American Culinary Federation Education Institutional Required Knowledge and Competencies Hospitality Management Concepts 10S 265, Hotel, Restaurant, and Travel Law **3UL 102, Principles of Food Production II** SUL 101, Principles of Food Production I HOS 171, Food and Beverage Controls CUL 108, Food Production Techniques 4OS 160, Purchasing for Hospitality **2UL 145, Dining Room Operations** IOS 140, The Hospitality Industry 10S 245, Hospitality Marketing KP 120, Bakeshop Production CUL 225, Buffet Organization BKP 121, Cake Decorating ar BKP 182, Artisan Breads IKP 183, Plated Desserts CUL 235, Menu Planning Required Knowledge and Competencies Identified in Greenville Technical College's **Culinary Arts Technology Associate in Applied Science Degree** 10S 256, H CUL 155, I (Date of Review: October 2015) 103, 110, (Revised October 2014 with Primary (P) and Reinforced (R) course notations) BASIC BAKING (48 competencies) To apply the fundamentals of baking Define baking terms. R R R R R Identify equipment and utensils use in baking and discuss proper use and care. science to the preparation of a variety Р R R R R R R R of products. Demonstrate proper selection of equipment and utensils for specific application. R R R P R R R R R R Identify ingredients used in baking. P R R R R R R To use and care for equipment normally Demonstrate proper scaling and measurement techniques. P R R R R R R R found in the bake shop or baking area. Apply basic math skill to recipe conversions. RR P R R R Describe properties and list function of various ingredients. R R Define and describe the steps in the production of yeast-leavened breads. Р R Р Prepare a variety of yeast-leavened breads. R Evaluate the quality of yeast-leavened breads. Р R Define and describe quick-breads and the mixing methods utilized to produce them. Р R Р Prepare and evaluate the quality of a variety of quick-breads. R Define and describe the various types of pies and tarts and the mixing methods utilized to produce them. Prepare a variety of pies and tarts. Р R Evaluate the quality of prepared pies and tarts. Р Define and describe the variety of cookie types and the mixing methods utilized to produce Р Produce a variety of types of cookies. Р Evaluate the quality of prepared cookies. Define and describe the variety of cake types and the mixing methods utilized to produce R Р Prepare a variety of cakes. R Evaluate the quality of prepared cakes. Р R Demonstrate basic icing and decorating techniques. Р Р Evaluate the quality of iced and decorated cakes. R Р Define and describe the variety of laminated doughs. R R Р Explain the process of lamination as it applies to doughs. RR Prepare a variety laminated dough products. Р R R Р R R Evaluate the quality of prepared laminated dough products. Define and describe pate choux, its uses, methods of preparation, baking and finishing. Р R Р Prepare a variety of pate choux products. R Evaluate the quality of prepared pate choux products. Р R R R Define and describe meringues, its various types, uses, and methods of preparation. Р R Prepare a variety of meringues. R Evaluate the quality of prepared meringues. Р R R Р R Define and describe creams, custards, puddings, and related sauces. Describe the various types of uses of and preparation methods of various creams, custards, R puddings, and related sauces. Prepare a variety of creams, custards, puddings, and related sauces. Р R Evaluate the quality of prepared creams, custards, puddings, and related sauces. Р R Define and describe the various types, uses, and methods of preparation of dessert sauces. Р R R R Prepare a variety of dessert sauces. Р R Evaluate the quality of prepared dessert sauces. Discuss the application of mixes and other value added products. Р R R R

