

# Family and Consumer Sciences Assessments (FCSA)

## Culinary Arts Study Guide

- List professional standards and employability skills needed for the food service industry
- Define punctuality and time management skills
- Illustrate what teamwork and leadership skills looks like in food service
- Define the following: initiative, adaptability, problem-solving techniques
- List which reading, writing, mathematics and science skills are needed in the food service industry
- Identify where percentages and estimations are used in practical situations in food service
- Make the connection between scientific principles and culinary arts essentials
- Understand standardized recipes and their importance
- Verbal and Nonverbal communication and customer service
- Identify the connection between personal success and personal effort
- Understand the decision-making process and its applications in food service
- Demonstrate proper interview techniques
- Identify historical and current trends in food service
- Understand the importance of identifying global cultures and traditions related to food
- Identify famous chefs and their contributions
- Define Mise en Place
- Large and small equipment
- Moist, Dry, and Combination cooking methods (define and compare)
- Type of food service operations (quick service, fast casual, fine dining, healthcare, etc.)
- Explain and identify technology and its use in the food service industry
- Basic cooking methods
- Basic cooking techniques

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- Types of knives
- Explain ways to thicken sauces and soups
- Mother sauces

