

# Culinary Techniques

## Duty/Task Crosswalk to ACF Standards

The *Culinary Techniques* Duty/Task Crosswalk is referenced to three American Culinary Federation (ACF) Required Knowledge and Skill Competencies:

1. *Culinary Arts Program: American Culinary Federation Accrediting Commission* (Revised July 2001)
2. *Baking and Pastry Program* (July 2002)
3. *Access ACF: Certification for Secondary/Vocational Culinary Arts Programs* (January 2003)

✓ **Note:** *Culinary Techniques* can also be used to cross-reference with each state's individual educational requirements.

The ACF Skill Code comes from the specific ACF program's section number and competency (in parenthesis). This information notes how the ACF program matches the MAVCC Skill Description, which unit the skill is placed, and the specific objective or Assignment or Job Sheet that allows the student to practice the ACF skill.

Abbreviations:

ACF—American Culinary Federation, Inc.

Obj.—Objective

A.S.—Assignment Sheet

J.S.—Job Sheet

Skill Code for ACF Program			Location of Skill in MAVCC Culinary Techniques		
ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Programs	Unit #	Skill Description	Student Guide or Workbook Reference
5(1,3)	4(1)	3(1)	5	Discuss basic kitchen safety	<i>Culinary Concepts</i>
			1	Discuss contents and reasons for using a standard recipe	Obj. 2–4; J.S. 3
5(16)	4(15)		1	Outline the procedure for writing a standard recipe	Obj. 5; A.S. 1
			1	Describe the process for writing requisitions	A.S. 2
			1	Discuss reasons for substitutions in standard recipes and how to make substitutions	Obj. 7
			1	Explain the phrase “Mise en Place”	Obj. 17
			1	Describe procedures for organizing work and assembling supplies	Obj. 18
			1	Discuss guidelines for timing food preparation	Obj. 19
			1	Write a standard recipe	A.S. 1
5(17)	4(16)	3(16)	1	Prepare written requisitions for a recipe	A.S. 2
5(6)	4(5)	3(5), 5(5)	1	Weigh and measure dry ingredients using the proper equipment and tools	Obj. 8, 9, 10, 12, 13, 14; J.S. 1
5(6)	4(5)	3(5), 5(5)	1	Weigh and measure liquid ingredients using the proper equipment and tools	Obj. 8, 9, 10, 12, 13, 15; J.S. 2

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5(2)	4(2)	3(2)	1	Read and follow a standard recipe	J.S. 3
		3(3)	2	Identify smallwares and sharpening tools	Obj. 9
			2	Discuss the parts of a knife and a steel	Obj. 2–5
			2	Discuss care of knives	Obj. 6
5(1)	4(1)	3(1)	2	List rules to follow when sharpening and using knives	Obj. 7
			2	Describe classical cuts	Obj. 8
5(3)	4(3)	3(3)	2	Identify food preparation tools and utensils	Obj. 9
5(3)	4(3)	3(3)	2	Identify cooking tools and utensils	Obj. 11
1(2)	2(2)	3(3), (5(2)	2	Identify baking tools and utensils	Obj. 13
5(3)	4(3)	3(3)	2	Identify food handling tools and utensils	Obj. 14
1(2), 5(3)	2(2), 4(3)	3(3), 5(2)	2	Discuss rules to observe when using and caring for tools and utensils	Obj. 15
			2	Use a steel	J.S. 1
			2	Sharpen a French knife	J.S. 2
			2	Demonstrate classical cuts	J.S. 4
			3	Discuss the types/categories of equipment used in a professional kitchen	Obj. 2
5(3)	4(3)	3(3)	3	Identify basic tools and equipment	Obj. 2–5
5(1,3)	4(1)	3(3)	3	Describe basic safety techniques to use in a kitchen	Obj. 8
			3	Discuss food contact surfaces that must be sanitized prior to use	Obj. 6
			3	Identify the equipment in your lab kitchen	A.S. 1
5(1,3)	4(3)	3(3)	3	Operate the various pieces of equipment in your lab kitchen	Obj. 7; J.S. 1, J.S. 3, J.S. 4, J.S. 6, J.S. 8, J.S. 10, J.S. 12, J.S. 15, J.S. 17, J.S. 19, J.S. 21, J.S. 23, J.S. 25, J.S. 27, J.S. 29, J.S. 31, J.S. 33, J.S. 35, J.S. 37, J.S. 40

