

12.0500 - Cooking and Related Culinary Arts (2013)

Technical - ServSafe

SEGMENT ONE (1)

Technical - ProStart

- I
 - ProStart Level 1
 - D Kitchen Essentials 1 - Professionalism
 - 3 Perform basic math calculations using numbers or fractions.
 - 4 Identify the components and functions of a standardized recipe.
 - 5 Convert recipes to yield smaller and larger quantities based on operational needs.
Explain the difference between customary and metric measurement units, and convert units between the two systems.
 - 6
 - 7 Demonstrate measuring and portioning using the appropriate small wares and utensils.
 - 8 Given a problem, calculate as purchased (AP) and edible portion (EP) amounts.
 - 9 Calculate the total cost and portion costs of a standardized recipe.
- II
 - ProStart Level 2
 - C Cost Control
 - 1 Identify the types of costs incurred by a foodservice business and give examples of each.
 - 2 Explain the purposes of a budget.
 - 3 Explain the purpose of a profit-and-loss report.
 - 4 Identify methods for analyzing profit-and-loss reports.
 - 5 Explain the purpose of invoices in a foodservice business.
 - 6 Identify tools to help control costs.
 - 7 Define and calculate food cost and food cost percentage.
 - 8 Given a problem, calculate as purchased (AP) and edible portion (EP) amounts.
 - 9 Calculate the total cost and portion costs of a standardized recipe.
 - 10 Develop a recipe cost card for a standardized recipe.
 - 11 Explain the importance of portion control to food cost.
 - 12 Give examples of portion-control devices used in foodservice operations.
 - 13 List the steps in the process to control food costs.
Forecast sales by analyzing and evaluating sales histories, popularity indices, and production sheets.
 - 14
 - 15 Calculate a recipe's yield and the number of portions it will produce.
 - 16 Use a conversion factor to calculate a new yield for an existing recipe.
 - 17 Explain the importance of standards for controlling production volume.
 - 18 List and describe standard procedures used for controlling production volume.
 - 19 List and explain the various methods for menu pricing.
 - 20 Explain the importance of standard labor costs to a business's success.
 - 21 List factors that affect labor costs.
 - 22 Describe the relationship between sales volume and labor costs.
 - 23 Explain the difference between a master schedule and a crew schedule.
 - 24 Describe the components and factors to consider when developing labor schedules.
List and describe purchasing, receiving, and storage procedures that help to preserve quality and control costs.
 - 25
 - 26 List ways to evaluate a finished product for quality.
 - 27 Describe the process for identifying quality problems in the kitchen.
 - 28 Determine the dollar value of inventory.
 - 29 List and explain the various methods of inventory pricing.

Pathway

- I Restaurants and Food/Beverage Services
 - F Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.
 - 1 Interpret calculations of food, labor, and pricing to ensure profitability.

Cluster

Career Ready Practices