

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12

Course: Culinary Arts and Hospitality II App **New**

NCCTE.2020.FH11 - Culinary Arts and Hospitality II App

NCCTE.2020.FH11.01.00 - Apply professional practice in the school-based restaurant.

NCCTE.2020.FH11.01.01 - Understand components of professional development in the hospitality and food service industry. (SUPPLEMENTAL)

NCCTE.2020.FH11.01.02 - Apply commercial safety protocols.

NCCTE.2020.FH11.01.03 - Apply food protection management.

NCCTE.2020.FH11.02.00 - Apply basic food preparation skills in the school-based restaurant.

NCCTE.2020.FH11.02.01 - Apply knowledge of commercial food service equipment and procedures for its use.

NCCTE.2020.FH11.02.02 - Apply basic kitchen math operations and mise en place to standardized recipes.

NCCTE.2020.FH11.02.03 - Apply sensory evaluation skills.

NCCTE.2020.FH11.02.04 - Apply methods for stock and soup preparation.

NCCTE.2020.FH11.02.05 - Apply breakfast cookery skills.

NCCTE.2020.FH11.03.00 - Apply basic garde manger skills in the school-based restaurant.

NCCTE.2020.FH11.03.01 - Understand garde manger fundamentals.

NCCTE.2020.FH11.03.02 - Apply methods for the preparation of salads and dressings.

NCCTE.2020.FH11.03.03 - Apply methods for the preparation of sandwiches.

NCCTE.2020.FH11.03.04 - Apply methods for the preparation of canapés, hors d'oeuvres, appetizers, and decorative displays.

NCCTE.2020.FH11.04.00 - Apply basic baking in the school-based restaurant.

NCCTE.2020.FH11.04.01 - Understand fundamentals of baking.

NCCTE.2020.FH11.04.02 - Apply methods for the preparation of quick breads, cookies, and bars.

NCCTE.2020.FH11.05.00 - Apply basic food service operations in the school-based restaurant.

NCCTE.2020.FH11.05.01 - Apply dining room service skills.

NCCTE.2020.FH11.05.02 - Apply strategies for environmental sustainability. (SUPPLEMENTAL)

