

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%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	GKSQ - General Kitchen Safety Quiz	88%
03.06	Classifying Foodborne Illnesses	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.07	Bacteria	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	BNQ - Board Notes Quiz	100%
03.08	Viruses	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	BNQ - Board Notes Quiz	100%
03.09	Parasites	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.10	Fungi	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.11	Biological Contamination	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%

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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%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.02	Preventing Foodborne Illness	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.03	How Food Becomes Unsafe	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.04	The Keys to Food Safety	88%
	GKSQ - General Kitchen Safety Quiz	88%
03.16	How Foodhandlers Can Contaminate Food	96%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS4 - ServSafe 4	90%
03.18	Components of a Good Personal Hygiene Program	97%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	BNQ - Board Notes Quiz	100%
	SS4 - ServSafe 4	90%
03.19	Management's Role in a Personal Hygiene Program	90%
	SS4 - ServSafe 4	90%
04.01	Preventing Cross-Contamination	93%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	BNQ - Board Notes Quiz	100%
	SS5 - ServSafe 5	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
	CKQ - Cold Kitchen Quiz (R:1/E:4)	NG
04.02	Time and Temperature Control	93%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	BNQ - Board Notes Quiz	100%
	SS5 - ServSafe 5	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.03	Monitoring Time and Temperature	92%
	SSSQ - ServSafe Starters Quiz	100%

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	SSSF - ServSafe Starters Final	100%
	SS5 - ServSafe 5	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.04	General Purchasing and Receiving Principles	90%
	SS6 - ServSafe 6	90%
04.05	Receiving and Inspecting Food	90%
	SS6 - ServSafe 6	90%
04.06	General Storage Guidelines	92%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.07	Refrigerated Storage	92%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.08	Frozen Storage	92%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.11	Thawing Food Properly	92%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%

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	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.12	Preparing Specific Food	89%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.13	Cooking Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.14	Storing Cooked Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.15	Reheating Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.16	General Rules for Holding Food	89%
	SS8 - ServSafe 8	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.17	Serving Food Safely	91%
	SSSQ - ServSafe Starters Quiz	100%

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		SSSF - ServSafe Starters Final	100%
		SS8 - ServSafe 8	80%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
04.18		Off-Site Service	80%
		SS8 - ServSafe 8	80%
CUL110.1.1.3	Identify personal behaviors, chemical and physical contaminants and methods of prevention.		96%*
	03.12	Chemical Contamination	96%
		GKS - General Kitchen Safety	NG
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		GKSQ - General Kitchen Safety Quiz	88%
	03.13	Physical Contamination	96%
		GKS - General Kitchen Safety	NG
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		GKSQ - General Kitchen Safety Quiz	88%
	03.16	How Foodhandlers Can Contaminate Food	96%
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		SS4 - ServSafe 4	90%
CUL110.1.1.4	Describe how to prevent food contamination through proper labeling, dating and storage.		90%*
	04.06	General Storage Guidelines	92%
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		SS6 - ServSafe 6	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
	04.07	Refrigerated Storage	92%
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		SS6 - ServSafe 6	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
	04.08	Frozen Storage	92%

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	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.09	Dry Storage	92%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.10	Storing Specific Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SS6 - ServSafe 6	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.17	Serving Food Safely	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS8 - ServSafe 8	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.18	Off-Site Service	80%
	SS8 - ServSafe 8	80%
CUL110.1.1.5	Identify how to hold and serve food at proper temperatures for service.	91%*
04.13	Cooking Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%

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	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
04.15	Reheating Food	91%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS7 - ServSafe 7	80%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
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%
	SS9 - ServSafe 9	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%
	CR - Classroom Rules	NG
	GKS - General Kitchen Safety	NG
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
03.01	The Dangers of Foodborne Illness	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.11	Biological Contamination	100%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
03.12	Chemical Contamination	96%
	GKS - General Kitchen Safety	NG
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	GKSQ - General Kitchen Safety Quiz	88%
03.13	Physical Contamination	96%
	GKS - General Kitchen Safety	NG
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	GKSQ - General Kitchen Safety Quiz	88%
03.18	Components of a Good Personal Hygiene Program	97%

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		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		BNQ - Board Notes Quiz	100%
		SS4 - ServSafe 4	90%
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%
		GKS - General Kitchen Safety	NG
		GKSQ - General Kitchen Safety Quiz	88%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		UQ - Utility Quiz (R:1/E:4)	NG
	05.08	Cleaning and Sanitizing	93%
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		SS11 - ServSafe 11	95%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
	05.09	Cleaning Agents	98%
		SSSQ - ServSafe Starters Quiz	100%
		SSSF - ServSafe Starters Final	100%
		SS11 - ServSafe 11	95%
		MSDS - Material Safety Data Sheets	NG
	05.10	Sanitizing	92%
		SSSF - ServSafe Starters Final	100%
		SS11 - ServSafe 11	95%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		MSDS - Material Safety Data Sheets	NG
	05.11	Machine Dishwashing	91%
		SS11 - ServSafe 11	95%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
	05.12	Cleaning and Sanitizing in a Three-Compartment Sink	93%

