

CTESTAR™ Articulated Transcript

Name

Id

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

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.

03.05 Microbial Contaminants
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final
GKSQ - General Kitchen Safety Quiz

03.06 Classifying Foodborne Illnesses
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final

03.07 Bacteria
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final
BNQ - Board Notes Quiz

03.08 Viruses
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final
BNQ - Board Notes Quiz

03.09 Parasites
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final

03.10 Fungi
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final

03.11 Biological Contamination
SSSQ - ServSafe Starters Quiz
SSSF - ServSafe Starters Final

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.

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

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	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.04	General Purchasing and Receiving Principles
	SS6 - ServSafe 6
04.05	Receiving and Inspecting Food
	SS6 - ServSafe 6
04.06	General Storage Guidelines
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.07	Refrigerated Storage
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.08	Frozen Storage
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.11	Thawing Food Properly
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.12	Preparing Specific Food

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	SS7 - ServSafe 7
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.13	Cooking Food
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS7 - ServSafe 7
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.14	Storing Cooked Food
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS7 - ServSafe 7
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.15	Reheating Food
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS7 - ServSafe 7
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.16	General Rules for Holding Food
	SS8 - ServSafe 8
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.17	Serving Food Safely
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS8 - ServSafe 8
	Lab - Lab

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	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.18	Off-Site Service
	SS8 - ServSafe 8

CUL110.1.1.3 Identify personal behaviors, chemical and physical contaminants and methods of prevention.

03.12	Chemical Contamination
	GKS - General Kitchen Safety
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	GKSQ - General Kitchen Safety Quiz
03.13	Physical Contamination
	GKS - General Kitchen Safety
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	GKSQ - General Kitchen Safety Quiz
03.16	How Foodhandlers Can Contaminate Food
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS4 - ServSafe 4

CUL110.1.1.4 Describe how to prevent food contamination through proper labeling, dating and storage.

04.06	General Storage Guidelines
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.07	Refrigerated Storage
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
04.08	Frozen Storage
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS6 - ServSafe 6

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

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SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

SS7 - ServSafe 7

Lab - Lab

Lab2 - Lab2

Lab3 - Lab3

Lab4 - Lab4

Lab5 - Lab5

Lab6 - Lab6

CUL110.1.1.6 Identify Hazard Analysis Critical Control Point (HACCP) for preventing foodborne illness, implementing principles when applicable and implementing a HACCP plan.

04.21 Hazard Analysis Critical Control Point (HACCP)

SS9 - ServSafe 9

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.

01.04 Chapter 3: Preventing Accidents and Injuries

CR - Classroom Rules

GKS - General Kitchen Safety

Lab - Lab

Lab2 - Lab2

Lab3 - Lab3

Lab4 - Lab4

Lab5 - Lab5

Lab6 - Lab6

03.01 The Dangers of Foodborne Illness

SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

03.11 Biological Contamination

SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

03.12 Chemical Contamination

GKS - General Kitchen Safety

SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

GKSQ - General Kitchen Safety Quiz

03.13 Physical Contamination

GKS - General Kitchen Safety

SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

GKSQ - General Kitchen Safety Quiz

03.18 Components of a Good Personal Hygiene Program

SSSQ - ServSafe Starters Quiz

SSSF - ServSafe Starters Final

BNQ - Board Notes Quiz

SS4 - ServSafe 4

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CUL120.1.1.2 Identify and demonstrate the use of all small and large fixed cooking equipment.

01.06	Chapter 5: Foodservice Equipment
	GKS - General Kitchen Safety
	GKSQ - General Kitchen Safety Quiz
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	UQ - Utility Quiz (R:1/E:4)
05.08	Cleaning and Sanitizing
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.09	Cleaning Agents
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS11 - ServSafe 11
	MSDS - Material Safety Data Sheets
05.10	Sanitizing
	SSSF - ServSafe Starters Final
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	MSDS - Material Safety Data Sheets
05.11	Machine Dishwashing
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.12	Cleaning and Sanitizing in a Three-Compartment Sink
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS11 - ServSafe 11
	Lab - Lab

