**Culinary 2 Competencies & Syllabus**

Here’s what we will be covering in our second year together. We will move around between these competencies through out the year. We will continue to build on the competencies we covered in culinary 1 before digging even further in depth in culinary 3.

**200 Demonstrate Sanitation Procedures**

 210 Describe and demonstrate ServSafe certification requirements

**500 Demonstrate Skill in Garde Mange**

 501 Identify tools and equipment used in Garde Manger and emphasizing safety and sanitation procedures

 502 Develop fundamental skills in the preparations of cold items to include soups, presentation techniques

 503 Demonstrate food presentation techniques i.e. platters, bowls and plates

 504 Demonstrate basic garnishes to produce decorative pieces to include fruit/vegetable carvings and accompaniments

 505 Identify and prepare types of hors d’oeuvers, canapes, appetizers and fancy sandwiches

 506 Identify and prepare types of hot and cold sandwiches

 507 Wrap and store sandwiches

**600 Demonstrate Use and Care of Cutting Tools & Utensils**

 602 Demonstrate how to carve, cut, slice, and trim meat, seafood and poultry

**700 Demonstrate Use and Care of Mechanical Food Preparation Equipment**

 705 Operate and clean a slicer

**1100 Demonstrate Knowledge of Beverages**

1101 Match terms related to beverages with their correct definitions

 1102 List the standards of quality for coffee and tea.

 1103 Reconstitute powdered and frozen beverages

**1200 Prepare Vegetables and Fruits**

 1203 Lst the factors to consider when preparing vegetables and fruits

 1204 Explain and describe the standards of quality for cooked vegetables

 1205 Identify and prepare different forms of potatoes

**1300 Prepare Pasta and Rice**

 1301 Identify and prepare market forms of pasta and rice using various cooking methods

 1302 List the standards of quality for receiving pasta and rice

 1303 Identify and prepare various cooking methods using pasta and rice

 1304 List the standards of quality for cooked pasta and rice

**1400 Prepare Cheese**

 1401 Identify various classes of cheese

 1402 Select common cheese textures

 1403 Properly handle cheese

 1404 Identify and prepare food using cheese as main ingredient such as dressing, platters, spreads and fillings

 1405 Slice, grate, cube and shape cheese

**1505 Prepare Salads, Fruits, and Salad Dressings**

 1501 Identify and prepare types of salad

 1502 Identify basic parts of a salad

 1503 Prepare and store salad greens

 1504 Prepare a variety of protein salads

 1505 Demonstrate methods of serving salads

 1506 Prepare various types of dressings, temporary, permanent and cooked

 1507 Peel, cut and zest fruits and vegetables

 1508 Set-up/maintain/breakdown salad bars properly

**1700 Prepare Stocks, Soups, and Sauces**

 1701 Identify prepare and evaluate a variety of stocks

 1702 identify, prepare and evaluate a variety of mother and small sauces

 1703 Prepare and evaluate types of soup

 1704 Identify the purpose of sauces and gravies

 1705 Identify and prepare thickening agents and sauces

 1706 Demonstrate knowledge of standards of quality for stocks, soups, and sauces

**1900 Demonstrate Skill in Basic Baking Practices**

 1903 List and describe the factors influencing the quality of baked products

 1904 Identify ingredients used in baking and describe their properties

 1905 Identify and prepare a variety of quick breads

 1906 Identify and prepare a variety of pies and tarts

 1907 Identify and prepare a variety of fillings and toppings for pastries and baked goods

 **1908 Identify, prepare and evaluate a variety yeast products such as to bread, rolls and sweet rolls**

 1909 Match bread ingredients with their function

 1910 Identify, prepare and evaluate baking powder biscuits

 1912 Identify, prepare and evaluate standards of quality cakes

 1913 Identify, prepare apply and evaluate various types of icings

 1914 Identify, prepare and evaluate various types of cookies and bar cookies.

**2100 Perform Institutional Food Service Procedures**

 2104 Demonstrate opening and closing procedures for “back of the house” operations

 2105 Perform duties as a cook

 2106 Perform duties as a cook’s helper

 2107 Perform duties as an expediter

 2108 Perform duties as a dessert person

 2109 Perform duties as a line server and beverage person

**2200 Perform “Front of the House” Operations**

 2201 Identify and describe various types of service used in restaurants

 2202 Perform the basic duties of a wait person

 2203 Perform duties as a host/hostess

 2204 Perform duties of a beverage person

 2205 Perform duties as a cashier to include register operations, record keeping and reconcile cash accounts

 2206 Perform duties of a salad bar attendant

 2208 Perform side work duties

**2300 Perform Dining Room Service**

 2301 Describe the rules and responsibilities of personnel for dining service

 2302 Describe the general rules of table settings and service

 2303 Discuss sales techniques for service personnel including menu knowledge and suggestive selling

 2304 Explain inter-relationships and work flow between dining room and kitchen operations

 2306 Demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled

 2307 Discuss various procedures for processing guest checks

 2308 Close a dining room for the day