American Culinary Federation Education Institutional Required Knowledge and Competencies Hospitality Management Concepts 10S 265, Hotel, Restaurant, and Travel Law OS 130, Professional Etiquette and Manı **3UL 102, Principles of Food Production II SUL 101, Principles of Food Production I** 10S 171, Food and Beverage Controls IOS 160, Purchasing for Hospitality **2UL 145, Dining Room Operations** IOS 140, The Hospitality Industry IOS 245, Hospitality Marketing CUL 225, Buffet Organization Advanced Baking KP 121, Cake Decorating IKP 183, Plated Desserts CUL 235, Menu Planning Required Knowledge and Competencies Identified in Greenville Technical College's **Culinary Arts Technology Associate in Applied Science Degree** 256, 1 3KP 120, I CUL 108, F (Date of Review: October 2015) 103, 155, 110, (Revised October 2014 with Primary (P) and Reinforced (R) course notations) BASIC BAKING continued Define and describe a variety of fillings and toppings for pastries and baked goods. Ρ R Р Discuss methods of preparation and finishing techniques for various fillings and toppings. R Р R Prepare a variety of fillings and toppings for pastries and baked goods. Demonstrate the presentation of baked goods and desserts. Р R RRRR Р R RRR R Evaluate the quality of presentations of baked goods and desserts. Discuss nutritional concerns as they apply to baking. Р R R R Discuss recipe modification to create more nutritionally beneficial baked goods and desserts. R R **BEVERAGE MANAGEMENT (11 competencies)** To become familiar with and varieties of Identify local, state, and federal laws pertaining to the purchase and service alcoholic and non-alcoholic beverages. Р R R of alcoholic beverages. Р R Discuss the basic production process for distillation and fermentation. To develop an appreciation for wine Distinguish wines by grape and/or other fruit variety, country, growing region, R and food affinity. and production process. Evaluate the relationship of beverages to food. Р R R R To explain laws and procedures related Identify and discuss the presentation and service of alcoholic, non-alcoholic, and R to responsible alcohol service. de-alcholized beverages including coffees and teas. Р R Identify equipment and glassware used for beverage preparation and service. Р R Discuss opening and closing procedures of a beverage operation. Р R Discuss the fundamentals and importance of responsible alcohol service. R Identify levels of intoxication and methods to control consumption by guests. Р R Discuss Dram Act and liquor law liability. Р R Explain procedures for implementing internal beverage controls. R **BUSINESS AND MATH SKILLS (11 components)** RRR R RRRP RRRRR To perform mathematical functions Perform basic math functions. related to food service operations. Calculate and forecast purchase and preparation requirements based on a product's yield R R Р on cooking, fabrication, and intangible waste factors. Calculate food and cost percentages. R R R Р R Calculate beverage costs and percentages. R Р Calculate labor cost and percentages. RRR R R P RRRRR Perform recipe yield conversions. Perform the process of recipe costing. R R Ρ Determine selling price of menu items. R R Р Define and describe a profit and loss statement. Discuss how it is utilized in foodservice Р R operations as a tool to determine profitability. R Review profit and loss statements to determine profitability. R R P R R R R R R R Perform calculations using current technology (i.e., computers, calculators, POS) Identify marketing techniques which can increase sales and profitability of restaurant operations. DINING ROOM SERVICE (9 competencies) To perform dining room service functions Demonstrate the general rules of table settings and service. using a variety of types of service. Demonstrate specific American, English, French, and Russian service. Discuss service methods such as banquets, buffets, and catering and a la carte. R R Р Р To demonstrate an understanding of Describe the functions of dining service personnel. quality customer service. Discuss training procedures for dining room staff. Р Discuss procedures for processing quest checks using current technology

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DINING ROOM SERVICE	Demonstrate an understanding of guest service and customer relations, including handling of					Ť				Ť	$\Box$								
continued	difficult situations and accommodations for the disabled.					Р			R	į			F	2				F	3
	Explain inter-relationships and work flow between dining room and kitchen operations.					Р			R										
