

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12

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

NCCTE.2020.FH13 - Culinary Arts and Hospitality III

NCCTE.2020.FH13.01.00 - Understand advanced food service operations.

NCCTE.2020.FH13.01.01 - Understand human relations management.

NCCTE.2020.FH13.01.02 - Understand menu planning and nutrition

NCCTE.2020.FH13.01.03 - Understand purchasing, receiving, and business math.

NCCTE.2020.FH13.02.00 - Understand advanced food preparation.

NCCTE.2020.FH13.02.01 - Understand preparation of sauces.

NCCTE.2020.FH13.02.02 - Understand moist heat methods.

NCCTE.2020.FH13.02.03 - Understand dry heat methods.

NCCTE.2020.FH13.02.04 - Understand combination cooking methods.

NCCTE.2020.FH13.03.00 - Understand advanced garde manger.

NCCTE.2020.FH13.03.01 - Understand food preservation methods.

NCCTE.2020.FH13.03.02 - Understand forcemeats and aspics.

NCCTE.2020.FH13.03.03 - Understand cheese.

NCCTE.2020.FH13.04.00 - Understand advanced baking and pastry.

NCCTE.2020.FH13.04.01 - Understand preparation of breads and yeast products.

NCCTE.2020.FH13.04.02 - Understand preparation of pies and tarts.

NCCTE.2020.FH13.04.03 - Understand preparation of cakes and icings.

NCCTE.2020.FH13.04.04 - Understand preparation of custards, creams, and sauces.

NCCTE.2020.FH13.04.05 - Understand preparation of assorted pastries.

