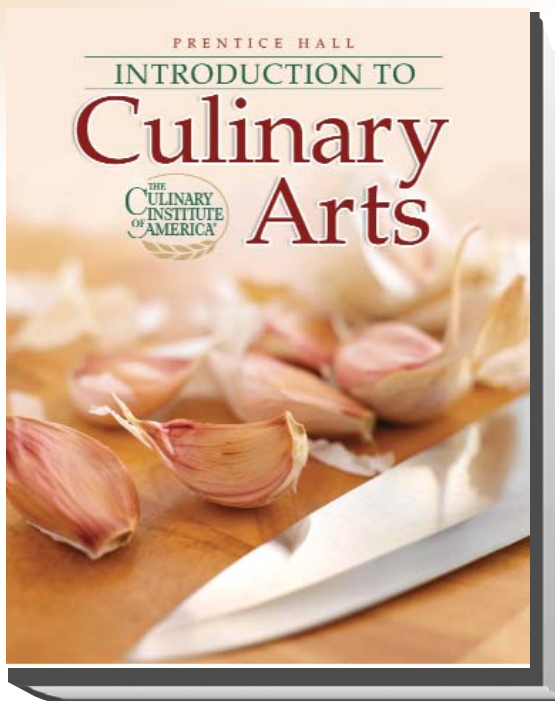


# Prentice Hall

## *Introduction to Culinary Arts*

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C O R R E L A T E D T O

Arkansas Department of Workforce Education  
- Curriculum Content Frameworks - Introduction to Culinary Arts

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Correlated to:

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| <b>ARKANSAS DEPARTMENT OF WORKFORCE<br/>EDUCATION - CURRICULUM CONTENT<br/>FRAMEWORKS -<br/>INTRODUCTION TO CULINARY ARTS</b> | <b>INTRODUCTION TO CULINARY ARTS<br/>(CIA) © 2007</b>  |
| Grade Levels: 9, 10   |  |
| Course Code: 493250   |  |
| Unit 1: Introduction to Culinary Arts - 12 Hours  |  |
| CAREER and TECHNICAL SKILLS - What the Student Should Be Able to Do   |  |
| <b>Knowledge</b>  |  |
| 1.1 Identify terms related to culinary professions, employability skills, and customer relations                              | <p><b>SE:</b> Introducing Culinary Careers, xiv-xxi; Mise en Place, 195-202; 7.1 Assessment (1-7) 202; Learning to Work Together, 203-207; 7.2 Assessment (1-7) 207; Chapter 7 Review and Assessment (1-3, 8, 11) 214; Chapter 7 Test Practice (1-3) 215; Restaurant Personnel, 643-651; 20.1 Assessment (1-6) 651; Reading Preview; 659; Service Styles, 659-663; Chapter 20 Review and Assessment (1-5, 11, 12, 14) 676; Chapter 20 Test Practice (1-4) 677; Managing People, 750-753; 23.3 Assessment (2-5) 753; Chapter 23 Review and Assessment (12) 755; Chapter 23 Test Practice (7) 755;</p> <p><b>TRB:</b> Class Discussion, 60, 62, 162, 167, 190; Vocabulary Reinforcement, 60, 62, 162, 167, 190; Answers to 7.1 Assessment (1-7) 61; Answers to Section Test 7.1 Mise en Place, (1-12, 17, 18) 61; Answers to 7.2 Assessment (1-7) 63; Answers to Section Test 7.2 Learning to Work Together, (1-12) 63; Answers to Chapter 7 Review and Assessment (1-3, 8, 11) 66; Answers to Chapter 7 Test Practice (1-3) 66; Answers to 20.1 Assessment (1-6) 163; Answers to Section Test 20.1 Restaurant Personnel (1-27)163; Answers to Section Test 20.3 Serving the Meal, (1-21) 168; Answers to Chapter 20 Review and Assessment (1-5, 11, 12, 14) 171; Answers to Chapter 20 Test Practice (1-4) 171; Answers to 23.3 Assessment (2-5) 191; Answers to Section Test 23.3 Managing a Restaurant (16, 17, 19, 20) 191; Answers to Chapter 23 Review and Assessment (12) 192; Answers to Chapter 23 Test Practice (7)192; Section Test 7.1 Mise en Place, (1-12) 229 (17, 18) 230; Section Test 7.2 Learning to Work Together, (1-7) 231, (8-12) 232; Section Test 20.1 Restaurant Personnel (1-17) 297; (18-27) 298; Section Test 20.1 Restaurant Personnel (1-13) 301, (14-21) 302; Section Test 23.3 Managing a Restaurant (16, 17, 19, 20) 318</p> |

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| <p>1.2 Discuss the development of the modern food service industry</p>  | <p><b>SE:</b> Culinary History - Before the Refrigerator, 28; The Oldest Tool Known to Man, 112; The Vatel Society, 206; Roasting Over an Open Fire, 223; Origins of Garde Manger, 272; The Influence of Alice Waters and Chez Panisse, 359; Social Studies, OSHA, 63; Culinary Science–The Microwave Oven, 89, Cooking Technology, 90, AHHHH-CHOO, 93, Recipes on the Internet, 141; Origin of American Measurements, 157, China Dishware, 213</p> <p><b>TRB:</b> Extension 10 History of the Food Production Industry, 361-362; Answers to Extension 10 History of the Food Production Industry, 377</p> |
| <p><b>Application</b></p>   |  |
| <p>1.2.1 Research technology advancement in the culinary arts profession</p>  | <p><b>SE:</b> Culinary History - Before the Refrigerator, 28; Science- Lessons from the Space Program, 35, The Critical Path, 202; Culinary Science – The Microwave Oven, 89, Cooking Technology, 90, Recipes on the Internet, 141; Convection, 436; Culinary Math- Business Plans, 742;</p> <p><b>TRB:</b> Extension 10 History of the Food Production Industry, 361-362; Answers to Extension 10 History of the Food Production Industry, 377</p>  |

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| <p><b>Knowledge</b></p>   |  |
| <p>1.3 List the attributes of a professional chef</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Banquet Managers and chefs, Institutional chefs, xvi; Caterers, Private chefs, xvii; Test kitchen researchers, xviii; Managers, Small business owners, xix; Culinary Education &amp; Training, xxi; Mise en Place, 195-202; 7.1 Assessment (1-7) 202; Learning to Work Together, 203-207; 7.2 Assessment (1-7) 207; Chapter 7 Review and Assessment (1-3, 8, 11) 214; Chapter 7 Test Practice (1-3) 215;</p> <p><b>TRB:</b> Class Discussion, 60, 62; Answers to 7.1 Assessment (1-7) 61; Answers to Section Test 7.1 Mise en Place, (1-12, 17, 18) 61; Answers to 7.2 Assessment (1-7) 63; Answers to Section Test 7.2 Learning to Work Together, (1-12) 63; Answers to Chapter 7 Review and Assessment (1-3, 8, 11) 66; Answers to Chapter 7 Test Practice (1-3) 66; Section Test 7.1 Mise en Place, (1-12) 229 (17, 18) 230; Section Test 7.2 Learning to Work Together, (1-7) 231, (8-12) 232; Extension 9-Time-Management and Other Management Techniques, 357-359; Extension 11 Creative &amp; Critical Thinking, 363-364; Extension 12-Character Development, 365-366; Extension 13 Leadership Skills, 367-368; Extension 14-Conflict Resolution, Cooperation and Teamwork, 369-370; Answers to Extension 9-Time-Management and Other Management Techniques, 376-377; Answers to Extension 11 Creative &amp; Critical Thinking, 377-378; Answers to Extension 12-Character Development, 378; Answers to Extension 13 Leadership Skills, 378-379; Answers to Extension 14-Conflict Resolution, Cooperation and Teamwork, 379</p> |

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| <p><b>Application</b></p>   |  |
| <p>1.3.1 Research different types of chefs</p>  | <p><b>SE:</b> Culinary Careers, xv-xx; Garde Manger, 271-272; 10.1 Assessment (1) 280; Restaurant Personnel, 643-644; Back-of the-House Brigade, 645-646; 20.1 Assessment (1) 651; Chapter 20 Review and Assessment (4, 14) 676; Chapter 20 Test Practice (1-4) 677</p> <p><b>TRB:</b> Class Discussion, 80, 162; 10.1 Assessment (1) 81; Answers to 20.1 Assessment (1) 163; Answers to Section Test 20.1 Restaurant Personnel (1, 9-20, 24)163; Answers to Chapter 20 Review and Assessment (4, 14) 171; Chapter 20 Test Practice (1-4) 171; Section Test 20.1 Restaurant Personnel (1, 9-17) 297, (20, 24) 298</p>  |
| <p><b>Knowledge</b></p>   |  |
| <p>1.4 Identify employability skills</p>  | <p><b>SE:</b> Mise en Place, 195-202; 7.1 Assessment (1-7) 202; Learning to Work Together, 203-207; 7.2 Assessment (1-7) 207; Chapter 7 Review and Assessment (1-3, 8, 11) 214; Chapter 7 Test Practice (1-3) 215;</p> <p><b>TRB:</b> Class Discussion, 60, 62; Answers to 7.1 Assessment (1-7) 61; Answers to Section Test 7.1 Mise en Place, (1-12, 17, 18) 61; Answers to 7.2 Assessment (1-7) 63; Answers to Section Test 7.2 Learning to Work Together, (1-12) 63; Answers to Chapter 7 Review and Assessment (1-3, 8, 11) 66; Answers to Chapter 7 Test Practice (1-3) 66; Section Test 7.1 Mise en Place, (1-12) 229 (17, 18) 230; Section Test 7.2 Learning to Work Together, (1-7) 231, (8-12) 232; Extension 4-The SkillsUSA Professional Development Program, (4, 5) 344-346; Extension 9-Time-Management and Other Management Techniques, 357-359; Extension 11 Creative &amp; Critical Thinking, 363-364; Extension 12-Character Development, 365-366; Extension 13 Leadership Skills, 367-368; Extension 14-Conflict Resolution, Cooperation and Teamwork, 369-370; Answer Key-Extension 4, 373, Extension 9-Time-Management and Other Management Techniques, 376-377; Extension 11 Creative &amp; Critical Thinking, 377-378; Extension 12-Character Development, 378; Extension 13 Leadership Skills, 378-379; Extension 14-Conflict Resolution, Cooperation and Teamwork, 379</p> |

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| <b>Application</b>  |   |
| 1.4.1 Prepare a résumé  | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Preparing Your Resume, 757-760<br><b>TRB:</b> Culinary Competitions, 381   |
| 1.4.2 Locate appropriate culinary job   | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Hiring and Training, 751; 23.3 Assessment (7) 752; Language Arts, 753; Locating Job Opportunities, 761-762<br><b>TRB:</b> Class Discussion, 190; Answers to 23.3 Assessment (7) 191; Answers to Section Test 23.3 Managing a Restaurant, (13-16) 191; 23.3 Managing a Restaurant, (13-16) 318; Trade Associations, 324-325;  |
| 1.4.3 Participate in mock job interview   | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Hiring and Training, 751; Figure (23.14) 751; Informational Interviewing, 762; Interviewing and Demonstrating, 764   |
| <b>Knowledge</b>  |   |
| 1.5 Identify the role and duties of each member of the service staff  | <b>SE:</b> Communicating Effectively, 203-204; Figure (7-6) 204, (20-3, 20-4) 647; Receiving and Giving Criticism, 204-205; Effective Criticism, 205; Using Feedback Effectively, 205-206; Courtesy and Professionalism, 207; 7.2 Assessment (1-7) 207; Chapter 7 Review and Assessment (3) 214; Restaurant Personnel, 643-645; Working the Front Door, 647-650; Greeting and Seating Guests, 650; 20.1 Assessment (1-6) 651; Service staff, 653; Figure (20.7) 653, (20.8) 657; The Cover, 653-655; Cleaning Service Utensils, 655-658; 20.2 Assessment (1, 2, 3-7) 658; Serving Guests, 663-668; 20.3 Assessment (2-7) 668; Handling Customer Complaints, 669-675; 20.4 Assessment (1-7) 675; Chapter 20 Review and Assessment (1-3, 5-13, 16, 17) 676; Chapter 20 Test Practice (5-10) 677<br><b>TRB:</b> Class Discussion, 62, 164, 169; Figure Discussion (7-6) 62; Answers to Assessment (1-7) 63; Answers to Section Test 7.2 Learning to Work Together, (1-3, 8-12) 63; Answers to Chapter 7 Review and Assessment (3) 66; Answers to 20.1 Assessment (1-6) 163; Answers to Section Test 20.1 Restaurant Personnel (1, 2, 4-8, 21-23, 25-27) 163; |

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| <p>(Continued)</p> <p>1.5 Identify the role and duties of each member of the service staff</p>  | <p>(Continued)</p> <p>Answers to 20.2 Assessment (1, 2, 3-7) 165; Answers to Section Test 20.2 Service Tools &amp; Utensils (1-20) 165; Answers to 20.3 Assessment (2-7) 168; Answers to Section Test 20.3 Serving the Meal, (19, 20, 22-26) 168; Answers to 20.4 Assessment (1-7) 170; Answers to Section Test 20.4 Handling Complaints and Problems, (1-10) 170; Answers to Chapter 20 Review and Assessment (1-3, 5-13, 16, 17) 171; Answers to Chapter 20 Test Practice (5-10) 171; Section Test 7.2 Learning to Work Together, (1-3) 231, (8-12) 232; Section Test 20.1 Restaurant Personnel (1, 2, 4-8) 298, (21-23, 25-27) 299; Section Test 20.2 Service Tools &amp; Utensils (1-7) 299, (8-20) 300; Section Test 20.3 Serving the Meal, (19, 20, 22-26) 302; Section Test 20.4 Handling Complaints and Problems, (1-6) 303, (7-10) 304</p>                                     |
| <p><b>Application</b></p>   |   |
| <p>1.5.1 Interview a restaurant employee</p>  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Hiring and Training, 751; Figure (23.14) 751; Informational Interviewing, 762; Interviewing and Demonstrating, 764</p> <p><b>TRB:</b> Class Discussion, 190</p>   |
| <p><b>Knowledge</b></p>   |   |
| <p>1.6 Demonstrate service skills that provide exceptional customer service</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Communicating Effectively, 203-204; Restaurant Personnel, 643-645; Working the Front Door, 647; Figure (20-3, 20-4) 647, (20-13) 668; Greeting and Seating Guests, 650; Service staff, 653; Serving Guests, 663-668; 20.3 Assessment (2, 3, 5-7) 668; Handling Customer Complaints, 669-675; 20.4 Assessment (1-7) 675; Chapter 20 Review and Assessment (7-10, 16, 17) 676;</p> <p><b>TRB:</b> Class Discussion, 169; Answers to Section Test 20.1 Restaurant Personnel (1, 4-8, 21-23, 25) 163; Figure Discussion, (20-13) 167; Answers to 20.3 Assessment (2, 3, 5-7) 168; Answers to Section Test 20.3 Serving the Meal, (19, 20, 22-26) 168; Answers to 20.4 Assessment (1-7) 170; Answers to Section Test 20.4 Handling Complaints and Problems, (1-10) 170; Answers to Chapter 20 Review and</p> |

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| <p>(Continued)<br/>1.6 Demonstrate service skills that provide exceptional customer service</p>   | <p>(Continued)<br/>Assessment (7-10, 16, 17) 171; Section Test 20.1 Restaurant Personnel (1, 2, 4-8) 298, (21-23, 25) 299; Section Test 20.3 Serving the Meal, (19, 20, 22-26) 302; Section Test 20.4 Handling Complaints and Problems, (1-6) 303, (7-10) 304</p>  |
| <p><b>Application</b></p>   |  |
| <p>1.6.1 Create a chart illustrating customer service skills</p>  | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Communicating Effectively, 203-204; Restaurant Personnel, 643-645; Working the Front Door, 647; Figure (20-3, 20-4) 647, (20-13) 668; Greeting and Seating Guests, 650; Service staff, 653; Serving Guests, 663-668; 20.3 Assessment (2, 3, 5-7) 668; Handling Customer Complaints, 669-675; 20.4 Assessment (1-7) 675; Chapter 20 Review and Assessment (7-10, 16, 17) 676;<br/><b>TRB:</b> Class Discussion, 169; Answers to Section Test 20.1 Restaurant Personnel (1, 4-8, 21-23, 25) 163; Figure Discussion, (20-13) 167; Answers to 20.3 Assessment (2, 3, 5-7) 168; Answers to Section Test 20.3 Serving the Meal, (19, 20, 22-26) 168; Answers to 20.4 Assessment (1-7) 170; Answers to Section Test 20.4 Handling Complaints and Problems, (1-10) 170; Answers to Chapter 20 Review and Assessment (7-10, 16, 17) 171; Section Test 20.1 Restaurant Personnel (1, 2, 4-8) 298, (21-23, 25) 299; Section Test 20.3 Serving the Meal, (19, 20, 22-26) 302; Section Test 20.4 Handling Complaints and Problems, (1-6) 303, (7-10) 304</p> |



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| <p><b>Knowledge</b></p>   |  |
| <p>1.7 Practice workplace etiquette</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Problem-Solving Strategies, 200; Communicating Effectively, 203-204; Figure (7-6) 204, (20-3, 20-4) 647, (20-13) 668, (23-13) 751; Receiving and Giving Criticism, 204-205; Effective Criticism, 205; Using Feedback Effectively, 205-206; Courtesy and Professionalism, 207; 7.2 Assessment (1-7) 207; Chapter 7 Review and Assessment (3) 214; Working the Front Door, 647; Greeting and Seating Guests, 650; Service staff, 653; Serving Guests, 663-668; 20.3 Assessment (2, 3, 5-7) 668; Handling Customer Complaints, 669-675; 20.4 Assessment (1-7) 675; Chapter 20 Review and Assessment (7-10, 16, 17) 676; Communicating, 750; Terminating, 752-753; Chapter 23 Review and Assessment (12) 754; Chapter 23 Test Practice (7) 755</p> <p><b>TRB:</b> Class Discussion, 62, 169; Figure Discussion (7-6) 62, (20-13) 167; Answers to Assessment (1-7) 63; Answers to Section Test 7.2 Learning to Work Together, (1-3, 8-12) 63; Answers to Chapter 7 Review and Assessment (3) 66; Section Test 7.2 Learning to Work Together, (1-3) 231, (8-12) 232; Answers to Section Test 20.1 Restaurant Personnel (1, 4-8, 21-23, 25) 163; Answers to 20.3 Assessment (2, 3, 5-7) 168; Answers to Section Test 20.3 Serving the Meal, (19, 20, 22-26) 168; Answers to 20.4 Assessment (1-7) 170; Answers to Section Test 20.4 Handling Complaints and Problems, (1-10) 170; Answers to Chapter 20 Review and Assessment (7-10, 16, 17) 171; Answers to Section Test 23.3 Managing a Restaurant, (11, 20) 191; Answers to Chapter 23 Review and Assessment (12) 192; Answers to Chapter 23 Test Practice (7) 192; Section Test 20.1 Restaurant Personnel (1, 2, 4-8) 298, (21-23, 25) 299; Section Test 20.3 Serving the Meal, (19, 20, 22-26) 302; Section Test 20.4 Handling Complaints and Problems, (1-6) 303, (7-10) 304; Section Test 23.3 Managing a Restaurant, (11, 20) 318</p> |

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| <b>Application</b>  |   |
| 1.7.1 Demonstrate proper table setting  | <p><b>SE:</b> Test Kitchen, 658</p> <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Service staff, 653; Figure (20.7) 653, (20.8) 657; The Cover, 653-655; Cleaning Service Utensils, 655-658; 20.2 Assessment (1-7) 658; Chapter 20 Review and Assessment (6, 13) 676; Chapter 20 Test Practice (6-10) 677</p> <p><b>TRB:</b> Class Discussion, 164; Answers to 20.2 Assessment (1-7) 165; Answers to Section Test 20.2 Service Tools &amp; Utensils (1-20) 165; Answers to Chapter 20 Review and Assessment (6, 13) 171; Answers to Chapter 20 Test Practice (4-15, 18-20) 171; Section Test 20.2 Service Tools &amp; Utensils (4-7) 299, (8-15, 18-20) 300</p>   |
| Unit 2: Basic Menus and Recipes - 12 Hours  |   |
| CAREER and TECHNICAL SKILLS - What the Student Should Be Able to Do   |   |
| <b>Knowledge</b>  |   |
| 2.1 Define terms related to nutrition, menu planning, and recipes   | <p><b>SE:</b> Vocabulary, 705, 719; The Importance of Nutrition, 705; The Language of Nutrition, 706-709, 710, 712-714; Fats in Foods, 709; Vitamin-Rich Foods, 711; Mineral-Rich Foods, 712-713; Nutrition Information, 714-718; Assessment 21.1 (1-8) 718; Planning Healthy Menu, 719-721, 723; Batch Cooking, 724; Portion Control, 727; 22.2 Assessment (1, 4) 729; Chapter 22 Review and Assessment (1-6, 9-12) 730; Chapter 22 Test Practice (1, 5, 7, 10) 731</p> <p><b>TRB:</b> Class Discussion, 180; Answers to Assessment 21.1 (1-8) 181; Answers to Section Test 22.1 Nutrition Basics (1-27) 181; Answers to 22.2 Assessment (1, 4) 183; Answers to Section Test 22.2 Making Menu More Nutritious (1-8) Chapter 22 Review and Assessment (1-6, 9-12) 184; Chapter 22 Test Practice (1, 5, 7, 10) 184; Section Test 22.1 Nutrition Basics (1-16) 309, (17-27) 310; Section Test 22.2 Making Menu More Nutritious (1-7) 311, (8) 312</p> |
| 2.2 Discuss basic food groups   | <p><b>SE:</b> The Food Guide Pyramid, 716; 22.1 Assessment (5) 718; Choosing Healthy Ingredients, 720-721; Chapter 22 Review and Assessment (4, 6) 730</p> <p><b>TRB:</b> Answers to 22.1 Assessment (5) 181; Chapter 22 Review and Assessment (4, 6) 184</p>   |

