

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12

Course: Culinary Arts and Hospitality I **New**

NCCTE.2020.FH10 - Culinary Arts and Hospitality I

NCCTE.2020.FH10.01.00 - Understand components of professional practice in the food service industry.

NCCTE.2020.FH10.01.01 - Remember components of professional development in the hospitality and food service industry.

NCCTE.2020.FH10.01.02 - Remember commercial safety protocols.

NCCTE.2020.FH10.01.03 - Understand food protection management.

NCCTE.2020.FH10.02.00 - Understand basic food preparation

NCCTE.2020.FH10.02.01 - Remember commercial food service equipment and procedures for its use.

NCCTE.2020.FH10.02.02 - Apply basic kitchen math operations and mise en place to standardized recipes.

NCCTE.2020.FH10.02.03 - Understand sensory evaluation

NCCTE.2020.FH10.02.04 - Understand stock and soup preparation.

NCCTE.2020.FH10.02.05 - Understand breakfast cookery skills.

NCCTE.2020.FH10.03.00 - Understand basic garde manger.

NCCTE.2020.FH10.03.01 - Remember garde manger fundamentals.

NCCTE.2020.FH10.03.02 - Understand preparation of salads and dressings.

NCCTE.2020.FH10.03.03 - Understand preparation of sandwiches.

NCCTE.2020.FH10.03.04 - Understand preparation of canapés, hors d'oeuvres, appetizers, and decorative displays .

NCCTE.2020.FH10.04.00 - Understand basic baking

NCCTE.2020.FH10.04.01 - Remember fundamentals of baking.

NCCTE.2020.FH10.04.02 - Understand preparation of quick breads, cookies, and bars.

NCCTE.2020.FH10.05.00 - Understand basic food service operations.

NCCTE.2020.FH10.05.01 - Understand dining room service

NCCTE.2020.FH10.05.02 - Understand environmental sustainability

