

**2020/2021 Student Competency Record**  
**Culinary Arts II**  
**8276 - 36 weeks, 280 hours**

<hr/> <b>Student</b>	<hr/> <b>School Year</b>
<hr/> <b>School</b>	<hr/> <b>Teacher Signature</b>

Traditional letter or numerical grades do not provide adequate documentation of student achievement in competency-based education; therefore, the Virginia Standards for CBE require a recording system to provide information about competencies achieved to employer, student-employee, and teacher. The Student Competency Record provides a means for keeping track of student progress. Ratings are assigned by the teacher for classroom competency achievement and by the teacher-coordinator in conjunction with the training sponsor when competence is evaluated on the job.

Tasks/competencies designated "Required" are considered essential statewide and are required of all students. In some courses, all tasks/competencies have been identified as required. Tasks/competencies marked "Optional" are considered optional; they and/or additional tasks/competencies may be taught at the discretion of the school division. Tasks/competencies marked with an asterisk (\*) are considered sensitive, and teachers should obtain approval by the school division before teaching them. Student competency records should be kept as long as the student is enrolled in the school and for five years after the student graduates/leaves the school.

**Note: Students with an Individualized Education Program (IEP) or an Individualized Student Alternative Education Plan (ISAEP) will be rated, using the following scale, only on the competencies identified in their IEP or ISAEP.**

Students will be expected to achieve a **satisfactory rating** (one of the three highest marks) on the Student Competency Record (SCR) rating scale on at least 80% of the required (essential) competencies in a CTE course.

**...RATING SCALE...**

- 1 - Can teach others**
- 2 - Can perform without supervision**
- 3 - Can perform with limited supervision**
- 4 - Can perform with supervision**
- 5 - Cannot perform**

<b>8276</b>	<b>Culinary Arts II</b>		
<b>36 weeks, 280 hours</b>	<b>TASKS/COMPETENCIES</b>	<b>Date</b>	<b>Rating</b>
<b>Demonstrating Personal Qualities and Abilities</b>			
Required	1	Demonstrate creativity and innovation.	

Required	2	Demonstrate critical thinking and problem solving.		
Required	3	Demonstrate initiative and self-direction.		
Required	4	Demonstrate integrity.		
Required	5	Demonstrate work ethic.		
<b>Demonstrating Interpersonal Skills</b>				
Required	6	Demonstrate conflict-resolution skills.		
Required	7	Demonstrate listening and speaking skills.		
Required	8	Demonstrate respect for diversity.		
Required	9	Demonstrate customer service skills.		
Required	10	Collaborate with team members.		
<b>Demonstrating Professional Competencies</b>				
Required	11	Demonstrate big-picture thinking.		
Required	12	Demonstrate career- and life-management skills.		
Required	13	Demonstrate continuous learning and adaptability.		
Required	14	Manage time and resources.		
Required	15	Demonstrate information-literacy skills.		
Required	16	Demonstrate an understanding of information security.		
Required	17	Maintain working knowledge of current information-technology (IT) systems.		
Required	18	Demonstrate proficiency with technologies, tools, and machines common to a specific occupation.		
Required	19	Apply mathematical skills to job-specific tasks.		
Required	20	Demonstrate professionalism.		
Required	21	Demonstrate reading and writing skills.		
Required	22	Demonstrate workplace safety.		
<b>Examining All Aspects of an Industry</b>				
Required	23	Examine aspects of planning within an industry/organization.		
Required	24	Examine aspects of management within an industry/organization.		
Required	25	Examine aspects of financial responsibility within an industry/organization.		
Required	26	Examine technical and production skills required of workers within an industry/organization.		
Required	27	Examine principles of technology that underlie an industry/organization.		
Required	28	Examine labor issues related to an industry/organization.		
Required	29	Examine community issues related to an industry/organization.		
Required	30	Examine health, safety, and environmental issues related to an industry/organization.		
<b>Addressing Elements of Student Life</b>				
Required	31	Identify the purposes and goals of the student organization.		

