

# COMPETENCY PROFILE

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## INTRODUCTION TO THE HOSPITALITY INDUSTRY

**BTC: CUL 112 – (3 credits)**

**Course Outcome:** Students will be able to describe the history of the hospitality industry, work efficiently, safely and professionally in a commercial kitchen environment while accurately applying fundamental cooking techniques to a variety of recipes and products.

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### **Integrate knowledge, skills & practices required for careers in the hospitality industry (food production and services):**

- Analyze career paths within the food production and food services industries.
- Identify the philosophy of the hospitality industry, tracing its growth and development.
- Describe contributions made by leading culinarians.
- Describe various types of cuisines.
- Identify professional organizations and explain their purposes and benefits of membership.

### **Demonstrate selection, proper use and maintenance of food product equipment:**

- Operate tools and equipment following safety procedures and OSHA requirements.
- Demonstrate skills in knife, tool and equipment handling.
- Demonstrate procedures for cleaning and sanitizing food processing equipment.
- Demonstrate procedures for proper maintenance and storage of equipment and tools.

### **List the components of a standardized recipe:**

- Explain the term "Mise En Place".

### **Utilize weights and measures to demonstrate proper scaling and measurement techniques:**

- Explain the reasons for necessity of careful and accurate measurement.
- Define and explain A.P. weight and E.P. weight.
- List measurement abbreviations.
- Compute/convert equivalencies of weights, measures, yields and portion size of recipes.
- Convert English measurements to metric.

### **Given examples of herbs and spices, students will identify them by sight and smell:**

- Explain the differences in working with dry and fresh herbs.

### **Demonstrate commercial preparation techniques used for dry and moist heat cooking:**

- Select appropriate techniques for various food items based on texture and color.
- Demonstrate a variety of cooking methods including roasting and baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, wokking, convection, microwaving and other emerging technologies.


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**Pre-requisite:** student must successfully complete the ServSafe exam at 75% or better.

**Assessment:** to earn college credit students must demonstrate their culinary skills through successful completion of all class assignments, cooking demonstrations and unit assessments earning an overall grade of B or better in the high school Culinary Arts course.

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### **College Textbooks:**

 On Cooking, by Labensky/Hause; 4<sup>th</sup> edition with Mastercook Software

 Becoming a Chef by Dornenburg/Page; 2<sup>nd</sup> edition

This document is to certify that this student has completed the required coursework as defined by the Whatcom County Tech Prep Articulation Agreement and has demonstrated mastery for college credit. Further information about any aspect of this program may be obtained by contacting the school and instructor named on this profile.