

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
- 03.06 Classifying Foodborne Illnesses
- 03.07 Bacteria
- 03.08 Viruses
- 03.09 Parasites
- 03.10 Fungi
- 03.11 Biological Contamination

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.

- 03.01 The Dangers of Foodborne Illness
- 03.02 Preventing Foodborne Illness
- 03.03 How Food Becomes Unsafe
- 03.04 The Keys to Food Safety
- 03.16 How Foodhandlers Can Contaminate Food
- 03.18 Components of a Good Personal Hygiene Program
- 03.19 Management's Role in a Personal Hygiene Program
- 04.01 Preventing Cross-Contamination
- 04.02 Time and Temperature Control
- 04.03 Monitoring Time and Temperature
- 04.04 General Purchasing and Receiving Principles
- 04.05 Receiving and Inspecting Food
- 04.06 General Storage Guidelines
- 04.07 Refrigerated Storage
- 04.08 Frozen Storage
- 04.11 Thawing Food Properly
- 04.12 Preparing Specific Food

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	04.13	Cooking Food
	04.14	Storing Cooked Food
	04.15	Reheating Food
	04.16	General Rules for Holding Food
	04.17	Serving Food Safely
	04.18	Off-Site Service
CUL110.1.1.3	Identify personal behaviors, chemical and physical contaminants and methods of prevention.	
	03.12	Chemical Contamination
	03.13	Physical Contamination
	03.16	How Foodhandlers Can Contaminate Food
CUL110.1.1.4	Describe how to prevent food contamination through proper labeling, dating and storage.	
	04.06	General Storage Guidelines
	04.07	Refrigerated Storage
	04.08	Frozen Storage
	04.09	Dry Storage
	04.10	Storing Specific Food
	04.17	Serving Food Safely
	04.18	Off-Site Service
CUL110.1.1.5	Identify how to hold and serve food at proper temperatures for service.	
	04.13	Cooking Food
	04.15	Reheating Food
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)

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
	03.01	The Dangers of Foodborne Illness
	03.11	Biological Contamination
	03.12	Chemical Contamination
	03.13	Physical Contamination
	03.18	Components of a Good Personal Hygiene Program
CUL120.1.1.2	Identify and demonstrate the use of all small and large fixed cooking equipment.	
	01.06	Chapter 5: Foodservice Equipment
	05.08	Cleaning and Sanitizing
	05.09	Cleaning Agents
	05.10	Sanitizing
	05.11	Machine Dishwashing
	05.12	Cleaning and Sanitizing in a Three-Compartment Sink
	05.13	Cleaning and Sanitizing Equipment

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	05.14	Cleaning and Sanitizing the Premises
	05.15	Tools for Cleaning
	05.16	Storing Utensils, Tableware, and Equipment
	05.17	Using Hazardous Materials
CUL120.1.1.3	Demonstrate each basic cooking method.	
	02.09	Chapter 8: Meat, Poultry, and Seafood
	02.11	Chapter 10: Stocks, Soups, and Sauces
CUL120.1.1.4	Understand the basic principles for using seasoning.	
	01.08	Chapter 7: Breakfast Foods and Sandwiches
	02.03	Chapter 2: Potatoes and Grains
	02.09	Chapter 8: Meat, Poultry, and Seafood
	02.11	Chapter 10: Stocks, Soups, and Sauces
CUL120.1.1.5	Identify and prepare and utilize proper cooking method for vegetables.	
	01.12	Chapter 11: Fruits and Vegetables
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
	01.13	Chapter 12: Controlling Foodservice Costs
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
CUL120.1.1.8	Identify potatoes, pasta, rice and other starches.	
	02.03	Chapter 2: Potatoes and Grains
CUL120.1.1.9	Identify salads, salad greens and dressing.	
	01.10	Chapter 9: Salads and Garnishes
CUL120.1.1.10	Prepare breakfast cookery, meats, fruits, cheese and grains.	
	01.08	Chapter 7: Breakfast Foods and Sandwiches

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