	Discuss sales techniques for service personnel including menu knowledge and suggestive														T				
	selling.					Р		F	₹										
FOOD PREPARATION (78 compete	ncies)																		
To develop skills in knife, tool, and	Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety	R	Р	Р	Р			R			П			R	R	R	R F	₹	
equipment handling and apply principles	Identify the parts/components of a recipe.	R			Р				R						R				
of food preparation to produce a variety	Describe and use a standardized recipe.	R			Р				R	┷	$oldsymbol{ol}}}}}}}}}}}}}}}}}}$	$\perp \!\!\! \perp$		R	R	R			_
of food products.	Outline the procedure for writing a standardized recipe.	R		Р	Р				2	4	$\bot$	$-\!\!\!+$	+	₩	$\perp$		F		4
	Write a standardized recipe.  Identify and use utensils, pots and pans and demonstrate safe practices using stoves,	R	Р	Р	Р			- 1	7	+	+	$\dashv$	+	+			F	۲	+
To operate equipment safely and correctly.	mixers, ovens, etc.	R	Р	Р	Р			R						ь	R	ь	D	5	
To operate equipment salely and correctly.	Define and describe the sauteing process.	11	P		P			\ \ \	+	+	+	+	+	HR R	R	R	R F	<del>}</del>	+
To apply knowledge of laws and regula-	Prepare a variety of foods using the saute techniques.		P		P			+	+	+	+	+	+	+		-	F		+
tions relating to safety and sanitation	Evaluate the quality of sauteed items.		P	P	P			1	+	+	1 1		+	+	+		_	R	+
in the kitchen.	Define and describe the processes of pan-frying and deep-frying.		Р	Р	Р					1			7		$\top$		_	R	$\top$
	Fry a variety of foods to their proper doneness.		Р	Р	Р												F	R	T
	Evaluate the quality of fried foods.		Р	Р	Р												F	R	
	Define and describe the roasting and baking processes.		Р	Р	Р				$\bot$	ᆚ_	$\perp \downarrow$		$\bot$	Щ			_	R	
	Compare and contrast roasting to baking, poeleing, smoke-roasting, and spit-roasting.		Р	Р	Р					┷	$\perp$		_	Щ.			F	R	_
	Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture																		
	in the finished dish.		Р	Р	Р				_	4	$\perp \perp$	$-\!\!\!+$	+	₩	$\perp$			R	_
	Evaluate the quality of roasted items.	_	Р	Р	Р		<b></b>	_	+	+	+	-+	+	+	$\perp$		_	R	_
	Define and describe the barbecue process.	-	P	P	P			_	+	+	+	+	+	+	+		_	R	+
	Select and prepare meats and seasonings and barbecue them to the appropriate doneness.		Р	Р	Р			_	_	+	+		+	—	$\perp$		_	R	_
	Evaluate the quality of barbecued items.  Define and describe the process of grilling and broiling.	-	P	P	P			_	+	+	+	+	+	+	+		_	R R	+
	Grill and broil foods to the proper doneness.	_	Р	Р	P		-	_	+	+	+	+	+	+	+		F	_	+
	Evaluate the quality of grilled and broiled items.	_	Р	Р	Р		$\vdash$		+	+	++	+	+	+	+		_	R	+
	Define and describe the processes of braising and stewing, noting the similarities and		•		-			_	+	+	++	+	+	+	+		-	`	+
	differences.		Р	Р	Р												F	R	
	Braise and stew foods to the proper doneness.		Р		Р				+	+	1 1		$\top$	$\top$	+			R	T
	Evaluate the quality of braised and stewed items.		Р		Р						1 1				$\Box$			R	1
	Define and describe the process of shallow-poaching.		Р	Р	Р												F	R	
	Prepare shallow-poached foods properly and produce a sauce that incorporates the cooking																		
	liquid.		Р	Р	Р		Ш		4	$\perp$	$\perp \! \! \perp \! \! \! \! \! \perp$		$\perp$	Щ.	Ш	_		R	
	Evaluate the quality of shallow-poached items.		Р	Р	Р			_	$\bot$	4	$\downarrow \downarrow \downarrow$		4	Щ.	igspace		F	R	4
	Define poaching and simmering and correctly identify the temperature range at which each				_										1 1				
	OCCURS.		Р	Р	Р		$\vdash$		+	+	+	$\dashv$	+	+	+			R	+
	Poach and simmer foods to the proper doneness.		Р		Р		$\vdash$	+	+	+	++	+	+	+	+		_	R	+
	Evaluate the quality of poached and simmered foods.	-	Р	P	P		$\vdash$	+	+	+	++	+	+	+	+		F		+
	Define and describe the boiling and steaming process.  Prepare boiled and steamed foods to the proper doneness.	-	P		P		$\vdash$	+	+	+	++	+	+	+	+			R R	+
	Evaluate the quality of boiled and steamed items.	+	P		P		$\vdash$	+	+	+	++	+	+	+	+	-+		R	+