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| <b>Application</b>  |   |
| 2.2.1 Identify food group names   | <b>SE:</b> The Food Guide Pyramid, 716; Figure (22-4) 716; 22.1 Assessment (5) 718; Chapter 22 Review and Assessment (6) 730<br><br><b>TRB:</b> Answers to 22.1 Assessment (5) 181; Answers to Chapter 22 Review and Assessment (6) 184   |
| <b>Knowledge</b>  |   |
| 2.3 List nutrients in each food group   | <b>The foundation of this objective is found on pages:</b><br><br><b>4SE:</b> Focus on Nutrition, 502; The Language of Nutrition, 706-714; The Food Guide Pyramid, 716; Figure (22-4) 716; 22.1 Assessment (5) 718; Chapter 22 Review and Assessment (6, 9) 730; Chapter 22 Test Practice (1) 731<br><br><b>TRB:</b> Answers to 22.1 Assessment (5) 181; Answers to Section Test 22.1 Nutrition Basics (4, 5, 25) 181; Answers to Chapter 22 Review and Assessment (6, 9) 184; Answers to Chapter 22 Test Practice (1) 184; Section Test 22.1 Nutrition Basics (4, 5) 309, (25) 310 |
| <b>Application</b>  |   |
| 2.3.1 Differentiate between fats, water, carbohydrates, carbohydrates, vitamins, minerals, and proteins                       | <b>SE:</b> The Language of Nutrition, 706-714; 22.1 Assessment (2, 3) 718; Chapter 22 Review and Assessment (2, 10) 730; Chapter 22 Test Practice (1, 2, 4, 6, 7) 731<br><br><b>TRB:</b> Class Discussion, 180; Answers to 22.1 Assessment (2, 3) 181; Answers to Section Test 22.1 Nutrition Basics (1-3, 5, 6, 16, 20, 21) 181; Answers to Chapter 22 Review and Assessment (2, 10) 184; Chapter 22 Test Practice (1, 2, 4, 6, 7) 184; Section Test 22.1 Nutrition Basics (1-3, 5, 6, 16) 309, (20, 21) 310   |
| <b>Knowledge</b>  |   |
| 2.4 Identify food sources and functions of each nutrient  | <b>SE:</b> Focus on Nutrition, 283, 296, 398, 502; Vitamin-Rich Foods, 711; Mineral-Rich Foods, 712-713; 22.1 Assessment (3, 8) 718; Chapter 22 Review and Assessment (9) 730;<br><br><b>TRB:</b> Answers to 22.1 Assessment (3,8) 181; Answers to Section Test 22.1 Nutrition Basics (27) 181; Answers to Chapter 22 Review and Assessment (8) 184; Section Test 22.1 Nutrition Basics (27) 310  |

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| <b>Application</b>  |   |
| 2.4.1 Create a poster to illustrate nutrient sources and functions  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Focus on Nutrition, 296, 398, Vitamin-Rich Foods, 711; Mineral-Rich Foods, 712-713; 22.1 Assessment (3, 8) 718; Chapter 22 Review and Assessment (9) 730</p> <p><b>TRB:</b> Answers to 22.1 Assessment (3,8) 181; Answers to Section Test 22.1 Nutrition Basics (27) 181; Answers to Chapter 22 Review and Assessment (8) 184; Section Test 22.1 Nutrition Basics (27) 310</p>  |
| <b>Knowledge</b>  |   |
| 2.5 Describe the Food Guide Pyramid   | <p><b>SE:</b> The Food Guide Pyramid, 716; Figure (22-4) 716; 22.1 Assessment (5) 718; Chapter 22 Review and Assessment (6) 730</p> <p><b>TRB:</b> Figure Discussion (22-4) 180; Answers to 22.1 Assessment (5) 181; Answers to Chapter 22 Review and Assessment (6) 184</p>  |
| <b>Application</b>  |   |
| 2.5.1 Classify the Food Guide Pyramid into groups by making a collage   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> The Food Guide Pyramid, 716; 22.1 Assessment (5) 718; Chapter 22 Review and Assessment (6) 730</p> <p><b>TRB:</b> Answers to 22.1 Assessment (5) 181; Answers to Chapter 22 Review and Assessment (6) 184</p>   |
| <b>Knowledge</b>  |   |
| 2.6 Explain influences on food choices  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Special Needs, 688; Religion, 688; Focus on Nutrition, 708; Fats and Cholesterol, 708, 710; Sodium, 713; Dietary Guidelines, 717-718; Test Kitchen, 718; Food Allergies, 721; Vegetarian Options, 721, 723; Social Studies-Vegetarianism, 729; Chapter 22 Review and Assessment (5, 18) 730; Chapter 22 Test Practice (4, 7, 8) 731; Chapter 22 Test Practice (10) 731</p> <p><b>TRB:</b> Class Discussion, 180; Answers to Section Test 22.1 Nutrition Basics (10-12, 14, 16-19) 181; Answers to Chapter 22 Review and Assessment (5, 18) 184; Answers to Chapter 22 Test Practice (10) 184; Section Test 22.1 Nutrition Basics (10-12, 14, 16) 309, (17-19) 310</p> |

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| <b>Application</b>  |  |
| 2.6.1 Illustrate social, emotional, and physical reasons for food choices   |  |
| <b>Knowledge</b>  |  |
| 2.7 Explain how to use dietary guidelines to meet nutritional needs   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Focus on Nutrition, 247; Nutrition Information, 714-716; Dietary Guidelines, 717-718; Figure (22-8) 726; Portions, 727; Chapter 22 Test Practice (10) 731;</p> <p><b>TRB:</b> Figure Discussion, (22-8) 182; Answers to Section Test 22.2 Making Menus More Nutritious, (8, 11) 183; Answers to Chapter 22 Test Practice (10) 184; Section Test 22.2 Making Menus More Nutritious, (8, 11) 312</p> |
| <b>Application</b>  |  |
| 2.7.1 Create a chart to describe proper nutrition through dietary guidelines  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Focus on Nutrition, 247; Nutrition Information, 714-716; Dietary Guidelines, 717-718; Figure (22-8) 726; Portions, 727; Chapter 22 Test Practice (10) 731;</p> <p><b>TRB:</b> Figure Discussion, (22-8) 182; Answers to Section Test 22.2 Making Menus More Nutritious, (8, 11) 183; Answers to Chapter 22 Test Practice (10) 184; Section Test 22.2 Making Menus More Nutritious, (8, 11) 312</p> |
| <b>Knowledge</b>  |  |
| 2.8 Describe different menu types   | <p><b>SE:</b> Types of Menus, 682-685; 21.1 Assessment (2) 693; Chapter 21 Review and Assessment (2-4, 7, 11) 702; Chapter 21 Test Practice (2-4) 703</p> <p><b>TRB:</b> Class Discussion, 174; Answers to 21.1 Assessment (2) 175; Answers to Section Test 21.1 Planning the Menu (2-10) 175; Answers to Chapter 21 Review and Assessment (2-4, 7, 11) 178; Chapter 21 Test Practice (2-4) 178; Section Test 21.1 Planning the Menu (2-10) 305</p>                                |

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| <b>Application</b>  |   |
| 2.8.1 Match menu types to their correct terms   | <p><b>TRB:</b> Class Discussion, 174; Answers to Section Test 21.1 Planning the Menu (2-10) 175; Section Test 21.1 Planning the Menu (2-10) 305</p> <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Types of Menus, 682-685; 21.1 Assessment (2) 693; Chapter 21 Review and Assessment (2-4, 7, 11) 702; Chapter 21 Test Practice (2-4) 703</p> <p><b>TRB:</b> Answers to 21.1 Assessment (2) 175; Answers to Chapter 21 Review and Assessment (2-4, 7, 11) 178; Chapter 21 Test Practice (2-4) 178; Section Test 21.1 Planning the Menu (2-10) 305</p> |
| <b>Knowledge</b>  |   |
| 2.9 Identify influences on menus  | <p><b>SE:</b> Purpose of a Menu, 679-682; 21.1 Assessment (1, 3) 693;</p> <p><b>TRB:</b> Class Discussion, 174; Answers to 21.1 Assessment (1, 3) 175; Answers to Section Test 21.1 Planning the Menu (15, 17) 175; Section Test 21.1 Planning the Menu (15, 17) 306</p>  |
| <b>Application</b>  |   |
| 2.9.1 Discuss social, economical, and seasonal reasons for menu selections  | <p><b>SE:</b> Type of Place and Customers, 685; Special Needs, 688; Religion, 688; Regional Cuisine, 688; Figure (21-7) 688; Product Availability, 688-689</p>  |
| <b>Knowledge</b>  |   |
| 2.10 List types of food equipment needed for menus  | <p><b>SE:</b> Required Equipment, 681; Facility, Staff and Equipment Limitations, 687; Figure (21-6) 687; 21.1 Assessment (5) 693</p>   |
| <b>Application</b>  |   |
| 2.10.1 Demonstrate use of equipment for different types of menus  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Required Equipment, 681</p>   |
| <b>Knowledge</b>  |   |

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| 2.11 List guidelines for developing a well balanced menu  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Balance and Variety, 687; Balance, 688; 21.1 Assessment (7) 693; Planning Healthy Menus, 719-721, 723</p> <p><b>TRB:</b> Answers to 21.1 Assessment (7) 175; Answers to Section Test 22.2 Making Menus More Nutritious, (1) 183; Section Test 22.2 Making Menus More Nutritious, (8) Section Test 22.2 Making Menus More Nutritious, (1) 311</p>  |
| <b>Application</b>  |   |
| 2.11.1 Develop an example of a balanced menu  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Balance and Variety, 687; Balance, 688; 21.1 Assessment (7) 693; Planning Healthy Menus, 719-721, 723</p> <p><b>TRB:</b> Answers to 21.1 Assessment (7) 175; Answers to Section Test 22.2 Making Menus More Nutritious, (1) 183; Section Test 22.2 Making Menus More Nutritious, (8) Section Test 22.2 Making Menus More Nutritious, (1) 311</p>  |
| <b>Knowledge</b>  |   |
| 2.12 Explain the difference between a narrative and a standard recipe   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Standardized Recipes, 140-141, 143; Culinary Science-Recipes on the Internet, 141; 5.1 Assessment (2) 148; Chapter 5 Review and Assessment (1, 3) 158; Chapter 5 Test Practice (1) 159</p> <p><b>TRB:</b> Answers to 5.1 Assessment (2) 45; Answers to Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8) 45; Answers to Chapter 5 Review and Assessment (1, 3) 48; Answers to Chapter 5 Test Practice (1) 48; Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8) 217</p> |
| <b>Application</b>  |   |

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|---|--|
| <p>2.12.1 Locate examples of narrative and standard recipes</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Standardized Recipes, 140-141, 143; Culinary Science-Recipes on the Internet, 141; Recipe Cards (1-3) 193, (4-15) 239, (16-27) 269, (28-42) 321, (43-52) 341, (53-68) 391, (69-81) 427, (82-98) 467, (99-105) 499, (106-117) 531, (118-121) 573, (122-126) 589, (127-150) 639</p> <p><b>TRB:</b> Class Discussion, 44; Culinary Practice-Recipe Cards, (1-3) 55, (4-15) 69, (16-27) 75, (28-35) 81, (36-42) 84, (43-48) 92, (49-52) 94, (53-56) 99, (57-68) 101, (69-72) 107, (73-74) 109, (75-81) 111, (82-86) 116, (87-92) 119, (93-98) 121, (99-103) 125, (104-105) 128, (106-112) 133, (113-117) 135, (118-121) 141, (122-124) 146, (125-126) 148, (127-129) 152, 130-135) 154, (136-143) 157, (144-150) 158</p> |
| <p><b>Knowledge</b></p>   |  |
| <p>2.13 Identify reasons for modifying recipes</p>  | <p><b>SE:</b> Scaling Recipes Up or Down, 149, 150, 151; Scaling Recipes by Changing Portion Size, 152, 153; Scaling Recipes Based on an Available Ingredient, 154, 155; Using Scaled Recipes, 155</p> <p><b>TRB:</b> Answers to Section Test 5.2 Scaling Recipes (5, 6) 47; Section Test 5.2 Scaling Recipes (5, 6) 219</p>   |
| <p><b>Application</b></p>   |  |
| <p>2.13.1 Identify techniques used to modify recipes</p>  | <p><b>SE:</b> Scaling Recipes Up or Down, 149-152; Scaling Recipes by Changing Portion Size, 152-145; Scaling Recipes Based on an Available Ingredient, 154-155; Using Scaled Recipes, 155-157; 5.2 Assessment (1-4) 157; Chapter 5 Review and Assessment (8, 10) 158;</p> <p><b>TRB:</b> Answers to 5.2 Assessment (1-4) 47; Answers to Section Test 5.2 Scaling Recipes (2, 3, 5, 6) 47; Answers to Chapter 5 Review and Assessment (8, 10) 48; Section Test 5.2 Scaling Recipes (2, 3, 5, 6) 219</p>  |



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| <p>2.13.2 Create modifications for recipes based on nutritional needs</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Focus on Nutrition, 288, 583; Planning Healthy Menus, 719-721, 723; Using Healthy Food Preparation Techniques, 723-726; Figures (22-6) 723, (22-7) 725; Using Portioning and Presentation Techniques, 727-729; 22.2 Assessment (1-7) 729; Chapter 22 Review and Assessment (8, 13, 17) 730<br/> <b>TRB:</b> Answers to 22.2 Assessment (1-7) 183; Answers to Section Test 22.2 Making Menus More Nutritious, (7-12) 183; Answers to Chapter 22 Review and Assessment (8, 13, 17) 184; Section Test 22.2 Making Menus More Nutritious (7) 311, (8-12) 312</p> |
| <p>Unit 3: Culinary Math - 10 Hours</p>   |  |
| <p>CAREER and TECHNICAL SKILLS - What the Student Should Be Able to Do</p>  |  |
| <p><b>Knowledge</b></p>   |  |
| <p>3.1 Explain basic addition, subtraction, multiplication, and division as applied to fractions</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Culinary Math-Converting Fractions, 151; Multiplying Fractions, 152; Chapter 5 Review and Assessment (4) 158; Chapter 5 Test Practice (2, 4, 6) 159<br/> <b>TRB:</b> Class Discussion, 46; Answers to Section Test 5.2 Converting Recipes (4) 47. Answers to Chapter 5 Review and Assessment (4) 48; Answers to Chapter 5 Test Practice (2, 4, 6) 48; Section Test 5.2 Converting Recipes (4) 219</p>  |
| <p><b>Application</b></p>   |  |
| <p>3.1.1 Demonstrate basic addition, subtraction, multiplication, division as applied to fractions</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Culinary Math-Converting Fractions, 151; Multiplying Fractions, 152; Chapter 5 Review and Assessment (4) 158; Chapter 5 Test Practice (2, 4, 6) 159<br/> <b>TRB:</b> Class Discussion, 46; Answers to Section Test 5.2 Converting Recipes (4) 47. Answers to Chapter 5 Review and Assessment (4) 48; Answers to Chapter 5 Test Practice (2, 4, 6) 48; Section Test 5.2 Converting Recipes (4) 219</p>  |

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| <b>Knowledge</b>  |   |
| 3.2 Identify equivalent measurements  | <p><b>SE:</b> Measurement Systems, 146, 147; Volume Measurement, 146; Weight Measurements, 147; 5.1 Assessment (4, 8) 148; Test Kitchen, 149; Changing Measurement Units, 156; Chapter 5 Review and Assessment (5) 158; Culinary Math-Substituting Yeast, 562</p> <p><b>TRB:</b> Class Discussion, 44; Answers to 5.1 Assessment (4, 8) 45; Answers to Section Test 5.1 Understanding Standardized Recipes (7, 16) 45; Answers to Chapter 5 Review and Assessment (5) 48; Section Test 5.1 Understanding Standardized Recipes (7) 217, (16) 218</p> |
| <b>Application</b>  |   |
| 3.2.1 Demonstrate conversion of food measurements knowledge   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> 5.1 Assessment (4, 8) 148; Test Kitchen, 149; Chapter 5 Review and Assessment (5) 158; Culinary Math-A Pint's a Pound, 545, Substituting Yeast, 562; Test Kitchen, 552</p> <p><b>TRB:</b> Answers to 5.1 Assessment (4, 8) 45; Answers to Section Test 5.1 Understanding Standardized Recipes (16) 45; Answers to Chapter 5 Review and Assessment (5) 48; Culinary Math, 138; Section Test 5.1 Understanding Standardized Recipes (7) 217, (16) 218</p>             |
| <b>Knowledge</b>  |   |
| 3.3 Describe reasons to change the yield of a recipe  | <p><b>SE:</b> Yield, 141, 144; Scaling Recipes Up or Down, 149, 150, 151; Scaling Recipes by Changing Portion Size, 152, 153; Scaling Recipes Based on an Available Ingredient, 154, 155; Using Scaled Recipes, 155; Chapter 5 Review and Assessment (8) 158</p> <p><b>TRB:</b> Answers to Section Test 5.2 Scaling Recipes (5) 47; Chapter 5 Review and Assessment (8) 48; Section Test 5.2 Scaling Recipes (5) 219</p>  |

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| <b>Application</b>  |   |
| 3.3.1 Practice increasing and decreasing the yield of various recipes   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> 5.2 Assessment (1-4) 157; Chapter 5 Review and Assessment (4, 6, 13, 15) 158; Lab Activity-Project 5: Scaling a Recipe, 159; Chapter 5 Test Practice (2, 4, 6, 7) 159; Culinary Math-Converting Loaf Yield into Muffin Yield, 581</p> <p><b>TRB:</b> Class Discussion, 46; Answers to 5.2 Assessment (1-4) 47; Answers to Section Test 5.2 Scaling Recipes (2, 3, 9) 47; Chapter 5 Review and Assessment (4, 6, 13, 15) 48; Answers to Chapter 5 Test Practice (2, 4, 6, 7) 48; Section Test 5.2 Scaling Recipes (2, 3) 219, (9) 220</p>  |
| <b>Knowledge</b>  |   |
| 3.4 Discuss correct techniques for measuring and weighing food items  | <p><b>SE:</b> Measurement Conventions, 145; Figure (5-2) 145; Measurement Techniques, 147; 5.1 Assessment (5) 148; Chapter 5 Review and Assessment (12, 14) 158</p> <p><b>TRB:</b> Class Discussion, 44; Answers to 5.1 Assessment (5) 45; Answers to Section Test 5.1 Understanding Standardized Recipes, (15, 17) 45; Answers to Chapter 5 Review and Assessment (12, 14) 48; Section Test 5.1 Understanding Standardized Recipes, (15) 217, (17) 218</p>   |
| <b>Application</b>  |   |
| 3.4.1 Identify and use the balance scale  | <p><b>SE:</b> Balance Scale, 125; Weight, 145, 147; 5.1 Assessment (5) 148; Scaling Ingredients, 556-557; Cutting and Scaling, 563; 17.3 Assessment (5) 571; Chapter 17 Review and Assessment (3) 572; Making Cakes, 620; Basic Culinary Skills-Choux Paste, 634; 19.4 Assessment (3) 637</p> <p><b>TRB:</b> Class Discussion, 39, 140, 142; Answers to Section Test 4.2 (8) 40; Answers to 5.1 Assessment (5) 45; Answers to 17.3 Assessment (5) 143; Answers to Chapter 17 Review and Assessment (3) 144; Answers to 19.4 Assessment (3) 159; Answers to 19.4 Section Test 159; Section Test 4.2 (8) 216; Section Test 17.2 Yeast Dough (6) 281; Section Test 19.4 (13) 296</p> |

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| <p>3.4.2 Identify and use the portion scale</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Portion Scale, 125; Figure (5-3) 146; Weight, 145, 147; 5.1 Assessment (5) 148; Scaling Ingredients, 556-557; Basic Culinary Skills- Straight Dough-Mixing Method, (1) 558, Baguettes (1) 566, Choux Paste, 634; Cutting and Scaling, 563; 17.3 Assessment (5) 571; Review and Assessment (3) 572; Making Cakes, 620; 19.4 Assessment (3) 637<br/> <b>TRB:</b> Class Discussion, 39, 140, 142; Answers to 5.1 Assessment (5) 45; Answers to 17.3 Assessment (5) 143; Answers to Chapter 17 Review and Assessment (3) 144; Answers to 19.4 Assessment (3) 159; Answers to Section Test 19.4 Pies, Tarts and Pastries (13) 159; Section Test 19.4 Pies, Tarts and Pastries (13) 296</p> |
| <p><b>Knowledge</b></p>   |   |
| <p>3.5 Differentiate between recipe costing, menu costing, and food cost percentage</p>   | <p><b>SE:</b> Factor Method, 696; Figure (21-11) 696; Prime Cost Method, 696-697; Base Price Method, 698; Culinary Math-The Q Quotient, 699; Chapter 21 Review and Assessment (5, 6, 10, 14) 702<br/> <b>TRB:</b> Class Discussion, 176; Answers to Chapter 21 Review and Assessment (5, 6, 7, 10) 178; Section Test 21.2 Pricing Menu Items (5) 307, (6, 7, 10) 308</p>  |
| <p><b>Application</b></p>   |   |
| <p>3.5.1 Demonstrate how to determine recipe cost</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Raw Food Cost, 696; Prime Cost Method, 696-697; Culinary Math-Raw Food Cost, 697; Figure (21-12) 698; Culinary Math-The Q Quotient, 699; Chapter 21 Review and Assessment (5) 702<br/> <b>TRB:</b> Class Discussion, 176; Answers to Section Test 21.2 Pricing Menu Items (5, 10) 177; Answers to Chapter 21 Review and Assessment (5) 178; Section Test 21.2 Pricing Menu Items (5) 307, (10) 308</p>  |
| <p>3.5.2 Illustrate menu costing</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Base Price Method, 698</p>  |

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| 3.5.3 Calculate food cost percentage  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Factor Method, 696; Figure (21-11) 696; Culinary Math-Raw Food Cost, 697; Culinary Math-The Q Quotient, 699; Chapter 21 Review and Assessment (5, 6, 14) 702</p> <p><b>TRB:</b> Class Discussion, 176; Answers to Section Test 21.2 Pricing Menu Items (5, 6, 7, 10) 178; Answers to Chapter 21 Review and Assessment (5, 6, 14) 178; Section Test 21.2 Pricing Menu Items (5) 307, (6, 7, 10) 308</p>   |
| <b>Knowledge</b>  |  |
| 3.6 Explain the mathematical equation for temperature conversion  |  |
| <b>Application</b>  |  |
| 3.6.1 Demonstrate calculations to convert from Celsius to Fahrenheit and from Fahrenheit to Celsius                           |  |
| Unit 4: The Professional Kitchen - 7 Hours  |  |
| CAREER and TECHNICAL SKILLS - What the Student Should Be Able to Do   |  |
| <b>Knowledge</b>  |  |
| 4.1 Define terms related to sanitation and food safety  | <p><b>SE:</b> Vocabulary, 5, 21, 30; Importance of Food Safety, 5; Biological Hazards, 6-7; Physical Hazards, 7; Chemical Hazards, 7; FAT TOM, 11-12; Figure (1-4) 12, (1-11) 22; Cleaning and Sanitizing, 16; Pest Management, 20; 1.1 Assessment (1, 3, 8) 20; Receiving Foods Safely, 22; Chef's Tip, 23; Cooling Foods Safely, 26; Holding, 28; 1.2 Assessment (5) 29; Food-Safety System, 30, 31; The Seven Steps of HACCP, 32, 33, 34, 35; 1.3 Assessment (1, 2) 35;</p> <p><b>TRB:</b> Figure Discussion (1-4) 12; Answers to 1.1 Assessment (1, 3, 8) 13; Answers to Section Test 1.1 Sanitary Food Handling (1-14) 13; Answers to 1.2 Assessment (5) 15; Answers to Section Test 1.2 The Flow of Food (1-7) 15; Class Discussion, 16; Answers to 1.3 Assessment (1, 2) 17; Answers to Section Test 1.3 HACCP (1-11, 13) 17; Section Test 1.1 Sanitary Food Handling (1-12) 193, (13-14) 194; Section Test 1.2 The Flow of Food (1-7) 196; Section Test 1.3 HACCP (1-10) 198, (11, 13) 199</p> |

