

**Chapter 130. Texas Essential Knowledge and Skills for Career and Technical
Education
Subchapter I. Hospitality and Tourism**

§130.226. Culinary Arts (One to Two Credits).

(a) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisite: Restaurant Management, Lifetime Nutrition and Wellness, or Principles of Hospitality and Tourism.

(b) Introduction. Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification. This course may be offered as a laboratory-based or internship course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

(c) Knowledge and skills.

(1) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:

- (A) compose industry appropriate documents;
- (B) comprehend a variety of texts such as operations and training manuals;
- (C) calculate correctly using numerical concepts such as percentages and estimations in practical situations, including weight and measures;
- (D) understand scientific principles used in culinary arts;
- (E) read and comprehend standardized recipes;
- (F) write and convert standardized recipes; and
- (G) calculate and manage food costs.

(2) The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student is expected to:

- (A) create formal or informal presentations;
- (B) properly answer business phones;
- (C) write instructions for a specific restaurant or culinary procedure or the use of a piece of equipment; and
- (D) attend and participate in a staff meeting.

(3) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:

- (A) demonstrate a proactive understanding of self-responsibility and self-management;
- (B) explain the characteristics of personal values and principles;
- (C) demonstrate positive attitudes and work habits;

- (D) demonstrate exemplary appearance and personal hygiene; and
- (E) evaluate the effects of exercise and nutritional dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance.

(4) The student develops principles in time management, decision making, effective communication, and prioritizing. The student is expected to:

- (A) apply effective practices for managing time and energy;
- (B) analyze various steps in the decision-making process; and
- (C) analyze the importance of balancing a career, family, and leisure activities.

(5) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:

- (A) research the major job duties and qualifications for all staff and managerial positions to facilitate selection of career choices in culinary arts;
- (B) update a personal career portfolio;
- (C) demonstrate proper interview techniques;
- (D) establish personal short-term and long-term goals; and
- (E) examine food service related community service opportunities.

(6) The student understands the history of food service and the use of the professional kitchen. The student is expected to:

- (A) research famous chefs from history and note their major accomplishments;
- (B) identify global cultures and traditions related to food;
- (C) summarize historical entrepreneurs who influenced food service in the United States;
- (D) analyze how current trends in society affect the food service industry;
- (E) use large and small equipment in a commercial kitchen;
- (F) develop food production and presentation techniques;
- (G) demonstrate moist and dry cookery methods;
- (H) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables;
- (I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts;
- (J) demonstrate proper receiving and storage techniques;
- (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen; and
- (L) demonstrate types of table setting, dining, and service skills.

(7) The student uses technology and computer applications to manage food service operations. The student is expected to:

- (A) use technology tools appropriate for the industry;
- (B) operate technology applications to perform workplace tasks;
- (C) explain the use of point-of-sale systems;
- (D) demonstrate knowledge in computer programs used for food production; and
- (E) evaluate information sources for culinary arts.

- (8) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:
- (A) apply team-building skills;
 - (B) apply decision-making and problem-solving skills;
 - (C) determine leadership and teamwork qualities in creating a pleasant working atmosphere; and
 - (D) participate in community leadership and teamwork opportunities to enhance professional skills.
- (9) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:
- (A) determine basics of safety in culinary arts;
 - (B) assess workplace conditions and identify safety hazards;
 - (C) determine the basics of sanitation in a professional kitchen;
 - (D) assess food hazards and determine ways to prevent food hazards; and
 - (E) prepare for a state or national food sanitation certification or other appropriate certifications.
- (10) The student recognizes and models work ethics and legal responsibilities. The student is expected to:
- (A) understand and comply with laws and regulations specific to the food service industry; and
 - (B) demonstrate a positive work ethic.
- (11) The student demonstrates the knowledge and skills required for careers in the restaurant, food, and beverage industry. The student is expected to:
- (A) understand the basics of nutrition;
 - (B) analyze the concepts of customer service and determine the critical moments of good service;
 - (C) develop a marketing plan;
 - (D) identify purchasing specifications and write purchase orders;
 - (E) determine proper receiving, storage, and distribution techniques;
 - (F) analyze international cuisines;
 - (G) detail ways to achieve high rates of customer satisfaction; and
 - (H) analyze how guests are affected by employee attitude, appearance, and actions.