culinary Arts HOSP-ICA-13 Identify and become aware of the many aspects related to sustainability of our resources and the economic aspect to foster awareness of sustainability issues impacting the culinary industry.
3. Describe and assess the importance of menu development when it comes to product availability and its impact on the environment.	

GA Standard Alignment with ACFEF SEC CA RK

4. Describe a variety of sustainable practices available to foodservice operators and list how they would be applied to each area of the foodservice operation.	
5. Discuss a variety of simple sustainable practices that will help to control foodservice costs in kitchens and foodservice operations and show good environmental stewardship.	
6. Discuss Truth in menu laws within the locavore movement.	