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| <p>4.2 Distinguish situations that require immediate hand washing when working with food</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Hand Washing, 12-13; Egg Safety (1) 254;<br/> <b>TRB:</b> Class Discussion, 12; Answers to Section Test 1.1 Sanitary Food Handling, (15) 13; Section Test 1.1 Sanitary Food Handling, (15) 195</p>  |
| <p><b>Application</b></p>   |   |
| <p>4.2.1 Practice proper hand washing techniques</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Hand Washing, 12; Basic Culinary Skills-Proper Hand Washing, 13; 1.1 Assessment (2) 20<br/> <b>TRB:</b> Class Discussion, 12; Answers to 1.1 Assessment (2) 13; Answers to Section Test 1.1 Sanitary Food Handling, (16) 13; Section Test 1.1 Sanitary Food Handling, (16) 195</p>  |
| <p><b>Knowledge</b></p>   |   |
| <p>4.3 Differentiate between cleaning and sanitizing surfaces</p>   | <p><b>SE:</b> Cleaning and Sanitizing, 16-18; Types of Cleansing Agents, 16; Chef's Tip, 16; Types of Sanitizers, 17; Figure (1-9) 17, (4-9) 131; 1.1 Assessment (3) 20; Chapter 1 Review and Assessment (7) 36; Keeping Knives Clean and Sanitized, 117; Washing by Hand, 131-132; Chef's Tip, 133; Chapter 4 Test Practice (8) 135<br/> <b>TRB:</b> 1.1 Assessment (3) 13; Answers to Section Test 1.1 Sanitary Food Handling (10) 13; Answers to Section Test 1.1 Sanitary Food Handling (10) 13; Answers to Chapter 1 Review and Assessment (7) 18; Answers to Chapter 4 Test Practice (8) 34; Section Test 1.1 Sanitary Food Handling (10) 193</p> |
| <p><b>Application</b></p>   |   |
| <p>4.3.1 Demonstrate the use of sanitizing agents on various surfaces/equipment</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Cleaning and Sanitizing, 16-18; Types of Cleansing Agents, 16; Types of Sanitizers, 17</p>  |

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| <b>Knowledge</b>  |   |
| 4.4 Develop guidelines for safe storage of sanitizing agents  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Unsafe Storage Areas, 40; Hazard Communication Standard, 58, 60; Material Safety Data Sheets, 60, 61; Hazard Communication Program, 60; 2.2 Assessment (4) 63; Chapter 2 Review and Assessment (12, 13) 64</p> <p><b>TRB:</b> Answers to 2.2 Assessment (4) 23; Answers to Chapter 2 Review and Assessment (12, 13) 24; Answers to Section Test 2.2 Accidents and Injuries (10, 11, 16) 23; Section Test 2.2 Accidents and Injuries (10, 11) 203, (16) 204</p>          |
| <b>Application</b>  |   |
| 4.4.1 Plan an orderly, accessible storage area for cleaning equipment   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Unsafe Storage Areas, 40</p>  |
| <b>Knowledge</b>  |   |
| 4.5 Examine occupational safety hazards related to food service   | <p><b>SE:</b> Fire Hazards, 39-40; 2.1 Assessment (1) 46; Types of Accidents and Injuries, 47-49; Safety As an On-going Process, 58; OSHA, 58; Social Studies, 63; Focus on Safety, 83; Glossary-Occupation Safety and Health Administration, 781</p> <p><b>TRB:</b> Class Discussion, 20, 22; Answers to 2.1 Assessment (1) 21; Answers to Section Test 2.1 Fire Safety (11) 21; Answers to Section Test 2.2 Accidents &amp; Injuries (1, 9) 23; Section Test 2.1 Fire Safety (11) 201; Section Test 2.2 Accidents &amp; Injuries (1) 202, (9) 203</p> |
| <b>Application</b>  |   |
| 4.5.1 Modify dress to promote safety in the lab   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Figure (2-7) 49, (2-9) 51; Dressing for Safety. 49-50; Preventing Burns, 51; Chapter 2 Review and Assessment (5) 64</p> <p><b>TRB:</b> Answers to Section Test 2.2 Accidents and Injuries (2) 23; Answers to Chapter 2 Review and Assessment (5) 24; Section Test 2.2 Accidents and Injuries (2) 202</p>  |

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| <p>4.5.2 Demonstrate safe handling and use of equipment</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Fire Extinguishers, 43; PASS System for Using Fire Extinguishers, 43; 2.1 Assessment (2) 46; Focus on Safety, 48, 80, 83; Handling Knives and Other Cutting Tools Safely, 50-51; Lifting and Moving Heavy Objects Safely, 52-53; Using Ladders Safely, 53; AED, 56; 2.2 Assessment (2) 63; Chapter 2 Review and Assessment (3, 9, 14) 64; Cleaning Refrigerators and Freezer (1) 75; Food Preparation Equipment, 79-80; Chopping, Slicing, and Grinding Equipment, 80; VCM, 80; Figure (3-7) 82; Cleaning Food and Preparation Equipment (1) 83; Cleaning Cooking Equipment –Turn off (1) 87, 88, 90; Chapter 3 Review and Assessment (5) 98; Knife Safety, 108; Chef’s Tip, 108; Focus on Safety, 116, 118; Storing Knives, 117-118; Chapter 4 Review and Assessment (9) 134</p> <p><b>TRB:</b> Class Discussion, 20; 30; Answers to 2.1 Assessment (2) 21;   Answers to 2.2 Assessment (2) 23; Answers to Chapter 2 Review and Assessment (3, 9, 14) 23; Answers to Section Test 2.2 Accidents and Injuries (3) 23; Answers to Chapter 2 Review and Assessment (3, 9, 14) 24; Answers to Chapter 3 Review and Assessment (5) 34; Answers to Section Test 3.3 Preparation &amp; Food Equipment (1) 31; Answers to Chapter 4 Review and Assessment (9) 34; Section Test 2.2 Accidents and Injuries (3, 4) 202; Section Test 3.3 Preparation &amp; Food Equipment (1) 209</p> |
| <p>4.5.3 Integrate preparation techniques to promote safety</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Handling Knives and Other Cutting Tools Safely, 50-51; Chef’s Tip, 68; Workflow, 71; Knife Safety, 108; Chef’s Tip, 108; Maintaining Knives, 115-117; Basic Culinary Skills- Sharpening a Knife, 117, Honing a Knife, 118; 4.1 Assessment (5) 119; Chapter 4 Review and Assessment (9, 12) 134; Chapter 4 Test Practice (3) 135</p> <p><b>TRB:</b> Class Discussion, 22, 36; Answers to 4.1 Assessment (5) 37; 38; Answers to Chapter 4 Review and Assessment (9, 12) 41; Answers to Section Test 7.1 Mise en Place (11) 61; Answers to Chapter 4 Test Practice (3)41; Section Test 7.1 Mise en Place (11) 229</p>   |



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| <b>Knowledge</b>  |   |
| 4.6 Point out dangers of working when under the influence of alcohol or drugs   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Terminating, 752-753; Chapter 23 Review and Assessment (12) 754; Chapter 23 Test Practice (7) 755</p> <p><b>TRB:</b> Answers to Chapter 23 Review and Assessment (12) 192; Answers to Chapter 23 Test Practice (7) 192; Section Test 23.3 Managing a Facility (20) 191; Answers to Section Test 23.3 Managing a Facility (20) 318</p>   |
| <b>Application</b>  |   |
| 4.6.1 Simulate hazards of working under the influence   |   |
| <b>Knowledge</b>  |   |
| 4.7 Examine emergency first aid procedures  | <p><b>SE:</b> Types of Accidents and Injuries, 47-49; Burns, 48; Chef's Tip, 51; 55; First Aid and Emergency Procedures, 54-57; Figure (2-13) 54, (2-14) 57; Material Safety Data Sheet (8) 61; 2.2 Assessment (1, 3, 5) 63; Lab Activity-Project 2: Chapter 2 Review and Assessment (7, 10-13, 15) 64; Hazard Communication Activity, 65; Chapter 2 Test Practice (6) 65; Focus on Safety, 542</p> <p><b>TRB:</b> Class Discussion, 22; Figure Discussion (2-13) 22; Answers to 2.2 Assessment (1, 3, 5) 23; Answers to Section Test 2.2. Accidents and Injuries (6-8) 23; Answers to Chapter 2 Review and Assessment (7, 10-13, 15) 24; Answers to Chapter 2 Test Practice (6) 24; Section Test 2.2. Accidents and Injuries (6, 7) 202, (8) 203</p>                                       |
| <b>Application</b>  |   |
| 4.7.1 Demonstrate emergency first aid procedures  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Types of Accidents and Injuries, 47-49; Burns, 48; Chef's Tip, 51; 55; First Aid and Emergency Procedures, 54-57; Figure (2-13) 54, (2-14) 57; Material Safety Data Sheet (8) 61; 2.2 Assessment (1, 3, 5) 63; Lab Activity-Project 2: Chapter 2 Review and Assessment (10-13, 15) 64; Hazard Communication Activity, 65; Chapter 2 Test Practice (6) 65</p> <p><b>TRB:</b> Class Discussion, 22; Figure Discussion (2-13) 22; Answers to 2.2 Assessment (1, 3, 5) 23; Answers to Section Test 2.2. Accidents and Injuries (6-8) 23; Answers to Chapter 2 Review and Assessment (10-13, 15) 24; Answers to Chapter 2 Test Practice (6) 24; Section Test 2.2. Accidents and Injuries (6, 7) 202, (8) 203</p> |

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| <p><b>Knowledge</b></p>   |  |
| <p>4.8 Outline characteristics and prevention of food borne illnesses</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Importance of Food Safety, 5-7, 11-13; Figure (1-1, 1-2) 6, (1-3) 7, (1-4, 1-5) 12, (1-6) 14, (1-7, 1-8) 15, (1-9) 17, (1-10) 20, (15.2) 477, (15.9) 495, (16.6) 518, (16.7) 526; Chef’s Tip, 7, 16, 246, 330, 477, 516; Biological Hazards, 8-10; Focus on Safety, 11, 13, 143, 604; Grooming and Hygiene, 13-15; Basic Culinary Skills- Hand Washing, 13; Cleaning and Sanitizing, 16-18; Culinary Science, 18; Waste Disposal and Recycling, 18-19; Pest Control, 19-20; 1.1 Assessment (1-8) 20; The Flow of Food, 21; Purchasing, Receiving, and Storing Food, 22-23; Focus on Safety, 23, 27, 143, 211, 326, 461, 604, 725; Cooking Foods Safely, 23-28; Safe Food Temperatures, 25; Tips for Cooling Food Safely, 27; Serving Foods Safely, 28; 1.2 Assessment (1-7) 29; The HACCP System, 30-35; 1.3 Assessment (1-5) 35; Chapter 1 Review and Assessment (1-20) 36; Lab Activity: Project 1-HACCP Procedures, 37; Test Practice (1-10) 37; Cleaning Refrigerators and Freezers, 75; Storage Containers, 77; Chapter 3 Review and Assessment, (15) 98; Keeping Knives Clean and Sanitized, 117; Cleaning and Sanitizing Smallware, 131; HACCP, 143; Focus on Sanitation, 147, 273, 302; Temperature, 210; Buying and Storing Eggs, 246; Egg Safety, 254; Storing Dairy Products, 258; Storage Times and Temperatures for Dairy Products, 259; Reheating Soups, 460; Serving Soups, 460-461; Chapter 14 Review and Assessment, (3) 466; Selecting and Storing Fish, 470, 475; Selecting Fish, 476-477; Storing Fish, 477-479; Determining Doneness in Fish, 483; 15.1 Assessment, (2, 4) 486; Receiving and Storing Shellfish, 488-489; 15.2 Assessment, (2, 6) 497; Chapter 15 Review and Assessment, 7, 10, 11, 13, 18) 498; Test Practice (8) 499; Receiving and Handling Meat, 514-516; Focus on Sanitation, 516; 16.1 Assessment, (3) 520; Inspection and Grading, 521; Determining Doneness, 524, 527; 16.2 Assessment, (1, 3) 529; Chapter 16 Review and Assessment, (5-7,14,18) 530</p> |

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| <p><b>(Continued)</b><br/>4.8 Outline characteristics and prevention of food borne illnesses</p>  | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 12, 14, 124, 127, 134, 154; Figure Discussion, 12, 14, (15-2) 124, (15.9) 127, (16.6) 132; Answers to 1.1 Assessment, (1- 8) 13; Answers to Section 1.1 Test-Sanitary Food Handling-Descriptions (1-14) 13; Answers to 1.2 Assessment (1-7) 15; Answers to Section Test 1.2 The Flow of Food (1-9) 15; Answers to 1.3 Assessment (1-5) 17; Answers to Section Test 1.3 The HACCP System (1-15) 17; Answers to Chapter 1 Review and Assessment (1-20) 18; Answers to Chapter 3 Review and Assessment (1-10) 34; Answers to Section Test 9.1 Eggs and Dairy (21) 75; Answers to Chapter 14 Review and Assessment (3) 122; Answers to 15.1 Assessment, (2, 4) 125; Answers to 15.2 Assessment, (2, 6) 128; Answers to Section Test 15.2 Shellfish, (6, 13, 14, 16, 17) 129; Answers to Chapter 15 Review and Assessment, (7, 10, 11, 13, 18) 130; Answers to Test Practice (8) 130; Answers to 16.1 Assessment, (3) 133; Answers to 16.2 Assessment, (1, 3) 135; Answers to Section Test 16.2 Poultry (6, 7, 8, 10) 135; Answers to Chapter 16 Review and Assessment, (5-7, 14, 18) 136; Section 1.1 Test-Sanitary Food Handling-Descriptions (1-10) 193, (13-14) 194; Section Test 1.2 The Flow of Food (1-7) 196, (8, 9) 197; Section Test 1.3 The HACCP System (1-10) 198, (11-15) 199; Section Test 9.1 Eggs and Dairy-Short Answer (21) 240; Section Test 15.2 Shellfish, (6) 273, (13, 14, 16, 17) 274; Section Test 16.2 Poultry (6) 277, (7, 8, 10) 278</p> |

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| <p><b>Application</b></p>   |   |
| <p>4.8.1 Evaluate techniques for handling food to prevent food-borne illnesses</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Biological Hazards-Prevention, 8-10; Sources of Contamination, 12-13; Grooming and Hygiene, 13-15; Basic Culinary Skills-Proper Hand Washing, 13; Focus on Safety, 13, 143, 211, 461, 604, 725; Figure (1-6) 14, (1-7, 1-8) 15, (1-9) 17, (1-11) 22, (1-12) 24, (1-13) 25, (1-14) 26, (1-15) 29, (4-9) 131, (15.9) 495, (16.6) 518, (16.7) 526; Cleaning and Sanitizing, 16-18; 1.1 Assessment, (2, 3, 7, 8) 20; The Flow of Food, 22; Purchasing, Receiving and Storing Foods, 22-23; Focus on Safety, 23, 27, 143, 211, 326, 461, 604, 725; Chef's Tip, 24, 133, 246, 330, 477, 516; Cooking Foods Safely, 23-27; Safe Food Temperatures, 25; Tips for Cooling Food Safely, 27; Serving Foods Safely, 28-29; 1.2 Assessment, (1-7) 29; The HACCP System, 30-35; 1.3 Assessment, (1-5) 35; Chapter 1 Review and Assessment, (2, 3, 5, 7, 11-15, 19) 36; Lab Activity: Project 1-HACCP Procedures, 37; Test Practice, (2-6, 8, 10) 37; Keeping Knives Clean and Sanitized, 117; Hand Tools-Measuring Temperature, 126; Culinary Science-Calibrating a Thermometer, 127; Cleaning and Sanitizing Smallware, 131-132; Test Practice, (8) 135; HACCP, 143; Focus on Sanitation, 147, 273, 302, 516; Temperature, 210; Storage Times and Temperatures for Eggs, 246; Egg Safety, 254; Storing Dairy Products, 258; Storage Time and Temperatures for Dairy Products, 259; Handling Cheese, 302; Raw Bars, 309-310; Caviar, 311; 10.4 Assessment (7) 319; Cleaning 356; Serving Soups, 460-461; Chapter 14 Review and Assessment, (3) 466; Selecting and Storing Fish, 470; Selecting Fish, 476-477; Storing Fish, 477-479; Determining Doneness in Fish, 483; 15.1 Assessment, (4) 486; Receiving and Storing Shellfish, 488-489; Clams, Oysters, Mussels, and Scallops, 495; 15.2 Assessment, (2, 6) 497; Chapter 15 Review and Assessment, 7, 10, 11, 13, 18) 498; Test Practice (8) 499; Receiving and Handling Meat, 514-516; Grinding Meat, 518; 16.1 Assessment, (3) 520; Inspection and Grading, 521; Determining Doneness, 524, 527; 16.2 Assessment, (1, 3) 529; Chapter 16 Review and Assessment, (5-7, 14, 18) 530</p> |

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| <p><b>(Continued)</b><br/>4.8.1 Evaluate techniques for handling food to prevent food-borne illnesses</p>   | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 12, 14, 124, 127, 134, 154; Figure Discussion, (1-6, 1-8) 12, (1-12, 1-13, 1-14, 1-15) 14, (4-9) 39, (15.9) 127, (16.6, 16-7) 132; Answers to 1.1 Assessment, (2, 3, 7, 8) 13; Answers to Section Test 1.1 Sanitary Food Handling, (7, 9, 10, 15, 16) 13; 1.2 Assessment, (1-6) 15; 1.3 Assessment, (2, 5) 17; Answers to Section Test 1.2 The Flow of Food (13-16) 15; Answers to 1.3 Assessment, 17; Answers to Section Test 1.3 The HACCP System (11-15) 17; Chapter 1 Review and Assessment, (2, 3, 5, 7, 11-15, 19) 18; Answers to Chapter 1 Test Practice, (2-6, 8, 10) 18; Answers to Section Test 9.1 Eggs and Dairy-Short Answer (21) 75; Answers to 10.4 Assessment (7) 88; Answers to Chapter 14 Review and Assessment (3) 122; Answers to 15.1 Assessment, (4) 125; Answers to 15.2 Assessment, (2, 6) 128; Answers to Section Test 15.2 Shellfish, (6, 13, 14, 16, 17) 129; Answers to Chapter 15 Review and Assessment, (7, 10, 11, 13, 18) 130; Answers to Test Practice (8) 130; Answers to 16.1 Assessment, (3) 133; Answers to 16.2 Assessment, (1, 3) 135; Answers to Section Test 16.2 Poultry (6, 7, 8, 10) 135; Answers to Chapter 16 Review and Assessment, (5-7, 14, 18) 136; Section Test 1.1 Sanitary Food Handling, (7, 9, 10) 193, (13-16) 195; Section Test 1.2, 196-197; Section Test 1.3 The HACCP System (11-15) 199; Section Test 9.1 Eggs and Dairy (21) 240; Section Test 15.2 Shellfish, (6) 273, (13, 14, 16, 17) 274; Section Test 16.2 Poultry (6) 277, (7, 8, 10) 278</p> |
| <p>4.8.2 Find criteria that determine an official outbreak of a food borne illness</p>  | <p><b>SE:</b> Science: Outbreak of a Food borne Illness, 20</p>   |
| <p><b>Knowledge</b></p>   |   |
| <p>4.9 Ascertain conditions and factors necessary for growth of microorganisms</p>  | <p><b>SE:</b> Importance of Food Safety 5-7,11-13; Biological Hazards, 8-10; Figure (1-4) 12, (1-13) 25, (1-14) 26, (1-15) 29; 1.1 Assessment (1, 6-8) 20; The Flow of Food, 21; Purchasing, Receiving, and Storing Foods, 22-23; Figure (1-11) 22; Ideal Storage Temperature, 23; Focus on Safety, 23, 27; Cooking Foods Safely, 23-27; 1.2 Assessment (1-7) 29; Chapter 1 Review and Assessment (2, 5, 6, 10, 12-15, 17-19) 36; Chapter 1 Test Practice (2-6, 8, 10) 37; Holding Equipment, 92; Chapter 3 Review and Assessment (10) 98; Egg Safety, 254; Serving Soups, 460-461</p>  |

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| <p><b>(Continued)</b><br/>4.9 Ascertain conditions and factors necessary for growth of microorganisms</p>   | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 12, 14; Answers to 1.1 Assessment (1, 6-8) 13; Answers to Section Test 1.1 Sanitary Food Handling (1-15) 13; Answers to 1.2 Assessment (1-7) 15; Answers to Section Test 1.2 The Flow of Food (1, 4-9) 15; Answers to Chapter 1 Review and Assessment (2, 5, 6, 10, 12-15, 17-19) 18; Answers to Chapter 1 Test Practice (2-6, 8, 10) 18; Answers to Chapter 3 Review and Assessment (10) 34; Section Test 1.1 Sanitary Food Handling (1-12) 193, (13-15) 194; Section Test 1.2 The Flow of Food (1, 4-7) 196, (8-9) 197</p>                       |
| <p><b>Application</b></p>   |  |
| <p>4.9.1 Measure the temperature range known as the "danger zone" for holding foods</p>   | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> FAT TOM, 12; Figure (1-4) 12; Monitoring Food Temperature, 24; Holding, 28; Chapter 1 Review and Assessment (12, 13) 36; Chapter 1 Test Practice (8) 37<br/><b>TRB:</b> Class Discussion, 32; Answers to Section Test 1.1 Sanitary Food Handling (7, 14) 13; Answers to Section Test 1.2 The Flow of Food (5) 15; Answers to Chapter 1 Review and Assessment (12, 13) 18; Answers to Chapter 1 Test Practice (8) 18; Section Test 1.1 Sanitary Food Handling (7) 193, (14) 194; Section Test 1.2 The Flow of Food (5) 196</p> |
| <p>4.9.2 Record the time it takes to heat liquid, semisolids, and solid foods to a temperature above the danger zone, using different methods</p>   | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Test Kitchen, 29</p>  |
| <p>4.9.3 Measure the temperature of a refrigerator and freezer, using both the Celsius and Fahrenheit scale</p>                                     | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Refrigeration Equipment, 74-75</p>  |