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American Culinary Federation Education Institutional Required Knowledge and Competencies Hospitality Management Concepts 10S 265, Hotel, Restaurant, and Travel Law OS 130, Professional Etiquette and Manr **SUL 102, Principles of Food Production II** CUL 101, Principles of Food Production I 4OS 171, Food and Beverage Controls CUL 108, Food Production Techniques 4OS 160, Purchasing for Hospitality **SUL 145, Dining Room Operations** IOS 140, The Hospitality Industry 10S 245, Hospitality Marketing CUL 225, Buffet Organization BKP 121, Cake Decorating ar BKP 182, Artisan Breads Advanced Baking KP 183, Plated Desserts SUL 235, Menu Planning Required Knowledge and Competencies Identified in Greenville Technical College's **Culinary Arts Technology Associate in Applied Science Degree** 256, 1 KP 220, / 3KP 120, CUL 155, I (Date of Review: October 2015) 103, 110, (Revised October 2014 with Primary (P) and Reinforced (R) course notations) FOOD PREPARATION Utilize standard weights and measures to demonstrate proper scaling and measurement Р Р R Р Р R R continued techniques. Р Р Р Р R Identify and use herbs, spices, oils and vinegars, condiments, marinades, and rubs. Р Evaluate the quality of herbs, spices, oils, vinegars, condiments, marinades, and rubs. Р Р Р R R Р Р Р Р R Perform basic fabrication tasks with meat, poultry, seafood, and variety meats. Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the Р Р Р Р R proper doneness. Р Р Р Р R Evaluate the quality of prepared meats, seafood, poultry, and variety meats. Define stock and describe its uses. Р Р Р R Р Р R Identify different types of stocks. List the basic ingredients needed for making stocks. Ρ Р Р R Р Р Р R Describe the function of the ingredients. Р Р Р Describe the process of making stocks. R Р Р Р R Prepare a variety of stocks. Р Р Р R Evaluate the quality of a properly made stock. Р Р Р R Define, describe, and explain the purpose of sauces. Р Р Р R Identify and prepare the grand sauces. Prepare a variety of non-grand/classical sauces. Р R Р Р Р R List the basic ingredients needed for making grand and non-grand sauces. Р Р Р Describe the functions of the ingredients in sauces. R Р Р Р R Evaluate the quality of a properly made sauce. Р Р Define and describe soup and identify its two basic categories. R Р Р R Prepare a variety of soups from each category. Р Р R Describe the process of making each category of soup. Evaluate the quality of a properly made soup. Р Р Р R Р Identify a variety of fruits, vegetables, starches, legumes, and grains. Р Р Р R R Prepare a variety of fruits, vegetables, starches, legumes, and grains using the basic cooking Р Р Р R Р Р Р Р Evaluate the quality of prepared fruits, vegetables, starches, legumes, and grains. R Р Define salad dressing and describe its purposes. Р Р Р R PΡ Р Р R Identify, define, and describe the types of salad dressings. Р Р Р Р R Prepare a variety of salad dressings and evaluate the quality of each Р Р Р Р R Identify a variety of common salad greens. R Prepare and dress greens for a salad. Р Р Р Р R Р Р Р Р R Evaluate the quality of properly prepared and dressed green salad. Р Р Р dentify, describe, and prepare a variety of composed salads. R Р Р R Evaluate the quality of composed salads. Identify and describe the purpose of the elements of a sandwich Р R Р R Prepare a variety of hot and cold sandwiches. Р R Evaluate the quality of sandwiches. dentify and prepare a variety of breakfast meats. P R Р R Evaluate the quality of prepared breakfast meats. Describe a variety of preparation techniques used in egg cookery. Р R Р R Cook eggs using a variety of preparation techniques. Evaluate the quality of prepared eggs. Ρ R Р R Identify and prepare a variety of breakfast batter products. Evaluate the quality of prepared breakfast batter products. Р R

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Garde Manger (20 competencies)															T						
To develop skills in producing a variety of cold food products.	Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.  Define and describe hors d'oeuvre, appetizers, and canapes.		P P	R		R R	R	R R						=							
To prepare items appropriate for buffet presentation including decorative pieces.	Explain the importance of presentation and garnishing for hors d'oeuvre, appetizers, and canapes.  Prepare a variety of hors d'oeuvre, appetizers, canapes, and basic garnishes.		P P			R R		R						$\frac{1}{2}$	$\frac{1}{2}$						
