



**Culinary Arts**

CIP 12.0508

## **PROGRAM OF STUDY**

CURRICULUM MAPPING  
WITH  
CERTIFICATION OUTCOMES

Mon Valley Career & Technology Center prepares all students to attain their fullest potential for employment, to be lifelong learners, and to be productive and responsible members of an ever-changing society.



## Program of Study Mapping with Certification Outcomes



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### **Objective:**

This document has been prepared to project student learning outcomes in a linear fashion over the approved 3-year program of study.

### **Overview:**

This document provides a Pennsylvania Department of Education and Mon Valley CTC Occupational Advisory Committee approved list of tasks and learning objectives that are broken out into a linear form for a better understanding of learning outcomes over a three-year period within each program. It also serves as curriculum map as students work towards completing knowledge and skill-based tasks in pursuit of industry credentials. The end goal within each program is to work towards completing all tasks at proficient and advanced levels, earning multiple (stackable) industry credentials, and successfully complete the NOCTI exam. Student's progression and completion of task(s) and industry certification(s) may vary.

### **Navigation:**

**Unit / Task #** - This column indicates the Pennsylvania Department of Education or Mon Valley CTC local unit or task numbers given to each task within a given duty area.

**Task Description** – This column explains what knowledge-based or skill-based task that a student is working on for completion.

**Level / Marking Period** – This column indicates the learning level and timeframe at which the specific task(s) will be introduced to the student(s). Note that some tasks may be taught and completed individually while others may be taught in groups. ( i.e. 1.1 would signify a first year student being introduced to this task(s) in the first marking period, 2.3 would signify a second year student being introduced to this task(s) in third marking period, etc.)

### **Industry Certifications:**

Students successfully progressing through the curriculum and tasks have opportunity to test for industry credentials. Industry credentials are listed on the right side of the document at the appropriate time within the curriculum that a student would be fully prepared to test for that certification.



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### **Institutional Food Workers**

#### **Classification of Industrial Programs 12.0508**

<b>Unit / Task #</b>	<b>Task Description</b>	<b>Level / Marking Period</b>
101	Wear and maintain culinary apparel.	1.1
103	Lift and carry heavy objects up to 50 pounds.	1.1
104	Prevent accidents and injuries in the foodservice industry.	1.1
105	Follow emergency procedures for injuries and accidents.	1.1
106	Explain and identify various fire suppression systems in the foodservice area.	1.1
110	Review Safety Data Sheets (SDS) and apply their requirements in handling hazardous materials and describe personal protective equipment (PPE).	1.1
401	Follow procedures for purchasing, receiving, and storing of foodservice supplies.	1.1
402	Label foodservice products for storage.	1.1
404	Inventory foodservice supplies.	1.1
701	Operate, clean, and sanitize large equipment.	1.1
703	Operate, clean, and sanitize small equipment.	1.1
1805	Check for degrees of doneness.	1.1



2102	Set up, operate, and break down a ware-washing station	1.1
601	Identify parts of a knife and practice knife skills.	1.2
602	Perform knife cuts: bâtonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince.	1.2
604	Sharpen and hone knives.	1.2
605	Identify various types of knives and their uses.	1.2
717	Pass safety tests for all equipment.	1.2
718	Identify and use hand tools and smallwares.	1.2
804	Cite US standard weight and volume measurement equivalencies.	1.2
805	Measure ingredients using US standard weight and volume.	1.2
806	Scale recipes.	1.2
1002	Prepare eggs.	1.2
1003	Prepare breakfast potatoes.	1.2
1004	Prepare breakfast meats.	1.2
1005	Prepare breakfast batters.	1.2
1006	Prepare hot breakfast cereals.	1.2
1914	Prepare cookies.	1.2
1905	Prepare quick breads.	1.3
1906	Prepare pies and tarts.	1.3
1907	Prepare fillings and toppings for baked goods.	1.3
1908	Prepare yeast raised products.	1.3
1909	Determine the function of baking ingredients.	1.3
1912	Prepare and finish cakes.	1.3
1916	Prepare pate a choux products.	1.3
1917	Prepare custards and puddings.	1.3