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| <p><b>Knowledge</b></p>   |  |
| <p>4.10 Compile local, state, and federal health and safety standards for the food service industry</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Food Safety System, 30-32; Figure (1-16) 31, (2-2) 41; The Seven Steps of HACCP, 32-35; 1.3 Assessment (1-5) 35; Test Kitchen, 35, 63; Chapter 1 Review and Assessment (3, 11, 16, 20) 36; Lab Activity-Project 1: HACCP Procedures. 37, Project 2: Hazard Communications Program, 65; Automatic Hood and Sprinkler Systems, 41; Safety As an Ongoing Process, 58, 60-63; 2.2 Assessment (4) 63; Social Studies-OSHA, 63; Chapter 2 Review and Assessment (12, 13, 15) 64; Chapter 2 Test Practice (2, 7-9) 65;</p> <p><b>TRB:</b> Class Discussion, 16, 20; Answers to Assessment 1.3 (1-5) 17; Answers to Section Test 1.3 The HACCP System (1-15) 17; Answers to Chapter 1 Review and Assessment (3, 11, 16, 20) 18; Answers to Section Test (2.1) Fire Safety (4) 21; Answers to 2.2 Assessment (4) 23; Answers to Section Test 2.2 Accidents &amp; Injuries (9-14) 23; Answers to Chapter 2 Review and Assessment (12, 13, 15) 24; Answers to Chapter 2 Test Practice (2, 7-9) 24; Section Test 1.3 The HACCP System (1-10) 198, (11-15) 199; Section Test (2.1) Fire Safety (4) Section Test 2.2 Accidents &amp; Injuries (9-14) 203; Culinary Resources-Government Sites for Food Safety and Occupational Safety, 320-321, Other Food Safety Sites, 321-322</p> |
| <p><b>Application</b></p>   |  |
| <p>4.10.1 Investigate Web sites of health and safety standards for the food service industry</p>  | <p><b>SE:</b> Social Studies-OSHA, 63;</p> <p><b>TRB:</b> Class Discussion, 16; Culinary Resources-Government Sites for Food Safety and Occupational Safety, 320-321, Other Food Safety Sites, 321-322</p>   |
| <p>4.10.2 Assess information gathered from research</p>   |  |

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| <b>Knowledge</b>  |  |
| 4.11 Determine basic sources of contamination of food supplies  | <p><b>SE:</b> Biological Hazards, 6-7; Figure (1-1, 1-2) 6, (1-3) 7, (1-7, 1-8) 15, (1-11) 22, (1-12) 24, (1-13) 25, (1-14) 26, (1-15) 29; Physical Hazards, 7; Chemical Hazards, 7; Biological Hazards, 8-10; Fat Tom, 11-12; Sources of Contamination, 12-13; Grooming and Hygiene, 13; Grooming, 15; Personal Hygiene, 15; Culinary Science, 18, 1.1 Assessment (4, 5-8) 20; Purchasing, Receiving, and Storing Foods 22-23; Cooking Foods Safely, 23-27; Serving Foods Safely, 28-29; 1.2 Assessment (3-7) 29; Chapter 1 Review and Assessment (1, 4, 9, 12-15) 36; Chapter 1 Test Practice (1, 5-10) 37</p> <p><b>TRB:</b> Class Discussion, 12, 14; Figure Discussion (1-1, 1-2, 1-8) 12, (1-12) 14; Answers to 1.1 Assessment (4, 5-8) 13; Answers to Section Test 1.1 Sanitary Food Handling, (1-14) 13; Answers to 1.2 Assessment (3-7) 15; Answers to Section Test 1.2 Flow of Food (5-7) 15; Answers to Chapter 1 Review and Assessment (1, 4, 9, 12-15) 18; Answers to Chapter 1 Test Practice (1, 5-10) 18; Section Test 1.1 Sanitary Food Handling, (1-12) 193; (13-14) 194; Section Test 1.2 Flow of Food (5-7) 196</p> |
| <b>Application</b>  |  |
| 4.11.1 Classify basic sources of food contaminants  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Biological Hazards, 6-7; Physical Hazards, 7; Chemical Hazards, 7; Biological Hazards, 8-10; Sources of Contamination, 12-13; Grooming and Hygiene, 13; Grooming, 15; Personal Hygiene, 15; 1.1 Assessment (4, 5-8) 20; Cooking Foods Safely, 23-27; Serving Foods Safely, 28-29; 1.2 Assessment (3-7) 29; Chapter 1 Review and Assessment (1, 4, 9, 12-15) 36; Chapter 1 Test Practice (1, 5-10) 37</p> <p><b>TRB:</b> Answers to 1.1 Assessment (4, 5-8) 13; Answers to Section Test 1.1 Sanitary Food Handling, (1-14) 13; Answers to 1.2 Assessment (3-7) 15; Answers to Section Test 1.2 Flow of Food (5-7) 15; Answers to Chapter 1 Review and Assessment (1, 4, 9, 12-15) 18; Answers to Chapter 1 Test Practice (1, 5-10) 18; Section Test 1.1 Sanitary Food Handling, (1-12) 193; (13-14) 194; Section Test 1.2 Flow of Food (5-7) 196</p>  |



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| <b>Knowledge</b>  |  |
| 4.12 Define terms related to organization of kitchen  | <p><b>SE:</b> Vocabulary, 67; Workstations and Work Lines, 67-70; Work Flow, 71—72; 3.1 Assessment (1, 2, 4) 72; Receiving Equipment, 73; Refrigeration Equipment, 74; Dry Storage Area/Cold Storage Area, 76; Chapter 3 Review and Assessment (1, 11) 98; The Kitchen, 749; Chapter 23 Test Practice (5) 755;</p> <p><b>TRB:</b> Class Discussion, 26; Vocabulary Reinforcement, 26; Answers to 3.1 Assessment (1, 2, 4) 27; Answers to Section Test 3.1 Work Flow in the Kitchen, (1, 4, 6, 7, 9) 27; Answers to Chapter 3 Review and Assessment (1, 11) 34; Answers to Chapter 23 Test Practice (5) 192; Section Test 3.1 Work Flow in the Kitchen, (1, 4, 6, 7) 205, (9) 206</p> |
| <b>Knowledge</b>  |  |
| 4.13 Outline characteristics of a well-designed commercial kitchen  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Work Sections and Work Lines, 68-70; 3.1 Assessment (3) 72; Managing the Facility, 748; The Kitchen, 749; Chapter 23 Test Practice (5) 755</p> <p><b>TRB:</b> Class Discussion, 26; Answers to 3.1 Assessment (3) 27; Answers to Section Test Work Flow in the Kitchen (4, 5, 7, 9) 27; Answers to Section Test 23.2 Managing a Restaurant, (8, 9) 191; Answers to Chapter 23 Test Practice (5) 192; Section Test Work Flow in the Kitchen (4, 5, 7) 205, (9) 206; Section Test 23.2 Managing a Restaurant, (8, 9) 317</p>   |
| <b>Application</b>  |  |
| 4.13.1 List characteristics and discuss reasons for each  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Work Sections and Work Lines, 68-70; 3.1 Assessment (3) 72; Managing the Facility, 748; The Kitchen, 749; Chapter 23 Test Practice (5) 755</p> <p><b>TRB:</b> Class Discussion, 26; Answers to 3.1 Assessment (3) 27; Answers to Section Test Work Flow in the Kitchen (4, 5, 7, 9) 27; Answers to Section Test 23.2 Managing a Restaurant, (8, 9) 191; Answers to Chapter 23 Test Practice (5) 192; Section Test Work Flow in the Kitchen (4, 5, 7) 205, (9) 206; Section Test 23.2 Managing a Restaurant, (8, 9) 317</p>   |

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| <p>4.13.2 Explain reasons for equipment selection</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Workstations, 68; Refrigeration Equipment, 74-75; Storage Equipment, 76-78; 3.2 Assessment (6) 78; Chopping, Slicing, and Grinding Equipment, 80; Mixing and Blending Equipment, 81-82; Figure (3-6) 81, (3-7) 82, (3-9), (3-10) 84; Cooking Equipment, 83-87; 3.3 Assessment (4-6) 90; Chapter 3 Review and Assessment (6) 98<br/> <b>TRB:</b> Answers to 3.2 Assessment (6) 29; Figure Discussion (3-6, 3-7, 3-9, 3-10) 30; Answers to 3.3 Assessment (4-6) 31; Answers to Chapter 3 Review and Assessment (6) 34</p> |
| <p>4.13.3 Discuss obstacles to address when designing a commercial kitchen</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Back-to-Back Arrangement, 69; U-Shaped Arrangement, 70; Parallel Arrangement, 70; 3.1 Assessment (3) 72<br/> <b>TRB:</b> Class Discussion, 26; Answers to 3.1 Assessment (3) 27; Answers to Section Test Work Flow in the Kitchen (5, 9) 27; Section Test Work Flow in the Kitchen (5) 205, (9) 206</p>   |
| <p><b>Knowledge</b></p>   |   |
| <p>4.14 Identify the workflow areas in a commercial kitchen</p>   | <p><b>SE:</b> Workstations, 67-68; Work Sections and Work Lines, 68-70; 3.1 Assessment (1) 72; Figure (7-5) 202; Setting Up a Workstation, 201-202; Test Kitchen, 651<br/> <b>TRB:</b> Answers to 3.1 Assessment (1) 27; Answers to Section Test 3.1 Work Flow in the Kitchen (6) 27; Section Test 3.1 Work Flow in the Kitchen (6) 205</p>   |
| <p><b>Application</b></p>   |   |
| <p>4.14.1 Illustrate the workflow areas in a commercial kitchen</p>   | <p><b>SE:</b> Workstations, 67-68; Work Sections and Work Lines, 68-70; 3.1 Assessment (1) 72; Test Kitchen, 72; Culinary Math-Using a Scale Drawing, 72; Setting Up a Workstation, 201-202;<br/> <b>TRB:</b> Class Discussion, 26; Answers to 3.1 Assessment (1) 27; Answers to Section Test 3.1 Work Flow in the Kitchen (6) 27; Section Test 3.1 Work Flow in the Kitchen (6) 205</p>  |

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| <p>4.14.2 List jobs to be completed in each area</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Workstations, 67-68; Work Flow, 70-72; 3.1 Assessment (2) 72; Understanding Mise en Place, 195-196; Figure (7-1) 196, (7-4) 201; Organizing Your Work, 196-200; Simplifying Your Work, 200-201; Setting Up a Workstation, 201-202; 7.1 Assessment (1-4) 202; Chapter 7 Review and Assessment (1, 2, 8, 11-13) 214; Chapter 7 Test Practice (1-3) 215<br/> <b>TRB:</b> Answers to 3.1 Assessment (2) 27; Answers to Section Test 3.1 Work Flow in the Kitchen (6) 27; Class Discussion, 60; Figure Discussion, (7-1, 7-4) 60; Answers to 7.1 Assessment (1-4) 61; Answers to Section Test 7.1 Mise en Place (1-18) 61; Section Test 7.1 Mise en Place (1-13) 229, 14-18) 230; Answers to Chapter 7 Review and Assessment (1, 2, 8, 11-13) 66; Chapter 7 Test Practice (1-3) 66; Section Test 3.1 Work Flow in the Kitchen (6) 205</p> |
| <p>4.14.3 Name the chef responsible for each area</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Garde Manger, 271-272; 10.1 Assessment (1) 280; Back-of-the-House Brigade, 645-646; Chapter 20 Review and Assessment (4, 14) 676; Chapter 20 Test Practice (1-4) 677<br/> <b>TRB:</b> Class Discussion, 80; Answers to 10.1 Assessment (1) 81; Answers to 20.1 Section Test Restaurant Personnel (9-20, 24) 162; Answers to Chapter 20 Review and Assessment (4, 14) 171; Answers to Chapter 20 Test Practice (1-4) 171; Section Test 20.1 Restaurant Personnel (9-17) 297, (20, 24) 298</p>   |
| <p><b>Knowledge</b></p>   |  |
| <p>4.15 Demonstrate selecting, using, and maintaining food production equipment</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Workstations, 68; Refrigeration Equipment, 74-75; Cleaning Refrigerators and Freezer, 75-76; Storage Equipment, 76-78; 3.2 Assessment (6) 78; Food Preparation Equipment. 79-83; Focus on Safety, 80, 83; Figure (3-6) 81, (3-7) 82, (3-9), (3-10) 84; Cooking Equipment, 83-90; 3.3 Assessment (4-6) 90; Chapter 3 Review and Assessment (5, 6, 10) 98; Lab Activity-Project 3: Cleaning Preparation &amp; Cooking Equipment 99</p>   |

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| <p><b>(Continued)</b><br/>4.15 Demonstrate selecting, using, and maintaining food production equipment</p>  | <p><b>(Continued)</b><br/><b>TRB:</b> Answers to 3.2 Assessment (6) 29; Answers to Section Test 3.2 Receiving &amp; Storage Equipment (11) 29; Class Discussion, 30, 36, 39; Figure Discussion (3-6, 3-7, 3-9, 3-10) 30; Answers to 3.3 Assessment (4-6) 31; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment (1) 31; Answers to Chapter 3 Review and Assessment (5, 6, 10) 34; Section Test 3.2 Receiving &amp; Storage Equipment, (11) 208; Section Test 3.3 Preparation &amp; Cooking Equipment (1) 209</p>  |
| <p><b>Application</b></p>   |  |
| <p>4.15.1 Operate tools and equipment following safety procedures and OSHA requirements</p>   | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> OSHA, 58; Learn to use a machine safely, 79; Use all safety features, 79; Focus on Safety, 80, 83; Turn off and unplug for cleaning, 80; Promptly report any problems, 80;<br/><b>TRB:</b> Answers to Section Test 2.2 Accident &amp; Injuries (9) 23; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment (1) 31; Section Test 2.2 Accident &amp; Injuries (9) 203; Section Test 3.3 Preparation &amp; Cooking Equipment (1) 209</p>   |
| <p>4.15.2 Demonstrate how to properly maintain and store tools and equipment</p>  | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Cleaning Refrigerators and Freezer, 75-76; Cleaning Shelves and Storage Containers, 78; Food Preparation Equipment. 79-80; Chopping, Slicing, and Grinding Equipment, 80; VCM, 80; Focus on Safety, 80, 83; Cleaning Food-Preparation Equipment, 83; Cleaning Cooking Equipment, 87-90; Chapter 3 Review and Assessment (5, 10) 98; Lab Activity-Project 3: Cleaning Preparation &amp; Cooking Equipment 99;<br/><b>TRB:</b> Answers to Section Test 3.2 Receiving &amp; Storage Equipment (11) 29; Class Discussion, 30, 36, 39; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment (1) 31; Answers to Chapter 3 Review and Assessment (5, 10) 34; Section Test 3.2 Receiving &amp; Storage Equipment, (11) 208; Section Test 3.3 Preparation &amp; Cooking Equipment (1) 209</p> |

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| <p>4.15.3 Demonstrate correct procedures for cleaning and sanitizing equipment</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Cleaning and Sanitizing, 16-18; Types of Cleansing Agents, 16; Chef’s Tip, 16; Types of Sanitizers, 17; Figure (1-9) 17, (4-9) 131; 1.1 Assessment (3) 20; Chapter 1 Review and Assessment (7) 36; Keeping Knives Clean and Sanitized, 117; Washing by Hand, 131-132; Chef’s Tip, 133; Chapter 4 Test Practice (8) 135<br/> <b>TRB:</b> 1.1 Assessment (3) 13; Answers to Section Test 1.1 Sanitary Food Handling (10) 13; Answers to Section Test 1.1 Sanitary Food Handling (10) 13; Answers to Chapter 1 Review and Assessment (7) 18; Answers to Chapter 4 Test Practice (8) 34; Section Test 1.1 Sanitary Food Handling (10) 193</p>   |
| <p>4.15.4 Examine equipment purchased for efficiency based on long-term needs, specific regulations, and codes related to foods</p>                 | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Fire Control, 41-43, 45; Chef’s Tip, 103; Focus on Safety, 125</p>  |
| <p>4.15.5 Recognize and discuss the types of professional hand tools and equipment</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Receiving Equipment, 73-74; Figure (3-2) 74, (3-3) 75, (3-4) 76, (3-5) 77, (3-6) 81, (3-7, 3-8) 82, (3-9, 3-10) 84, (3-11) 85, (3-12) 87, (3-14) 93, (3-15) 94, (3-16) 97, (4-1) 103, (4-5) 111, (4-6) 115, (4-7) 119, (4-8) 121, (4-9) 131, (4-10) 133, (17-6) 545, (17-7) 546, (17-8) 547, (17-9) 549, (17-10) 550, (17-11) 551, (17-17, 17-18) 564, (18-6) 585, (19-3) 595, (19-9) 612, (19-13) 621; Refrigeration Equipment, 74-75; Storage -Equipment, 76-78; 3.2 Assessment (1-3, 6) 78; Language Arts-Compare/Contrast, 78; Vocabulary, 79, 91, 120; Chopping, Slicing, and Grinding Equipment, 80; Mixing and Blending Equipment, 81-83; Cooking Equipment, 83-90; 3.3 Assessment (1-6) 90; Holding Equipment, 91-94, 96-97; Hotel Pans, 95; 3.4 Assessment (1-3, 5) 97; Science-Steam Tables, 97; Chapter 3 Review and Assessment (2-4, 6, 8, 10, 13) 98; Chapter 3 Review and Assessment (2-8) 99; Identifying Parts of a Knife, 101-104; Types of Knives, 104-105; Sharpening Knives with a Stone, 115-116; Honing Knives with a Steel, 116-117; 4.1 Assessment (1, 2, 5, 8) 119; Hand Tools, 120-121-125; Hand Tools, 122-124 125, 126; Cookware, 127-128; Cooking Stovetop Cooking, 129, Oven Cooking, 130; Washing by Hand,</p> |

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| <p><b>(Continued)</b><br/>4.15.5 Recognize and discuss the types of professional hand tools and equipment</p>                                       | <p><b>(Continued)</b><br/>131; Dishwashers, 133; 4.2 Assessment (1-6) 133; Science-Heat Transfer, 133; Chapter 4 Review and Assessment (1-3, 5-8, 12-16) 134; Chapter 4 Test Practice (1, 2, 6-9) 135; Bakeshop Equipment, 545-551; 17.1 Assessment (2, 4, 6) 552; Bench boxes, 565; Chapter 17 Test Practice (8) 573; Basic Shaping, 585; 18.2 Assessment (6) 587; Chapter 18 Test Practice (6) 589; Selecting a Pan, 612; Blind Baking, 632<br/><b>TRB:</b> Class Discussion, 28, 30, 32, 36, 39, 138; Figure Discussion, (3-4) 28, (3-6, 3-7, 3-8, 3-9, 3-10) 30, (3-15, 3-16) 32, (4-1) 36, (4-8, 4-9) 39, (17-8, 17-11) 138, (19-13) 156; Answers to 3.2 Assessment (1-3, 6) 29; Answers to Section Test 3.2 Receiving &amp; Storage Equipment (1-10, 12) 29; Answers to 3.3 Assessment (1-6) 31; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment (2-14) 31; Answers to 3.4 Assessment (1-3, 5) 33; Answers to Section Test 3.4 Holding &amp; Service Equipment (1-6) 33; Answers to Chapter 3 Review and Assessment (5, 6, 10) 34; Section Test 3.2 Receiving &amp; Storage Equipment, (1-10) 207, (12) 208; Answers to 4.1 Assessment (1,2, 5, 8) 37; Answers to Section Test 4.1 Using Knives (1, 2, 11-16) 37; Answers to 4.2 Assessment (1-6) 40; Answers to Section Test 4.2 Using Smallware (1-9) 40; Answers to Chapter 4 Test Practice (1, 2, 6-9) 41; Answers to 17.1 Assessment (2, 4, 6) 139; Answers to Section Test 17.1 Introduction to Baking (17-25) 139; Answers to Section Test 17.3 Breads, Rolls, &amp; Pastries, (2) 143; Answers to Chapter 17 Test Practice (8) 144; Answers to 18.2 Assessment (6) 149; Answers to Section Test 18.2 Biscuits &amp; Scones (8) 149; Answers to Section Test 17.3 Breads, Rolls, &amp; Pastries, (2) 143; Answers to Chapter 18 Test Practice (6) 150; Answers to Section Test 19.3 Cookies &amp; Cakes, (9) 157; Section Test 3.3 Preparation &amp; Cooking Equipment (2-12) 209, (13, 14) 210; Section Test 3.4 Holding &amp; Service Equipment (1-4) 212, (5, 6) 213; Section Test 4.1 Using Knives (1, 2, 11-15) 213 (16) 214; Section Test 4.2 Using Smallware (1-7) 215, (8, 9) 216; Section Test 17.1 Introduction to Baking (17-25) 280; Section Test 17.3 Breads, Rolls, &amp; Pastries (2) 283; Section Test 18.2 Biscuits &amp; Scones (8) 287; Section Test 19.3 Cookies &amp; Cakes, (9) 293</p> |

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| <p>4.16 Demonstrate knowledge of stations and equipment in a commercial kitchen</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Workstations and Work Lines, 67-68; Work Lines, 69, 70; Workflow, 71-72; 3.1 Assessment (1, 4) 72; Receiving Equipment, 73-74; Refrigeration Equipment, 74-75; Figure (3-3) 75, (3-5) 77, (7-5) 202; Storage Equipment, 76-77; 3.2 Assessment (2, 3, 6) 78; Language Arts-Compare and Contrast, 78; Chopping, Slicing, and Grinding Equipment, 80; Mixing and Blending Equipment, 81-82; Figure (3-6) 81, (3-7) 82, (3-9), (3-10) 84; Cooking Equipment, 83-87; 3.3 Assessment (1-6) 90; Chapter 3 Review and Assessment (1-3, 6, 8) 98; Chapter 3 Test Practice (2, 3, 5, 8) 99; Types of Knives, 104-105; Sharpening Knives with a Stone, 115-116; Honing Knives with a Steel, 116-117; 4.1 Assessment (2, 5, 8) 119; Hand Tools, 120-121-125; Hand Tools, 122-124 125, 126; Cookware, 127-128; Cooking Stovetop Cooking, 129; Oven Cooking, 130; 4.2 Assessment (1-2) 133; Science-Heat Transfer, 133; Chapter 4 Review and Assessment (3, 6, 7, 12-16) 134; Chapter 4 Test Practice (1, 2, 6-9) 135; Setting Up a Workstation, 201-202; Chef's Tip, 201; 7.1 Assessment (4) 202</p> <p><b>TRB:</b> Answers to 3.1 Assessment (1, 4) 27; Class Discussion, 28, 30; Figure Discussion (3-4) 28; Answers to Section Test 3.1 Work Flow in the Kitchen, (1-5, 7, 9) 27; Answers to 3.2 Assessment (2, 3, 6) 29; Answers to Section Test 3.2 Receiving and Storage Equipment, (1-10) 31; Answers to 3.3 Assessment (1-6) 31; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment, (2-14) 31; Answers to Chapter 3 Review and Assessment 1-3, 6, 8) 34; Answers to Chapter 3 Test Practice (2, 3, 5, 8) 34; Answers to 4.1 Assessment (2, 5, 8) 37; Answers to Section Test 4.1 Using Knives (14-16) 37; Answers to 4.2 Assessment (1-6) 40; Answers to Section Test 4.2 Using Smallware (1-9) 40; Answers to Chapter 4 Review and Assessment (3, 6, 7, 12-16) 41; Answers to Chapter 4 Test Practice (1, 2, 6-9) 41; Answers to 7.1 Assessment (4) 61; Answers to Section Test 7.1 Mise en Place (3, 11, 12, 18) 61; Section Test 3.1 Work Flow in the Kitchen, (1-5, 7) 205, (9) 206; Section Test 3.2 Receiving and Storage Equipment, (1-10) 207; Section Test</p> |