	Evaluate the quality of hors d'oeuvre, appetizers, and canapes.  Define aspic gelee and describe its functions. Demonstrate fundamental skills in the preparation and uses of aspic.  Evaluate the quality of aspic gelee and items coated with it.		P	R R		R		R	!					$\frac{1}{1}$	$\downarrow$						
	Define and describe forcemeat and its various forms including pate, terrine, galantine, mousseline, and sausage.  Prepare and present a variety of forcemeat products.			P P		P P		P					П	<u></u>	<del> </del>	<del> </del>					
	Evaluate the quality of forcemeat products.  Demonstrate food presentation techniques using a variety of plates, platters, and trays.  Evaluate the quality of prepared plates, platters, and trays.	R	P P	P P		P P		P P	)				Ħ	#	#	+	F	2	R R	$\exists$	
	Produce decorative pieces (i.e., fruit, vegetable carvings, salt dough, tallow and ice carvings).  Define and describe various methods in which food is preserved (i.e., brining, salting, curing, and smoking.)		Р	P P		P P		P													
	Prepare foods for preservation and prepare preserved foods.  Evaluate the quality of preserved foods.  Define and describe a variety of cheese categories.		Р	P P		P P		P			R			$\frac{1}{2}$	$\pm$						
	Discuss how various cheeses are made and their uses. Use cheese as an ingredient in recipes. Taste various cheese and evaluate their quality.	R	P P P	R		R R		R						<u> </u>	<u> </u>	F	R F	₹			_
Human Relations/Management (	6 competencies)																				
To prepare for the transition from employee to supervisor.	Describe process of management through effective communication skills.  Summarize leadership styles and analyze when each is most appropriate.  Outline the supervisor's role in decision-making, problem solving, and delegation of duties.			R R		R I	R			R			H	P P	$\pm$	+			R	R	$\exists$
To evaluate styles of leadership and develop in human relations and personnel management.	Explain the role of job descriptions and specifications and develop written examples.  Perform mock interviews; prepare resumes, job applications and cover letters.  Describe procedures for new employee orientation.					R	R	R	R	R				P P	$\pm$	<u>+</u>					
	Compare training methods; discuss the importance of an effective employee training program.  Discuss follow-up training and cross-training.  Analyze types and methods of employee evaluation.				$\exists$		R							P P	$\overline{+}$	$\perp$					
	Describe necessity of change and ways of implementing change with the least employee resistance.  Evaluate methods of conflict resolution and grievance procedures (union/non-union).					R				R			П	P P	R						
	Identify reasons for disciplinary problems and discuss the supervisor's role in handling them.  Describe the procedure for terminating employees.  Analyze motivational techniques/problems; discuss procedures for attitudinal changes.					R				R			$\blacksquare$	Р	R R	#				R	
	Analyze ways of dealing with stress in the workplace.  Discuss time management and other organizational management techniques.  Discuss legal issues related to managerial decisions (sexual harassment, discrimination,								L	R					R	#				R	$\exists$
	violence/anger and unemployment compensation).  Recognize the needs, wants, and desires of the internal and external customers.					PI	Р		R	R		R	R	P R	R	+			$\vdash$	R	$\dashv$

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Introduction to the Hospitality Ind	ustry (9 competencies)																		
To develop an understanding of the hospitality industry and career opportunities in the field.	Define hospitality and the philosophy of the hospitality industry.  Trace the growth and development of the hospitality and tourism industry.  Describe the various cuisines and contributions of leading culinarians.					R				P P		R		=	#	Ŧ	Ħ	R	
To investigate trade publications and pro- fessional organizations appropriate for	Identify professional organizations within the field; explain purposes and benefits.  Outline the organization, structure and functional areas in various hospitality organizations as a perspective for later courses in menu planning, purchasing, food production and service, food									P			$\dashv$	$\mp$	$\dagger$	+			$\frac{1}{1}$