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1919	Prepare dessert sauces.	1.3
1920	Create plated desserts.	1.3
111	Describe and apply ServSafe certification requirements.	1.4
1701	Prepare and evaluate stocks and the use of bases.	1.4
1702	Prepare and evaluate mother sauces, small/derivative sauces, and pan sauces.	1.4
1703	Prepare and evaluate soups.	1.4
1705	Prepare thickening agents.	1.4
1806	Fabricate poultry.	1.4
1807	Fabricate seafood.	1.4
0	ServSafe Food Handler Cert	1.4
0	ServSafe Allergen Cert	1.4
303	Investigate professional organizations within the foodservice industry.	2.1
304	Investigate career opportunities in the foodservice industry.	2.1
305	Analyze the kitchen brigade system.	2.1
503	Create cold food plate presentations and displays.	2.1
504	Prepare garnishes.	2.1
505	Prepare cold hors d'oeuvres, canapés, and appetizers.	2.1
506	Prepare cold sandwiches.	2.1
508	Classify types of cheese.	2.1
510	Prepare categories and types of salads.	2.1
512	Prepare salad dressings.	2.1
513	Set-up, maintain, and breakdown salad bars.	2.1



1201	Identify and select vegetables and fruits in their market forms.	2.1
1202	Prepare vegetables and fruits.	2.1
1203	-	2.1
1206	Peel, cut, and zest fruits and vegetables.	2.1
2111	Set up, operate, and break down grade manger stations.	2.1
2502	Prepare hot hors d'oeuvres and appetizers.	2.1
2503	Prepare hot sandwiches.	2.1
0	OSHA 10 Culinary	2.1
2110	Set up, operate, and break down hot line stations.	2.2
2201	Determine various types of service used in restaurants.	2.2
2203	Perform duties of a host.	2.2
2204	Perform duties of a beverage professional.	2.2
2205	Perform duties of a cashier.	2.2
2206	Perform duties of a server.	2.2
2207	Perform duties of a food runner.	2.2
2208	Perform sidework duties.	2.2
2212	Follow rules of table service.	2.2
2213	Use sales techniques for service personnel including menu knowledge and suggestive selling.	2.2
2214	Follow procedures for workflow between dining room and kitchen.	2.2
2215	Provide customer service and customer relations.	2.2
2216	Process guest checks.	2.2
2217	Perform duties of a bus person.	2.2



514	Classify and examine dairy products and dairy alternatives.	2.3
902	Research dietary guidelines.	2.3
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	2.3
904	Identify major nutrients, their sources, and functions.	2.3
907	Research nutritional concerns, food allergies/intolerances, and dietary restrictions.	2.3
2402	Investigate foodservice industry operations technology, e.g., point of sale (POS) system.	2.3
2404	Use industry communication technology, such as email and social media.	2.3
1301	Prepare pasta, grains, legumes, and potatoes using dry, moist, and combination cooking methods.	2.4
1601	Identify herbs, spices, seasonings, and condiments and their market forms.	2.4
1604	Use herbs, spices, seasonings, and condiments.	2.4
1605	Evaluate foods for seasoning and flavor balance.	2.4
1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking methods.	2.4
801	Prepare food following standardized recipes within industry time limits.	3.1
2002	Determine the methods for giving variety to a menu.	3.1
2004	Create an a la carte restaurant menu with item descriptions.	3.1
2005	Create menu formats.	3.1



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2006	Calculate food costs, percentages, and mark-up.	3.1
2501	Create hot food plate presentations and displays.	3.1
0	ServSafe Manager	3.4
1803	Determine cooking techniques for retail cuts of meat, poultry, and seafood.	2.4.
MVCTC	Task Remediation/NOCTI Test Preparation	3.3-3.4