

## American Culinary Federation Education Institutional Required Knowledge and Competencies

### Required Knowledge and Competencies Identified in Greenville Technical College's Culinary Arts Technology Associate in Applied Science Degree

(Date of Review: October 2015)

(Revised October 2014 with Primary (P) and Reinforced (R) course notations)

	BKP 120, Bakeshop Production	CUL 101, Principles of Food Production I	CUL 102, Principles of Food Production II	CUL 103, Nutrition	CUL 108, Food Production Techniques	CUL 145, Dining Room Operations	CUL 155, Hospitality Sanitation	CUL 225, Buffet Organization	CUL 235, Menu Planning	HOS 140, The Hospitality Industry	HOS 160, Purchasing for Hospitality	HOS 171, Food and Beverage Controls	HOS 245, Hospitality Marketing	HOS 256, Hospitality Management Concepts	HOS 265, Hotel, Restaurant, and Travel Law	BKP 121, Cake Decorating and Finishing	BKP 182, Artisan Breads	BKP 183, Plated Desserts	BKP 220, Advanced Baking	CUL 110, Food Production Management	HOS 130, Professional Etiquette and Manners	HOS 264, Food and Beverage Pairing
<b>BASIC BAKING (48 competencies)</b>																						
To apply the fundamentals of baking science to the preparation of a variety of products.	P				R			R								R	R		R			
Identify equipment and utensils use in baking and discuss proper use and care.	P				R			R								R	R		R			
Demonstrate proper selection of equipment and utensils for specific application.	P	R			R			R								R	R		R			
Identify ingredients used in baking.	P	R	R		R											R	R		R			
Demonstrate proper scaling and measurement techniques.	P	R	R		R											R	R		R			
Apply basic math skill to recipe conversions.	P	R	R		R				R		R	R				R	R		R			
Describe properties and list function of various ingredients.	P	R	R		R						R											
Define and describe the steps in the production of yeast-leavened breads.	P																					
Prepare a variety of yeast-leavened breads.	P																					
Evaluate the quality of yeast-leavened breads.	P																					
Define and describe quick-breads and the mixing methods utilized to produce them.	P																					
Prepare and evaluate the quality of a variety of quick-breads.	P																					
Define and describe the various types of pies and tarts and the mixing methods utilized to produce them.	P																					
Prepare a variety of pies and tarts.	P				R																	
Evaluate the quality of prepared pies and tarts.	P																					
Define and describe the variety of cookie types and the mixing methods utilized to produce them.	P																					
Produce a variety of types of cookies.	P																					
Evaluate the quality of prepared cookies.	P																					
Define and describe the variety of cake types and the mixing methods utilized to produce them.	P																					
Prepare a variety of cakes.	P															R						
Evaluate the quality of prepared cakes.	P															R						
Demonstrate basic icing and decorating techniques.	P															R						
Evaluate the quality of iced and decorated cakes.	P															R						
Define and describe the variety of laminated doughs.	P																					
Explain the process of lamination as it applies to doughs.	P																					
Prepare a variety laminated dough products.	P																					
Evaluate the quality of prepared laminated dough products.	P																					
Define and describe pate choux, its uses, methods of preparation, baking and finishing.	P																					
Prepare a variety of pate choux products.	P																					
Evaluate the quality of prepared pate choux products.	P																					
Define and describe meringues, its various types, uses, and methods of preparation.	P															R						
Prepare a variety of meringues.	P															R						
Evaluate the quality of prepared meringues.	P															R						
Define and describe creams, custards, puddings, and related sauces.	P																					
Describe the various types of uses of and preparation methods of various creams, custards, puddings, and related sauces.	P																					
Prepare a variety of creams, custards, puddings, and related sauces.	P																					
Evaluate the quality of prepared creams, custards, puddings, and related sauces.	P																					
Define and describe the various types, uses, and methods of preparation of dessert sauces.	P																					
Prepare a variety of dessert sauces.	P				R																	
Evaluate the quality of prepared dessert sauces.	P																					
Discuss the application of mixes and other value added products.	P							R								R			R			











