

12.0500 - Cooking and Related Culinary Arts (2013)

Technical - ServSafe

Technical - ProStart

- I ProStart Level 1
 - A Welcome to the Foodservice Industry
 - 1 Identify the two segments of the restaurant and foodservice industry, and give examples of businesses in each of them.
 - B Keeping Food Safe
 - 1 Define what a foodborne-illness outbreak is, and list the costs associated with one.
 - 2 Recognize risks associated with high-risk populations.
 - 3 Identify factors that affect the growth of pathogens (FAT TOM).
 - 4 Identify characteristics of TCS food and list examples.
 - 5 Identify methods for preventing biological contamination.
 - 6 List guidelines for storing chemicals safely.
 - 7 Recognize the need for food defense systems.
 - 8 Identify the most common allergens and methods for preventing allergic reactions.
 - 9 Identify government agencies that regulate the restaurant and foodservice industry.
 - 10 List personal behaviors that can contaminate food.
 - 11 List the steps to proper handwashing, and identify when hands should be washed.
 - 12 Identify proper personal cleanliness practices and appropriate work attire.
 - 13 Identify ways to handle ready-to-eat food safely.
 - 14 Identify when food handlers should be prevented from working around food or from working in the operation.
 - 15 Identify ways to prevent cross-contamination.
 - 16 Identify ways to prevent time-temperature abuse.
 - 17 List different temperature-measuring devices and their uses.
 - 18 Identify characteristics of an approved food source.
 - 19 Identify criteria for accepting or rejecting food during receiving.
 - 20 Outline proper procedures for storing food.
 - 21 Identify the minimum internal temperature requirements for cooking various TCS food.
 - 22 Outline proper procedures for holding, cooling, and reheating TCS food.
 - 23 Identify ways to handle food ready for service.
 - 24 Outline proper procedures for preparing and serving food for off-site service.
 - 25 List the HACCP principles and explain their importance to food safety.
 - 26 Explain the difference between cleaning and sanitizing.
 - 27 Outline proper procedures for cleaning and sanitizing tools and equipment.
 - 28 Identify factors that affect the effectiveness of sanitizers.
 - 29 List the elements of a master cleaning schedule.
 - 30 Identify organizations that certify that equipment meets sanitation standards.
 - 31 Outline proper procedures for managing pests.
 - C Workplace Safety

- 1 State who is legally responsible for providing a safe environment and ensuring safe practices.
- 2 Define the role of Occupational Safety and Health Administration regulations.
- 3 State the Hazard Communication Standard requirements for employers.
- 4 List the requirements for storing hazardous chemicals in an operation.
- 5 Explain the importance of general safety audits and safety training.
- 6 Explain the importance of completing accident reports.
- 7 Describe the purpose of an emergency plan.
- 8 List ways to use protective clothing and equipment to prevent injuries.
- 9 Identify electrical hazards that contribute to accidental fires.
- 10 Classify different types of fires and fire extinguishers.
- 11 Identify the cleaning frequency for equipment as a way to prevent fires.
- 12 Outline the actions to take in the event of a fire at a restaurant or foodservice operation.
- 13 Identify procedures for preventing slips, trips, and fall in a foodservice operation.
- 14 Outline the procedure for cleaning up spills on floors.
- 15 Demonstrate how to use ladders safely.
- 16 Demonstrate proper lifting and carrying procedures to avoid injury.
- 17 Demonstrate correct and safe use of knives.
- 18 Outline basic first aid concepts and procedures.
- 19 Recognize the importance of locking doors.
- E Kitchen Essentials 2 - Equipment and Techniques
- 1 Identify the equipment needed for receiving and storing food and supplies.
- 2 Identify the equipment needed for pre-preparation.
- 3 List the different types of knives used in the foodservice kitchen and give examples of their uses.
- 4 Identify basic types of pots and pans and their common uses.
- 5 List the different types of preparation equipment used in the foodservice kitchen and give examples of their uses.
- 6 Identify the kitchen equipment needed for holding and serving food and beverages.
- 7 Apply effective mise en place through practice.
- 8 Explain how to care for knives properly.
- 9 Demonstrate the proper use of knives.

Pathway

Cluster

I

Hospitality and Tourism

Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.

D

State the rationale for rules and laws designed to promote safety and health in the workplace.

1

2

Assess workplace conditions with regard to safety and health.

Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace.

E

- 1 Outline safety and security issues for individuals and groups to minimize risks.
- 2 Identify resources to utilize in various emergency situations for self, co-workers, and guests/customers.
- 3 Create response plans to cope with hazards and emergency situations applicable to the hospitality and tourism industries.

Career Ready Practices