

# SEC – Culinary Arts Blueprints

This document contains the blueprints for the concentration areas in secondary Culinary Arts. The competencies and hours for this blueprint were obtained from the curriculum framework.

Course Code(s)	Test Code	Program Name	Supplemental Materials/Notes
996000, 996002, 996004	11025Y1-2013	Culinary Arts	
996000, 996002, 996004	11025N1-2013*	Culinary Arts	
996001, 996005, 996006	11025Y2-2013	Culinary Arts	
996001, 996005, 996006	11025N2-2013*	Culinary Arts	

\*For the N1 and N2 assessment: Certification link :<http://www.nraef.org/prostart>

Curriculum	Perkins Assessment 2016-17		Teacher Evaluation Pilot 2016-17			
	Y1 Post-Test	Y2 Post-Test	Y1 Baseline	Y1 Post-Test	Y2 Baseline	Y2 Post-Test
Culinary Arts	National Certification* and MS-CPAS2*	National Certification* and MS-CPAS2*	NA*	NA*	NA*	NA*

\* These assessments are subject to change based on funding and policy changes/updates. Information for test coordinators will be disseminated on the ordering process for the national certification by the Research and Curriculum Unit at Mississippi State University.



# MS-CPAS2 Blueprint Summary

**Assessment:** Culinary Arts  
**Test Code:** 11025Y1-2013  
**CIP Code:** 120500  
**Course Codes:** 996000, 996002, 996004  
**Type:** CP

The MS-CPAS2 Blueprint Summary indicates the number of assessment questions related to each unit on the assessment and indicates the relative emphasis placed on each unit. All of the listed competencies will appear on the assessment, but because of the length of the assessment, not every competency will be equally represented in the assessment.

The MS-CPAS2 Blueprint Summary includes a variety of information, which is explained below:

Terms and Definitions	
<b>Assessment:</b>	This signifies the name of the assessment, which corresponds with the name of the pathway or program.
<b>CIP Code:</b>	Developed by the U.S. Department of Education's National Center for Education Statistics (NCES), CIP codes are a federal coding system utilized for assessment and reporting of fields of study and program completions activity tracking.
<b>Test Code:</b>	A unique code that serves to numerically identify a specific assessment
<b>DOK Levels:</b>	Based on Webb's Depth of Knowledge (DOK), this signifies the assessment item difficulty factor to be expected in each unit. The three levels are as follows: <i>1 = Recall and Reproduction, 2 = Skills and Concepts, 3 = Short-term Strategic Thinking</i> <b>Some postsecondary programs will not use DOK levels until the next revision.</b>
<b>Instructional</b>	The total number of hours assigned to a unit per the pathway's curriculum
<b>Total Items:</b>	The total number of items assigned to each unit on the assessment. It is calculated as follows: <i>(Unit Instructional Hours / Total Instructional Hours) * Total Active Items</i>
<b>Active Items:</b>	The number of items on the assessment that will be graded
<b>Field-test Items:</b>	The number of items that are being field-tested, or piloted, to determine their eligibility for inclusion as an Active Item on future assessments. These items are not graded and, thus, will not impact the student's final score.
<b>Total Assessed Items:</b>	The total number of items on the given assessment. It is calculated as follows: <i>Active Items + Field-test Items</i>

For more information regarding this MS-CPAS2 Blueprint Summary, please contact the Mississippi Assessment Center by phone at 1.866.901.7433 or by e-mail at [helpdesk@rcu.msstate.edu](mailto:helpdesk@rcu.msstate.edu).



Assessment: Culinary Arts						
Test Code:	11025Y1-2013					
CIP Code:	120500			DOK	Instructional	Total
Total Hours:	199			Level(s)	Hours	Items
<b>Unit 1: Introduction</b>	1	2			16	6
1. Research the creation of the modern restaurant 2. Analyze the tourism and travel industry, and determine how the industry will change over time. 3. Analyze the lodging industry.						
<b>Unit 2: Food Safety and Sanitation</b>	1	2			30	12
1. Discuss and relate the importance of food safety to society. 2. Analyze the flow of food through a foodservice establishment. 3. Explain the importance of establishing a food safety system. 4. Maintain a clean and sanitary kitchen.						
<b>Unit 3: Workplace Safety</b>	1	2			28	11
1. Analyze how vital workplace safety is to customers and employees. 2. Implement safe work habits to prevent injuries (ongoing). 3. Explain emergency techniques and procedures.						
<b>Unit 4: Professionalism and Utilizing Standard Recipes</b>	1	2			28	11
1. Identify the attributes and assignments of a culinary professional. 2. Apply basic mathematical calculations to basic food preparation skills.						
<b>Unit 5: Equipment and Techniques</b>	1	2	3		30	12
1. Demonstrate the safe use and maintenance of equipment needed for receiving and storing, pre-preparation, preparation, and holding and serving food and supplies. 2. Develop and demonstrate basic food preparation techniques. 3. Develop and demonstrate basic food cooking methods. 4. Discuss the components of cooking and nutrition.						
<b>Unit 6: Stocks, Sauces, and Soups</b>	1	2			27	11
1. Identify, prepare, and evaluate stocks. 2. Identify, prepare, and evaluate sauces. 3. Identify, prepare, and evaluate soups.						
<b>Unit 7: Communication</b>	1	2	3		19	8
1. Identify positive communication skills. 2. Demonstrate positive communication skills. 3. Analyze organizational and interpersonal communication related to human resource management.						
<b>Unit 8: Management Essentials</b>	1	2	3		21	9
1. Analyze the importance of working together in the culinary industry. 2. Identify the attributes of a successful leader in the culinary industry. 3. Analyze the importance of interviewing and orientation to the culinary industry. 4. Analyze managerial skills related to training and evaluation.						
<b>Unit 9: Fruits and Vegetables: Not on CPAS but is on National Certification</b>						
1. Identify, store, and prepare fruits. 2. Identify, store, and prepare vegetables.						



