

Palomar College ROP

Culinary Arts II

Occupational Knowledge and Skills

1 HOSPITALITY MANAGEMENT I

- A Defines various types of hospitality/foodservice operations, including organizational structure and functional areas.
- B Identifies key elements of management, planning and finance.
- C Identifies value of marketing and techniques appropriate to the operation.
- D Identifies labor and regulatory issues.
- E Understands the underlying principles of technology.
- F Demonstrates ability to follow hiring procedures established by an organization, including mock interviews of potential employees and evaluation of applicants.
- G Demonstrates a clear understanding of all the positions within the organization.
- H Prepares staff schedules, organizes and delegates workload, and monitors activities and work flow.
- I Develops emergency preparedness plan and follows appropriate procedures to handle an accident or manage a crisis.

2 INTERMEDIATE DINING ROOM SERVICE

- A Sets high performance standards.
- B Prepares dining room for variety of events, using appropriate table settings.
- C Provides high quality, personalized dining service.
- D Defines inter-relationship between dining room and kitchen operations and facilitates effective work flow.
- E Implements sales techniques for service personnel including menu knowledge and suggestive selling.
- F Consistently applies the four key components of Strategic Listening; hearing; interpreting; evaluating; and responding.
- G Responds appropriately to the emotions of customers, shows empathy and insight, and recommends value-building solutions.
- H Works with other staff to provide appropriate accommodations for guests with disabilities.
- I Tallies receipts and performs calculations using current technology.

3 CULINARY NUTRITION II

- A Analyzes food products to determine placement among the food groups in the USDA food pyramid.
- B Defines characteristics and functions of the major nutrients contributed by each food group.
- C Defines primary functions and identifies best sources of the major vitamins and minerals.
- D Discusses current dietary guidelines and ways to adapt recipes.
- E Evaluates diets in terms of the recommended dietary allowances (RDA).
- F Demonstrates cooking techniques and storing principles to ensure maximum retention of nutrients.
- G Discusses common food allergies and substitution options.
- H Discusses contemporary nutritional concerns, including vegetarianism, heart-healthy menus and religious dietary laws.
- I Utilizes nutritional analysis software to identify value of ingredients and value of finished product.

4 INTRODUCTION TO CLASSICAL CUISINE

- A Defines Classical European Cuisine and describes its history and evolution.
- B Identifies essential elements set forth by Escoffier.
- C Creates menus featuring classical entrees and combining the elements of classical cuisine.

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5 A la CARTE COOKING

- A Identifies necessary equipment and outlines appropriate organization of the work station.
- B Lists food items essential to operation and menu.
- C Follows static and cycle menus.
- D Defines and uses appropriate techniques.

6 INTRODUCTION TO BUTCHERY

- A Identifies cutting and boning knives and equipment.
- B Demonstrates appropriate knife skills.
- C Identifies primal and sub-primal cuts of meat, poultry, fish and seafood.
- D Prepares portion control cuts.
- E Uses correct techniques for trimming and deboning.
- F Explains inspection and grading standards.
- G Demonstrates proper storage and handling procedures.

7 BANQUET PREPARATION

- A Selects menu items appropriate for banquet cooking and serving.
- B Plans, organizes and coordinates stages of preparation and production.
- C Demonstrates mise en place for banquet production.
- D Calculates appropriate yields for banquet production.

8 AMERICAN CUISINE

- A Traces history of American cuisine and defines influences.
- B Identifies trends in American cuisine and discusses elements of evolution and change.
- C Develops menus that target specific areas, periods and/or regions of American cuisine.
- D Prepares American cuisine.

9 INTRODUCTION TO CAKE DECORATING

- A Ices and decorates basic cakes.
- B Makes and uses a paper decorating cone.
- C Uses a pastry bag to make simple icing decorations and borders.
- D Demonstrates basic writing techniques.

10 ADVANCED PLATED DESSERTS

- A Demonstrates an understanding of full dessert composition.
- B Demonstrates proper techniques for plate painting and design.
- C Properly uses chocolate in different forms for garnishing.
- D Determines portion size for specific desserts.
- E Prepares and displays a variety of fresh fruit garnishes.

11 FANCY COOKIES

- A Shapes and paints marzipan items.
- B Prepares filled and unfilled puff pastries.
- C Prepares double-baked cookies, e.g. biscotti.
- D Prepares filled cookies.
- E Prepares petits fours secs.
- F Arranges cookie platters.

12 ADVANCED GARDE MANGER

- A Prepares aspics and chaud froid.
- B Glazes and decorates items with aspics and chaud froid.
- C Prepares different types of forcemeat and foie gras.
- D Prepares and displays fancy pates and terrines.

