



**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.



Power Standards Tracker



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			
IC1 Pre-Test Score	Percentage	IC1 Post-Test Score	Percentage
Sanitation and Safety			
IC2 Pre-Test Score	Percentage	IC2 Post-Test Score	Percentage
Food Preparation			
IC3 Pre-Test Score	Percentage	IC3 Post-Test Score	Percentage
Basic Baking			
IC4 Pre-Test Score	Percentage	IC4 Post-Test Score	Percentage
Dining Room Service			
IC5 Pre-Test Score	Percentage	IC5 Post-Test Score	Percentage
Human Relations Skills			
IC6 Pre-Test Score	Percentage	IC6 Post-Test Score	Percentage

Are you staying on track?