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12(8, 11)	9(8, 11)	1(8, 11)	3	Clean and sanitize the various pieces of equipment in your lab kitchen	Obj. 6; J.S. 2, J.S. 5, J.S. 7, J.S. 9, J.S. 11, J.S. 13, J.S. 14, J.S. 16, J.S. 18, J.S. 20, J.S. 22, J.S. 24, J.S. 26, J.S. 28, J.S. 30, J.S. 32, J.S. 34, J.S. 36, J.S. 38, J.S. 39, J.S. 41
			4	Discuss the elements of taste	Obj. 2
			4	List basic staples of cooking	Obj. 3
		3(6)	4	Discuss the use of seasonings, flavorings, extracts and aromatics	Obj. 4, 6
5(7)			4	Describe the purpose and use of marinades and rubs	Obj. 15
5(7)	4(6)		4	Discuss condiments	Obj. 11–14
5(4,5)	4(4)	3(11)	4	Describe various cooking methods and their use	Obj. 16–19
			4	Discuss the physiology of applying heat to “cook” items	Obj. 16–19
			4	Discuss color and texture in cooking	Obj. 20
			4	Explain the rules of presentation	Obj. 20
	4(5)	3(5)	1	Review standard weights and measures	Obj. 9; A.S. 3
		3(11)	4	Determine proper cooking methods for various items	A.S. 2
			4	Determine seasonings for specific foods	A.S. 3
1(24), 6(7)		3(14)	4	Design a plate and platter presentation	A.S. 4
5(7)	4(6)	3(6)	4	Identify spices, herbs, and seasonings	J.S. 1
			5	Identify basic types, uses, and quality of stocks	Obj. 2–6
			5	Discuss the basic types, uses, and quality of sauces	Obj. 10–16
			5	Describe thickening agents	Obj. 12
			5	Identify types and standards of quality for soups	Obj. 7–9
		3(15)	5	Discuss factors related to the use of convenience foods	Obj. 7, 15; A.S. 1 & 2
			5	Describe ways to serve soups and sauces	Obj 9, 16

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		3(8)	5	Create an evaluation sheet for stocks, sauces, and soups	A.S. 1 & 2
			5	Prepare and evaluate various convenience products	A.S. 1 & 2
5(9)	4(8)	3(8)	5	Prepare and evaluate stocks	J.S. 1 & 2
5(9)	4(8)	3(8), 4(3)	5	Prepare and evaluate sauces	J.S. 7–13
5(9)	4(8)	3(8), 4(3)	5	Prepare and evaluate soups	J.S. 3–6
			6	List the basic types of salads	Obj. 2
			6	State the basic parts of a salad	Obj. 3
11(9), 12(7)	8(9), 9(7)	10(7)	6	Discuss the preparation, handling, and storage of salad ingredients	Obj. 4
			6	Describe basic guidelines for making salads	Obj. 5
			6	Identify factors related to quality	Obj. 8
			6	Discuss factors affecting gelatins	Obj. 6
			6	Describe methods of serving salads	Obj. 7
			6	List the basic types of dressings and how to use them	Obj. 9
5(11)	4(10)	3(10), 4(3)	6	Prepare and evaluate dressings	J.S. 1–4
5(11)	4(10)	3(10), 4(3)	6	Prepare and evaluate various salads	J.S. 6–16
			7	State basic guidelines for vegetable and fruit production	Obj. 12 & 13
			7	Discuss guidelines for fruit production	Obj. 12
			7	Describe market forms of vegetables and fruits	Obj. 2 & 3
			7	Discuss standards of quality for fresh and cooked vegetables	Obj. 11 & 12, 21 & 22
			7	Discuss standards of quality for fresh and cooked fruits	Obj. 11 & 12
			7	List methods of preparing vegetables	Obj. 14
			7	Describe methods of preparing fruits	Obj. 14
			7	Outline methods of cooking and serving vegetables	Obj. 17–23
			7	Outline methods of cooking and serving fruits	Obj. 17–19
5(10)	4(9)	3(9)	7	Prepare and evaluate vegetables	J.S. 1 & 3
5(10)	4(9)	3(9)	7	Prepare and evaluate fruits	J.S. 2 & 4
			8	List common types of pasta	Obj. 3
			8	List types and market forms of rice	Obj. 10
			7	Discuss legumes	Obj. 6
			8	Describe grains and other starches	Obj. 13
			8	Describe procedures for handling and storing starches	Obj. 12
11(9), 12(7)	8(9), 9(7)	10(7)	8	Describe procedures for handling and storing starches	Obj. 15
			8	Outline factors to consider when cooking and using starches	Obj. 3, 8, 11, 13, 14
			8	Discuss standards of quality for various starches	Obj. 7

