

Palomar College ROP

International Cuisine

Occupational Knowledge and Skills

1 CULINARY BASICS

- A Follows HACCP guidelines during all stages of food handling and food preparation to prevent food spoilage and contamination.
- B Practices appropriate personal hygiene.
- C Follows established procedures to prevent accidents.
- D Defines appropriate emergency response for common kitchen injuries.
- E Demonstrates industry-standard techniques when using knives, hand tools and other utensils or operating equipment.
- F Uses appropriate terminology to describe cooking principles and processes.

2 INTERNATIONAL/REGIONAL CUISINE

- A Defines the cultural elements that influence regional cuisine, including geography, climate, history, religion and socio-economic factors.
- B Compares and contrasts characteristics of the major cuisines of the world: Asian; Mediterranean; Italian; French; Latin and American regional.
- C Identifies ingredients and food products specific to each cuisine.
- D Identifies and appropriately uses culinary terminology unique to each cuisine.
- E Identifies food preparation and production equipment, utensils and tools appropriate to each cuisine.
- F Defines and applies cooking styles and techniques unique to each cuisine.
- G Prepares, tastes and evaluates menu items representing each cuisine.

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 role of international cuisine in the foodservice 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.