

12.0500 - Cooking and Related Culinary Arts (2013)
SEGMENT TEN (10) Garde Manger

Technical - ServSafe

Technical - ProStart

- I
 - ProStart Level 1
 - I
 - Fruits and Vegetables
 - 1 Identify and describe different types of fruit.
 - 2 List and explain the USDA quality grades for produce.
 - 3 List factors that affect produce purchasing decisions.
 - 4 Identify procedures for storing fruit.
 - 7 Identify and describe different types of vegetables.
 - 9 Identify procedures for storing vegetables.
 - 11 List ways to hold vegetables that maintain their quality.
- II
 - ProStart Level 2
 - D
 - Salads and Garnishing
 - 1 Identify and describe the various ingredients used to make salads.
 - 2 List the four parts of a salad and explain the role of each.
 - 3 Identify various types of salad and explain how to prepare them.
 - 4 Explain the roles of salads on the menu.
 - 5 Design attractive salads.
 - 6 Identify proper procedures for cleaning salad greens.
 - 7 Identify proper procedures for storing salads.
 - 8 Differentiate among various oils and vinegars.
 - 9 Prepare vinaigrettes and other emulsions.
 - 10 Match dressings to salad ingredients.
 - 11 Give examples of ingredients used to make dips.
 - 12 Prepare several dips.
 - 13 Give examples of garnishes.
 - 14 Describe and prepare ingredients commonly used as garnishes.
 - 15 Garnish various items, including plates, desserts, and soups.

Pathway

Cluster

Career Ready Practices