Chicago Public Schools
Career and Techncal Education
Culinary Arts Course Task Listing

Technical (=1) or Employability (=2)	Task Identification Code	Cluster: Hospitality and Culinary Arts Program: Culinary Arts Clip Code: 20.0400	Introduction to Hospitality & Culinary Arts 80110 (5x)	Culinary Arts II 80120 (10x)	Culinary Arts III 80130 (10x)					
	A	PRACTICE SANITATION AND SAFETY								
1	A01	Describe the causes of food contamination	P							
1	A02	Practice good personal hygiene	P							
1	A03	Practice basic first aid	I	P						
1	A04	Explain and demonstrate the proper handling of potentially hazardous foods (HACCP)	I	D	P					
1	A05	Describe and demonstrate proper food storage	D	P						
1	A06	Demonstrate how to operate selected equipment safely	P							
1	A07	Demonstrate proper cleaning and sanitation of selected equipment	I	D	P					
1	A08	Describe safety procedures in the professional kitchen	P							
1	A09	Obtain Serv-safe Certification		P						
1	A10	Obtain OSHA certification		P						
1										
	B	**IMPLEMENT GREEN TECHNOLOGY**								
1	B01	Practice waste management	P							
1	B02	Explore sustainable products	I	D	P					
1	B03	Demonstrate ways to minimize carbon footprints	I	D	P					
1	B04	Explain the differences between organic and non-organic products	I	D	P					

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	C	**PRACTICE NUTRITION**							
1	C01	Explain basic nutrition concepts	I	D	P				
1	C02	Develop sensory perception (five senses)	I	D	D				
1	C03	Interpret the USDA food pyramid	P						
1	C04	Interpret food labels	P						
1	C05	Identify food allergies	P						
1	C06	Identify special dietary needs	P						
1	C07	Prepare a nutritional school lunch		D	P				
	D	**IDENTIFY EQUIPMENT: Identify and describe the function of selected commercial kitchen equipment and demonstrate ability to select the correct piece of equipment for a given task:**							
1	D01	Cookware	I	P					
1	D02	Bakeware	I	P					
1	D03	Large cooking equipment	I	P					
1	D04	Measuring equipment	I	P					
1	D05	Hand tools: knives	I	P					
1	D06	Hand tools; other than knives	I	P					
1	D07	Preparation equipment	I	P					

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	E	**IDENTIFY PRODUCTS: Identify selected common foods used in the food industry:**								
1	E01	Produce		I	P					
1	E02	Meat		I	P					
1	E03	Herbs and spices		I	P					
1	E04	Dairy		I	P					
1	E05	Grains and pasta		I	P					
1	E06	Vinegars and oils (include smoking point of oils)		I	P					
1	E07	Identify the properties of fat	P							
	F	**DEMONSTRATE KNIFE SKILLS**								
1	F01	Describe and demonstrate how to handle knives safely in a professional kitchen	I	D	P					
1	F02	Identify and describe knife construction	P							
1	F03	Explain the proper care of knives	P							
1	F04	Demonstrate the proper use of a steel to hone/steel knives	I	D	P					
1	F05	Demonstrate the proper use of a stone to sharpen knives		I	P					
1	F06	Demonstrate how to select, anchor, clean/sanitize, and store cutting boards	P							
1	F07	Identify selected knives and describe their uses	I	P						

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1	F08	Demonstrate how to hold a knife properly	I	P					
1	F09	Demonstrate the proper position of the guiding hand	I	P					
1	F10	Identify standard knife cuts	I	P					
1	1	Demonstrate coarse or rough chopping	P						
1	F12	Demonstrate a large dice, a medium and a small dice	I	P					
1	F13	Demonstrate the proper dicing of an onion (small dice)	I	P					
1	F14	Demonstrate mincing	I	P					
1	F15	Demonstrate julienne	I	P					
1	F16	Demonstrate concassé	I	P					
1	F17	Demonstrate slicing	I	P					
1	F18	Demonstrate slicing with a serrated knife	I	P					
1	F19	Demonstrate chiffonade	I	P					
1	F20	Demonstrate the efficient use of a peeler	P						
	G	**DEVELOP A MENU**							
1	G01	Identify the customer	I	P					
1	G02	Identify the menu type	I	P					
1	G03	Select the food item for the menu	I	D	P				
1	G04	Write the menu descriptions		D	P				
1	G05	Cost the menu		D	P				
1	G06	Determine equipment needs		D	P				
1	G07	Layout the menu		D	P				

