

CULINARY ARTS I

Introduction to Culinary Arts - Identifying Tools and Equipment

Pierce County Careers Connection
Dual Credit Articulation Agreement

Upon completion of high school courses equivalent to the following competencies:

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| <p><input type="checkbox"/> Identify Kitchen Machines The student will identify kitchen machines in accordance with instructional guidelines:</p> <ul style="list-style-type: none"> • Mixers • Slicers • Grinders | <ul style="list-style-type: none"> • Stock Pot • Sauce Pot • Sauce Pan • Rondeau • Sauteuse • Sautoir • Omelet pan • Double Boiler • Bain Marie • Induction Burner • Steamer • Six Pan/Ninth Pan • Roasting Pan • Sheet Pan • Full Hotel Pans various sizes <p>Identification of light equipment used in accordance with specific purpose.</p> |
| <p><input type="checkbox"/> Identify Heavy Kitchen Equipment The student will identify heavy kitchen equipment in the commercial kitchen lab.</p> <ul style="list-style-type: none"> • Ovens (convection, conventional) • Broilers • Tilting Skillet • Griddles • Combi Oven • Buffalo Chopper • Disposers • Dishwashers • Toasters • Steam Table | <p><u>Knives Identification</u></p> <ul style="list-style-type: none"> • French or Chef's Knife • Paring • Tournee knife • Cake Spatula • Flexible boning Knife • Seminar • Roast Beef Slicer • Boning Knife • Steel |
| <p><input type="checkbox"/> Identify Various Pots, Pans and Hand Tools The student will identify hand tools and small wares used in a commercial kitchen lab</p> <p><u>Hand Tools</u></p> <ul style="list-style-type: none"> • Vegetable peeler • Parisian Scoop • Roast Beef Fork • Pallet knife • Whips/Whisks • Offset Spatula • Pastry Bag <p><u>Small Equipment</u></p> <ul style="list-style-type: none"> • Balance Scales • Measuring Pitchers • Ounce Scales • Thermometers • Measuring Spoons • Food Mill • China Cap • Chinois • Colander • | <p><input type="checkbox"/> Identify Operation of Deep Fryer Using a deep fryer, baskets,, student will demonstrate how to operate a deep fryer.</p> <ul style="list-style-type: none"> • Set temperature settings |
| <p><u>Pots and Pans</u></p> | <p><input type="checkbox"/> Foodservice ware washing equipment Identifies procedures for cleaning ware washing equipment</p> <ul style="list-style-type: none"> • Dishwasher • Three compartment sink |

A student earning a "C" grade or better may earn college credit at the following college: Bates Technical College
Course #0853 Cart 101 Credits: 1

Revised: 8/2018

Revised: 7/2019