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	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS11 - ServSafe 11	95%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
05.13	Cleaning and Sanitizing Equipment	93%
	SSSQ - ServSafe Starters Quiz	100%
	SSSF - ServSafe Starters Final	100%
	SS11 - ServSafe 11	95%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
05.14	Cleaning and Sanitizing the Premises	91%
	SS11 - ServSafe 11	95%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
05.15	Tools for Cleaning	91%
	SS11 - ServSafe 11	95%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
05.16	Storing Utensils, Tableware, and Equipment	91%
	SS11 - ServSafe 11	95%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
05.17	Using Hazardous Materials	95%
	SS11 - ServSafe 11	95%
	MSDS - Material Safety Data Sheets	NG
CUL120.1.1.3	Demonstrate each basic cooking method.	45%
02.09	Chapter 8: Meat, Poultry, and Seafood	-
	HFQ - Hot Food Quiz (R:1/E:4)	NG

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	02.11	Chapter 10: Stocks, Soups, and Sauces	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		HFQ - Hot Food Quiz (R:1/E:4)	NG
CUL120.1.1.4		Understand the basic principles for using seasoning.	68%
	01.08	Chapter 7: Breakfast Foods and Sandwiches	92%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		CQ1 - Corner Quiz 1	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		HFQ - Hot Food Quiz (R:1/E:4)	NG
		CKQ - Cold Kitchen Quiz (R:1/E:4)	NG
	02.03	Chapter 2: Potatoes and Grains	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		HFQ - Hot Food Quiz (R:1/E:4)	NG
	02.09	Chapter 8: Meat, Poultry, and Seafood	-
		HFQ - Hot Food Quiz (R:1/E:4)	NG
	02.11	Chapter 10: Stocks, Soups, and Sauces	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		HFQ - Hot Food Quiz (R:1/E:4)	NG
CUL120.1.1.5		Identify and prepare and utilize proper cooking method for vegetables.	90%*
	01.12	Chapter 11: Fruits and Vegetables	90%
		Lab - Lab	85%
		Lab2 - Lab2	85%
		Lab3 - Lab3	100%
		Lab4 - Lab4	90%
		Lab5 - Lab5	95%
		Lab6 - Lab6	90%
		CQ4 - Corner Quiz 4	NG
		CKQ - Cold Kitchen Quiz (R:1/E:4)	NG

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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%
	RecCon math - Recipe Conversions	100%
	IC math - Inventory Concepts	100%
	IC2 math - Inventory Concepts2	100%
	CH math - Cash Handling	100%
01.13	Chapter 12: Controlling Foodservice Costs	94%
	Lab - Lab	85%
	RecCon math - Recipe Conversions	100%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	IC math - Inventory Concepts	100%
	Lab4 - Lab4	90%
	IC2 math - Inventory Concepts2	100%
	Lab5 - Lab5	95%
	CH math - Cash Handling	100%
	Lab6 - Lab6	90%
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	-
	HFQ - Hot Food Quiz (R:1/E:4)	NG
CUL120.1.1.8	Identify potatoes, pasta, rice and other starches.	90%*
02.03	Chapter 2: Potatoes and Grains	90%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
	HFQ - Hot Food Quiz (R:1/E:4)	NG
CUL120.1.1.9	Identify salads, salad greens and dressing.	92%*
01.10	Chapter 9: Salads and Garnishes	92%
	ESV - Emulsion Sauces Video	100%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
	CQ4 - Corner Quiz 4	NG
	CKQ - Cold Kitchen Quiz (R:1/E:4)	NG
CUL120.1.1.10	Prepare breakfast cookery, meats, fruits, cheese and grains.	92%*
01.08	Chapter 7: Breakfast Foods and Sandwiches	92%
	Lab - Lab	85%
	Lab2 - Lab2	85%
	Lab3 - Lab3	100%

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	CQ1 - Corner Quiz 1	100%
	Lab4 - Lab4	90%
	Lab5 - Lab5	95%
	Lab6 - Lab6	90%
	HFQ - Hot Food Quiz (R:1/E:4)	NG
	CKQ - Cold Kitchen Quiz (R:1/E:4)	NG

CUL120.Average OUTCOME AVERAGE: CUL120 75%

Course	Avg
CUL110	94%
CUL120	75%