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1	G08	Present the menu		D	P				
	H	PREPARE POTATOES, PASTAS, AND GRAINS ATTRACTIVELY							
1	H01	Prepare potatoes	I	P					
1	H02	Prepare pastas		D	P				
1	H03	Prepare grains		D	P				
	I	PREPARE FRUITS AND VEGETABLES ATTRACTIVELY							
1	I01	Select fresh fruits and vegetables		D	P				
1	I02	Store fruits and vegetables		D	P				
1	I03	Prepare fruits		D	P				
1	I04	Prepare vegetables		D	P				
	J	PREPARE POULTRY, SEAFOOD, AND MEAT FABRICATION ATTRACTIVELY							
1	J01	Explain the principles of protein cookery		I	D				
1	J02	Prepare poultry		D	P				
1	J03	Prepare fish and shellfish		D	P				
1	J04	Prepare beef		D	P				
1	J05	Prepare pork		D	P				
1									

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	K	**PREPARE STOCKS, SAUCES, AND SOUPS ATTRACTIVELY**							
1	K01	Prepare stocks for various uses		D	P				
1	K02	Examine types of soups		D	P				
1	K03	Explain how thickening agents work		I	D				
1	K04	Prepare sauces		D	P				
1	K05	Prepare derivative sauces		D	P				
1	K06	Prepare salsas, chutneys, relishes, coulis		D	P				
1									
	L	**PREPARE EGGS, OMELETS, CUSTARDS ATTRACTIVELY**							
1	L01	Demonstrate the proper method for separating eggs	P						
1	L02	Demonstrate the proper method for whipping egg whites		D	P				
1	L03	Demonstrate the preparation of a classic French omelet	I	P					
1	L04	Demonstrate the preparation of custard		D	P				
1	L05	Prepare fried eggs	P						
1	L06	Prepare poached eggs	P						
	M	**PREPARE SALAD GREENS & VINAIGRETTES ATTRACTIVELY (C-CAP Exercise)**							

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1	M01	Demonstrate how to properly clean and store leafy greens including ribs (romaine), leaves (spinach), and heads (lettuce)	I	P					
1	M02	Explain how to properly clean and store fresh herbs	I	P					
1	M03	Demonstrate the proper cleaning and storage of potatoes	I	P					
1	M04	Explain and demonstrate the preparation of classic vinaigrette	I	P					
1	M05	Demonstrate the process of emulsification		D	P				
1									
1	N	**PREPARE SANDWICHES**							
1	N01	Identify and use different breads	D	P					
1	N02	Identify and use different speads and fillers	D	P					
1	N03	Identify and use different presentations	D	P					
	O	**BAKE BASIC ITEMS ATTRACTIVELY**							
1	O01	Demonstrate the proper use of each type of leavening agent	I	D	P				
1	O02	Describe and compare the three types of mixing techniques used in baking	I	D	P				
1	O03	Recognize various applications of ingredients used in baking		I	D				

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1	O04	Bake cookies	D	P					
1	O05	Bake and decorate cakes		I	D				
1	O06	Bake quick breads	D	P					
1	O07	Bake yeast breads		D	P				
1	O08	Bake pies		D	P				
	P	**PREPARE BEVERAGES ATTRACTIVELY**							
1	P01	Prepare espresso-based drinks		D	P				
1	P02	Prepare a smoothie	P						
1									
	Q	**MAKE MATHEMATICAL CONVERSIONS AND CALCULATIONS**							
1	Q01	Demonstrate use of basic US weights/measures most commonly used in food industry	I	P					
1	Q02	Know commonly-used metric units of measurement	I	P					
1	Q03	Compare weight & volume measurement and demonstrate how to use them accurately	I	P					
1	Q04	Demonstrate when to use liquid and dry measures and how to use them accurately	I	P					
1	Q05	Demonstrate how to calculate the change in yield of a recipe	I	P					

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1	Q06	Demonstrate how to convert the yield of a recipe to portion sizes	I	P						
1	Q07	Demonstrate how to accurately cost out simple recipes/menus	I	P						
1	Q08	Calculate food cost percentages	I	P						
	R	**MEMORIZE TERMS AND DEFINITIONS (Define selected vocabulary and terminology used in the culinary industry)**								
1	R01	General	I	P						
1	R02	Safety and sanitation	I	P						
1	R03	Knife cuts	I	P						
1	R04	Dietary terms	I	P						
1	R05	Cooking terms and methods	I	P						
1	R06	Restaurant industry terms	I	P						
1	R07	Kitchen hierarchy	I	P						
1	R08	Front-of-house personnel	I	P						
	S	**RECOGNIZE AND PREPARE REGIONAL AND INTERNATIONAL CUISINES**								
1	S01	Identify regional and international cuisines		I	P					
1	S02	Explore historical origins of various foods		I	P					