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| <b>(Continued)</b><br>4.16 Demonstrate knowledge of stations and equipment in a commercial kitchen                            | <b>(Continued)</b><br>3.3 Preparation & Cooking Equipment, (2-12) 209, (13, 14) 210; Section Test 4.1 Using Knives (14, 15) 213 (16) 214; Section Test 4.2 Using Smallware (1-7) 215, (8, 9) 216; Section Test 7.1 Mise en Place (3, 11, 12) 229, (18) 230  |
| <b>Application</b>  |   |
| 4.16.1 Illustrate placement of stations with necessary equipment  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Workstations and Work Lines, 67-68; Work Lines, 69, 70; Workflow, 71-72; 3.1 Assessment (1, 4) 72; Receiving Equipment, 73-74; Refrigeration Equipment, 74-75; Figure (3-3) 75, (3-5) 77, (7-5) 202; Storage Equipment, 76-77; 3.2 Assessment (2, 3, 6) 78; Language Arts-Compare and Contrast, 78; Chopping, Slicing, and Grinding Equipment, 80; Mixing and Blending Equipment, 81-82; Figure (3-6) 81, (3-7) 82, (3-9), (3-10) 84; Cooking Equipment, 83-87; 3.3 Assessment (1-6) 90; Chapter 3 Review and Assessment (1-3, 6, 8) 98; Chapter 3 Test Practice (2, 3, 5, 8) 99; Types of Knives, 104-105; Sharpening Knives with a Stone, 115-116; Honing Knives with a Steel, 116-117; 4.1 Assessment (2, 5, 8) 119; Hand Tools, 120-121-125; Hand Tools, 122-124 125, 126; Cookware, 127-128; Cooking Stovetop Cooking, 129; Oven Cooking, 130; 4.2 Assessment (1-2) 133; Science-Heat Transfer, 133; Chapter 4 Review and Assessment (3, 6, 7, 12-16) 134; Chapter 4 Test Practice (1, 2, 6-9) 135; Setting Up a Workstation, 201-202; Chef's Tip, 201; 7.1 Assessment (4) 202</p> <p><b>TRB:</b> Answers to 3.1 Assessment (1, 4) 27; Class Discussion, 28, 30; Figure Discussion (3-4) 28; Answers to Section Test 3.1 Work Flow in the Kitchen, (1-5, 7, 9) 27; Answers to 3.2 Assessment (2, 3, 6) 29; Answers to Section Test 3.2 Receiving and Storage Equipment, (1-10) 31; Answers to 3.3 Assessment (1-6) 31; Answers to Section Test 3.3 Preparation &amp; Cooking Equipment, (2-14) 31; Answers to Chapter 3 Review and Assessment 1-3, 6, 8) 34; Answers to Chapter 3 Test Practice (2, 3, 5, 8) 34; Answers to 4.1 Assessment (2, 5, 8) 37; Answers to Section Test 4.1 Using Knives (14-16) 37; Answers to 4.2 Assessment (1-6) 40; Answers to Section Test 4.2 Using Smallware (1-9) 40; Answers to Chapter 4 Review and Assessment (3, 6, 7, 12-16) 41; Answers to</p> |



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| <p><b>(Continued)</b><br/>4.16.1 Illustrate placement of stations with necessary equipment</p>                                       | <p><b>(Continued)</b><br/>Chapter 4 Test Practice (1, 2, 6-9) 41; Answers to 7.1 Assessment (4) 61; Answers to Section Test 7.1 Mise en Place (3, 11, 12, 18) 61; Section Test 3.1 Work Flow in the Kitchen, (1-5, 7) 205, (9) 206; Section Test 3.2 Receiving and Storage Equipment, (1-10) 207; Section Test 3.3 Preparation &amp; Cooking Equipment, (2-12) 209, (13, 14) 210; Section Test 4.1 Using Knives (14, 15) 213 (16) 214; Section Test 4.2 Using Smallware (1-7) 215, (8, 9) 216; Section Test 7.1 Mise en Place (3, 11, 12) 229, (18) 230</p>  |
| <p><b>Knowledge</b></p>  |  |
| <p>4.17 Define terms related to laboratory procedures</p>  | <p><b>SE:</b> Vocabulary, 67, 195; Workstation, 67; Workstations and Work Lines, 68; Work flow, 71; mise en place, 72; Chef's Tip, 72, 200; 3.1 Assessment (1, 2, 4) 72; Chapter 3 Review and Assessment (1, 7) 98; Chapter 3 Test Practice (1) 99; Mise en Place, 195; Determine Your Assignment, 196; Break Your Assignment into Tasks, 197; Figure (9-2) 197; Making a Timeline, 198-199; Setting Priorities, 199-200; Problem-Solving Strategies, 200; Work Sequencing, 200-201; Simplifying Work, 201; work flow, 202; 7.1 Assessment (1, 3) 202; Chapter 7 Review and Assessment (2, 8, 11) 214; Chapter 7 Test Practice (1-3) 215</p> <p><b>TRB:</b> Class Discussion, 26, 60; Answers to 3.1 Assessment (1, 2, 4) 27; Answers to Section Test 3.1 Work Flow in the Kitchen, (1-4, 6, 8) 28; Answers to Chapter 3 Review and Assessment (1, 7) 34; Chapter 3 Test Practice (1) 34; Answers to 7.1 Assessment (1, 3) 61; Answers to Section Test 7.1 Mise en Place (1-12) 61; Answers to Chapter 7 Review and Assessment (2, 8, 11) 66; Answers to Chapter 7 Test Practice (1-3) 66; Section Test 3.1 Work Flow in the Kitchen, (1-4, 6) 205, (8) 206; Section Test 7.1 Mise en Place (1-12) 229</p> |

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| <p>4.18 Demonstrate basic food preparation techniques</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Basic Culinary Skills, X-XI; Test Kitchen, 230, 237, 259, 267, 280, 332, 362, 389, 406, 414, 438, 486, 497, 529, Lab Activity-Project 8: Moist Cooking Methods, 239, Project 11: Sandwich Basics, 341, Project 12: Cooking Potatoes, 391, Project 13: Preparing Rice, 427, Project 14: Preparing Tomato Sauce, 467, Project 16: Trussed or Not Trussed, 531<br/> <b>TRB:</b> Class Discussion, 68 70, 76, 80, 92, 111, 118, 120, 124, 127, 132, 134, 140, 142, 146, 148, 156</p>   |
| <p><b>Application</b></p>   |  |
| <p>4.18.1 Label the components and explain the functions of each in a standardized recipe</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Standardized Recipes, 140-141, 143; 5.1 Assessment (2) 148; Chapter 5 Review and Assessment (1, 3) 158; Chapter 5 Test Practice (1) 159<br/> <b>TRB:</b> Answers to 5.1 Assessment (2) 45; Answers to Section Test 5.1 Understanding Standardized Recipes (1, 3, 4-6, 8) 45; Answers to Chapter 5 Review and Assessment (1, 3) 48; Answers to Chapter 5 Test Practice (1) 48; Section Test 5.1 Understanding Standardized Recipes (1, 3, 4-6, 8) 217</p>   |
| <p>4.18.2 Calculate equivalents for weights and measures</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Culinary Math-Weight or Volume, 143; Volume Measurements, 146; Weight Measurements, 147; 5.1 Assessment (4, 8) 148; Chapter 5 Review and Assessment (5) 158; Chapter 5 Review and Assessment (3) 159;<br/> <b>TRB:</b> Class Discussion, 44; Answers to 5.1 Assessment (4,8) 45; Section Test 5.1 Understanding Standardized Recipes (7, 16) 45; Answers to Chapter 5 Review and Assessment (5) 48; Answers to Chapter 5 Test Practice (3) 48; Section Test 5.1 Understanding Standardized Recipes (7) 217, (16) 218</p> |

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| <p>4.18.3 Demonstrate rules for converting a standard recipe</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Test Kitchen, 157; 5.2 Assessment (5, 6) 157; Lab Activity-Project 5 Scaling a Recipe, 159; Chapter 5 Review and Assessment (13-15) 158; Chapter 5 Test Practice (1, 4, 6, 7) 159<br/> <b>TRB:</b> Class Discussion, 42; Answers to 5.2 Assessment (5, 6) 47; Answers to Section Test 5.2 Converting Recipes (2, 3, 5, 6, 9) 47; Answers to Chapter 5 Review and Assessment (13-15) 48; Answers to Chapter 5 Test Practice (1, 4, 6, 7) 48; Section Test 5.2 Converting Recipes (2, 3, 5, 6) 219, (9) 22</p>  |
| <p>4.18.4 State and demonstrate the rules for sequencing work for a recipe</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Work Flow, 71-72; Figure (3-1) 71, (7-1) 196, (7-2) 197, (7-3) 198, (7-4) 201, 202; (7-5); 3.1 Assessment (5) 72; Chapter 3 Review and Assessment (1, 7) 98; Understanding Mise en Place, 195-196; Organizing Your Work, 196-200; Culinary Math-Personalizing a Timeline, 199; Sequencing and Simplifying Work, 200-201; 7.1 Assessment (1-7) 202; Test Kitchen, 202; Chapter 7 Review and Assessment (1, 2, 8, 11-13) 214; Chapter 7 Test Practice (1-3) 215; Lab Activity-Project 7: Mise en Place, 215<br/> <b>TRB:</b> Class Discussion, 26, 60; Answers to 3.1 Assessment (5) 27; Answers to Section Test 3.1 Work Flow in the Kitchen, (6, 8) 27; Answers to Chapter 3 Review and Assessment (1, 7) 34; Answers to 7.1 Assessment (1-7) 61; Answers to Section Test 7.1 Mise en Place (1-18) 61; Answers to Chapter 7 Review and Assessment (1, 2, 8, 11-13) 66; Answers to Chapter 7 Test Practice (1-3) 66; Section Test 3.1 Work Flow in the Kitchen, (6) 205, (8) 206; Section Test 7.1 Mise en Place (1-13) 229, (14-18) 230</p> |

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| <p>4.18.5 Apply mise en place in laboratory on daily basis</p>  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Work Flow, 71-72; Figure (3-1) 71, (7-1) 196, (7-2) 197, (7-3) 198, (7-4) 201, 202; (7-5); 3.1 Assessment (5) 72; Chapter 3 Review and Assessment (1, 7) 98; Understanding Mise en Place, 195-196; Organizing Your Work, 196-200; Culinary Math-Personalizing a Timeline, 199; Sequencing and Simplifying Work, 200-201; 7.1 Assessment (1-7) 202; Test Kitchen, 202; Chapter 7 Review and Assessment (1, 2, 8, 11-13) 214; Chapter 7 Test Practice (1-3) 215; Lab Activity-Project 7: Mise en Place, 215</p> <p><b>TRB:</b> Class Discussion, 26, 60; Answers to 3.1 Assessment (5) 27; Answers to Section Test 3.1 Work Flow in the Kitchen, (6, 8) 27; Answers to Chapter 3 Review and Assessment (1, 7) 34; Answers to 7.1 Assessment (1-7) 61; Answers to Section Test 7.1 Mise en Place (1-18) 61; Answers to Chapter 7 Review and Assessment (1, 2, 8, 11-13) 66; Answers to Chapter 7 Test Practice (1-3) 66; Section Test 3.1 Work Flow in the Kitchen, (6) 205, (8) 206; Section Test 7.1 Mise en Place (1-13) 229, (14-18) 230</p> |
| <p>4.18.6 Demonstrate proper use and care of hand tools and equipment</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Cleaning Refrigerators and Freezer, 75-76; Cleaning Shelves and Storage Containers, 78; Food Preparation Equipment. 79-80; Chopping, Slicing, and Grinding Equipment, 80; VCM, 80; Focus on Safety, 80, 83; Cleaning Food-Preparation Equipment, 83; Cleaning Cooking Equipment, 87-90; Chapter 3 Review and Assessment (5, 10) 98; Lab Activity-Project 3: Cleaning Preparation &amp; Cooking Equipment 99; Knife Safety, 108; Maintaining Knives, 115-119; Figure (4-6) 115, (4-7) 119, (4-9) 131, (4-10) 132; Focus on Safety, 116; Culinary Math, 116; Basic Culinary Skills- Sharpening a Knife, 117, Honing a Knife, 118; 4.1 Assessment (5, 8) 119; Chef's Tip, 128, 133, 550; Cleaning and Sanitizing Smallware, 131-133; Chapter 4 Review and Assessment (12) 134; Chapter 4 Test Practice (3, 8) 135; Pastry Brushes, 550; Pastry Bags and Tips, 550-551</p>  |

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| <b>(Continued)</b><br>4.18.6 Demonstrate proper use and care of hand tools and equipment                                      | <b>(Continued)</b><br><b>TRB:</b> Answers to Section Test 3.2 Receiving & Storage Equipment (11) 29; Class Discussion, 30, 36, 39; Answers to Section Test 3.3 Preparation & Cooking Equipment (1) 31; Answers to Chapter 3 Review and Assessment (5, 10) 34; Answers to 4.1 Assessment (5, 8) 37; Answers to Chapter 4 Review and Assessment (12) 41; Answers to Chapter 4 Test Practice (3, 8) 42; Section Test 3.2 Receiving & Storage Equipment, (11) 208; Section Test 3.3 Preparation & Cooking Equipment (1) 209  |
| <b>Knowledge</b>  |  |
| 4.19 Demonstrate planning process for production of standard product  | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Sections of a Standardized Recipe, 141, 143; Culinary Math-Weight or Volume, 143; Reading Recipes, 144-145; 5.1 Assessment (2, 3) 148; Language Arts-Writing a Standardized Recipe, 148, Descriptive Writing, 294; Lab Activity-Project 11: Sandwich Basics, 341;<br><b>TRB:</b> Class Discussion, 74, 111, 139; Answers to 5.1 Assessment 45; Answers to Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 45; Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 217 |
| <b>Application</b>  |  |
| 4.19.1 Using a standardized recipe, develop plans for preparing a standard product  | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Sections of a Standardized Recipe, 141, 143; Culinary Math-Weight or Volume, 143; Reading Recipes, 144-145; 5.1 Assessment (2, 3) 148; Language Arts-Writing a Standardized Recipe, 148, Descriptive Writing, 294; Recipe Cards (1-3) 193, (4-15) 239, (16-27) 269, (28-42) 321, (43-52) 341, (53-68) 391, (69-81) 427, (82-98) 467, (99-105) 499, (106-117) 531, (118-121) 573, (122-126) 589, (127-150) 639; Lab Activity-Project 11: Sandwich Basics, 341;   |

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| <p><b>(Continued)</b><br/>4.19.1 Using a standardized recipe, develop plans for preparing a standard product</p>                                    | <p><b>(Continued)</b><br/><b>TRB:</b> Culinary Practice-Recipe Cards, (1-3) 55, (4-15) 69, (16-27) 75, (28-35) 81, (36-42) 84, (43-48) 92, (49-52) 94, (53-56) 99, (57-68) 101, (69-72) 107, (73-74) 109, (75-81) 111, (82-86) 116, (87-92) 119, (93-98) 121, (99-103) 125, (104-105) 128, (106-112) 133, (113-117) 135, (118-121) 141, (122-124) 146, (125-126) 148, (127-129) 152, 130-135) 154, (136-143) 157, (144-150) 158; Class Discussion, 74, 111, 139; Answers to 5.1 Assessment 45; Answers to Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 45; Class Discussion, 74; Culinary Practice-Lab Activity, 92; Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 217</p>   |
| <p>4.19.2 Implement steps for preparing standard product</p>  | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Class Discussion, 74, 111, 139; Sections of a Standardized Recipe, 141, 143; Culinary Math-Weight or Volume, 143; Recipe 122-Blueberry Muffins-Equipment, Method, 142; Reading Recipes, 144-145; 5.1 Assessment (2, 3) 148; Language Arts-Writing a Standardized Recipe, 148, Descriptive Writing, 294; Recipe Cards (1-3) 193, (4-15) 239, (16-27) 269, (28-42) 321, (43-52) 341, (53-68) 391, (69-81) 427, (82-98) 467, (99-105) 499, (106-117) 531, (118-121) 573, (122-126) 589, (127-150) 639; Lab Activity-Project 11: Sandwich Basics, 341;<br/><b>TRB:</b> Answers to 5.1 Assessment 45; Answers to Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 45; Culinary Practice-Recipe Cards, (1-3) 55, (4-15) 69, (16-27) 75, (28-35) 81, (36-42) 84, (43-48) 92, (49-52) 94, (53-56) 99, (57-68) 101, (69-72) 107, (73-74) 109, (75-81) 111, (82-86) 116, (87-92) 119, (93-98) 121, (99-103) 125, (104-105) 128, (106-112) 133, (113-117) 135, (118-121) 141, (122-124) 146, (125-126) 148, (127-129) 152, 130-135) 154, (136-143) 157, (144-150) 158Section Test 5.1 Understanding Standardized Recipes, (1, 3-6, 8, 10, 13) 217</p> |

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| 4.19.3 Evaluate results of lab  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Basic Culinary Skills-Deep Frying, 229; Test Kitchen, 230, Basic Culinary Skills-French Omelet, 253; Test Kitchen, 259; Basic Culinary Skills- Vinaigrette, 274; Test Kitchen, 280; Descriptive Writing, 294; Test Kitchen, 529, 552; Lab Activity-Project 11: Sandwich Basics, 341</p> <p><b>TRB:</b> Class Discussion, 92</p>   |
| Unit 5: Culinary Laboratory Experience - 26 Hours   |   |
| CAREER and TECHNICAL SKILLS - What the Student Should Be Able to Do   |   |
| <b>Knowledge</b>  |   |
| 5.1 Identify terms related to grains, grain products, and baking  | <p><b>SE:</b> Vocabulary, 393; Grains, 393-395; Culinary Science-Parts of a Grain, 394; Forms of Wheat, 397; Corn, 398; Additional Grains, 398-399; 13.1 Assessment (1, 7) 406; Chapter 13 Review and Assessment (13) 426; Flour, 536-538; Chef's Tip, 539</p> <p><b>TRB:</b> Answers to 13.1 Assessment (1, 7) 107; Answers to Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 107; Answers to Chapter 13 Review and Assessment (13) 113; Answers to Section Test 17.1 Introduction to Baking (3, 4, 26, 27) 139; Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 259; Section Test 17.1 Introduction to Baking (3, 4) 279, (26, 27) 280</p>   |
| 5.2 Categorize the different types and characteristics of grains  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Vocabulary, 393; Grains, 393-395; Culinary Science-Parts of a Grain, 394; Forms of Wheat, 397; Corn, 398; Additional Grains, 398-399; 13.1 Assessment (1, 7) 406; Chapter 13 Review and Assessment (13) 426; Flour, 536-538; Chef's Tip, 539</p> <p><b>TRB:</b> Answers to 13.1 Assessment (1, 7) 107; Answers to Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 107; Answers to Chapter 13 Review and Assessment (13) 113; Answers to Section Test 17.1 Introduction to Baking (3, 4, 26, 27) 139; Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 259; Section Test 17.1 Introduction to Baking (3, 4) 279, (26, 27) 280</p> |

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| <b>Application</b>  |  |
| 5.2.1 Design a document using current technology, categorizing the different types and characteristics of grains              | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Vocabulary, 393; Grains, 393-395; Culinary Science-Parts of a Grain, 394; Forms of Wheat, 397; Corn, 398; Additional Grains, 398-399; 13.1 Assessment (1, 7) 406; Chapter 13 Review and Assessment (13) 426; Flour, 536-538; Chef's Tip, 539</p> <p><b>TRB:</b> Answers to 13.1 Assessment (1, 7) 107; Answers to Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 107; Answers to Chapter 13 Review and Assessment (13) 113; Answers to Section Test 17.1 Introduction to Baking (3, 4, 26, 27) 139; Section Test 13.1 Rice &amp; Other Grains, (1, 3-10) 259; Section Test 17.1 Introduction to Baking (3, 4) 279, (26, 27) 280</p>  |
| <b>Knowledge</b>  |  |
| 5.3 Research purposes of common baking ingredients  | <p><b>SE:</b> Bakeshop Ingredients, 535-544; Figure (17-2) 538; (17-3) 539, (17-4) 542; Chef's Tip, 539, 541, 544; Solid Fats-Flavor and Use, 541; chlorine dioxide, 554; Sponge, 560; Pre-ferments, 560-561; 17.2 Assessment (3) 562; Chapter 17 Review and Assessment (6) 572; Basic Ingredients, 575-576; Culinary Science-Baking Powder and Baking Soda, 576; Focus on Nutrition, 576; Garnishes and Serving Accompaniments, 578-581; 18.1 Assessment (5) 581; Chapter 18 Review and Assessment (8, 13) 588; Identifying Different Types of Chocolate, 591, 593; Basic Ingredients of Cookies and Cakes, 608-609; Simple Syrup, 625</p> <p><b>TRB:</b> Answers to Section Test 17.1 Introduction to Baking (6, 13, 28) 139; Answers to 17.2 Assessment 141; Answers to Chapter 17 Review and Assessment (6) 144; Class Discussion, 146, 152, 158; Answers to 18.1 Assessment (5) 147; Answers to Section Test 18.1 Muffins &amp; Quick Breads (2) 147; Answers to Chapter 18 Review and Assessment (8, 13) 150; Section Test 17.1 Introduction to Baking (6, 13) 279, (28) 280; Section Test 18.1 Muffins &amp; Quick Breads (2) 285</p> |



