



219 North Main Street, Suite 402  
Barre, VT 05641 (p) 802-479-1030 | (f) 802-479-1835

## **Hospitality & Tourism: Culinary Arts Concentration End of Program Assessment Blueprint**

Applies to the following programs:

<b>CIP Code</b>	<b>Common Name</b>
12.0500	Cooking & Related Culinary Arts, General

### **Math Skills (MS) 16%**

- MS1: Demonstrates addition, subtraction, multiplication, and division which are applied to hospitality industry concepts and procedures
- MS2: Understand the relationship between fractions, decimals, percentages, whole numbers
- MS3: Perform basic math functions using fractions, decimals & percentages
- MS4: Demonstrate accurate use of standard weights/measures
- MS5: Adjust measurements of standard recipes
- MS6: Correctly use professional kitchen measures
- MN7: Understand food costing
- MS8: Correctly use cash register & count change

### **Customer Service (CS) 5%**

- CS1: Assess & respond to customer needs
- CS2: Educate customer on products, services, etc.
- CS3: Develop a plan providing ongoing customer support
- CS4: Develop a strategy for selling products
- CS5: Contribute to a positive workflow
- CS6: Verbally describe menu items to customer
- CS7: Quality guest service & customer relations
- CS8: Respond appropriately to guest feedback

### **Foodservice Industry (FI) 6%**

- FI1: Understand foodservice related career opportunities
- FI2: Understand foodservice industry traditions, history, etc.
- FI3: Describe major cuisines and geographical influences
- FI4: Describe common culinary terminology
- FI5: Understand professional organizations within foodservice

**Safety & Sanitation (SS) 21%**

- SS1: Understand concepts within the HAACP system
- SS2: Understand the growth of microorganisms related to food
- SS3: Identify symptoms of food borne illness
- SS4: Identify critical control points
- SS5: Understand appropriate personal hygiene
- SS6: Understand proper use & storage of chemicals
- SS7: Understand the Material Safety Data Sheet
- SS8: Describe waste disposal & recycling
- SS9: Describe prevention of accidents & injuries
- SS10: Understand the use & care of food service equipment
- SS11: Understand fire safety in the kitchen
- SS12: Understand basic first aid procedures

**Nutrition 7%**

- N1: Identify basic nutrients in food
- N2: Modify recipes to achieve nutritional goals
- N3: Calculate nutritional value of a recipe
- N4: Prepare food for maximum retention of nutrients

**Food Preparation/Production (FPP) 33%**

- FPP1: Identify proper use & care of equipment (i.e.: knives)
- FPP2: Demonstrate precision knife cutting skills
- FPP3: Knowledge of food products
- FPP4: Identify, handle, & store food products
- FPP5: Read, write, & execute a standard recipe
- FPP6: Demonstrate proper mise-en-place
- FPP7: Demonstrate dry, moist, & combination cooking methods
- FPP8: Properly use flavoring ingredients
- FPP9: Prepare stocks & soups
- FPP10: Prepare five basic sauces & smaller sauces
- FPP11: Prepare a variety of meats, fish, poultry, etc.
- FPP12: Prepare a variety of typical breakfast foods
- FPP13: Use portion control in plating, service, etc.
- FPP 14: Prepare selected salads & dressings
- FPP15: Prepare selected hot & cold sandwiches
- FPP16: Demonstrate food product utilization

**Bakery Production (BP) 12%**

- BP1: Basic knowledge of baking ingredients
- BP2: Understand functions of baking ingredients
- BP3: Understand basic mixing methods
- BP4: Ability to follow a standard bakery formula
- BP5: Knowledge of key bakery terms
- BP6: Demonstrate accurate use of weights & measures
- BP7: Prepare a variety of baked products