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5(10)	4(9)	3(9)	8	Prepare and evaluate pasta	J.S. 1 & 2
5(10)	4(9)	3(9)	8	Prepare and evaluate rice	J.S. 3-5
5(10)	4(9)	3(9)	8	Prepare and evaluate legumes	J.S. 8
5(10)	4(9)	3(9)	8	Prepare and evaluate grains and/or other starches	J.S. 6 & 7, 9 & 10
			9	Describe basic types of sandwiches	Obj. 4 & 5
			9	Discuss basic sandwich ingredients	Obj. 2
			9	Outline types, use, and care of special tools, equipment, and utensils used in sandwich making	Obj. 6
			9	Discuss wrapping and storage of sandwiches	Obj. 7 & 8
			9	Outline standards of quality for sandwiches	Obj. 9
			9	List types of hors d'oeuvres and canapés	Obj. 10
11(9), 12(7)	8(9), 9(7)	10(7)	9	Discuss factors to consider when making and storing hors d'oeuvres and canapés	Obj. 11
6(7)		3(14), 4(5)	9	Describe proper platter presentation for hors d'oeuvres and canapés	Obj. 12
5(12)	4(11)	3(11)	9	Prepare and evaluate hot sandwiches	J.S. 1-3
5(12)	4(11)	3(11), 4(3)	9	Prepare and evaluate cold sandwiches	J.S. 2 & 5
5(13)	4(12)	3(12), 4(3)	9	Prepare and evaluate hors d'oeuvres and canapés	J.S. 7 & 8
6(7)		3(14), 4(5)	9	Plate and present sandwiches, hors d'oeuvres and canapés	All job sheets
			10	List the main classes of cheese	Obj. 2
11(5)		10(5)	10	Outline quality grades	Obj. 3
			10	Describe cheese making processes	Obj. 4
			10	Discuss common cheese textures	Obj. 2
			10	Describe proper handling of cheese	Obj. 5
			10	Outline the uses of cheese	Obj. 6
			10	Discuss types of food using cheese as a main ingredient	Obj. 7
			10	Describe the principles of cheese cookery	Obj. 8
			10	Outline the nutritional importance of eggs	Obj. 12
			10	Discuss the common uses of eggs and common egg dishes	Obj. 13-15
			10	List market forms of eggs, their use and storage	Obj. 10 & 17-19
			10	Describe ways to keep eggs and egg products safe and sanitary	Obj. 20
			16	Discuss the various types of milk and cream and their uses	Obj. 2
			10	Describe various types of cultured dairy products	Obj. 21
			10	Discuss the uses of butter and margarine	Obj. 22
			10	Prepare and evaluate cheese dishes	J.S. 1-2
5(15)	4(14)	3(13)	10	Prepare and evaluate egg dishes	J.S. 3-4
			11	Discuss features unique to breakfast meals	Obj. 2

