

Principles of Culinary and Hospitality (2023)

Principles of Culinary and Hospitality 7173

a Domain: Basic Food Theory and Skills 7173.D1

- 1 Define hospitality and the philosophy of the hospitality industry. 7173.D1.1
- 2 Trace the growth and development of the hospitality and tourism industry. 7173.D1.2
- 3 Describe the various cuisines and contributions of leading culinarians. 7173.D1.3
- 4 Identify professional organizations within the field; explain purposes and benefits. 7173.D1.4
- 5 Outline the organization, structure, and functional areas in various hospitality organizations as a perspective for later courses. 7173.D1.5
- 6 Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. 7173.D1.6
- 7 Discuss and evaluate industry trade periodicals and social media 7173.D1.7
- 8 Demonstrate how to read and follow a standard recipe. 7173.D1.8
- 9 Demonstrate knife skills, hand tools, and equipment operation, emphasizing proper safety and sanitation. 7173.D1.9
- 10 Identify and use utensils, pots and pans. 7173.D1.10
- 11 Utilize weights and measures to demonstrate proper scaling and measurement techniques. 7173.D1.11
- 12 Define, describe and demonstrate basic cooking methods to include boiling, steaming, poaching, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, braising and sous vide. 7173.D1.12
- 13 Demonstrate process of recipe yield adjustment. 7173.D1.13
- 14 Identify and use herbs, spices, oils and vinegars. 7173.D1.14
- 15 Identify and prepare fruits, vegetables, starches and farinaceous items. 7173.D1.15

b Domain: Safety and Sanitation 7173.D2

- 1 Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system). 7173.D2.1
- 2 Identify microorganisms, which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth. 7173.D2.2
- 3 Recognize symptoms common to food borne illnesses and how these illnesses can be prevented. 7173.D2.3
- 4 Demonstrate knowledge of good personal hygiene and health habits. 7173.D2.4
- 5 Develop acceptable procedures when preparing potentially hazardous foods to include time/temperature principles. 7173.D2.5
- 6 Differentiate the major reasons for and recognize signs of food spoilage. 7173.D2.6
- 7 Describe the requirements for proper receiving and storage of both raw and prepared foods. 7173.D2.7
- 8 Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA, ADA, etc.). 7173.D2.8
- 9 Differentiate current types of cleaners and sanitizers and their proper use. 7173.D2.9
- 10 Review Material Safety Data Sheets (MSDS) and understand their requirements in handling hazardous materials. Discuss right-to-know laws. 7173.D2.10
- 11 Develop cleaning and sanitizing schedule and procedures for equipment and facilities. 7173.D2.11
- 12 Identify proper methods of waste disposal and recycling. 7173.D2.12
- 13 Differentiate signs of pest infestation and conclude appropriate measures for insects, rodents, and pest eradication appropriate measures for insects, rodents, and pest control eradication. 7173.D2.13
- 14 Understand steps of a sanitation self-inspection and identify modification necessary for compliance with standards. 7173.D2.14
- 15 Differentiate appropriate types and use of fire extinguishers used in the foodservice area. 7173.D2.15
- 16 Recall laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation. 7173.D2.16
- 17 Demonstrate knowledge of how blood-borne pathogens can spread. 7173.D2.17
- 18 Demonstrate knowledge of basic first-aid techniques and CPR. 7173.D2.18