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1	S03	Identify ethnic-specific food combinations		I	P				
1	S04	Prepare and present a regional dish		I	P				
1									
	T	**EXPLAIN THE ORGANIZATION AND STRUCTURE OF THE HOSPITALITY INDUSTRY**							
1	T01	Describe types of hotels; e.g., commercial, resort, bed & breakfast	P						
1	T02	Distinguish between front-of-the-house and back-of-the-house personnel	P						
1	T03	Explain the three service levels in lodging: world-class, mid-range, and economy	P						
1	T04	Explain types of ownership: independent, chain, or franchise	P						
1	T05	Create an organization chart for a specific hotel	I						
1	T06	Create an organization chart for a specific restaurant	I						
	U	**MANAGE THE BACK-OF-THE-HOUSE**							
1	UO1	Open a kitchen		P					
1	UO2	Inventory equipment, supplies, food		D	P				
1	UO3	Set up a station (mise en place)	I	D	P				

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1	UO4	Operate a station		D	P					
1	UO5	Close the kitchen			P					
	1	**USE A RECIPE**								
1	V01	Distinguish among formula, recipe, and starndardized recipe	I	D	P					
1	V02	Identify components of a standardized recipe	P							
1	V03	Describe the cooking terms and techniques for the recipe	I	D	P					
1	V04	Convert a recipe		D	P					
1	V05	Identify tool and equipment needs	I	D	P					
1	V06	Measure ingredients efficiently	I	P						
1	V07	Prepare mise en place (ingredients)	I	P						
1	V08	Assemble and/or execute the recipe	I	D	P					
	W	**DELIVER SERVICE IN THE FRONT-OF-THE-HOUSE**								
1	W01	Identify the roles of the service staff	P							
1	W02	Identify customer service skills	I	D	P					
1	W03	List the tangible things a hotel services	P							
1	W04	Describe the different types of dining environments	P							
1	W05	Set a table	P							

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1	W06	Fold napkins	P						
1	W07	Practice table etiquette	P						
1	W08	Obtain Retail Certification	P						
1	W09	Obtain Banquet Server Certification		P					
	X	OBTAIN PRO-START CERTIFICATIONS							
1	X01	Obtain NRA Pro-Start Certification		P					
1	X02	Complete NRA Pro-Start Internship			P				
2	WB	ACQUIRE WORK-BASED LEARNING EXPERIENCE BY INTERVIEWING AN EMPLOYEE, JOB-SHADOWING, AND SERVING AN INTERNSHIP							
2	WB01	Document research about a company which provides jobs related to the careers in the CTE program	I	D	P				
2	WB02	Write at least five questions related to the jobs in this program, record the answers obtained from persons in these jobs, and cite them as sources of the information	P						
2	WB03	Earn a job-shadowing readiness certificate		P					
2	WB04	Complete and document a real, or virtual, job-shadowing experience		P					

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2	WB05	Earn an internship readiness certificate			P				
2	WB06	Complete and document an internship			P				
2	**ICP**	**MAINTAIN AN INDIVIDUAL CAREER PLAN ELECTRONICALLY**							
2	ICP01	Inventory one's individual interests, abilities, and skills	P						
2	ICP02	Investigate career clusters, pathways, and specific jobs	P						
2	ICP03	Make a career choice by choosing a pathway and related specific jobs which match one's interests, abilities, and skills	P						
2	ICP04	Research the postsecondary education/training needed for the career choice		P					
2	ICP05	Add specific steps and sites for obtaining the postsecondary education/training for the career choice		P					
2	ICP06	Apply for postsecondary financial assistance			P				
2	ICP07	Apply to colleges or other postsecondary training sites			P				
2	**EM**	**PRACTICE EMPLOYABILITY SKILLS IN THE CLASSROOM AND IN THE WORKPLACE**							
2	EM01	Manage time to meet responsibilities promptly	I	D	P				
2	EM02	Communicate effectively in writing	I	D	P				

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2	EM03	Communicate effectively in speaking	I	D	P				
2	EM04	Practice team skills	I	D	P				
2	EM05	Utilize basic computer skills	I	D	P				
2	EM06	Model appropriate workplace attire and grooming	P						
2	EM07	Write a resume and cover letters		D	P				
2	EM08	Complete a job application		D	P				
2	EM09	Complete a mock interview		D	P				
2	EM10	Explain the psychology of first impressions		P					
2	EM11	Exhibit business etiquette	I	D	P				
2	EM12	Display initiative	I	D	P				
2	EM13	Articulate the elements of providing customer service		D	P				