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ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Programs	Unit #	Skill Description	Student Guide or Workbook Reference
			11	List common breakfast foods and condiments	Obj. 3–4
			11	Describe types of breakfast menus	Obj. 5
			11	Outline uses of fruit and juices in breakfast menus	Obj. 6
			11	Discuss battered products	Obj. 7
			11	Outline the steps in preparing to serve breakfast	Obj. 8
			11	Prepare and evaluate breakfast fruits and juices	J.S. 11 & 12
			12	Discuss poultry type and fabrication	Obj. 8 & 9
			12	Describe safe handling of poultry	Obj. 10 & 11
			12	Discuss methods for cooking poultry and factors affecting cooking	Obj. 21 & 22
			12	Recognize types of meat (beef, pork, lamb, veal, variety meats)	Obj. 12–14, 16–18
11(5,6)		10(5)	12	Discuss cuts and grades of beef and veal	Obj. 12 & 13
11(5,6)		10(5)	12	Describe cuts and grades of pork	Obj. 16
11(5,6)		10(5)	12	Discuss cuts and grades of lamb	Obj. 17
			12	Outline portion weight specifications and shrinkage for meats and poultry	Obj. 15
			12	Discuss methods for cooking meat and factors affecting cooking	Obj. 19–25
			12	Recall factors affecting meat carving and carving techniques	Obj. 27 & 28
			12	Discuss fish and seafood types and fabrication	Obj. 29 ¶ 30
11(9), 12(7)	8(9), 9(7)	10(7)	12	Describe factors affecting selection, storage and use of fish and seafood	Obj. 31
			12	Outline principles and common methods of cooking fish and seafood	Obj. 33–35
			12	Discuss types and fabrication of game	Obj. 36
			12	Describe other protein sources	Obj. 37
			12	Identify cuts of beef	A.S. 1 & 2
			12	Cut up a whole chicken	J.S. 1
	4(4,7)	3(7)	12	Prepare and evaluate poultry dishes	J.S. 2 & 3
5(4)	4(4,7)	3(7)	12	Prepare and evaluate meat dishes using moist heat methods	J.S. 4–6
5(8)	4(4,7)	3(7)	12	Prepare and evaluate fish/seafood dishes	J.S. 12 & 13
	4(4)		12	Prepare meat, fish or poultry dish using combined methods of cooking	J.S. 6 & 7
1(1)	2(1)	5(1)	13	Define baking terms	Obj. 1
1(2)	2(1)	5(2)	2	Identify baking equipment and utensils including use and care	Obj. 12 & 13
1(4)	2(4,7)	5(4,7)	13	Identify ingredients, properties, and functions of various ingredients used in baking	Obj. 3

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ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Programs	Unit #	Skill Description	Student Guide or Workbook Reference
			13	List steps for using yeast	Obj. 7
			13	Discuss techniques used in baking	Obj. 4
			13	List common types of yeast breads and quick breads	Obj. 6 & 13
			13	Discuss standard of quality and factors which influence the quality of bread products	Obj. 5, 12, 17–19
1(6)	2(6)	5(6)	14	Calculate recipe conversions	A.S. 1 & 2
1(8)	2(8)	5(8)	13	Prepare and evaluate crusty, soft, and specialty yeast products	J.S. 1–6
1(9)	2(9)	5(9)	13	Prepare and evaluate quick breads	J.S. 7–11
	2(12)		14	List types of cakes	Obj. 2
	2(12)		14	Discuss mixing and baking techniques	Obj. 3 & 4
			14	Describe standards of quality for cakes	Obj. 5
			14	State basic types of icing and preparation	Obj. 6 & 7
	2(12)		14	Describe basic icing and decorating tools and techniques	Obj. 8
			14	List types of fillings, toppings, and sauces for baked goods	Obj. 9
			14	Describe the basic types of cookies	Obj. 10
			14	List general rules for cookie preparation and quality standards	Obj. 11–13
	2(19)	5(13)	14	Discuss the application of mixes and other value added products	Obj. 14
			14	Describe storage of cakes and cookies	Obj. 15
1(12)	2(12)		14	Prepare and evaluate various cakes	J.S. 1–9
1(13)	2(13)		14	Prepare and evaluate icings	J.S. 6–8
1(13)	2(13)		14	Demonstrate basic icing and decorating techniques	J.S. 9 & 10
	2(23)	5(14)	14	Create a variety of fillings and toppings for baked goods	
1(11)	2(11)	5(11)	14	Prepare and evaluate various types of cookies	J.S. 12–18
1(24)	2(24)		14	Plate baked goods for presentation	All job sheets
			15	Describe the various types of pies and crusts	Obj. 2 & 3
			15	List steps in making, rolling, shaping, and baking pie dough	Obj. 4
			15	Describe various types of pastry and pie fillings and toppings	Obj. 7
			15	Outline quality standards for pastry products	Obj. 5
			15	Discuss laminated doughs, paté a choux, and other specialized dough	Obj. 6
			15	Describe fillings, sauces, and toppings for pastries and other desserts	Obj. 7
			15	Outline process for creating soufflés	Obj. 8 & J.S. 15
			15	Discuss the production of fritters, crepes, cobblers, and crisps	Obj. 9