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| <p><b>Application</b></p>   |   |
| <p>5.3.1 Determine common reactions baking ingredients have during the cooking process</p>  | <p><b>SE:</b> Flour, 536; Eggs, 538-539; Figure (17-2) 538, (17-3) 539, (17-15) 557, (18-2) 578, (19-4) 597; Leaveners, 539-540; Sweeteners, 543; Acids, 543; Thickeners, 544; Yeast Hydration, 557; Gluten Development, 557; Bulk Fermentation, 557; Pre-Ferments, 560; Culinary Math-Substituting Yeast, 562; Oven Spring, 570; Crust Formation, 570; 17.3 Assessment (4, 7) 571; Test Kitchen, 571, 581; Chapter 17 Review and Assessment (6, 10, 12, 14, 17) 572; Chapter 17 Test Practice (3) 573; Lab Activity-Project 17 Differences in Flour, 573, Blueberry Muffins, 589; Culinary Science- Baking Powder and Baking Soda, 576; Methods of Mixing and Baking, 577; 18.1 Assessment (5, 6) 581; Rubbed-Dough Method, 583; Temperature, 584; Basic Shaping, 585; 18.2 Assessment (1, 4, 6) 587; Chapter 18 Review and Assessment (4, 8, 10, 12, 13, 15) 588; Chapter 18 Review and Assessment (5, 6) 589; Working with Chocolate, 594-596; Making Ganache, 596-597; Making Cookies, 611; Creaming Method, 613-614; Baking, 618; Stabilizing, 622; Baking Cakes, 624; 19.3 Assessment (6) 627; Flakey Dough, 629; Chapter 19 Review and Assessment (3) 638; Chapter 19 Test Practice (4) 639</p> <p><b>TRB:</b> Class Discussion, 138, 146, 148, 156, 158; Answers to 17.3 Assessment (4, 7) 139; Answers to Section Test 17.1 Introduction to Baking (1, 6, 13, 28) 139; Answers to Section Test 17.2 Yeast Dough (7, 22) 141; Answers to Section Test 17.3 Breads, Rolls &amp; Pastries, (11, 12) 143; Answers to Chapter 17 Review and Assessment (6, 10, 12, 14, 17) 144; Answers to Chapter 17 Test Practice (3) 144; Answers to 18.1 Assessment (5, 6) 147; Answers to 18.2 Assessment (1, 4, 6) 149; Answers to Section Test 18.2 Biscuits and Scones (6-9) 149; Answers to Chapter 18 Review and Assessment (4, 8, 10, 12, 13, 15) 150; Answers to Chapter 18 Review and Assessment (5, 6) 150; Answers to Section Test 19.1 Chocolate (14) 153; Answers to 19.3 Assessment (6) 157; Answers to Chapter 19 Review and Assessment (3) 160; Answers to Chapter 19 Test Practice (4) 160; Section Test 17.1 Introduction to Baking (1, 6, 13) 279, (28) 280; Section Test 17.2 Yeast Dough (7) 281, (22) 282; Section Test 18.1 Muffins &amp; Quick Breads (2, 4) 285; Section Test 18.2 Biscuits and Scones. (6-8) 287, (9) 289; Section Test 19.1 Chocolate (14) 290</p> |

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| <p><b>Knowledge</b></p>   |  |
| <p>5.4 Identify supplies and equipment used in baking, including mixing equipment, pans, and large equipment items</p>                              | <p><b>SE:</b> Refrigeration Equipment, 74-75; Storage Equipment, 76-78; 3.2 Assessment (2, 3) 78; Food Processor, 80; Mixing and Blending Equipment, 81-83; Figure (3-7) 82, (3-8) 82, (17-6) 545, (17-17, 17-18) 564, (19-3) 612; (19-12) 619, (19-13) 621; Ranges, Ovens, Broilers, Fryers and Grills, 84-87; 3.3 Assessment (2, 5) 90; Chapter 3 Review and Assessment (2, 3, 6, 8) 98; Chapter 3 Test Practice (2, 3, 8) 99; Selecting the Appropriate Knife, 104-105; 4.1 Assessment (2) 119; Hand Tools, 120-126; Cookware-Saucepan, Sauté Pan, Omelet or Crepe Pan; Double Boiler, Steamers, 129; Oven Cooking-Sheet Pan, Terrine Mold, Gratin Dish, Soufflé Dish, Ramekin, Custard Cup, 130; Chapter 4 Review and Assessment (6, 7) 135; Chapter 4 Test Practice (1, 2, 9) 135; Bakeshop Equipment, 545-551; 17.1 Assessment (2, 4, 6) 552; bench boxes, 565; Chapter 17 Test Practice (8) 573; Preparing and Filling Pans, 578; Basic Culinary Skills (6) Fold in, 579; Sugar Glazes, 580; Basic Shaping, 585; Chapter 18 Test Practice (6) 589; Preparing Cookie Pans. 613; Cut cookie shapes, 617; blind baked, 632;</p> <p><b>TRB:</b> Class Discussion, 28, 30, 39, 138; Answers to 3.2 Assessment (2, 3) 29; Answers to Section Test 3.2 Receiving and Storage Equipment, (1, 3, 4, 7-9) 29; Answers to 3.3 Assessment (2, 5) 31; Answers to Chapter 3 Review and Assessment (2, 3, 6, 8) 34; Answers to Chapter 3 Test Practice (2, 3, 8) 34; Answers to 4.1 Assessment (2) 37; Answers to Section Test 4.2 Using Smallware (1, 3-8) 39; Answers to Chapter 4 Review and Assessment (6, 7) 38; Answers to Chapter 4 Test Practice (1, 2, 9) 38; Answers to 17.1 Assessment (2, 4, 6) 139; Answers to Section Test 17.1 Introduction to Baking (17-25) 139; Answers to Chapter 17 Test Practice (8) 144; Answers to Section Test 17.3 Breads, Rolls, and Pastries (2) 143; Answers to Section Test 18.1 Muffins &amp; Quick Breads (12, 13) 147; Answers to Section Test 18.2 Biscuits &amp; Scones, 149; Answers to Chapter 18 Test Practice (6) 150; Figure Discussion (19-13) 156; Answers to Section Test 19.3 Cookies &amp; Cakes (9) 157; Answers to Section Test 19.3 Cookies &amp; Cakes (9) 159; Section Test 3.2 Receiving</p> |

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| <b>(Continued)</b><br>5.4 Identify supplies and equipment used in baking, including mixing equipment, pans, and large equipment items | <b>(Continued)</b><br>and Storage Equipment, (1, 3, 4, 7-9) 207; Section Test 4.2 Using Smallware (1, 3-7) 215, (8) 216; Section Test 17.1 Introduction to Baking (17-25) 280; Section Test 17.3 Breads, Rolls, and Pastries (2) 283; Section Test 18.1 Muffins & Quick Breads (12, 13) 285; Section Test 18.2 Biscuits & Scones, 288; Section Test 19.3 Cookies & Cakes (9) 293; Section Test 19.4 Pies, Tarts, & Pastries, (7) 295   |
| <b>Application</b>  |  |
| 5.4.1 Examine in the laboratory items used in baking  | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Refrigeration Equipment, 74-75; Storage Equipment, 76-78; Food Processor, 80; Mixing and Blending Equipment, 81-83; Figure (3-7) 82, (3-8) 82, (17-6) 545, (17-17, 17-18) 564, (19-3) 612; (19-12) 619, (19-13) 621; Ranges, Ovens, Broilers, Fryers and Grills, 84-87; Selecting the Appropriate Knife, 104-105; Hand Tools, 120-126; Cookware-Saucepan, Sauté Pan, Omelet or Crepe Pan; Double Boiler, Steamers, 129; Oven Cooking-Sheet Pan, Terrine Mold, Gratin Dish, Soufflé Dish, Ramekin, Custard Cup, 130; Bakeshop Equipment, 545-551; bench boxes, 565; Preparing and Filling Pans, 578; Basic Culinary Skills (6) Fold in, 579; Sugar Glazes, 580; Basic Shaping, 585; Preparing Cookie Pans. 613; Cut cookie shapes, 617; blind baked, 632;<br><b>TRB:</b> Class Discussion, 28, 30, 39, 138 |
| <b>Knowledge</b>  |  |
| 5.5 Determine guidelines for buying and storing grain products  | <b>The foundation of this objective is found on pages:</b><br><b>SE:</b> Selecting and Storing Grains, 396-400; Types of Rice, 396; Types of Wheat, 397; 13.1 Assessment (2, 5, 7) 406; Chapter 13 Review and Assessment (6, 7, 14) 426; Chapter 13 Test Practice (1, 4, 6, 9) 427<br><b>TRB:</b> Answers to 13.1 Assessment (2, 5, 7) 107; Answers to Chapter 13 Review and Assessment (6, 7, 14) 107; Answers to Section Test 13.1 Rice & Other Grains (12-14) 113; Answers to Chapter 13 Test Practice (1, 4, 6, 9) 113; Section Test 13.1 Rice & Other Grains (12-14) 260  |

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| <b>Application</b>  |   |
| 5.5.1 Illustrate guidelines in buying and storing grain products  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Selecting and Storing Grains, 396-400; Types of Rice, 396; Types of Wheat, 397; 13.1 Assessment (2, 5, 7) 406; Chapter 13 Review and Assessment (6, 7, 14) 426; Chapter 13 Test Practice (1, 4, 6, 9) 427</p> <p><b>TRB:</b> Answers to 13.1 Assessment (2, 5, 7) 107; Answers to Chapter 13 Review and Assessment (6, 7, 14) 107; Answers to Section Test 13.1 Rice &amp; Other Grains (12-14) 113; Answers to Chapter 13 Test Practice (1, 4, 6, 9) 113; Section Test 13.1 Rice &amp; Other Grains (12-14) 260</p>  |
| <b>Knowledge</b>  |   |
| 5.6 Describe techniques used in baking  | <p><b>SE:</b> Formulas, 551-552; 17.1 Assessment (3) 552; Figure (17-8) 547, (17-11) 551; (17-12) 552, (17-16) 560, (17-17, 17-18) 564, (17-19) 567, (17-20) 569, (18-2) 578, (18-6) 585, (19-10) 615, (19-14) 621, (19-15) 624; Culinary Science-The 240 Factor, 555; Straight Dough-Mixing Method, 556-557, 599; Modifying the Basic Method, 559-562; 17.2 Assessment (2, 6) 562; Dividing and Pre-Shaping Dough, 563-565; Shaping Bread, Rolls, and Pastries, 565-568; Baking Breads, Rolls, and Pastries, 568-570; Chef's Tip, 569, 576, 577, 578, 581, 584, 585, 586, 612, 619, 621; Evaluating Quality, 570-571; 17.3 Assessment (1-3, 5, 6) 571; Chapter 17 Review and Assessment, (1-13) 572; Recipe Cards (118-121) 573; Chapter 17 Test Practice (2-4,8, 9) 573; Methods of Mixing and Baking, 577-578; Garnishes and Serving Accompaniments, 578-581; 18.1 Assessment (2-6) 581; Mixing and Baking, 583-586; 18.2 Assessment (1, 2) 587; Chapter 18 Review and Assessment (2-4, 7-15) 588; Recipe Cards (122-126) 589; Chapter 18 Test Practice (1, 2, 5-7, 10) 589; Making Cookies, 611-620; Making Cakes, 620-622, 624; Building, Icing and Finishing Cakes, 624-627; 19.3 Assessment (3, 6, 7) 627; Assembling Pies and Tarts, 630-633; Pastries Made with Choux Paste, 633-634; 19.4 Assessment (3) 637; Chapter 19 Review and Assessment (3, 5, 10-13) 638; Chapter 19 Test Practice (4, 5) 639</p> |

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| <p><b>(Continued)</b><br/>5.6 Describe techniques used in baking</p>  | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 138, 140, 142, 146, 148, 156; Figure Discussion (17-8, 17-11) 138, (17-16) 140, (17-17, 17-18) 142; (18-2) 146, (18-6) 148, (19-10, 19-14, 19-15) 156; Answers to 17.1 Assessment (3) 139; Answers to Section Test 17.1 Introduction to Baking (2) 139; Answers to 17.2 Assessment, (2, 6) 141; Answers to Section Test 17.2-Yeast Dough, (5-15, 22, 24) 141; Answers to 17.3 Assessment, (1-3, 5, 6) 143; Answers to Section Test 17.3 Yeast Dough (1-3, 8, 9, 13, 14) 143; Answers to Chapter 17 Review and Assessment, (1-13) 144; Answers to Chapter 17 Test Practice ( 2-4, 8, 9) 144; Answers to 18.1 Assessment (2-6) 147; Answers to Section Test 18.1 Muffins &amp; Quick Breads (4, 6, 8, 17) 147; Answers to 18.2 Assessment (1, 2) 149; Answers to Section Test 18.2 Biscuit &amp; Scones (5-9) 149; Answers to Chapter 18 Review and Assessment (2-4, 7-15) 150; Answers to Chapter 18 Test Practice (1, 2, 5-7, 10) 150; 19.3 Assessment (3, 6, 7) 157; Answers to 19.3 Section Test Cookies and Cakes (9-11, 13, 18, 22, 23) 157; Answers to 19.4 Assessment (3) 159; Answers to Section Test 19.4 Pies, Tarts and Pastries, (2, 3, 7) 159; Answers to Chapter 19 Review and Assessment () 160; Answers to Chapter 19 Test Practice (4, 5) 160; Section Test 17.1 Introduction to Baking, (2) 279; Section Test 17.2-Yeast Dough, (5-15) 281, (22, 24) 282; Section Test 17.3 Yeast Dough (1-3, 8, 9) 283, (13, 14) 284; Section Test 18.1 Muffins &amp; Quick Breads (4, 6, 8) 285 (17) 286; Section Test 18.2 Biscuit &amp; Scones (5-8) 287, (9) 288; Section Test 19.3 Cookies and Cakes (9-11, 13) 293, (18, 22, 23) 294; Section Test 19.4 Pies, Tarts and Pastries (2, 3, 7) 295</p> |

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| <p><b>Application</b></p>   |   |
| <p>5.6.1 Demonstrate baking skills in laboratory setting</p>  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Culinary Science-The 240 Factor (Calculate), 555; Basic Culinary Skills- Straight-Dough Mixing Method; 558, Pizza Dough, 559, Pre-Shaping Dough into Rounds, 565, Baguettes, 566, Creaming Method for Blueberry Muffins, 579, Rubbed-Dough Method, 584, Making Laminated Biscuits, 585, Creaming Method for Cookies, 613, Foaming Method for Cookies, 624, Cut-Out Cookies, 617, Warm Foaming Method, 623, Rubbed Method Pie Dough, 629, Choux Paste, 634; Test Kitchen, 562, 571, 581, 587, 627, 637; Lab Activity-Project 17: Differences in Flour, 573, Project 18: Blueberry Muffins, 589;</p> <p><b>TRB:</b> Class Discussion, 148; Answers to Section Test 17.3 Yeast Dough(15, 16) 143; Answers to Section Test 18.1 Muffins &amp; Quick Breads (4, 6, 8, 17) 147; Answers to Section Test 18.2 Biscuit &amp; Scones (5-9) 149; Answers to Section Test 19.3 Cookies and Cakes (24) 157; Answers to Section Test 19.4 Pies, Tarts and Pastries, (13, 14) 159; Section Test 17.3 Yeast Dough (15, 16) 284; Section Test 18.1 Muffins &amp; Quick Breads (18) 286; Section Test 18.2 Biscuit &amp; Scones (13, 14) 288; Section Test 19.3 Cookies and Cakes (24) 294; Section Test 19.4 Pies, Tarts and Pastries, (13, 14) 296</p> |
| <p><b>Knowledge</b></p>   |   |
| <p>5.7 Identify terms related to fruits and vegetables</p>  | <p><b>SE:</b> Types of Salad Greens, 283-285; 10.2 Assessment (2) 294; Chapter 10 Review and Assessment (2, 6) 320; Chapter 10 Test Practice (2) 321; Fruit-Vocabulary, 343; Apples, 345; Berries, 346; Citrus Fruits, 347; Pears, 348; Stone Fruit, 349; Melons, 350-351; Tropical Fruit, 352-353; Culinary Math-Trim Loss, 361; Vegetables- Vocabulary, 363; Types of Vegetables, 364-377; 12.2 Assessment (1) 389; Chapter 12 Review and Assessment (9, 12, 14, 15) 390; Chapter 12 Test Practice (1-4, 6) 391</p>   |

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| <p><b>(Continued)</b><br/>5.7 Identify terms related to fruits and vegetables</p>                                   | <p><b>(Continued)</b><br/><b>TRB:</b> Answers to 10.2 Assessment (2) 84; Answers to Chapter 10 Review and Assessment (2, 6) 89; Answers to Chapter 10 Test Practice (2) 89; Answers to Section Test 12.1 Fruit (1, 6-9) 99; Class Discussion, 100; Answers to 12.2 Assessment (1) 101; Answers to Section Test 12.2 Vegetables (1-10) 102; Answers to Chapter 12 Review and Assessment (9, 12, 14, 15) 103; Answers to Chapter 12 Test Practice (1-4, 6) 103; Section Test 10.2 Salads (2) 245, (6) 246; Section Test 12.1 Fruit (1, 6-9) 255; Section Test 12.2 Vegetables (1-5) 257, (6-10) 258; Food Boards or Councils-Fruits and Vegetables, 327-328</p>  |
| <b>Knowledge</b>  |  |
| <p>5.8 Describe origins of common fruits and vegetables</p>   | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Culinary History-The Influence of Alice Waters and Chez Panisse, 359<br/><b>TRB:</b> Class Discussion, 98; Culinary History, 98; Food Boards or Councils-Fruits and Vegetables, 327-328</p>   |
| <b>Application</b>  |  |
| <p>5.8.1 Compile a list including names and pictures of a variety of fruits and vegetables</p>                      | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Types of Salad Greens, 283-285; 10.2 Assessment (2) 294; Chapter 10 Review and Assessment (2, 6) 320; Types of Fruit, 343-354; Types of Vegetables, 363-377; 12.2 Assessment (1) 389; Chapter 12 Review and Assessment (9, 12, 14) 390; Chapter 12 Test Practice, (1-4, 6) 391<br/><b>TRB:</b> Class Discussion, 98, 100; Answers to 10.2 Assessment (2) 84; Answers to Section Test 10.2 Salads (2, 6) 84; Chapter 10 Review and Assessment (2, 6) 89; Answers to Section Test 12.1 Fruit (1, 6-9) 99; Answers to 12.2 Assessment (1) 101; Answers to Section Test 12.2 Vegetables (1-10) 102; Answers to Chapter 12 Review and Assessment (9, 12, 14) 103; Answers to Chapter 12 Test Practice, (1-4, 6) 103; Section Test 10.2 Salads (2) 245, (6) 246; Section Test 12.1 Fruit (1, 6-9) 255; Section Test 12.2 Vegetables (1-5) 257, (6-10) 258; Food Boards or Councils-Fruits and Vegetables, 327-328</p> |

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| 5.8.2 Classify fruits and vegetables according to families  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Types of Salad Greens, 283-285; 10.2 Assessment (2) 294; Types of Fruit, 343-354; Chapter 10 Review and Assessment (2, 6) 320; Chapter 10 Test Practice (2) 321; 12.2 Assessment (1) 389; Types of Vegetables, 363-377; Chapter 12 Review and Assessment (9, 14) 390; Chapter 12 Test Practice, (1-4, 6) 391</p> <p><b>TRB:</b> Class Discussion, 83, 98, 100; Answers to 10.2 Assessment (2) 84; Answers to Section Test 10.2 Salads (2, 6) 84; Answers to Chapter 10 Review and Assessment (2, 6) 89; Chapter 10 Test Practice (2) 89; Answers to 12.2 Assessment (1) 101; Answers to Section Test 12.2 Vegetables (1-10) 102; Answers to Chapter 12 Review and Assessment (9, 14) 103; Answers to Chapter 12 Test Practice, (1-4, 6) 103; Section Test 10.2 Salads (2) 245, (6) 246; Section Test 12.2 Vegetables (1-5) 257, (6-10) 258</p> |
| <b>Knowledge</b>  |  |
| 5.9 Determine ways to test for ripeness of fruits and vegetables  | <p><b>SE:</b> Apples, 344; Berries, 344; Citrus Fruit, 346; Grapes, 346; Melons, 350; Pineapple, 353; Market Forms of Fruit, 354; The Ripening Process, 354-355; Chef's Tip, 355; 12.1 Assessment (2) 362; Cabbages, 364; Mushrooms, 368; Onions, 369; Peppers, 370; Pods and Seeds, 372; Root Vegetables, 373; Shoots and Stalks, 374; Tubers, 377; Market Forms, 379; Chapter 12 Review and Assessment (8) 390</p> <p><b>TRB:</b> Class Discussion, 98; Answers to 12.1 Assessment (2) 99; Answers to Section Test 12.1 Fruit (11, 12) 99; Answers to Chapter 12 Review and Assessment (8) 103; Section Test 12.1 Fruit (11, 12) 255</p>   |
| <b>Application</b>  |  |
| 5.9.1 Classify fruits and vegetables according to season harvested and available markets                            | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Pears, 348; Market Forms of Fruit, 354; Winter Squash, 366</p> <p><b>TRB:</b> Answers to Section Test 12.1 Vegetables, (2) 102; Section Test 12.1 Vegetables, (2) 257</p>  |



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| <b>Knowledge</b>  |  |
| 5.10 Explain proper buying and storage of fruit and vegetables  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Selecting and Storing Fruit, 354—356; Selecting and Storing Vegetables, 377, 379-380; 12.2 Assessment (2, 6) 389; Chapter 12 Review and Assessment (2, 5, 7, 10, 13) 390; Chapter 12 Test Practice (7) 391</p> <p><b>TRB:</b> Class Discussion, 99; Answers to Section Test 12.1 Fruit (13) 99; Answers to Section Test 12.1 Fruit (13) 99; Answers to 12.2 Assessment (2, 6) 101; Answers to Section Test 12.2 Vegetables (1, 2, 5, 6) 102; Answers to Chapter 12 Review and Assessment (2, 5, 7, 10, 13) 103; Answers to Chapter 12 Test Practice (7) 103; Section Test 12.1 Fruit (13) 255; Section Test 12.2 Vegetables (1, 2, 5) 257, (6) 258</p> |
| <b>Application</b>  |  |
| 5.10.1 Plan a field trip to market or class demonstration of proper selection and storage of fruits and vegetables  | <p><b>SE:</b> Culinary History-Research, 359</p> <p><b>TRB:</b> Class Discussion, 100</p>  |
| <b>Knowledge</b>  |  |
| 5.11 Discuss enzymatic browning in fruits and vegetables  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Fruits and Nuts, 291; Focus on Safety, 357; Chef's Tip, 364; Storing Vegetables, 380</p>   |
| <b>Application</b>  |  |
| 5.11.1 Experiment in laboratory ways to prevent enzymatic browning in fruits and vegetables                         | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Fruits and Nuts, 291; Focus on Safety, 357; Chef's Tip, 364; Storing Vegetables, 380</p>   |
| <b>Knowledge</b>  |  |
| 5.12 Describe methods of cooking fruits and vegetables  | <p><b>SE:</b> Preparing Fruit, 356-358; Cooking Fruit, 358-359, 361; Chef's Tip, 359; 12.1 Assessment (3, 4, 7, 8) 362; Preparing Vegetables, 380-382; Cooking Vegetables, 383-389; 12.2 Assessment (4) 389; Chapter 12 Review and Assessment (3, 4, 6, 15, 19) 390; Chapter 12 Test Practice (5) 391</p>  |