continuing education.  To become familiar with the organiza-	and beverage controls, management, etc.  Evaluate career opportunities through participation in field trips and guest speakers in class.  Discuss/evaluate industry trends as they relate to career opportunities and the future of the					$\frac{1}{1}$				P I	R		$\dashv$	$\frac{1}{1}$	$\pm$	+	$\dashv$	+	$\perp$
tional structure and basic functions of departments within hospitality and foodservice establishments.	industry.  Discuss and evaluate industry trade periodicals.  Discuss professional ethics practiced in the industry.									P P	R F	R	R	R	$\frac{1}{2}$	+	ightharpoonup	-	₹
Menu Planning (10 competencies)	Discuss professional earnes practiced in the industry.									<u> </u>					$\blacksquare$	+	$\blacksquare$		
To apply the principles of menu planning and layout to the development	List basic menu planning principles.  Identify principles of menu layout and design.								P P			R	Ħ	#	#	#		#	
of menus for a variety of types of facilities and service.	Create menu item descriptions following established truth-in-menu guidelines.  Apply principles of nutrition to menu development.					D			P P			R R		$\pm$	$\pm$	ŧ	Ħ	$\pm$	$\exists$
	Determine menu prices utilizing proper cost controls and appropriate technology.  Plan a variety of menus, i.e., a la carte, cycle, ethnic, holiday, banquet, reception, and buffet.  Discuss importance of product mix, check average, and their impact on profit contribution.				_	R R F	2	R	P P			2		$\pm$	$\pm$	$\pm$	Ħ	$\pm$	
	Develop a menu layout for a foodservice operation.  Discuss the availability of Food and Seasonal Menus.  Discuss Menu Planning resources (Internet, professional and vendors).					R		R	P P P			R R R		$\frac{1}{2}$	$\pm$	$\pm$		$\pm$	
NUTRITION (16 competencies)																			
To describe the characteristics, functions, and food sources of the major nutrients	Identify current USDA My Pyramid principles and food groups.				Р														
and how to maximize nutrient retention in food preparation and storage.	List the nutrient contributions of each food group.  Discuss the nine areas where dietary guidelines make recommendations.				P P					1			$\exists$	$\pm$	$\pm$	$\pm$	H	$\pm$	#
To apply the principles of nutrient needs throughout the life cycle to menu planning	Develop recipes and menus using dietary guideline recommendations, food guides, and food labels.  Evaluates receipes and menus using dietary guideline recommendations, food guides and food					R			Р				$\frac{1}{1}$	4	+	$\bot$	$igdate{}$	+	+
and food preparation.	labels.  Discuss characteristics, functions, and best sources of each of the major nutrients.				P P	R	-		R	+			+	$\dashv$	+	+	-	+	+
	List the primary characteristics, functions, and sources of vitamins, water, and minerals.  Describe the process of human digestion.				P P								$\blacksquare$	$\exists$	$\pm$	$oldsymbol{\pm}$	$\blacksquare$	$\pm$	
	Determine energy needs based upon basal metabolic rate and exercise expenditure.  Discuss and demonstrate cooking techniques and storage principles and portion sizes for maximum retention of nutrients and effective weight management.		R	R	P									_	+				
	Discuss exchange groups.  Identify common food allergies and determine appropriate substitutions (i.e., Gluten, sugar, lactose free).				P P		R						$\prod$	$\perp$	$\pm$	$\perp$		$\perp$	
	Discuss contemporary nutritional issues (i.e., vegetarianism, heart healthy menus, and religious dietary laws).  Apply emerging technologies (computerization) for nutrient analysis (i.e., Internet, recipe				Р					R			$\coprod$	$\dashv$	$\downarrow$		$\coprod$	$\perp$	
	analysis software).					R			R										

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NUTRITION continued	Discuss marketing of health menu options.				Р				R			R	$\perp$			┷	Ш	_	$\perp$
	Discuss weight management and exercise and nutrition over the life cycle.				Р							Ш	$oldsymbol{\perp}$			丄	Ш	$oldsymbol{\perp}$	
Purchasing and Receiving (18 co.																			