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	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.13	Cleaning and Sanitizing Equipment
	SSSQ - ServSafe Starters Quiz
	SSSF - ServSafe Starters Final
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.14	Cleaning and Sanitizing the Premises
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.15	Tools for Cleaning
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.16	Storing Utensils, Tableware, and Equipment
	SS11 - ServSafe 11
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
05.17	Using Hazardous Materials
	SS11 - ServSafe 11
	MSDS - Material Safety Data Sheets
CUL120.1.1.3	Demonstrate each basic cooking method.
02.09	Chapter 8: Meat, Poultry, and Seafood
	HFQ - Hot Food Quiz (R:1/E:4)
02.11	Chapter 10: Stocks, Soups, and Sauces
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3

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	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	HFQ - Hot Food Quiz (R:1/E:4)
CUL120.1.1.4	Understand the basic principles for using seasoning.
01.08	Chapter 7: Breakfast Foods and Sandwiches
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	CQ1 - Corner Quiz 1
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	HFQ - Hot Food Quiz (R:1/E:4)
	CKQ - Cold Kitchen Quiz (R:1/E:4)
02.03	Chapter 2: Potatoes and Grains
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	HFQ - Hot Food Quiz (R:1/E:4)
02.09	Chapter 8: Meat, Poultry, and Seafood
	HFQ - Hot Food Quiz (R:1/E:4)
02.11	Chapter 10: Stocks, Soups, and Sauces
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	HFQ - Hot Food Quiz (R:1/E:4)
CUL120.1.1.5	Identify and prepare and utilize proper cooking method for vegetables.
01.12	Chapter 11: Fruits and Vegetables
	Lab - Lab
	Lab2 - Lab2
	Lab3 - Lab3
	Lab4 - Lab4
	Lab5 - Lab5
	Lab6 - Lab6
	CQ4 - Corner Quiz 4
	CKQ - Cold Kitchen Quiz (R:1/E:4)
CUL120.1.1.6	Demonstrate the proper technique used to construct a written recipe - recipe costing, portion control and selling price.
01.11	Chapter 10: Business Math
	RecCon math - Recipe Conversions
	IC math - Inventory Concepts

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		IC2 math - Inventory Concepts2
		CH math - Cash Handling
01.13	Chapter 12: Controlling Foodservice Costs	
	Lab - Lab	
	RecCon math - Recipe Conversions	
	Lab2 - Lab2	
	Lab3 - Lab3	
	IC math - Inventory Concepts	
	Lab4 - Lab4	
	IC2 math - Inventory Concepts2	
	Lab5 - Lab5	
	CH math - Cash Handling	
	Lab6 - Lab6	
CUL120.1.1.7	Demonstrate fabrication techniques and storage for raw and cook meats, poultry and seafood.	
02.09	Chapter 8: Meat, Poultry, and Seafood	
	HFQ - Hot Food Quiz (R:1/E:4)	
CUL120.1.1.8	Identify potatoes, pasta, rice and other starches.	
02.03	Chapter 2: Potatoes and Grains	
	Lab - Lab	
	Lab2 - Lab2	
	Lab3 - Lab3	
	Lab4 - Lab4	
	Lab5 - Lab5	
	Lab6 - Lab6	
	HFQ - Hot Food Quiz (R:1/E:4)	
CUL120.1.1.9	Identify salads, salad greens and dressing.	
01.10	Chapter 9: Salads and Garnishes	
	ESV - Emulsion Sauces Video	
	Lab - Lab	
	Lab2 - Lab2	
	Lab3 - Lab3	
	Lab4 - Lab4	
	Lab5 - Lab5	
	Lab6 - Lab6	
	CQ4 - Corner Quiz 4	
	CKQ - Cold Kitchen Quiz (R:1/E:4)	
CUL120.1.1.10	Prepare breakfast cookery, meats, fruits, cheese and grains.	
01.08	Chapter 7: Breakfast Foods and Sandwiches	
	Lab - Lab	
	Lab2 - Lab2	
	Lab3 - Lab3	
	CQ1 - Corner Quiz 1	
	Lab4 - Lab4	
	Lab5 - Lab5	
	Lab6 - Lab6	
	HFQ - Hot Food Quiz (R:1/E:4)	

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CKQ - Cold Kitchen Quiz (R:1/E:4)

Course

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