

The School of Culinary Arts Competency List
Degree Program

Safety & Sanitation

- Recognize the basic principals of sanitation & safety
- Apply the basic principals of sanitation & safety in food service operations
- Receive a sanitation certification from National Restaurant Association
- Consistently operated, cleaned and maintained kitchen equipment, appliances and tools safely*
- Selected/demonstrated optimum storage conditions for foods and sundry products
- Identified time and temperature requirements for various foods, especially high risk products
- Identified causes and symptoms of food borne illness
- Identified operational procedures for the prevention of cross contamination of foods
- Demonstrated proper procedure for the prevention of cross contamination of foods
- Described the safe and appropriate use of current types of cleaners & sanitizers
- Demonstrated how to use MSDS sheets (regarding hazardous materials)
- Identified various types of burns, cuts and injuries common to a kitchen
- Identified appropriate treatment and/or procedure for common types of burns, cuts and injuries
- Defined and applied requirements of Hazardous Analysis Critical Control Point
- Identified procedures to prevent the common causes of injuries and accidents
- Consistently demonstrated proper procedure for washing hands
- Consistently demonstrated appropriate procedure for washing foods
- Consistently demonstrated appropriate procedure for washing pots, pans, china, glass and tableware

Intro to Culinary Skills

- Identified commonly used hand tools of the professional kitchen and matched common hand tools to appropriate use
- Identified commonly used equipment & appliances of the professional kitchen and matched common equipment and appliances to appropriate use
- Shown the ability to make common knife cuts; chop, slice, mince, etc.
- Shown the ability to make classic knife cuts; tourner, flute, julienne, brunoise, etc.
- Identified primal, sub-primal and markets cuts of beef, veal, lamb, port, game, poultry and seafood
- Shown an ability to fabricate seafood and meats into market cuts
- Demonstrate proper classic stock making and handling
- Demonstrate a proper consommé
- Demonstrate a proper Béchamel
- Demonstrate a proper Veloute
- Demonstrated a proper Espagnole
- Demonstrate a proper Demi-Glace
- Demonstrate a proper Jus lie
- Demonstrate a proper Tomato sauce
- Demonstrate a proper Hollandaise
- Demonstrate a proper Beurre Blanc
- Demonstrate a proper broth based soup
- Demonstrate a proper cream soup

- Demonstrate a proper pureed soup
- Demonstrate proper Sautéing
- Demonstrate proper Grilling
- Demonstrate proper Broiling
- Demonstrate proper Deep Frying
- Demonstrate proper Pan Frying
- Demonstrate proper Roasting/Baking
- Demonstrate proper Poeling
- Demonstrate proper Braising
- Demonstrate proper Stewing
- Demonstrate proper Poaching
- Demonstrate proper Simmering
- Demonstrate proper Steaming
- Demonstrate proper Boiling

American Regional Cooking

- Assemble a menu using local ingredients from the United States
- Be able to discuss the various influences affecting the people of the United States
- Cook in a diverse fashion, tying in the various cultures of the United States

World Cuisines

- Recognize the terminology, trace the history and identify the pantry of Mediterranean Cuisine
- Apply proper cooking methods of Mediterranean Cuisine
- Recognize the terminology, trace the history and identify the pantry of Classic French Cuisine
- Apply proper cooking methods of Classic French Cuisine
- Recognize the terminology, trace the history and identify the pantry of Asian Cuisine
- Apply proper cooking methods of Asian Cuisine

Al a Carte

- Produce several desired outcomes (product) by accurately following given recipes
- Explain how and why basic ingredients impact the taste and quality of food products
- Demonstrate understanding of flavor layering principals
- Consistently demonstrate practices supporting the total utilization concept
- Consistently demonstrate efficient mise en place
- Consistently demonstrate a sense of urgency in food preparation and service tasks
- Demonstrate traditional and modern plate, table and buffet presentations
- Plan a buffet/banquet event
- Interpret a banquet/event order
- Demonstrate an understanding of various developments and trends in the food service industry

Baking and Pastry

- Properly prepare breads, yeast-raised dough, pies, rolls, tarts, cookies and choux-pastries
- Properly prepare a variety of cakes and icings
- Demonstrate various cake decorating styles and techniques
- Properly prepare a variety of meringues, creams, custards, puddings and related sauces
- Demonstrate proper use of various chocolates in pastry production and the decorating process
- List and Explain the application of mixes and other conveniences and labor saving products pertaining to baking, pastry and dessert production

Garde Manger

- Properly prepared a variety of charcuterie products
- Demonstrate basic knowledge of traditional & modern plate, table and buffet setup & presentation, as well as garnishing and accompaniments common to pantry setup
- Define Garde Manger and appropriate terminology in food products, tools and basic mise en place
- Differentiate and utilize various preservation methods
- Prepare various spreads, dough, and bases commonly associated with hors d'oeuvres and appetizers
- Execute and organize cold food platter to include meats, fruits, cheeses, and other reception foods
- Use proper methods for preparing plates & passed hors d'oeuvres and appetizers, both hot and cold
- Use proper methods and demonstration of knife skills associated with hors d'oeuvres and canapés and buffet cold foods
- Understand and articulate knowledge of primal, sub-primal and typical portion cuts of beef, lamb and pork
- Understand and demonstrate the skills necessary to properly trim, cut, debone, fillet,
- Demonstrate the production skills for all types of forcemeats, pates, mousses, terrines, and galatines as well as the techniques and skills necessary for basic sausage making
- Prepare hot and cold sandwiches and soups
- Define and demonstrate emulsions, dressings, and cold sauce techniques
- Effectively establish, organize and prepare salads with relation to pantry station

Purchasing and Cost Control

- Demonstrate basic math skills
- Identify common purchasing, receiving and issuing practices of food service and beverage management
- Identify regulations and quality standards governing food as they apply to purchasing process
- Apply various cost control functions of food service and beverage management

Supervision

- Demonstrate understanding of the professional demands and standards of the food service industry
- Demonstrate understanding effective, appropriate and professional communication skills
- Demonstrate understanding of managing a workplace with ethnic and cultural diversity
- Demonstrate understanding of issues related to sexual harassment in the workplace
- Demonstrate understanding of leadership skills and abilities
- Summarize how to prepare and conduct an effective employee training program
- Identify problems and use critical thinking to solve problems

Dining Room Service

- Describe the roles and responsibilities of the front of the house brigade
- Practice roles and responsibilities of the common front of the house positions
- Practice proper service techniques, including providing quality customer service
- Identify the major classifications of wines, beers and spirits
- Enumerate the basics of beverage management

Technology

- Demonstrate understanding of the use of computers in purchasing and inventory
- Demonstrate understanding of the use of computers in menu development
- Demonstrate understanding of the use of computers in controlling costs
- Demonstrate understanding of the use of computers in front of the house procedures

Career Preparation

- Consistently maintain a professional appearance as defined by The School of Culinary Arts
- Describe in detail the scope of employment opportunities available in the food service industry
- Apply career planning skills in pursuit of employment
- Demonstrate the ability to answer interview questions properly, including technical questions
- Read current literature relating to the food service profession