



# Culinary Arts 2018-19 State Results

Statistics data includes students taking exams in the original testing period and includes students retaking exams. The Score Distribution and Standards performance tables show results for original testing period only for accurate evaluation of live testing performance.

## Statistics

Categories	Performance
Participants	1067
Pass Rate	349
Pass Percentage	32.7%
Average Score	57.1
Cut Score	65

## Score Distribution

% Range	# Scores in Range
0-15	0
15-25	7
25-35	51
35-45	133
45-55	261
55-65	260
65-75	181
75-85	88
85-95	12
95-100	0

## CULINARY ARTS

### 1) CONTENT STANDARD 1.0 : ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS



1) Performance Standard 1.1 : Describe the Professional Foodservice Industry, History, Traditions, and Current Trends



3) 1.1.3 Determine differences and similarities of various types of international and regional cuisines



2) Performance Standard 1.2: Analyze Career Paths and Opportunities in Foodservice Industries



4) 1.2.4 Perform different jobs in food production and service



3) Performance Standard 1.3: Develop and Model Professional and Ethical Workplace Behaviors.



2) 1.3.2 Employ professional and ethical workplace behaviors



### 2) CONTENT STANDARD 2.0 : INTERGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY



1) Performance Standard 2.1: Integrate Microorganisms Found in Food and Their Role in Food Borne Illness



1) 2.1.1 Analyze food borne symptoms, illnesses and their causes



2) 2.1.2 Practice safe food handling techniques and prevention of food borne illnesses



2) Performance Standard 2.2 : Comply with Health Department Regulations



1) 2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness



3) 2.2.3 Demonstrate an awareness of local health department regulations



3) Performance Standard 2.3 : Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses



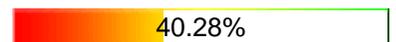
1) 2.3.1 Identify and implement procedures for critical control points



2) 2.3.2 Implement safe food-handling procedures



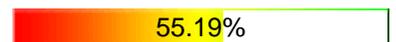
3) 2.3.3 Explain the HACCP (Hazard Analysis Critical Control Point) plan



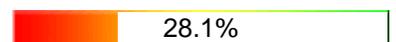
4) Performance Standard 2.4 : Utilize Proper Facility Management Techniques for Cleaning



1) 2.4.1 Apply proper warewashing and pot washing techniques



2) 2.4.2 Identify and utilize approved chemicals and appropriate uses



3) 2.4.3 Practice proper facility cleaning and sanitation



5) Performance Standard 2.5 : Demonstrate Basic First Aid Procedures to Injuries Common in the Foodservice Industry



3) 2.5.3 Explain emergency procedures	67.88%
6) Performance Standard 2.6 : Recognize Procedures and Precautions to Prevent Accidents and Injuries	64.5%
1) 2.6.1 Implement appropriate procedures and precautions to prevent accidents and injuries	45.72%
2) 2.6.2 Recognize OSHA standards	83.28%
3) CONTENT STANDARD 3.0 : APPLY SKILLS IN FOOD SERVICE, EQUIPMENT AND PRODUCTION	67.83%
1) Performance Standard 3.1 : Explore Foodservice Tools and Standardized Equipment	72.81%
1) 3.1.1 Determine tools and equipment for appropriate use	53.17%
3) 3.1.3 Clean and maintain tools and equipment while recognizing OSHA standards	82.63%
2) Performance Standard 3.2 : Develop Necessary Knife Skills	62.46%
1) 3.2.1 Produce and describe basic knife cuts	54.33%
2) 3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives	70.59%
3) Performance Standard 3.3 : Establish Workplace Mise En Place	59.11%
1) 3.3.1 Demonstrate mise en place	59.11%
4) Performance Standard 3.4 : Employ Proper Measuring Techniques	71.8%
3) 3.4.3 Describe the difference between weight and volume measuring	71.8%
5) Performance Standard 3.5 : Utilize Recipe Standards	77.84%
1) 3.5.1 Convert recipes from one yield to another	84.19%
2) 3.5.2 Utilize a standardized recipe	71.5%
4) CONTENT STANDARD 4.0 : DEMONSTRATE MENU PLANNING PRINCIPLES	66.77%
1) Performance Standard 4.1 : Evaluate Nutrition Principles and Specialized Dietary Plans	78.15%
5) 4.1.5 Identify common food allergies and appropriate substitutions	78.15%
2) Performance Standard 4.2 : Explore Menu Writing Principles	34.74%
2) 4.2.2 Identify how menu prices are determined	34.74%
3) Performance Standard 4.3 : Examine the Relationship Between Purchasing, Storeroom Operations and Cost Control	64.65%
3) 4.3.3 Calculate the cost of a recipe	64.65%
5) CONTENT STANDARD 5.0 : DEMONSTRATE BAKERY PRODUCTION TECHNIQUES	40.68%
1) Performance Standard 5.1 : Demonstrate a Variety of Techniques for Preparing	