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<b>NUTRITION</b> <i>continued</i>	Discuss marketing of health menu options.				P						R													
	Discuss weight management and exercise and nutrition over the life cycle.				P																			
<b>Purchasing and Receiving (18 competencies)</b>																								
To understand the overall concept of purchasing and receiving practices in quality foodservice operations.	Discuss the flow of goods in a foodservice operation.		R					R				P												
	Discuss how HACCP practices are addressed in the purchasing, receiving, storing, and issuing procedures.		R	R				P																
To apply knowledge of quality standards and regulations governing food products to the purchasing function.	Describe formal and informal purchasing methods.											P												
	Analyze market fluctuation and product cost.											P	R	R										
To receive and store food and non-food items properly.	Discuss legal and ethical considerations of purchasing.											P				R						R		
	Explain regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits, and vegetables.							R				P												
To receive and store food and non-food items properly.	Outline yield and quality grades and National Association of Meat Purveyors (NAMP) specifications for meats.											P												
	Write a bid specification.											P												
	Evaluate received goods to determine conformity with user specifications.	R										P												
	Receive and store fresh, frozen, refrigerated, and staple goods. Describe the importance of receiving and inspecting product as it enters the facility.			R		R	R					P												
	Conduct yield and quality tests on items such as canned, fresh, frozen and prepared food products.											P												
	Explain proper receiving and storing of cleaning supplies and chemicals.		R				R	R				P												
	Conduct a yield and cost comparison test of pre-fabricated products and on-premises butchered products.												P											
	Inventory food and non-food items using current technology.					R							P											
	Explain the procedures for rotation of stock and for costing and evaluating including FIFO and LIFO.							R				R	P											
	Define and describe par stock.											R	P											
Describe proper procedures for issuing product according to requisition.											R	P												
Describe current computerized systems for purchasing and inventory control.											R	P												
<b>Sanitation (22 competencies)</b>																								
To develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the foodservice operations.	Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.							P																
	List and describe symptoms common to food-borne illnesses and list various ways these illnesses can be prevented.							P																
To reinforce personal hygiene habits and food handling practices that protect the health of the consumer.	List and define the fundamentals of good personal hygiene.		R	R			R	P																
	Demonstrate good personal hygiene and health habits in a laboratory setting.		R	R	R		R	R	P	R							R	R	R	R	R			
	Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.		R	R	R		R		P	R							R	R	R	R				
	List the major causes of food spoilage.								P													R		
	Define food spoilage indicators.								P															
	Outline the flow of food through an establishment and list the various ways contamination may be prevented along the pathway.								P															
To reinforce personal hygiene habits and food handling practices that protect the health of the consumer.	Outline the requirements for proper receiving and storage of both raw and prepared foods.							P	R															
	Recognize sanitary and safety design and construction features of food production equipment and facilities (i.e., NSF, UL, OSHA, ADA, etc.).		R	R	R		R	R	P	R		R					R	R	R	R	R			
	Describe types of cleaners and sanitizers and their proper use.		R	R	R		R	R	P	R		R					R	R	R	R	R			

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<b>Sanitation <i>continued</i></b>	Identify the seven HACCP Principles and the critical control points during all food handling processes as a method for minimizing the risk of food-borne illness.							P																
	Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.	R	R	R		R	R	P	R			R				R		R	R	R	R	R		
	Develop cleaning and sanitizing schedule and procedures for equipment and facilities.	R	R	R		R	R	P	R									R	R	R	R	R		
	Identify proper methods of waste disposal and recycling.	R	R	R		R	R	P	R			R						R	R	R	R	R		
	Describe appropriate measures for insects, rodents and pest control eradication.								P															
	Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.	R	R	R		R	R	P	R									R	R	R	R	R		
	List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program.								P															
	Demonstrate appropriate emergency policies for kitchen and dining room injuries.	R	R	R		R	R	P	R									R	R	R	R	R		
	Describe appropriate types of use of fire extinguishers used in the foodservice area.	R	R	R		R	R	P	R									R	R	R	R	R		
	Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation.								P							R	R							
Identify food bio-terrorism laws and RFID technology and the impact these regulations and technology have on food safety and sanitation.								P								R								
<b>Sustainability (10 competencies)</b>																								
Demonstrate the importance of a variety of sustainability practices and be able to implement them in foodservice operations as a means for controlling operating costs and for being good environmental stewards.	Sustainability through Purchasing/Procurement																							
	Sustainability through Waste Control	R	R	R		R						P						R	R	R	R	R		
	Sustainability through Energy Conservation	R	R	R		R						P						R	R	R	R			
	Sustainability in Fabrication											P										R		
	Sustainable/Community Centered Purchasing											P										R		
	Sustainability through Water Conservation											P												
	Sustainability – Purchasing “Cents”											P												
	Sustainability through Recycling	R	R	R		R						P						R	R	R	R	R		
	Sustainable Equipment = energy use	R	R	R		R						P						R	R	R	R	R		
	Sustainability – Be a Leader in Sustainable Practices	R	R	R		R						P						R	R	R	R	R		