To understand the overall concept of	Discuss the flow of goods in a foodservice operation.		R				R			Р		$\Box$	Ţ			$oldsymbol{oldsymbol{oldsymbol{oldsymbol{\Box}}}$	П	工	$\perp$
purchasing and receiving practices in	Discuss how HACCP practices are addressed in the purchasing, receiving, storing, and		_				Р												
quality foodservice operations.	issuing procedures.  Describe formal and informal purchasing methods.		R	R		+	Р	$\vdash$		Р		₩	+		-	$+\!\!-$	₩	+	+
To apply knowledge of quality standards	Analyze market fluctuation and product cost.			$\vdash$	-	+	-	$\vdash$			R	R	+	-	+	+	$\vdash$	+	+
and regulations governing food products	Discuss legal and ethical considerations of purchasing.									P		- ` `		R		+		F	۲
to the purchasing function.	Explain regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy															1			T
	products, fruits, and vegetables.						R			Р									
To receive and store food and non-food	Outline yield and quality grades and National Association of Meat Purveyors (NAMP)															1			
items properly.	specifications for meats.									Р		$\sqcup$	_			┷	Ш	ightharpoonup	_
	Write a bid specification.	_				-				Р		$\sqcup$	$-\!\!\!\!+$			—	$\sqcup$	_	_
	Evaluate received goods to determine conformity with user specifications.	K .							_	Р		$\vdash$	+		-	+	$\vdash$	+	+
	Receive and store fresh, frozen, refrigerated, and staple goods. Describe the importance of receiving and inspecting product as it enters the facility.			R	R		R			P									
	Conduct yield and quality tests on items such as canned, fresh, frozen and prepared food			1	11		11			Г		${}$	+	-		+	$\vdash$	+	+
	products.									Р									
	Explain proper receiving and storing of cleaning supplies and chemicals.		R			R	R			Р						1			T
	Conduct a yield and cost comparison test of pre-fabricated products and on-premises butchered															Ī			
	products.									Р		Ш	$\bot$			$oldsymbol{\perp}$			
	Inventory food and non-food items using current technology.			<b>.</b>	R					Р		$\vdash$	<b>-</b>		4	—	$\sqcup$	$\dashv$	_
	Explain the procedures for rotation of stock and for costing and evaluating including FIFO and LIFO.						R		R	Р									
	Define and describe par stock.			$\vdash$	-	+	IX	$\vdash$	R			++	+	-	+	+	$\vdash$	+	+
	Describe proper procedures for issuing product according to requisition.								R			${}^{\dagger}$	$\dashv$			+		+	+
	Describe current computerized systems for purchasing and inventory control.									Р						1			T
Sanitation (22 competencies)																			T
To develop an understanding of the basic	Identify microorganisms which are related to food spoilage and food-borne illnesses; describe											П				1			Т
principles of sanitation and safety and to	their requirements and methods for growth.						Р					Ш							
be able to apply them in the foodservice	List and describe symptoms common to food-borne illnesses and list various ways these																		
operations.	illnesses can be prevented.		_			_	Р			-		$\vdash$	_		+	—	$\sqcup$	$\dashv$	4
To reinforce personal business behite and	List and define the fundamentals of good personal hygiene.  Demonstrate good personal hygiene and health habits in a laboratory setting.	D	R	R	D	R	Р	D	-	-		$\vdash$	+		) D	R R	В	D	+
To reinforce personal hygiene habits and food handling practices that protect the	Demonstrate good personal hygiene and health habits in a laboratory setting.  Demonstrate acceptable procedures when preparing potentially hazardous foods to include	K	K	K	K	I.V.	Г	N	+			++	+	-	\ \	+ 1			+
health of the consumer.	time/temperature principles.	R	R	R	R		Р	R						F	R	R	R		
	List the major causes of food spoilage.	ľ				L	Р			T			丁			1		R	T
	Define food spoilage indicators.						Р					Ш	ユ			L	П	⇉	
	Outline the flow of food through an establishment and list the various ways contamination																		
	may be prevented along the pathway.		1	$\vdash \vdash$		+	Р	_	_	-	<u> </u>	$\vdash$	+	_	+	4	$\square$	$\dashv$	$\perp$
