

# Culinary Arts II

Culinary Arts II is a one-credit course. The prerequisite for this course is Culinary Arts I. Culinary Arts II provides advanced experiences in food production, management, and service. Topics include food service operations, advanced food production, and professionalism. Skills in mathematics, communication, creative thinking, and entrepreneurship are reinforced in this course. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food-serving and dining area. School-based laboratory experiences are essential for students to develop skills in the hospitality and tourism industry.

Career and technical student organizations are integral, cocurricular components of each career and technical education course. These organizations serve as a means to enhance classroom instruction while helping students develop leadership abilities, expand workplace-readiness skills, and broaden opportunities for personal and professional growth.

## Food Service Operations

Students will:

1. Exhibit skills related to property, personnel, and fiscal management in the food service and hospitality industries.
  - Examples: determining need for repairs and maintenance; following current laws and environmental regulations; determining staffing procedures; controlling food, labor, and culinary equipment costs; evaluating a business plan
  - Critiquing strategies for marketing products in the food service and hospitality industries
2. Evaluate the physical plant of a food services business for efficiency, safety, productivity, and profitability.
  - Examples: location and layout design
  - Developing a reconfiguration plan for an existing facility with possibilities for a food service and hospitality business
3. Use technology in the preparation and service of food and beverages and the management of a food establishment.

## Advanced Culinary Food Production

4. Set production standards for a catering event.
5. Prepare a market order for food and consumable supplies for a food laboratory project.
6. Apply principles and elements of design to increase aesthetics and profitability of a culinary setting.

7. Plan artistic food displays for serving lines, including buffets, soup and salad bars, and special events.
8. Demonstrate the use of advanced cutting tools and techniques in a culinary setting.
9. Compare fresh and dry herbs and spices for their effects on flavor, nutrition, and shelf life.
10. Prepare appropriate accompaniments for selected entrees.
11. Prepare meals for special dietary needs.
12. Apply principles of meat identification and fabrication, including beef, poultry, and fish.
13. Apply principles of advanced pastry production.
14. Describe the history and cultural development of various cuisines.
15. Prepare foods from national and international cuisines.
16. Prepare food items for special occasions.

## Food Entrepreneurship

17. Design an entrepreneurial project for the food services and hospitality industries, including location, type of facility, and budget.  
Example: private catering business

## Professionalism

18. Determine the importance of participating in professional organizations in the food service and hospitality industries.
19. Compare apprenticeship programs and credentialing options available in the food service and hospitality industries.