Required	32	Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.		
Required	33	Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.		
Required	34	Identify Internet safety issues and procedures for complying with acceptable use standards.		
<b>Exploring Work-Based Learning</b>				
Required	35	Identify the types of work-based learning (WBL) opportunities.		
Optional	36	Reflect on lessons learned during the WBL experience.		
Required	37	Explore career opportunities related to the WBL experience.		
Optional	38	Participate in a WBL experience, when appropriate.		
<b>Balancing Work and Family</b>				
Required	39	Analyze the meaning of work and the meaning of family.		
Required	40	Compare how families affect work life and how work life affects families.		
Required	41	Identify management strategies for balancing work and family roles.		
<b>Examining Safety</b>				
Required	42	Demonstrate use of safety data sheets (SDS).		
Required	43	Identify the safety design and construction features of food production equipment and facilities.		
Required	44	Develop strategies for minimizing safety hazards in the kitchen.		
Required	45	Demonstrate professional knife safety.		
Required	46	Demonstrate emergency procedures for injuries in the food service environment.		
Required	47	Identify types of fire extinguishers and other methods of fire suppression.		
Required	48	Adhere to laws and regulations governing sanitation and safety in the food service environment.		
<b>Examining Sanitation</b>				
Required	49	Explain how the hazard analysis and critical control points (HACCP) system helps to minimize the risk of food-borne illness.		
Required	50	Implement corrective action for adulterated foods.		
Required	51	Explain preventive measures for food-borne illnesses.		
Required	52	Describe potentially hazardous foods.		
Required	53	Demonstrate safe food production, storage, and serving procedures.		
Required	54	Demonstrate personal hygiene and health practices.		
Required	55	Demonstrate food handling procedures.		
Required	56	Identify the sanitation design and construction features of food production equipment and facilities.		
Required	57	Perform a sanitation inspection.		
Required	58	Develop a schedule for cleaning and sanitizing equipment and facilities.		

Required	59	Demonstrate the procedures for receiving and storing raw and prepared foods.		
Required	60	Demonstrate the procedures for receiving and storing cleaning supplies and chemicals.		
Required	61	Demonstrate waste-disposal and recycling procedures.		
Required	62	Describe measures for pest control and eradication in the food service environment.		
<b>Applying Nutritional Principles</b>				
Required	63	Modify recipes to meet U.S. Department of Agriculture (USDA) nutritional guidelines.		
Required	64	Identify special dietary needs.		
Required	65	Evaluate how eating patterns influence wellness.		
Required	66	Demonstrate cooking and storage techniques that promote maximum retention of nutrients.		
<b>Applying Advanced Food-Preparation Techniques</b>				
Required	67	Demonstrate knife cuts.		
Required	68	Demonstrate operation of hand tools and utensils.		
Required	69	Demonstrate operation of kitchen equipment.		
Required	70	Use a variety of cookware for specific tasks.		
Required	71	Apply time-management principles when planning, preparing, and serving food.		
Required	72	Design a kitchen floor plan to facilitate a specific menu.		
Required	73	Demonstrate roasting.		
Required	74	Demonstrate baking.		
Required	75	Demonstrate broiling.		
Required	76	Demonstrate grilling.		
Required	77	Demonstrate griddling.		
Required	78	Demonstrate sautéing.		
Required	79	Demonstrate pan frying.		
Required	80	Demonstrate deep frying.		
Required	81	Demonstrate poaching.		
Required	82	Demonstrate steaming.		
Required	83	Demonstrate boiling and simmering.		
Required	84	Demonstrate braising.		
Required	85	Demonstrate stewing.		
Required	86	Enhance food products.		
Required	87	Identify the standard cuts and grades of meat.		
Required	88	Identify the purchase specifications of fish and shellfish.		
Required	89	Prepare stocks.		
Required	90	Prepare soups.		

Required	91	Prepare sauces.		
Required	92	Prepare fruits.		
Required	93	Prepare vegetables.		
Required	94	Prepare farinaceous products.		
Required	95	Demonstrate food-presentation techniques.		
Required	96	Identify the purposes of convenience and partially cooked (par-cooked) food items.		
<b>Applying Advanced Garde Manger Techniques</b>				
Required	97	Prepare cold dips and relishes.		
Required	98	Prepare cold canapés and other hors d'oeuvres.		
Required	99	Prepare marinades.		
Required	100	Demonstrate cold food-presentation techniques.		
Required	101	Produce edible, decorative pieces.		
<b>Performing Baking Techniques</b>				
Required	102	Select equipment and utensils used in baking.		
Required	103	Describe baking ingredients.		
Required	104	Prepare yeasted dough products.		
Required	105	Prepare pastries.		
Required	106	Prepare an assortment of cakes.		
Required	107	Prepare creams, custards, and mousses.		
Required	108	Prepare dessert sauces.		
Required	109	Demonstrate dessert and baked goods presentation techniques.		
<b>Serving in the Dining Room</b>				
Required	110	Demonstrate table-service etiquette.		
Required	111	Demonstrate table service.		
<b>Developing Menus</b>				
Required	112	List the basic principles of menu development.		
Required	113	Apply principles of menu design to create a menu, including item descriptions.		
Required	114	Apply the principles of nutrition to menu development.		
Required	115	Explain the importance of product mix and average check.		
Required	116	Describe various cuisines and their relationship to customer preferences and expectations.		
<b>Using Business and Mathematics Skills</b>				
Required	117	Perform unit conversions.		
Required	118	Perform recipe conversions to meet different yields.		
Required	119	Create a standardized recipe.		
Required	120	Process an electronic guest check.		
Required	121	Use yield percentage.		
Required	122	Calculate recipe costs.		

