Content Domains

Culinary Arts 12.0500.00

Domain 5
Small wares and Large Equipment
5-10% Instructional time

Domain 4
Meal Planning
10-15% Instructional time

Domain 3
Dining Operations
10 -15% Instructional time

Domain 2
Preparation Techniques and Cooking
35-40 % Instructional Time

Domain 1
Safety and Sanitation
40-55% Instructional time
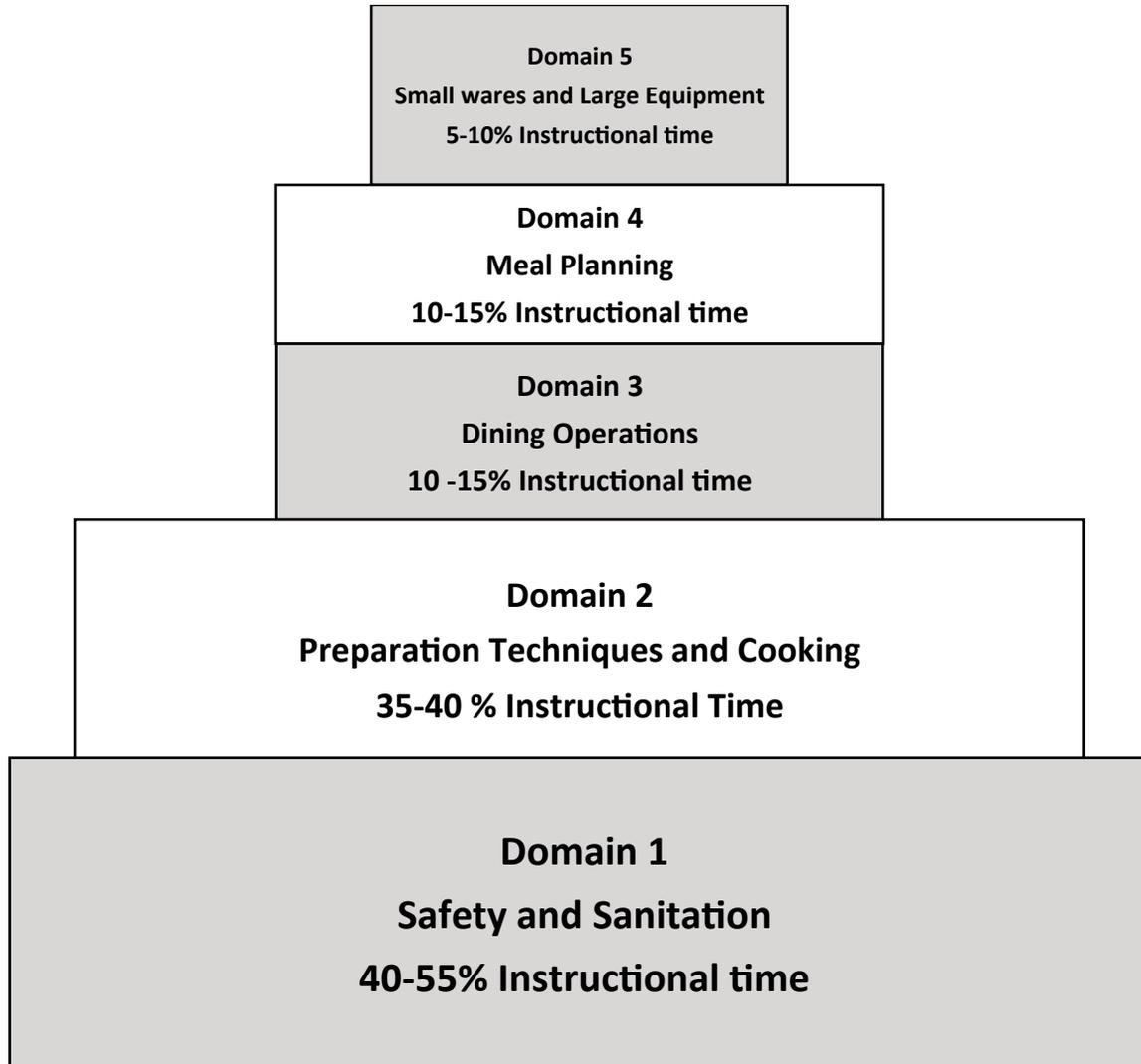
The technical standards for the Culinary Arts Program are clustered in 5 domains. The greatest percentage of instructional time will be spent on domains 1 and 2 with less time on domains 3, 4 and 5. Students who complete the program should demonstrate a thorough knowledge in each of these domains.

Blueprint for Instruction and Assessment

Culinary Arts
12.0500.00

Domain	Related Standards		Instructional Time
Domain 1 Safety and Sanitation	**STANDARD 1.0**	**Apply sanitation and safety procedures**	40-55%
	STANDARD 2.0	**Apply safety procedures**	
Domain 2 Preparation Techniques and Cooking	**STANDARD 7.0**	**Interpret food preparation techniques**	30-40%
	STANDARD 8.0	**Prepare hot foods**	
	STANDARD 9.0	**Apply basic principles of garde manger**	
	STANDARD 10.0	**Prepare bakery and pastry products**	
Domain 3 Dining Operations	**STANDARD 11.0**	**Perform dining and beverage catering operations**	10-15%
Domain 4 Meal Planning	**STANDARD 3.0**	**Apply basic nutritional concepts**	10-15%
	STANDARD 4.0	**Interpret recipes**	
	STANDARD 12.0	**Apply culinary mathematics**	
Domain 5 Small wares and Large Equipment	**STANDARD 5.0**	**Use commercial equipment and small wares**	5-10%
	STANDARD 6.0	**Use large commercial grade equipment**	

Content domains are bodies of knowledge, skills or abilities to be taught or assessed. They are clustered as related to technical standards for instruction. The suggested percentage of instructional time is listed for each domain. Instructional time corresponds to the percentage of assessment items included on the Technical Skills Assessment. 2017

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