Breads	37.03%
5) 5.1.5 Utilize portion control	58.51%
7) 5.1.7 Properly hold and store bread	26.28%
2) Performance Standard 5.2 : Demonstrate a Variety of Techniques for Preparing Pastries	51.51%
1) 5.2.1 Prepare a variety of pies	47.73%
3) 5.2.3 Prepare cakes utilizing of variety of mixing methods	55.29%
3) Performance Standard 5.3 : Demonstrate a Variety of Techniques for Preparing Desserts	35.35%
2) 5.3.2 Prepare a variety of dessert sauces	16.62%
5) 5.3.5 Utilize portion control	54.08%
6) CONTENT STANDARD 6.0 : DEMONSTRATE GARDE MANGER TECHNIQUES	51.53%
1) Performance Standard 6.1 : Demonstrate a Variety of Techniques for Preparing Salads	67.07%
1) 6.1.1 Prepare various dressings and dips	67.07%
5) Performance Standard 6.5 : Demonstrate Knowledge of Spices, Oils and Vinegars, and Fresh and Dried Herbs	43.76%
1) 6.5.1 Determine spices, fresh and dried herbs for their appropriate uses	46.02%
2) 6.5.2 Maintain quality of spices and herbs through proper holding and storage	41.49%
7) CONTENT STANDARD 7.0 : SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATE	54.2%
1) Performance Standard 7.1 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fruits	80.46%
2) 7.1.2 Prepare a variety of fruits	80.46%
2) Performance Standard 7.2 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches and Grains	37.46%
4) 7.2.4 Utilize portion control	54.68%
6) 7.2.6 Demonstrate a variety of cooking methods for starches and grains	20.24%
3) Performance Standard 7.3 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Vegetables	75.33%
6) 7.3.6 Demonstrate a variety of cooking methods for vegetables	75.33%
4) Performance Standard 7.4 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products	47.26%
1) 7.4.1 Select appropriate dairy products for intended uses	29.71%

4) 7.4.4 Utilize cost control methods in production	38.47%
5) 7.4.5 Utilize portion control	63.75%
6) 7.4.6 Properly hold and store dairy products	57.1%
5) Performance Standard 7.5 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs	63.77%
1) 7.5.1 Differentiate the usage of fresh and older eggs	47.33%
2) 7.5.2 Prepare and serve eggs using a variety of cooking methods	71.15%
3) 7.5.3 Utilize portion control	65.46%
6) Performance Standard 7.6 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Meats	54.09%
1) 7.6.1 Select appropriate cuts for intended uses	33.1%
2) 7.6.2 Identify appropriate fabricating methods of meats	83.59%
5) 7.6.5 Prepare a variety of meats	83.89%
6) 7.6.6 Utilize cost control methods in production	62.19%
7) 7.6.7 Utilize portion control	41.59%
7) Performance Standard 7.7 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Poultry	42.65%
1) 7.7.1 Select appropriate cuts for intended uses	47.33%
5) 7.7.5 Utilize cost control methods in production	39.78%
6) 7.7.6 Utilize portion control	41.74%
8) Performance Standard 7.8 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fish and Shellfish	51.36%
4) 7.8.4 Identify quality and freshness characteristics of whole and fabricated fish and shellfish	63.14%
5) 7.8.5 Prepare a variety of fish and shellfish	45.47%
9) Performance Standard 7.9 : Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items	64.35%
3) 7.9.3 Utilize cost control methods in storing dry storage items	64.35%
8) CONTENT STANDARD 8.0 : DEMONSTRATE TECHNIQUES FOR STOCKS/SAUCES/SOUPS	46.62%
1) Performance Standard 8.1 : Demonstrate Knowledge of Principles Regarding the Preparation of Stocks	46.74%
1) 8.1.1 Prepare a variety of stocks	37.73%
3) 8.1.3 Utilize cost control methods in production	76.64%

4) 8.1.4 Utilize portion control	60.88%
6) 8.1.6 Properly cool, hold and store stocks	15.61%
2) Performance Standard 8.2 : Demonstrate Knowledge of Principles Regarding the Preparation of Sauces	50.57%
1) 8.2.1 Prepare the mother sauces	35.55%
2) 8.2.2 Determine sauces for appropriate uses	59.11%
4) 8.2.4 Prepare a variety of thickening methods/agents	56.04%
5) 8.2.5 Utilize cost control methods in production	51.56%
3) Performance Standard 8.3 : Demonstrate Knowledge of Principles Regarding the Preparation of Soups	30.41%
4) 8.3.5 Demonstrate a variety of cooking methods for soups	38.17%
5) 8.3.6 Properly cool, hold and store soups	22.66%
9) CONTENT STANDARD 9.0 : DEMONSTATE APPROPRIATE COOKING METHODS	39.88%
1) Performance Standard 9.1 : Demonstrate Dry Heat, Moist Heat, and Combination Cooking Methods	39.88%
2) 9.1.1 Explain and demonstrate methods of dry heat cooking with fat	39.88%
11) CONTENT STANDARD 11.0 : ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS	87.92%
3) Performance Standard 11.3 : Demonstrate an Awareness of Professional Organizations in the Foodservice Industry	87.92%
1) 11.3.1 Explore student and professional organizations associated with the foodservice industry	87.92%