

REQUIRED KNOWLEDGE & SKILL COMPETENCIES FOR SECONDARY CULINARY ARTS PROGRAMS

LCTC Course: Introduction to Culinary Arts

KNOWLEDGE AREA: INTRODUCTION TO THE HOSPITALITY AND FOODSERVICE INDUSTRY

IC1: Define hospitality and the importance of quality customer service within the hospitality industry.

KNOWLEDGE AREA: SANITATION AND SAFETY

IC2: Identify the basic principles of sanitation and safety, and be able to apply them in the foodservice operations.

KNOWLEDGE AREA: FOOD PREPARATION

IC3: Demonstrate how to read and follow a standard recipe.

KNOWLEDGE AREA: BASIC BAKING

IC4: Apply the fundamentals of baking science to the preparation of a variety of products.

KNOWLEDGE AREA: DINING ROOM SERVICE

IC5: Demonstrate the general rules of table settings and service.

KNOWLEDGE AREA: HUMAN RELATIONS SKILLS

- **IC6:** Practice professionalism and a strong work ethic.
- PE1b: Prepare a professional resume.

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| Restaurant Skills Power Standards | | | Name Date | # | | |

On the other side of this page, you will find the Power Standards which have been identified for your culinary class. You will have a pre-test and post-test for each of these Power Standards. The goal we hope to achieve is that you score 80% or better on each Power Standard. Please record your progress on this chart to help you stay on track.

| Introduction to the Hospitality and Foodservice Industry | | | | | | | | | |
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| IC1 Pre-Test Score | Percentage | IC1 Post-Test Score | Percentage | | | | | | |
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| IC2 Dro Toot Sooro | | and Safety IC2 Post-Test Score | Dereentege | | | | | | |
| IC2 Pre-Test Score | Percentage | ICZ POSI-TESI SCOIE | Percentage | | | | | | |
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| Food Preparation | | | | | | | | | |
| IC3 Pre-Test Score | Percentage | IC3 Post-Test Score | Percentage | | | | | | |
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| ICA Dro Toot Coore | | Baking | Derecetere | | | | | | |
| IC4 Pre-Test Score | Percentage | IC4 Post-Test Score | Percentage | | | | | | |
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| Dining Room Service | | | | | | | | | |
| IC5 Pre-Test Score | Percentage | IC5 Post-Test Score | Percentage | | | | | | |
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| ICC Dro Toot Score | | ations Skills | Dereentege | | | | | | |
| IC6 Pre-Test Score | Percentage | IC6 Post-Test Score | Percentage | | | | | | |
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Are you staying on track?