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| <p><b>(Continued)</b><br/>5.12 Describe methods of cooking fruits and vegetables</p>   | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 98; Answers to 12.1 Assessment (3, 4, 7, 8) 99; Answers to Section Test 12.1 Fruits ( ) 99; Answers to 12.2 Assessment (4) 101; Answers to Section Test 12.2 Vegetables (3) 102; Answers to Chapter 12 Review and Assessment (3, 4, 6, 15, 19) 103; Answers to Chapter 12 Test Practice (5) 103; Section Test 12.1 Vegetables (14, 15) 255, (17) 256; Section Test 12.2 Vegetables (3) 257</p>   |
| <p><b>Application</b></p>  |  |
| <p>5.12.1 Demonstrate in lab setting a variety of cooking methods for fruits and vegetables</p>                                      | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Basic Culinary Skills- Poaching Fruit, 361, Pureeing Fruit, 361, Trimming and Dicing Onions, 380-381, Trimming and Mincing Garlic, 381-382, Tomato Concasse 383; Glazing Vegetables, 385, Making Vegetable Braises or Stews, 386, Deep Frying Vegetables, 387, Pureeing Potatoes, 288; Test Kitchen 362, 389; Lab Activity-Project 12: Cooking Potatoes, 391<br/><b>TRB:</b> Class Discussion, 98; Answers to Section Test 12.1 Fruits (18) 99; Recipe Cards, 99, 101; Answers to Section Test 12.2 Vegetables (11) 102; Section Test 12.1 Vegetables (18) 256; Section Test 12.2 Vegetables (3) 257, (11) 258</p>  |
| <p><b>Knowledge</b></p>  |  |
| <p>5.13 Identify terms related to dairy products</p>   | <p><b>SE:</b> Vocabulary, 243; Egg Anatomy, 243-244; Egg Inspecting and Grading, 244-245; Buying and Storing Eggs, 246; Eggs Cooked in Their Shells, 247; Figure (9-2) 248, (9-5) 255, (10-14) 296, (10-15) 297; Poached Eggs, 248; Fried Eggs, 248-249, 250; Scrambled Eggs, 251; Omelets, 252, Shirred Eggs, 254; Quiches, 255; Souffles, 255; Identifying and Storing Dairy Products, 256-258; Types of Milk, 256; Types of Cream and Cultured Dairy Products, 257; Chef's Tip, 257; 9.1 Assessment (1, 3) 259; Smoothie, 266; Chapter 9 Review and Assessment (1-3) 268; Chapter 9 Test Practice (2, 3, 5, 7) 269; Types of Cheese, 295-301; 10.3 Assessment (1, 5, 6) 307; Chapter 10 Review and Assessment (3, 7, 10, 15) 320; Chapter 10 Test Practice (3, 7) 321</p> |

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| <p><b>(Continued)</b><br/>5.13 Identify terms related to dairy products</p>   | <p><b>(Continued)</b><br/><b>TRB:</b> Class Discussion, 74, 85; Answers to 9.1 Assessment (1, 3) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (1-16, 18-20) 75; Answers to Chapter 9 Review and Assessment (1-3) 78; Answers to Chapter 9 Test Practice (2, 3, 5, 7) 78; Figure Discussion (10-14, 10-15) 85; Answers to 10.3 Assessment (1, 5, 6) 86; Answers to Section Test 10.3 Cheese (3, 4, 11) 86; Answers to Chapter 10 Review and Assessment (3, 7, 10, 15) 89; Answers to Chapter 10 Test Practice (3, 7) 89; Section Test 9.1 Eggs &amp; Dairy (1-15) 239, (16, 18-20) 240; Section Test 10.3 Cheese (3, 4) 247, (11) 248</p>   |
| <p>5.14 Describe the types of dairy foods available</p>   | <p><b>SE:</b> Egg Anatomy, 243-244; Egg Inspecting and Grading, 244; Egg Sizes, 245; Egg Sizes and Weights, 245; Buying and Storing Eggs, 246; Chef's Tip, 246, 257, 297, 298; Identifying and Storing Dairy Products, 256-258; Types of Milk, 256; Types of Cream and Cultured Dairy Products, 257; 9.1 Assessment (1, 3) 259; Chapter 9 Review and Assessment (1, 3) 268; Chapter 9 Test Practice (1, 3) 269; Types of Cheese, 295-301; Figure (10-14) 296, (10-15) 297; 10.3 Assessment (1, 5, 6) 307; Chapter 10 Review and Assessment (3, 7, 10, 15) 320; Chapter 10 Test Practice (3, 7) 321</p> <p><b>TRB:</b> Class Discussion, 74, 85; Answers to 9.1 Assessment (1, 3) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (1-6, 15, 16, 19, 20) 75; Answers to Chapter 9 Review and Assessment (1-3) 78; Answers to Chapter 9 Test Practice (1, 3) 78; Figure Discussion (10-14, 10-15) 85; Answers to 10.3 Assessment (1, 5, 6) 86; Answers to Section Test 10.3 Cheese (3, 4, 11) 86; Answers to Chapter 10 Review and Assessment (3, 7, 10, 15) 89; Answers to Chapter 10 Test Practice (3, 7) 89; Section Test 9.1 Eggs &amp; Dairy (1-6, 15) 239, (16, 19, 20) 240; Section Test 10.3 Cheese (3, 4) 247, (11) 248</p> |

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| <b>Application</b>  |  |
| 5.14.1 Working in groups, determine the common sources of dairy products  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Egg Inspecting and Grading, 244-245; Egg Sizes and Weights, 245; Buying and Storing Eggs, 246; Identifying and Storing Dairy Products, 256; Types of Milk, 256; Types of Cream, 257; 9.1 Assessment (1, 3) 259; Types of Cheese, 295-296; Grating Cheeses; 298; Examine the Label, 302; Culinary Science-Research, 303; Culinary History-Research, 304;</p> <p><b>TRB:</b> Class Discussion, 74; Answers to 9.1 Assessment (1, 3) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (3-6, 16, 19, 20) 75; Section Test 9.1 Eggs &amp; Dairy (3-6) 239, (16, 19, 20) 240</p> |
| 5.14.2 Research sources of dairy products   | <p><b>SE:</b> Egg Inspecting and Grading, 244-245; Egg Sizes and Weights, 245; Identifying and Storing Dairy Products, 256, 257; Chef's Tip, 539; Writing Purchase Specifications, 744-745; Selecting Suppliers, 745</p> <p><b>TRB:</b> Answers to Section Test 9.1 Eggs &amp; Dairy (3-6, 16, 19, 20) 75; Section Test 9.1 Eggs &amp; Dairy (3-6) 239, (16, 19, 20) 240; Answers to Section Test 23.2 Purchasing &amp; Inventory (2, 12) 189; Section Test 23.2 Purchasing &amp; Inventory (2) 315, (12) 316</p>  |
| <b>Knowledge</b>  |  |
| 5.15 Interpret the steps involved in processing dairy products  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Cultured, 257; Butter, 257; Culinary Science-Steps in Making Cheese, 303; Chef's Tip, 539</p>  |
| <b>Application</b>  |  |
| 5.15.1 Use a field trip, video, or Internet to explore dairy processing   |  |

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|---|---|
| <p>5.16 Discuss guidelines for buying, storing, and cooking with dairy products</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245; Buying and Storing Eggs, 246; Storage Times and Temperatures for Eggs, 246; Chef's Tip, 246, 248, 249, 303, 306, 307, 443, 539, 576, 577; Cooking Eggs, 247-256; Basic Culinary Skills- Poaching Eggs, 249, Frying Eggs, 250, Scrambling Eggs, 252, French Omelet, 253, Clarifying Butter, 258; Cooking Crepes, 262, Mayonnaise, 276; Roux, 442, Warm Emulsion Sauce, 446, Creaming Method for Blueberry Muffins, 579, Rubbed Dough Method, 584, Baked Custard, 600, Stirred Custard, 601, Boiled Custard, 602, Frozen Souffle, 607, Creaming Method for Cookies, 613-614, Foaming Method for Cookies, 614, Warm Foaming Method, 623, Rubbed Method Pie Dough, 629, Choux Paste; Figures (9-4) 253, (9-5) 255, (17-2) 538, (18-5) 583, (19-14) 621; Identifying and Storing Dairy Products, 256-257; Types of Milk-Type of Container, 256; Types of Cream and Cultured Dairy Products-Type of Container, 257; Storing Dairy Products, 258; Storage Time and Temperatures for Dairy Products, 259; 9.1 Assessment (1, 3, 4-6) 259; Chapter 9 Review and Assessment (1, 4, 8, 9, 11, 14, 16, 17) 268; Chapter 9 Test Practice (1-3, 5) 269; Focus on Safety, 278; Dairy Based Dressings and Dips, 278; 10.1 Assessment (4, 6) 280; Buying, Handling and Storing Cheeses, 301-303; Cooking with Cheese, 306-307; 10.3 Assessment (2, 4) 307; Liquids, 440; Roux, 441-443; Liaison, 443; Bechamel, 444; Hollandaise sauce, 445; Hollandaise-Style Sauces, 448; Compound Butter, 448; 14.2 Assessment (2, 6) 452; Eggs, 538-539; Enriched Dough, 554; Enriched Yeast Dough, 559-560; Rolled-In Dough, 561-562; 17.2 Assessment (4, 5) 562; Chapter 17 Review and Assessment (8, 9) 572; Fat, 576; Eggs, 576; Creaming Method, 577; Rubbed-Dough Method, 583; 18.2 Assessment (1) 587; Chapter 18 Review and Assessment (2, 4, 10, 12) 588; Custard, 599, 601-602; Egg Foam, 603-604; Whipped Cream, 604; Bavarian Cream, 604; 19.2 Assessment (3, 4) 607; Eggs, 608; Fat, 608; Making Cookies, 611; Foaming Method, 614; Creaming Method, 620-622; Warm Foaming Method, 622; Cold Foaming Method, 622; Flaky Dough, 629; Cream Fillings, 630-</p> |

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| <p><b>(Continued)</b><br/>5.16 Discuss guidelines for buying, storing, and cooking with dairy products</p>  | <p><b>(Continued)</b><br/>631; Custard Fillings, 631; Chapter 19 Review and Assessment (2, 3, 15) 638; Chapter 19 Test Practice (4) 639<br/><br/><b>TRB:</b> Answers to 9.1 Assessment (1, 3, 4-6) 75; Answers to Section Test 9.1 Eggs &amp; Dairy, (3-6, 15, 16, 19, 20) 75; Answers to Chapter 9 Review and Assessment (1, 4, 8, 9, 11, 14, 16, 17) 78; Answers to Chapter 9 Test Practice (1-3, 5) 78; Class Discussion, 85, 118, 146, 148, 154, 157; Answers to 10.1 Assessment (4, 6) 81; Answers to Section Test 10.1 Dressings and Dips, (11-17) 82; Answers to 10.3 Assessment (2, 4) 86; Answers to Section Test 10.3 Cheese (1, 3, 11) 86; 14.2 Assessment (2, 6) 452; 14.2 Assessment (2, 6) 119; Answers to Section Test 14.2 Sauces (5, 9, 11, 12) 119; Answers to Section Test 17.1 Introduction to Baking (5) 139; Answers to 17.2 Assessment (4, 5) 141; Answers to 18.1 Assessment (4) 137; Answers to Section Test 18.1 Muffins &amp; Quick Breads (4, 9-11, 15, 17, 18) 137; Figure Discussion, 148; (18-5) Answers to 18.2 Assessment (1, 4) 149; Answers to Section Test 18.2 Biscuits &amp; Scones (5, 6) 287, (9, 13, 14) 149; Answers to Chapter 18 Review and Assessment (2, 4, 10, 12) 150; Answers to 19.2 Assessment (3, 4) 155; Section Test 19.2 Custards, Mousses, &amp; Frozen Desserts (2, 7, 9, 13, 14) 155; Answers to Section Test (19.3 Cookies &amp; Cakes (23) 157; Answers to 19.4 Assessment (3) 159; Answers to Section Test 19.4 Pies Tarts &amp; Pastries (2, 13, 14) 159; Answers to Chapter 19 Review and Assessment (2, 3, 15) 160; Answers to Chapter 19 Test Practice (4) 160; Section Test 9.1 Eggs &amp; Dairy, (3-6, 15) 239, (16, 19, 20) 240; Section Test 10.3 Cheese (1, 3) 247, (11) 248; Section Test 10.1 Dressings and Dips, (11) 243, (17) 244; Section Test 14.2 Sauces (5) 267, (9, 11, 12) 268; Section Test 17.1 Introduction to Baking (5) 280; Section Test 18.1 Muffins &amp; Quick Breads (4, 9-11, 15) 285; (17, 18) 286; Section Test 18.2 Biscuits &amp; Scones (5, 6) 287, (9, 13, 14) 288; Section Test 19.2 Custards, Mousses, &amp; Frozen Desserts (2, 7) 291, (9, 13, 14) 292; Section Test 19.3 Cookies &amp; Cakes (23) 294; Section Test 19.4 Pies Tarts &amp; Pastries (2) 295 (13, 14) 296</p> |

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| <p><b>Application</b></p>  |   |
| <p>5.16.1 Develop guidelines for buying and storing dairy products</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245; Buying and Storing Eggs, 246; Storage Times and Temperatures for Eggs, 246; Chef's Tip, 246, 303, 539; Identifying and Storing Dairy Products, 256-257; Types of Milk- Type of Container, 256; Types of Cream and Cultured Dairy Products- Type of Container, 257; Storing Dairy Products, 258; Storage Time and Temperatures for Dairy Products, 259; 9.1 Assessment (1, 3) 259; Chapter 9 Review and Assessment (1) 268; Chapter 9 Test Practice (1-3) 269; Buying, Handling and Storing Cheeses, 301-303; 10.3 Assessment (2) 307<br/> <b>TRB:</b> Answers to 9.1 Assessment (1, 3) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (3-6, 16, 19, 20) 75; Answers to Chapter 9 Review and Assessment (1) 78; Answers to Chapter 9 Test Practice (1, 3) 78; Answers to 10.3 Assessment (2) 85; Answers to Section Test 10.3 Cheese (1, 11) 85; Section Test 9.1 Eggs &amp; Dairy, (3-6) 239, (16, 19, 20) 240; Section Test 10.3 Cheese (1) 247, (11) 248</p> |
| <p>5.16.2 Recommend ways to prevent problems when cooking with milk</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Liaison, 443; Chef's Tip, 443; Basic Culinary Skills-Baked Custard, 600, Stirred Custard, 601, Boiled Custard, 602; Custard, 601; Whipped Cream, 604; Bavarian Cream, 604; Cream Fillings, 630-631; Custard Fillings, 631<br/> <b>TRB:</b> Answers to Section Test 19.2 Custards, Mousses, &amp; Frozen Desserts (13) 155; Section Test 19.2 Custards, Mousses, &amp; Frozen Desserts (13) 292</p>  |
| <p>5.16.3 Prepare and judge a variety of food products prepared with dairy products (Laboratory ideas: cheese tasting event; make butter, whipped cream, pudding, and white sauce)</p> | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Test Kitchen, 259, 267, 307, 452, 607; Culinary Diversity-Research, 605<br/> <b>TRB:</b> Class Discussion, 76; Culinary Competitions, 381-383</p>   |



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| <p><b>Knowledge</b></p>   |   |
| <p>5.17 Identify terms related to protein foods</p>   | <p><b>SE:</b> Vocabulary, 243, 469, 487, 501, 521; Egg Anatomy, 243-244; Egg Inspecting and Grading, 244; Buying and Storing Eggs, 246; Cooking Eggs, 247-249, 251-252, 254-255; Types of Fish, 469-470; Fish, 471-474; Market Forms, 476; Answers to 15.1 Assessment (1, 5) 486; Types of Shellfish, 487; 15.2 Assessment (1) 497; Chapter 15 Review and Assessment (1-6) 498; Chapter 15 Test Practice (2, 3, 5) 499; Butchering, 502-503; Common Retail Cuts, 503; Figure (16-2) 505, (16-3) 508, (16-4) 510, (16-5) 512; butterflied, 513; Game, 514; Trimming, 516; 16.1 Assessment (1, 2) 520; Common Types of Whole Poultry, 522; Market Forms of Poultry, 522; Disjointing Poultry, 524; Fabricating Skinless, 524; Chapter 16 Review and Assessment (2, 3, 8-11) 530; Chapter 16 Test Practice (1, 4, 5, 7, 8) 531</p> <p><b>TRB:</b> Class Discussion, 74, 124, 127, 132, 134; Answers to Section Test 9.1 Eggs &amp; Dairy (1, 2) 75; Answers to 15.1 Assessment (1, 5) 125; Answers to Section Test 15.1 Fish (1-13, 17, 18, 20, 22) 126; Answers to 15.2 Assessment (1) 128; Answers to Section Test 15.2 Shellfish (1-5, 9, 18, 19) 129; Answers to Chapter 15 Review and Assessment (1-6) 130; Answers to Chapter 15 Test Practice (2, 3, 5) 130; Figure Discussion, (16-2, 16-3, 16-4, 16-5) 132; Answers to 16.1 Assessment (1, 2) 133; Answers to Section Test 16.1 Meat (1-22) 133; Answers to Section Test 16.2 Poultry (2-4, 9) 135; Answers to Chapter 16 Review and Assessment (2, 3, 8-11) 136; Answers to Chapter 16 Test Practice (1, 4, 5, 7, 8) 136; Chapter 9.1 Eggs &amp; Dairy (1, 2) 239; Section Test 15.1 Fish (1-13) 271, (17, 18, 20, 22) 272; Section Test 15.2 Shellfish (1-5, 9) 273, (18, 19) 274; Section Test 16.1 Meat (1-15) 275, (16-22) 276; Section Test 16.2 Poultry (2-4) 277, (9) 278</p> |

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| <p>5.18 Identify varieties of protein foods</p>   | <p><b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245, Egg Sizes and Weights, 245; Buying and Storing Eggs, 246; 9.1 Assessment (1) 259; Chapter 9 Review and Assessment (1) 268; Chapter 9 Test Practice (1) 269; Types of Fish, 469-470; Fish, 471-474; Market Forms, 476; Answers to 15.1 Assessment (1, 5) 486; Types of Shellfish, 487-488; 15.2 Assessment (1, 5) 497; Chapter 15 Review and Assessment (1-6) 498; Chapter 15 Test Practice (2, 3, 5) 499; Butchering, 502-503; Common Retail Cuts, 503; Types and Cuts of Meat, 504-514; Figure (16-2) 505, (16-3) 508, (16-4) 510, (16-5) 512; 16.1 Assessment (1, 2) 520; Common Types of Whole Poultry, 522; Market Forms of Poultry, 522; Types of Poultry, 521-523; Common Types of Whole Poultry, 522; 16.2 Assessment (2) 529; Chapter 16 Review and Assessment (2, 3, 8-11) 530; Chapter 16 Test Practice (1, 4, 5, 7, 8) 531</p> <p><b>TRB:</b> Class Discussion, 124, 127, 132, 134; Answers to 9.1 Assessment (1) 125; Answers to Chapter 9 Review and Assessment (1) 78; Answers to Chapter 9 Test Practice (1) 78; Answers to 15.1 Assessment (1, 5) 125; Answers to Section Test 15.1 Fish (1-13, 17, 18, 20, 22) 126; Answers to 15.2 Assessment (1) 128; Answers to Section Test 15.2 Shellfish (1-5, 9, 18, 19) 129; Answers to Chapter 15 Review and Assessment (1-6) 130; Answers to Chapter 15 Test Practice (2, 3, 5) 130; Figure Discussion, (16-2, 16-3, 16-4, 16-5) 132; Answers to 16.1 Assessment (1, 2) 133; Answers to Section Test 16.1 Meat (1-22) 133; Answers to 16.2 Assessment (2) 135; Answers to Section Test 16.2 Poultry (2-4, 9) 135; Section Test 15.1 Fish (1-16) 271, (17-22) 272; Section Test 15.2 Shellfish (1-5, 9) 273, (18, 19) 274; Section Test 16.1 Meat (1-15) 275, (16-22) 276; Section Test 16.2 Poultry (2-4) 277, (9) 278</p> |

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| <p><b>Application</b></p>   |  |
| <p>5.18.1 Design a document identifying the varieties of protein foods</p>  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245, Egg Sizes and Weights, 245; Buying and Storing Eggs, 246; 9.1 Assessment (1) 259; Chapter 9 Review and Assessment (1) 268; Chapter 9 Test Practice (1) 269; Types of Fish, 469-470; Fish, 471-474; Market Forms, 476; Answers to 15.1 Assessment (1, 5) 486; Types of Shellfish, 487-488; 15.2 Assessment (1, 5) 497; Chapter 15 Review and Assessment (1-6) 498; Chapter 15 Test Practice (2, 3, 5) 499; Butchering, 502-503; Common Retail Cuts, 503; Types and Cuts of Meat, 504-514; Figure (16-2) 505, (16-3) 508, (16-4) 510, (16-5) 512; 16.1 Assessment (1, 2) 520; Common Types of Whole Poultry, 522; Market Forms of Poultry, 522; Types of Poultry, 521-523; Common Types of Whole Poultry, 522; 16.2 Assessment (2) 529; Chapter 16 Review and Assessment (2, 3, 8-11) 530; Chapter 16 Test Practice (1, 4, 5, 7, 8) 531</p> <p><b>TRB:</b> Class Discussion, 124, 127, 132, 134; Answers to 9.1 Assessment (1) 125; Answers to Chapter 9 Review and Assessment (1) 78; Answers to Chapter 9 Test Practice (1) 78; Answers to 15.1 Assessment (1, 5) 125; Answers to Section Test 15.1 Fish (1-13, 17, 18, 20, 22) 126; Answers to 15.2 Assessment (1) 128; Answers to Section Test 15.2 Shellfish (1-5, 9, 18, 19) 129; Answers to Chapter 15 Review and Assessment (1-6) 130; Answers to Chapter 15 Test Practice (2, 3, 5) 130; Figure Discussion, (16-2, 16-3, 16-4, 16-5) 132; Answers to 16.1 Assessment (1, 2) 133; Answers to Section Test 16.1 Meat (1-22) 133; Answers to 16.2 Assessment (2) 135; Answers to Section Test 16.2 Poultry (2-4, 9) 135; Section Test 15.1 Fish (1-16) 271, (17-22) 272; Section Test 15.2 Shellfish (1-5, 9) 273, (18, 19) 274; Section Test 16.1 Meat (1-15) 275, (16-22) 276; Section Test 16.2 Poultry (2-4) 277, (9) 278</p> |

