

# Blueprint for Instruction and Assessment



## Culinary Arts

12.0500.00

Domain	Related Standards	Instructional Time
<b>Domain 1</b> Safety and Sanitation	<b>STANDARD 1.0</b> APPLY SANITATION AND SAFETY PROCEDURES <b>STANDARD 2.0</b> APPLY SAFETY PROCEDURES	40-50%
<b>Domain 2</b> Preparation Techniques and Cooking	<b>STANDARD 7.0</b> INTERPRET FOOD PREPARATION TECHNIQUES <b>STANDARD 8.0</b> PREPARE HOT FOODS <b>STANDARD 9.0</b> APPLY BASIC PRINCIPLES OF GARDE MANGER <b>STANDARD 10.0</b> PREPARE BAKERY AND PASTRY PRODUCTS	30-40%
<b>Domain 3</b> Dining Operations	<b>STANDARD 11.0</b> PERFORM DINING AND BEVERAGE CATERING OPERATIONS	10-15%
<b>Domain 4</b> Meal Planning	<b>STANDARD 3.0</b> APPLY BASIC NUTRITIONAL CONCEPTS <b>STANDARD 4.0</b> INTERPRET RECIPES <b>STANDARD 12.0</b> APPLY CULINARY MATHEMATICS	10-15%
<b>Domain 5</b> Small Wares and Large Equipment	<b>STANDARD 5.0</b> USE COMMERCIAL EQUIPMENT AND SMALL WARES <b>STANDARD 6.0</b> USE LARGE COMMERCIAL GRADE EQUIPMENT	5-10%

Content domains are bodies of knowledge, skills, or abilities to be taught and assessed. They illustrate the relationship among technical standards, instructional time, and student success on the Technical Skills Assessment. This blueprint corresponds with the technical standards endorsed on May 24, 2017.