	Outline the requirements for proper receiving and storage of both raw and prepared foods.  Recognize sanitary and safety design and construction features of food production equipment					+	Р	R		+	-	++	+	_	+	+	$\vdash$	$\perp$	+
	and facilities (I.e., NSF, UL, OSHA, ADA, etc.).	R	R	R	R	R	Р	R	R					F	R	R	R	R	
	Describe types of cleaners and sanitizers and their proper use.	R	R	R	R	R	P	R	-	R		$\vdash$	$\forall$	F	R R	R R	R	R	+
	1		1		I				1		-1		ı						ı

American	Culinary Federation Education Institutional Required Knowledg	e <u>an</u>	d Co	omp	ete	enci	es											
Culinary Arts Technology As (Date of Review: October 2018	mpetencies Identified in Greenville Technical College's sociate in Applied Science Degree 5) imary (P) and Reinforced (R) course notations)	BKP 120, Bakeshop Production	101, Principles	CUL 102, Principles of Food Production II CUL 103, Nutrition	CUL 108, Food Production Techniques	CUL 145, Dining Room Operations	CUL 155, Hospitality Sanitation	CUL 235, Menu Planning	HOS 140, The Hospitality Industry	HOS 160, Purchasing for Hospitality	HOS 171, Food and Beverage Controls HOS 245, Hospitality Marketing	HOS 256, Hospitality Management Concepts	HOS 265, Hotel, Restaurant, and Travel Law	BKP 121, Cake Decorating and Finishing BKP 182. Artisan Breads	BKP 183, Plated Desserts	Advanced Baking	CUL 110, Food Producation Management	HOS 130, Professional Etiquette and Manners HOS 264, Food and Beverage Pairing
Sanitation continued	Identify the seven HACCP Principles and the critical control points during all food handling						D											
Sanitation continued	processes as a method for minimizing the risk of food-borne illness.  Review Material Safety Data Sheets (MSDS) and explain their requirements in handling						Р		-								$\dashv$	+
	hazardous materials. Discuss right-to-know laws.	R	R	R	R	R	PF	2		R			R	RR	l R	R	R	
	Develop cleaning and sanitizing schedule and procedures for equipment and facilities.		R	R	R	R	P R	·						RR	R	R	R	+
	Identify proper methods of waste disposal and recycling.	R	R	R	R		PF			R				R R				$\neg$
	Describe appropriate measurers for insects, rodents and pest control eradication.						P											
	Conduct a sanitation self-inspection and identify modifications necessary for compliance																	$\neg$
	with standards.	R	R	R	R	R	PF	2					. 1	RR	R	R	R	
	List common causes of typical accidents and injuries in the foodservice industry												T					
	and outline a safety management program.						Р						.					
	Demonstrate appropriate emergency policies for kitchen and dining room injuries.	R	R	R	R	R	P F	2						R R	R	R	R	
	Describe appropriate types of use of fire extinguishers used in the foodservice area.			R	R		P F							R R	R	R	R	
	Review laws and rules of the regulatory agencies governing sanitation and safety in																	
	foodservice operation.						Р					R	R					
	Identify food bio-terrorism laws and RFID technology and the impact these regulations and																$\Box$	
	technology have on food safety and sanitation.						Р						R			Ш		
Sustainability (10 competencies)																		
Demonstrate the importance of a variety of	Sustainability through Purchasing/Procurement									Р			$\Box$				$\neg$	
sustainability practices and be able to	Sustainability through Waste Control	R	R	R	R			+	1	Р				R R	R	R	R	_
implement them in foodservice operations	Sustainability through Energy Conservation		R		R					Р				R R			$\Box$	
as a means for controlling operating costs	Sustainability in Fabrication									Р			T				R	
and for being good environmental	Sustainable/Community Centered Purchasing				L	$\Box$			L	Р			二十				R	
stewards.	Sustainability through Water Conservation									Р								
	Sustainability – Purchasing "Cents"									Р								
	Sustainability through Recycling	R	R	R	R					Р				R R	R	R	R	
	Sustainable Equipment = energy use		R		R					Р				R R				
	Sustainability – Be a Leader in Sustainable Practices	R	R	R	R					Р				R R	R	R	R	