

CTESTAR™ Articulated Transcript

Name
Carlson, William W.

Id
836571

Pathway
Business, Management, Marketing and Technology

Course
Food Services and Culinary Arts

Instructor
John Helmbreck

Number
2010-2011

Host School
Jackson Area Career Center

Course	Avg
CUL110	94%
CUL120	75%

Washtenaw Community College

CUL110.1 CUL 110 - Sanitation and Hygiene

CUL110.1.1 Program Outcomes

CUL110.1.1.1	Identify major foodborne pathogens, factors that affect the growth of foodborne bacteria and methods for preventing contamination.	99%*
	03.05 Microbial Contaminants	96%
	03.06 Classifying Foodborne Illnesses	100%
	03.07 Bacteria	100%
	03.08 Viruses	100%
	03.09 Parasites	100%
	03.10 Fungi	100%
	03.11 Biological Contamination	100%
CUL110.1.1.2	Describe methods for preventing cross-contamination, time-temperature abuse, and the flow of food from the time of purchasing, to receiving, proper storage and rotation.	92%*
	03.01 The Dangers of Foodborne Illness	100%
	03.02 Preventing Foodborne Illness	100%
	03.03 How Food Becomes Unsafe	100%
	03.04 The Keys to Food Safety	88%
	03.16 How Foodhandlers Can Contaminate Food	96%
	03.18 Components of a Good Personal Hygiene Program	97%
	03.19 Management's Role in a Personal Hygiene Program	90%
	04.01 Preventing Cross-Contamination	93%
	04.02 Time and Temperature Control	93%
	04.03 Monitoring Time and Temperature	92%
	04.04 General Purchasing and Receiving Principles	90%
	04.05 Receiving and Inspecting Food	90%
	04.06 General Storage Guidelines	92%
	04.07 Refrigerated Storage	92%
	04.08 Frozen Storage	92%
	04.11 Thawing Food Properly	92%

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	04.12	Preparing Specific Food	89%
	04.13	Cooking Food	91%
	04.14	Storing Cooked Food	91%
	04.15	Reheating Food	91%
	04.16	General Rules for Holding Food	89%
	04.17	Serving Food Safely	91%
	04.18	Off-Site Service	80%
CUL110.1.1.3	Identify personal behaviors, chemical and physical contaminants and methods of prevention.		96%*
	03.12	Chemical Contamination	96%
	03.13	Physical Contamination	96%
	03.16	How Foodhandlers Can Contaminate Food	96%
CUL110.1.1.4	Describe how to prevent food contamination through proper labeling, dating and storage.		90%*
	04.06	General Storage Guidelines	92%
	04.07	Refrigerated Storage	92%
	04.08	Frozen Storage	92%
	04.09	Dry Storage	92%
	04.10	Storing Specific Food	91%
	04.17	Serving Food Safely	91%
	04.18	Off-Site Service	80%
CUL110.1.1.5	Identify how to hold and serve food at proper temperatures for service.		91%*
	04.13	Cooking Food	91%
	04.15	Reheating Food	91%
CUL110.1.1.6	Identify Hazard Analysis Critical Control Point (HACCP) for preventing foodborne illness, implementing principles when applicable and implementing a HACCP plan.		55%
	04.21	Hazard Analysis Critical Control Point (HACCP)	55%

CUL110.Average OUTCOME AVERAGE: CUL110 94%

CUL120.1 CUL 120 - Culinary Skills

CUL120.1.1 Program Outcomes

CUL120.1.1.1	Demonstrate proper procedures in preventing food borne illness and avoiding common hazards in the kitchen.		97%*
	01.04	Chapter 3: Preventing Accidents and Injuries	90%
	03.01	The Dangers of Foodborne Illness	100%
	03.11	Biological Contamination	100%
	03.12	Chemical Contamination	96%
	03.13	Physical Contamination	96%
	03.18	Components of a Good Personal Hygiene Program	97%
CUL120.1.1.2	Identify and demonstrate the use of all small and large fixed cooking equipment.		93%*
	01.06	Chapter 5: Foodservice Equipment	90%
	05.08	Cleaning and Sanitizing	93%
	05.09	Cleaning Agents	98%
	05.10	Sanitizing	92%

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	05.11	Machine Dishwashing	91%
	05.12	Cleaning and Sanitizing in a Three-Compartment Sink	93%
	05.13	Cleaning and Sanitizing Equipment	93%
	05.14	Cleaning and Sanitizing the Premises	91%
	05.15	Tools for Cleaning	91%
	05.16	Storing Utensils, Tableware, and Equipment	91%
	05.17	Using Hazardous Materials	95%
CUL120.1.1.3	Demonstrate each basic cooking method.		45%
	02.09	Chapter 8: Meat, Poultry, and Seafood	-
	02.11	Chapter 10: Stocks, Soups, and Sauces	90%
CUL120.1.1.4	Understand the basic principles for using seasoning.		68%
	01.08	Chapter 7: Breakfast Foods and Sandwiches	92%
	02.03	Chapter 2: Potatoes and Grains	90%
	02.09	Chapter 8: Meat, Poultry, and Seafood	-
	02.11	Chapter 10: Stocks, Soups, and Sauces	90%
CUL120.1.1.5	Identify and prepare and utilize proper cooking method for vegetables.		90%*
	01.12	Chapter 11: Fruits and Vegetables	90%
CUL120.1.1.6	Demonstrate the proper technique used to construct a written recipe - recipe costing, portion control and selling price.		97%*
	01.11	Chapter 10: Business Math	100%
	01.13	Chapter 12: Controlling Foodservice Costs	94%
CUL120.1.1.7	Demonstrate fabrication techniques and storage for raw and cook meats, poultry and seafood.		0%
	02.09	Chapter 8: Meat, Poultry, and Seafood	-
CUL120.1.1.8	Identify potatoes, pasta, rice and other starches.		90%*
	02.03	Chapter 2: Potatoes and Grains	90%
CUL120.1.1.9	Identify salads, salad greens and dressing.		92%*
	01.10	Chapter 9: Salads and Garnishes	92%
CUL120.1.1.10	Prepare breakfast cookery, meats, fruits, cheese and grains.		92%*
	01.08	Chapter 7: Breakfast Foods and Sandwiches	92%
CUL120.Average	OUTCOME AVERAGE: CUL120		75%

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CUL110	94%
CUL120	75%