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| <p><b>Knowledge</b></p>   |   |
| <p>5.19 Describe guidelines for purchasing and storing protein foods</p>  | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Selecting and Storing Eggs, 243-246; Egg Safety, 254; Identifying and Storing Products, 256-259; 9.1 Assessment (1, 3,) 259; Chapter 9 Review and Assessment (1, 3) 268; Chapter 9 Test Practice (1, 3) 269; Buying, Handling and Storing Cheese, 301-303; 10.3 Assessment (1, 2, 5, 6) 307; Raw Bars, 308-309; Chapter 10 Review and Assessment (3, 7, 10) 320; Chapter 10 Test Practice 3, 7) 321; Types of Fish, 469-470; Selecting and Storing Fish, 470-479; 15.1 Assessment (1, 2, 5, 6) 486; Types of Shellfish, 487-488; Receiving and Storing Shellfish, 488-489; 15.2 Assessment, (1, 2, 5-7) 497; Chapter 15 Review and Assessment, (1-5, 7-10, 13, 18) 498; Test Practice (2, 3, 5, 8-10) 499; Inspection and Grading of Meat, 501-503; Types and Cuts of Meats, 504-514; Receiving and Handling Meat, 515-516; 16.1 Assessment (1-3, 5, 6) 520; Types of Poultry, 521-523; 16.2 Assessment (1, 2, 5) 529; Chapter 16 Review and Assessment, (1-8, 10-12) 530; Chapter 16 Test Practice (1-8) 531;<br/> <b>TRB:</b> Class Discussion, 74, 85, 124, 127, 132, 134; Answers to 9.1 Assessment (1, 3,) 75; Answers to Section Test Eggs &amp; Dairy, (3-6, 16, 19, 20) 75; Answers to Chapter 9 Review and Assessment (1, 3) 78; Answers to Chapter 9 Test Practice (1, 3) 78; Answers to 10.3 Assessment (1, 2, 5, 6) 87; Answers to Chapter 10 Review and Assessment (3, 7, 10) 89; Answers to 15.1 Assessment (1, 2, 5, 6) 125; Answers to Section Test 15.1 Fish (1-6, 11, 20-22) 126; Answers to 15.2 Assessment, (1, 2, 5-7) 128; Answers to Section Test 15.2 Seafood (1-7, 10-14,16-18) 129; Answers to Chapter 15 Review and Assessment (1-5, 7-10, 13, 18) 130; Chapter 15 Test Practice (2, 3, 5, 8-10) 130; Answers to 16.1 Assessment (1-3, 5, 6) 133; Answers to Section Test 16.1 Meat (1-18, 20-22) 133; Answers to 16.2 Assessment (1, 2, 5) 135; Answers to Section Test 16.2 Poultry (1-8) 135; Answers to Chapter 16 Review and Assessment, (1-8, 10-12) 136; Answers to Chapter 16 Test Practice (1-8) 136; Section Test Eggs &amp; Dairy, (3-6) 239 (16, 19, 20) 240; Section Test 10.3 Cheese (1, 3) 247, (11) 248; Section Test 15.1 Fish (1-6, 11) 271,</p> |

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| <p><b>(Continued)</b><br/>5.19 Describe guidelines for purchasing and storing protein foods</p>   | <p><b>(Continued)</b><br/>(20-22) 272; Section Test 15.2 Seafood (1-7, 10-12) 273, (13-14, 16-18) 274; Section Test 16.1 Meat (1-17) 275, (16-18, 20-22) 276; Section Test 16.2 Poultry (1-6) 277, (7, 8) 278</p>   |
| <p>5.20 Determine techniques used in cooking protein foods</p>  | <p><b>SE:</b> Cooking Eggs, 247-249, 251-252, 253-256; Chef's Tip, 248, 249; Basic Culinary Skills-Poaching Eggs, 249, Frying Eggs, 250, Scrambling Eggs, 252, French Omelet, 253, , Filleting Round Fish 481-482, Sauteing Fish, 483; Broiling Fish, 485, Preparing Live Lobsters, 489, Removing Meat from a Cooked Lobster, 490, Peeling and Deveining Shrimp, 492, Opening Clams, 494, Opening Oysters, 494, Making Cutlets, 517, Tying a Roast, 519, Trussing Poultry, 525, Disjointing Poultry, 526, Boneless Breast Portions, 528; 9.1 Assessment (2, 4, 6,) 259; Test Kitchen, 259, 486, 497, 529; Chapter 9 Review and Assessment (2, 8, 17) 268; Chapter 9 Test Practice (2, 5) 269; Fish, 472-474; Preparing Fish, 479, 482; Figure (15-4) 480, (15-5) 481, (15-6, 15-7) 482, (15-8) 492, (15-9) 495, (16-7) 526; Matching Cooking Methods to Fish Types, 482-486; 15.1 Assessment (3, 4, 7) 486; Preparing Shellfish, 489, 492-493, 495; Matching Cooking Methods to Shellfish, 496-497; 15.2 Assessment (3, 4) 497; Chapter 15 Review and Assessment (8, 11-16, 18, 19) 498; Chapter 15 Test Practice (4, 6-8) 499; Beef, 505-506; Veal, 507-509; Pork, 510-511; Lamb, 512-513; Game, 514; 16.1 Assessment (4, 7) 520; Preparing and Serving Poultry, 524, 527, 529; 16.2 Assessment (3, 4, 6) 529; Chapter 16 Review and Assessment (9, 13, 15, 17) 530; Lab Activity-Project 16: Trussed or Not Trussed, 531</p> <p><b>TRB:</b> Class Discussion, 74, 124, 132, 134; Answers to 9.1 Assessment (2,4, 6,) 75; Answers to Section Test 9.1 Eggs &amp; Dairy, (17, 18) 75; Answers to Chapter 9 Review and Assessment (2, 8, 17) 78; Answers to Chapter 9 Test Practice (2, 5) 78; Answers to 15.1 Assessment (3, 4, 7) 125; Answers to Section Test 15.1 Fish (19, 23) 126; Answers to 15.2 Assessment (3, 4) 128; Answers to Section Test 15.2 Shellfish (15, 16, 21, 22) 129; Answers to Chapter 15 Review and Assessment (8, 11-16, 18, 19) 130; Answers to Chapter 15 Test Practice (4, 6-8) 130; Answers to 16.1</p> |

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| <p><b>(Continued)</b><br/>5.20 Determine techniques used in cooking protein foods</p>  | <p><b>(Continued)</b><br/>Assessment (4, 7) 133; Answers to Section Test 16.1 Meat (14, 15, 23) 133; Answers to 16.2 Assessment (3, 4, 6) 135; Answers to Section Test 16.2 Poultry (9-12) 135; Answers to Chapter 16 Review and Assessment (9, 13, 15, 17) 136; Section Test 9.1 Eggs &amp; Dairy, (17, 18) 240; Section Test 15.1 Fish (19, 23) 272; Section Test 15.2 Shellfish (15, 16, 21, 22) 274; Section Test 16.1 Meat (14, 15) 275, (23) 276; Section Test 16.2 Poultry (9-12) 278</p>   |
| <p><b>Application</b></p>  |  |
| <p>5.20.1 Demonstrate moist-heat and dry-heat methods of cooking protein foods</p>   | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Basic Culinary Skills- Poaching Eggs, 249, Frying Eggs, 250, Scrambling Eggs, 252, French Omelet, 253, Sauteing Fish, 483; Broiling Fish, 485; Test Kitchen, 259, 486, 497, 529; 9.1 Assessment (4) 259; Chapter 9 Review and Assessment (11, 16, 17) 268; Recipe Cards (16-23) 269, (99-105) 499, (106-117) 531; 15.1 Assessment (4, 7) 486; Chapter 15 Review and Assessment (12, 15) 498; Chapter 15 Test Practice (1) 499; 16.1 Assessment (7) 520; 16.2 Assessment (3, 4, 6) 529; Chapter 16 Review and Assessment (13, 15, 17) 530; Lab Activity-Project 16: Trussed or Not Trussed, 531<br/><b>TRB:</b> Class Discussion, 74, 124, 132, 134; Recipe Cards, 75, 125, 128, 133, 135; Answers to 9.1 Assessment (4) 75; Answers to Section Test 9.1 Eggs &amp; Dairy, (17) 75; Answers Chapter 9 Review and Assessment (12, 15) 75; 15.1 Assessment (4, 7) 125; Answers to Section Test 15.1 Fish (19, 23) 126; Answers to Section Test 15.2 Shellfish (15, 16) 129; Answers to Chapter 15 Review and Assessment (12, 15) 130; Answers to Chapter 15 Test Practice (1) 130; Answers to 16.1 Assessment (7) 133; Answers to 16.2 Assessment (3, 4, 6) 135; Answers to Section Test 16.2 Poultry (10) 135; Answers to Chapter 16 Review and Assessment (13, 15, 17) 136; Section Test 9.1 Eggs &amp; Dairy, (17) 240; Section Test 15.1 Fish (19, 23) 272; Section Test 15.2 Shellfish (15, 16) 274; Section Test 16.2 Poultry (10) 278</p> |

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| <p><b>Knowledge</b></p>   |  |
| <p>5.21 Explain the inspection and grading process of meats, poultry, fish, and shellfish</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Inspection and Grading, 470, 475; 15.1 Assessment (6) 486; Chapter 15 Review and Assessment (10) 498; Meat Inspection, 501-502; Quality Grading, 502; Beef, 504; Focus on Safety, 509; Inspection and Grading, 521; Chapter 16 Review and Assessment (1, 12) 530<br/> <b>TRB:</b> Answers to 15.1 Assessment (6) 125; Answers to Chapter 15 Review and Assessment (10) 128; Answers to Chapter 16 Review and Assessment (1, 12) 130</p>  |
| <p>5.22 Research the process from farm to kitchen of a variety of protein foods</p>   | <p><b>The foundation of this objective is found on pages:</b><br/> <b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245; Buying and Storing Eggs, 246; 9.1 Assessment (1) 259; Types of Fish, 469; Inspection and Grading, 470, 475; Market Forms, 476; Selecting Fish, 476-477; Figure (15-2) 477; 15.1 Assessment (2, 5, 6) 486; Science-NMFS, 486, Oysters, 497, Mad Cow Disease, 520, Chicken Breeds, 529; Fresh and Frozen, 487-488; Receiving and Storing Shellfish, 488-489; 15.2 Assessment (6) 497; Chapter 15 Review and Assessment (10, 13) 498; Lab Activity-Project 15: Farm Raised versus Wild, 499; Inspection and Grading, 501-503; Figure (16-2) 505, (16-3) 508, (16-4) 510, (16-5) 512; Types and Cuts of Meat, 504-505; Veal, 507; Pork, 509-510; Lamb and Mutton, 512; Game, 514; Culinary Science, 515; Inspection and Grading, 521-523; 16.1 Assessment (1, 2) 520; Culinary History, 523; Culinary Diversity, 527; Chapter 16 Review and Assessment (10-12) 530; Chapter 16 Test Practice (2, 5-7) 531<br/> <b>TRB:</b> Answers to 9.1 Assessment (1) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (20) 75; Class Discussion, 124, 132, 134; Answers to 15.1 Assessment (2, 5, 6) 125; Answers to Section Test 15.1 Fish (1-3, 8) 126; Answers to 15.2 Assessment (6) 128; Answers to Section Test 15.2 Shellfish (7, 11, 12-14) 129; Answers to Chapter 15 Review and Assessment (10, 13) 130; Answers to Chapter 16 Review and Assessment (10-12) 130; Answers to 16.1 Assessment (1, 2) 133; Answers to Section Test 16.1 Meat (3-11, 16-18, 20-22) 133; Answers to</p> |

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| <p><b>(Continued)</b><br/>5.22 Research the process from farm to kitchen of a variety of protein foods</p>  | <p><b>(Continued)</b><br/>Section Test Poultry (1-4) 135; Answers to Chapter 16 Test Practice (2, 5-7) 136; Section Test 9.1 Eggs &amp; Dairy (20) 240; Section Test 15.1 Fish (1-3, 8) 271; Section Test 15.2 Shellfish (7, 11, 12) 273, (13-14) 274; Section Test 16.1 Meat (3-11) 275, (16-18, 20-22) 276; Section Test Poultry (1-4) 277</p>  |
| <p><b>Application</b><br/>5.22.1 Design a poster depicting the process of protein foods from farm to kitchen</p>                                    | <p><b>The foundation of this objective is found on pages:</b><br/><b>SE:</b> Egg Inspecting and Grading, 244; Egg Sizes, 245; Buying and Storing Eggs, 246; 9.1 Assessment (1) 259; Types of Fish, 469; Inspection and Grading, 470, 475; Market Forms, 476; Selecting Fish, 476-477; Figure (15-2) 477; 15.1 Assessment (2, 5, 6) 486; Science-NMFS, 486, Oysters, 497, Mad Cow Disease, 520, Chicken Breeds, 529; Fresh and Frozen, 487-488; Receiving and Storing Shellfish, 488-489; 15.2 Assessment (6) 497; Chapter 15 Review and Assessment (10, 13) 498; Lab Activity-Project 15: Farm Raised versus Wild, 499; Inspection and Grading, 501-503; Figure (16-2) 505, (16-3) 508, (16-4) 510, (16-5) 512; Types and Cuts of Meat, 504-505; Veal, 507; Pork, 509-510; Lamb and Mutton, 512; Game, 514; Culinary Science, 515; Inspection and Grading, 521-523; 16.1 Assessment (1, 2) 520; Culinary History, 523; Culinary Diversity, 527; Chapter 16 Review and Assessment (10-12) 530; Chapter 16 Test Practice (2, 5-7) 531<br/><b>TRB:</b> Answers to 9.1 Assessment (1) 75; Answers to Section Test 9.1 Eggs &amp; Dairy (20) 75; Class Discussion, 124, 132, 134; Answers to 15.1 Assessment (2, 5, 6) 125; Answers to Section Test 15.1 Fish (1-3, 8) 126; Answers to 15.2 Assessment (6) 128; Answers to Section Test 15.2 Shellfish (7, 11, 12-14) 129; Answers to Chapter 15 Review and Assessment (10, 13) 130; Answers to Chapter 16 Review and Assessment (10-12) 130; Answers to 16.1 Assessment (1, 2) 133; Answers to Section Test 16.1 Meat (3-11, 16-18, 20-22) 133; Answers to Section Test Poultry (1-4) 135; Answers to Chapter 16 Test Practice (2, 5-7) 136; Section Test 9.1 Eggs &amp; Dairy (20) 240; Section Test 15.1 Fish (1-3, 8) 271; Section Test 15.2 Shellfish (7, 11, 12) 273, (13-14) 274; Section Test 16.1 Meat (3-11) 275, (16-18, 20-22) 276; Section Test Poultry (1-4) 277</p> |



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| <p>5.22.2 Research career options in this field, and discuss job duties for each</p>  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Culinary Careers, xv-xx; Garde Manger, 271-272; 10.1 Assessment (1) 280; Restaurant Personnel, 643-646; Figure (20-1) 644, (20-2) 645, (20-3, 20-4) 647, (20-5) 650, (20-8), 657, (20-9) 660, (20-10) 661; (20-11) 663; (20-12) 665, (20-13) 668; Working the Front Door, 647; Greeting and Seating Guests, 650; 20.1 Assessment (1) 651; The Cover, 653, 655; Covers, 654; Cleaning Service Utensils, 655-658; 20.2 Assessment (1-7) 658; Serving the Meal, 659-668; Chef's Tip, 666; Basic Culinary Skills- Service Sequence, 667; 20.3 Assessment (1-7) 668; Chapter 20 Review and Assessment (1-6, 9-14) 676; Chapter 20 Test Practice (1-10) 677</p> <p><b>TRB:</b> Class Discussion, 80, 162 164, 167; Figure Discussion (20-1, 20-2, 20-5) 162, (20-13) 167; 10.1 Assessment (1) 81; Answers to 20.1 Assessment (1) 163; Answers to Section Test 20.1 Restaurant Personnel (1-27) 163; Answers to 20.2 Assessment (1-7) 165; Answers to Section Test 20.2 Service Tools &amp; Utensils (1-7) 165, (8-20) 166; Answers to 20.3 Assessment (1-7) 168; Answers to Section Test 20.3 Serving the Meal (1-21) 168; Answers to Chapter 20 Review and Assessment (1-6, 9-14) 171; Chapter 20 Test Practice (1-10) 171; Section Test 20.1 Restaurant Personnel (1-17) 297, (18-27) 298; Section Test 20.2 Service Tools &amp; Utensils (1-7) 299, (8-20) 300; Section Test 20.3 Serving the Meal (1-13) 301, (14-21) 302; Culinary Resources-Culinary Educational Organizations, 319-320, Trade Association, 324-325</p> |

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| <p><b>Knowledge</b></p>   |   |
| <p>5.23 Identify terms related to fats and oils</p>   | <p><b>SE:</b> Pan frying, 227; deep drying, 227-228; Butter, 257-258; Chef's Tip, 257; Chapter 8 Test Practice (2, 5) 239; Basic Culinary Skills- Clarified Butter, 258, Roux, 443; Chapter 9 Review and Assessment (9) 268; Roux, 441, 443; Focus on Nutrition, 540; Fat, 540-541; Solid Fats, 541; Liquid fats, 541; Enriched Dough, 554; Rolled-In Dough, 561; Fat, 576; Creaming Method, 577; Rubbed-Dough Method, 583; Temperature, 584; Crumb Toppings and Streusels, 581; 18.1 Assessment (1) 587; Icing, 625-626; Flaky Dough, 629; Cookie Dough, 629; Crumbly Dough, 629; Choux Paste, 633; Fats and Cholesterol, 708, 710; Fats in Foods, 709</p> <p><b>TRB:</b> Answers to Chapter 8 Test Practice (2, 5) 72; Answers to Chapter 9 Review and Assessment (9) 78; Answers to Section Test 9.1 Eggs &amp; Dairy (15) 75; Answers to Section Test 17.2 Yeast Dough (4) 141; Section Test 9.1 Eggs &amp; Dairy (15) 239; Answers to 18.1 Assessment (1) 147; Answers to Section Test 18.1 Muffins &amp; Quick Breads (4, 9, 10) 147; Answers to Section Test 19-3 Cookies &amp; Cakes (14-18) 157; Answers to Section Test 19.4 Pies, Tarts, &amp; Pastries (2, 10) 159; Answers to Section Test 22.1 Nutrition Basics (9-17, 26) 181; Section Test 17.2 Yeast Dough (4) 281; Section Test 18.1 Muffins &amp; Quick Breads (4, 9, 10) 285; Section Test 19-3 Cookies &amp; Cakes (14, 15) 293, (16-18) 294; Section Test 19.4 Pies, Tarts, &amp; Pastries (2) 295, (10) 296; Section Test 22.1 Nutrition Basics (9-16) 309, (17, 26) 310</p> |
| <p>5.24 List the variety of fats and oils used in cooking</p>   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Butter, 257-258; Chef's Tip, 257; Olive oil, 274-275; Other oils, 275; Solid Fats, 541; Liquid fats, 541; Fats and Cholesterol, 708, 710; Fats in Foods, 709</p> <p><b>TRB:</b> Answers to Section Test 10.1 Dressing &amp; Dips (7) 82; Section Test 10.1 Dressing &amp; Dips (7) 243</p>  |

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| 5.25 Describe the purposes and effects fats and oils have in the cooking process  | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Pan frying, 227; deep drying, 227-228; Butter, 258; 9.1 Assessment (5) 259; Vinaigrettes, 273; Roux, 443; Compound Butter, 448; Hollandaise Sauce, 445; Chef's Tip, 445; Solid Fats, 541; Liquid fats, 541; 17.1 Assessment (5) 552; Enriched Dough, 554; Rolled-In Dough, 561; Chapter 17 Review and Assessment (8) 572; Methods of Mixing and Baking, 577; Creaming Method, 577; Rubbed-Dough Method, 583; Temperature, 584; Chef's Tip, 584, 621; 18.1 Assessment (1, 2) 587; Crumb Toppings and Streusels, 581; Making Cookies, 611; Creaming Method, 621; Flaky Dough, 629; Cookie Dough, 629; Crumbly Dough, 629; Pastries Made with Choux Paste, 633; Chapter 19 Test Practice (4) 639</p> <p><b>TRB:</b> Answers to 9.1 Assessment (5) 75; Class Discussion, 80; Mayonnaise, 270-278; Answers to 17.1 Assessment (5) 139; Answers to Chapter 17 Review and Assessment (8) 144; Answers to 18.1 Assessment (1, 2) 147; Answers to Section Test 18.1 Muffins &amp; Quick Breads (4, 11, 15) 147; Answers to Section Test 19-3 Cookies and Cakes (14-18) 157; Answers to Section Test 19.4 Pies, Tarts, &amp; Pastries (2, 10) 159; Answers to Chapter 19 Test Practice (4) 160; Section Test 18.1 Muffins &amp; Quick Breads (4, 11, 15) 285; Section Test 19-3 Cookies and Cakes (14, 15) 293, (16-18) Section Test 19.4 Pies, Tarts, &amp; Pastries (2) 295, (10) 296</p> |
| <b>Application</b>  |   |
| 5.25.1 Determine the temperature at which fats and oils reach the smoking point   | <b>SE:</b> Chef's Tip 227   |
| <b>Knowledge</b>  |   |
| 5.26 Compare the difference between oils and solid fats   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Focus on Nutrition, 258; Butter, 258; Saturated Fats, 708; Polyunsaturated Fats, 708, 710; Monounsaturated fats, 710</p>  |
| <b>Application</b>  |   |
| 5.26.1 Judge the same recipe prepared once with oil and once with a solid fat   | <p><b>The foundation of this objective is found on pages:</b></p> <p><b>SE:</b> Fried Eggs, 248-249, 251; Basic Culinary Skills- Frying Eggs, 250</p>   |
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