

CTESTAR™ Articulated Transcript

Name
Driscoll, Ted S.

Id
817671

Pathway
Business, Management, Marketing and Technology

Course
Hospitality and Culinary Arts

Instructor
Chef Corbett Day

Number
12

Host School
LISD TECH Center

Demo Community College

HOSP123.1 HOSP 123

HOSP123.1.1 Program Outcomes - Year 1

HOSP123.1.1.1	Preparing for a Successful Career	94%
	02.01.01 State in their own words the importance of service to success in the hospitality industry	-
	02.01.02 List the elements of excellent service and give examples	98%
	02.01.03 State the difference between school and workplace environments	98%
	02.01.04 Develop a list of workplace guidelines	100%
	02.01.05 Identify and give examples of positive work attitudes	98%
	02.01.06 Give examples of career opportunities in the foodservice industry	100%
	02.01.07 Make a list of qualities of successful foodservice employees	100%
	02.01.08 Outline a plan for an effective job search	100%
	02.01.09 Given a list of effective cover letter elements, write a cover letter	100%
	02.01.10 Demonstrate networking skills	98%
	02.01.11 Compile the best examples of their work into a portfolio	100%
	02.01.12 Write a resume that lists their skills and competencies	100%
	02.01.13 Read and complete a college application form	100%
	02.01.14 Read and complete a job application form	100%
	02.01.15 List the steps to an effective job interview	100%
	02.01.16 Explain the follow-up steps for a job interview	100%
	02.01.17 State their interpretation of a first day on the job	100%
	02.01.18 Outline the steps to resigning a job	100%
HOSP123.1.1.2	Successful Customer Relations	98%*
	02.02.01 Recognize and state the importance of customer service to food service	100%
	02.02.02 List the reasons and the ways to make a positive first impression in the foodservice industry	100%
	02.02.03 Describe a variety of customers that may have special needs	87%
	02.02.04 Distinguish between effective and ineffective communication with customers by giving examples	100%
	02.02.05 Explain how customer satisfaction directly affects a restaurant's success	100%
	02.02.06 Outline the service planning process	100%
HOSP123.1.1.3	Preparing and Serving Safe Food	83%*

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	02.03.01	List reasons why it is important to keep food safe	84%
	02.03.02	Describe good personal hygiene and how it affects food safety	84%
	02.03.03	List the steps to proper handwashing	83%
	02.03.04	Give examples of potentially hazardous foods	79%
	02.03.05	Categorize and describe the micro-organisms that cause foodborne illnesses	83%
	02.03.06	Identify and list ways chemical and physical hazards can contaminate food	84%
	02.03.07	Distinguish between situations in which contamination and cross-contamination occur	82%
	02.03.08	List the conditions under which bacteria multiply rapidly and use the letters FAT-TOM	83%
	02.03.09	Explain how time and temperature guidelines can reduce growth of micro-organisms	83%
	02.03.10	Define the food temperature danger zone and list temperatures that fall within that zone	83%
	02.03.11	Differentiate among types of thermometers and demonstrate how to use them	94%
	02.03.12	List the seven major steps in a Hazard Analysis Critical Control Point (HACCP) food safety system	77%
	02.03.13	Outline proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food that includes use of proper tools and equipment	75%
	02.03.14	Compare different types of storage areas found in a foodservice operation	83%
	02.03.15	Define the difference between clean and sanitary	96%
	02.03.16	State procedures for cleaning and sanitizing tools and equipment	81%
HOSP123.1.1.4		Preventing Accidents and Injuries	33%
	02.05.01	Demonstrate how to safely use ladders	-
	02.05.02	Demonstrate proper lifting and carrying procedures to avoid injury	98%
	02.05.03	Locate and list hazards that can cause cuts	100%
	02.05.04	Demonstrate correct and safe use of knives	96%
	02.05.05	List safe driving techniques	-
	02.05.06	Outline basic first aid concepts and procedures	-
	02.05.07	Explain the importance of the general safety audit	-
	02.05.08	Explain the importance of completing standard reports for any accident or illness at the operation	-
	02.05.09	List ways to use protective clothing and equipment to prevent injuries	-
HOSP123.1.1.5		Kitchen Basics	40%
	02.06.01	Identify the components and functions of a standardized recipe	38%
	02.06.02	Convert recipes to yield smaller and larger quantities	93%
	02.06.03	Describe the use of common liquid and dry measure tools	52%
	02.06.04	Explain the difference between customary and metric units of measure	-
	02.06.05	Apply effective mise en place through practice	87%
	02.06.06	Identify different functions of several types of knives and demonstrate their proper uses	88%
	02.06.07	List common spices and herbs and describe their uses	-
	02.06.08	Describe and demonstrate several basic preparation techniques, including clarifying butter, separating eggs, whipping egg whites, and making parchment liners	78%
	02.06.09	Describe dry-heat cooking methods and list the foods to which they are suited	-
	02.06.10	Describe moist-heat cooking methods and list the foods to which they are suited	-
	02.06.11	Describe combination cooking methods and list the foods to which they are suited	-