CULINARY ARTS
Career Development Events Information

Culinary Arts, an individual event, recognizes participants enrolled in a career technical culinary arts program for their ability to produce a quality meal using industrial culinary arts/food service techniques and equipment. Participants must develop a plan for the time allotted, prepare menu items given to them at the time of the event, and present their prepared items to evaluators. **Level 3**

Career Clusters

Ohio Hospitality and Tourism Technical Content Standards
1.1 Employability Skills
1.2 Leadership and Communications
1.4 Knowledge Management and Information Technology
3.1 Pathogens, Illness and Diseases
3.2 Personal Safety and Sanitation
3.3 Food Safety and Sanitation
3.4 Equipment Safety and Sanitation
3.5 Site Safety and Sanitation
4.1 Culinary Industry Fundamentals
4.3 Ingredient Selection and Preparation
4.5 Meat, Poultry and Seafood
4.6 Food Preparation
5.1 Baking and Pastry Science

FCCLA National Programs Alignment

National Family and Consumer Sciences Standards
Reasoning for Action Comprehensive Standards
1.0 Career, Community, and Family Connections
2.0 Consumer and Family Resources
8.0 Food Production and Services
9.0 Food Science, Dietetics, and Nutrition
10.0 Hospitality, Tourism, and Recreation
13.0 Interpersonal Communications

The top three may advance to Nationals.