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- E Prepares and displays fancy galantines.
 - F Displays hot and cold food on decorative platters.
 - G Creates multi-level artistic displays, using tallow and ice carvings and food items.
 - H Incorporates culinary centerpieces in banquet and buffet presentations.
- 13 LODGING AND TOURISM INDUSTRY**
- A Develops understanding of lodging concepts and services.
 - B Gains knowledge of national and international hotel chains.
 - C Develops understanding of the tourism industry and employment opportunities.
 - D Explores popular travel destinations in different regions of the world.
 - E Describes timeshare and vacation ownership operations.
 - F Values cultural contributions that influence lodging and tourism around the world.
- 14 HOSPITALITY MANAGEMENT II**
- A Defines management strategies appropriate to specific situations or conditions.
 - B Defines economical, legal and labor issues that impact the hotel industry.
 - C Understands purpose and value of strategic planning and teamwork.
 - D Utilizes "checks and balances" to control various aspects of the operation.
 - E Understands leadership and directing roles in hospitality operations.
 - F Covers other positions as needed to maintain organizational functionality.
 - G Participates in a variety of administrative duties, including attending meetings and developing/nurturing business relationships.
 - H Implements high standards of service and customer satisfaction.
 - I Manages customer complaints and solves problems.
- 15 CULINARY RESEARCH AND TECHNOLOGY**
- A Conducts surveys to obtain information regarding food preferences and trends.
 - B Analyzes survey results and prepares reports.
 - C Utilizes Internet, industry publications and other resources to research culinary topics.
 - D Prepares written reports, using correct terminology, grammar and spelling.
 - E Creates graphs, spreadsheets and tables to illustrate and complement written reports.
 - F Uses appropriate oral presentation skills.
 - G Demonstrates critical thinking skills in analysis of research data and preparation of report.
- 16 ADVANCED ENTREES**
- A Prepares advanced classical entrees, including tableside productions.
 - B Prepares variety of stuffed entrees, e.g. Wellington and Cordon Bleu.
 - C Gains knowledge of exotic meats and methods of preparation.
 - D Employs advanced techniques for presentation and garnishing.
- 17 CATERING MANAGEMENT**
- A Identifies and describes different styles of catering operations.
 - B Develops business plan for catering operation.
 - C Defines marketing strategy and creates materials appropriate to target population.
 - D Considers unique factors that affect menu format, pricing, controls and design.
 - E Effectively schedules and manages employees, follows catering standards and properly maintains and utilizes equipment and resources.
- 18 INTRODUCTION TO CHARCUTERIE**
- A Follows recipes to prepare variety of sausage products.
 - B Grinds meat and other ingredients; seasons and stuffs in casings.
 - C Prepares sausages by applying different cooking methods.

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19 INTRODUCTION TO COOK-CHILL PRODUCTION SYSTEM

- A Demonstrates understanding the concepts and principles of Cook-Chill system.
- B Defines "food bank", blast chilling and re-therming process.

20 ASIAN CUISINE

- A Studies cuisine from Thailand, Japan, Korea, Vietnam and various regions of China.
- B Uses appropriate cooking techniques to prepare items common to each cuisine.
- C Describes ways local culture influences cuisine and cooking techniques.

21 ADVANCED CAKE DECORATING

- A Designs, prepares and assembles multiple cake displays.
- B Decorates cakes with fancy borders, flowers and gumpaste decorations.
- C Prepares and applies various types of fondant.
- D Designs and prepares a variety of themed cakes.

22 FRENCH PASTRIES

- A Prepares a variety of petits fours, truffles and tartlets.
- B Utilizes Florentine to create specialty items.
- C Creates buffet platters featuring French pastries.

23 HOSPITALITY SERVICE CULTURE

- A Identifies characteristics of service-centered occupations.
- B Defines elements of hospitality culture and applies concepts.
- C Identifies cultures common to the workplace.
- D Discusses personal values that contribute to the hospitality service culture.

24 CULTURAL DIVERSITY

- A Demonstrates appreciation for diverse populations, cultures and traditions.
- B Provides high quality service to all customers.

25 FINE DINING SERVICE

- A Defines characteristics of fine dining establishments.
- B Properly utilizes technical skills to meet standards and enhance the dining experience.
- C Demonstrates appropriate interpersonal skills to effectively interact with customers and coworkers.
- D Uses proper techniques for flambe and tableside menu items.
- E Defines "added value" offered in fine dining, including ambiance and high service.

26 ADVANCED BUFFET LAYOUT AND DESIGN

- A Designs and produces themed buffets.
- B Utilizes specialty stations to enhance buffet layout and design.
- C Plans layout to accommodate and complement menu items, provide easy access and traffic flow, and facilitate replenishing and serving.
- D Incorporates variety of centerpieces, decorations and food displays to enhance buffet presentation.

27 ITALIAN CUISINE

- A Studies cuisine from Northern and Southern Italy and Sicily.
- B Uses cooking methods appropriate to Italian cuisine to prepare various items.
- C Describes how availability of food and local culture influence Italian cuisine.
- D Prepares a variety of Italian desserts.

28 CULINARY COMPETITION

- A Gains exposure to concepts of culinary competition and guidelines for participating.
- B Describes ACF competition categories.

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- C Identifies international and regional food show competitions.

29 FOOD AND BEVERAGE COST CONTROLS II

- A Gains an understanding of labor costs relative to food and beverage sales.
- B Utilizes income statement and revenue control systems to manage food and beverage costs.
- C Uses technology for more efficient control of food and beverage costs.

Workplace Skills and Behaviors

1

- A Consistently arrives on time.
- B Participates in discussion and activities in a positive manner.
- C Demonstrates professionalism in appearance and behavior.
- D Prioritizes and organizes tasks to ensure timely and accurate completion.
- E Accesses and utilizes resources appropriately.
- F Understands and communicates culinary theory and terminology.
- G Follows established procedures and complies with established rules and guidelines.
- H Demonstrates the ability to work independently to complete tasks.
- I Functions effectively as a team member, working cooperatively and collaboratively to complete projects.
- J Demonstrates an understanding of the foodservice industry and can discuss individual skills mastered relative to the industry.
- K Respects diversity.

Job Acquisition Skills/Lifelong Learning Opportunities

1

- A Completes an appropriate resume and job application.
- B Models job interview techniques.
- C Attains awareness of advanced career and educational opportunities and the need for continuous education.