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			15	Describe ways to plate desserts for presentation	Obj. 10
1(10)	2(10)	5(10)	15	Prepare and evaluate pies and tarts	J.S. 1–9
1(16)	2(16)		15	Prepare and evaluate the three basic meringue types	J.S. 7
1(14)	2(14)		15	Prepare and evaluate laminated doughs	J.S. 10
1(15)	2(15)		15	Prepare and evaluate paté a choux	J.S. 11 & 12
1(17)	2(17)	5(12)	15	Produce and evaluate creams, custards, puddings and related sauces	J.S. 12–14
1(18)	2(18)		15	Prepare and evaluate dessert sauces	J.S. 14
1(21)	2(21)		15	Produce and evaluate basic hot soufflés	J.S. 15
1(22)	2(22)		15	Prepare and evaluate fritters, crepes, cobblers, and crisps	J.S. 16–19
1(24)	2(24)		15	Plate baked goods for presentation	J.S. 20
			16	Identify types of beverages and when they are served	Obj. 2–5, 7–12, 15–17
			16	Discuss coffee quality	Obj. 14
			16	Outline types and quality standards of tea	Obj. 6
			16	Discuss ways to properly make and serve teas and coffees	Obj. 7 & 13
			16	Describe the use of convenience beverages	Obj. 2–5, Obj 8, 10–11
			16	Discuss the use of carbonated beverages and soda systems	Obj. 3–4 & 18
2(5), 5(14)	4(13)		16	Prepare and evaluate hot beverages	J.S. 3 & 5
2(5), 5(14)	4(13)		16	Prepare and evaluate cold beverages	J.S. 1–2 & J.S. 6
6(1)		4(1)	17	Outline types, use, and care of special tools, equipment, and utensils used in garde manger	Obj. 3
6(9)			17	Identify and discuss ingredients used in the cold kitchen	Obj. 4
			17	Describe basic garnishes and quality standards	Obj. 11–14
			17	Discuss edible ingredients used as garnish	Obj. 12
			17	Describe techniques for adding design and form	Obj. 13
			17	Discuss items served from the cold kitchen	Obj. 5
			17	Describe presentation of cold food items	Obj. 16
6(10)			17	Identify and discuss cheese and dairy products used in garde manger	Obj. 4
			17	Discuss the production of decorative centerpieces	Obj. 16 & J.S. 10

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6(2)		4(2)	17	Create basic garnishes	A.S. 4; J.S. 6-8
6(3)		4(3)	17	Prepare and evaluate cold food items	J.S. 1-4
6(5)			17	Develop fundamental skill in the preparation of forcemeats	J.S. 3
6(6)		4(4)	17	Prepare and evaluate mousses and gelatins	Obj. 7 & 8
6(7)		3(14), 4(5)	17	Demonstrate food presentation techniques for various functions/events	A.S. 2-5; all job sheets
6(8)		4(6)	17	Produce decorative centerpieces	J.S. 10