<b>Unit 10: Serving Your Guests: Not on CPAS but is on National Certification</b>	
<ol style="list-style-type: none"> <li>Analyze the importance of service to the culinary industry.</li> <li>Ensure a positive dining experience.</li> <li>Identify service styles, setup, and staff in the foodservice industry.</li> </ol>	
<b>Unit 11: Potatoes and Grains: Not on CPAS but is on National Certification</b>	
<ol style="list-style-type: none"> <li>Select, store, prepare, and critique potatoes.</li> <li>Select, store, prepare, and critique legumes and grains.</li> <li>Select, store, prepare, and critique pasta and dumplings.</li> </ol>	
<b>Unit 12: Building a Successful Career in the Industry: Not on CPAS but is on National Certification</b>	
<ol style="list-style-type: none"> <li>Formulate a plan for an effective job search.</li> <li>Complete applications effectively and prepare for a job interview.</li> <li>Advance in a career.</li> <li>Identify career opportunities in the culinary, lodging, travel, and tourism industry.</li> </ol>	
<b>Active Items</b>	<b>80</b>
<b>Field-Test Items</b>	<b>20</b>
<b>TOTAL ASSESSED ITEMS</b>	<b>100</b>



# MS-CPAS2 Blueprint Summary

**Assessment:** Culinary Arts  
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**CIP Code:** 120500  
**Course Codes:** 996001, 996005, 996006  
**Type:** CP

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Assessment: Culinary Arts Test Code: 11025Y2-2013 CIP Code: 120500 Total Hours: 211	DOK Level(s)			Instructional Hours	Total Items
	1	2	3		
<b>Unit 13: Dairy Products, Breakfast Foods, and Sandwiches</b>				21	8
1. Demonstrate preparation and handling of dairy products and eggs. 2. Create and evaluate breakfast foods and drinks. 3. Construct and evaluate several types of sandwiches.					
<b>Unit 14: Nutrition</b>	1	2		19	7
1. Discuss the components of a healthy diet. 2. Design and produce a nutritious menu.					
<b>Unit 15: Cost Control</b>	1	2		19	7
1. Control food costs. 2. Control Labor Costs. 3. Control Quality Standards.					
<b>Unit 16: Salads and Garnishing</b>	1	2		19	7
1. Prepare and evaluate various types of salads. 2. Prepare and evaluate salad dressings. 3. Demonstrate appropriate garnishing techniques.					
<b>Unit 17: Purchasing and Inventory</b>	1	2	3	21	8
1. Examine the purchasing process 2. Explain and defend the decisions to be made when purchasing. 3. Explain the procedures for receiving, storing, and taking inventory of food and supplies.					
<b>Unit 18: Meat, Poultry, and Seafood</b>	1	2		28	11
1. Prepare, cook, and evaluate a quality meat product. 2. Prepare, cook, and evaluate a quality poultry product. 3. Prepare, cook, and evaluate a quality seafood product. 4. Examine charcuterie and garde manger.					
<b>Unit 19: Marketing</b>	1	2	3	28	11
1. Explore marketing principles. 2. Identify, analyze, and communicate with the market. 3. Develop a menu as a marketing tool.					
<b>Unit 20: Desserts and Baked Goods</b>	1	2	3	28	11
1. Describe bakeshop basics. 2. Prepare, cook, and evaluate yeast breads. 3. Prepare, cook, and evaluate quick breads and cake batters. 4. Prepare, cook, and evaluate pies, pastries, and cookies. 5. Create, prepare, and evaluate chocolate products. 6. Prepare, cook, and evaluate a specialty dessert.					
<b>Unit 21: Sustainability in the Restaurant Industry</b>	1	2	3	28	10
1. Describe sustainability and water conservation in the foodservice industry. 2. Determine the importance of energy conservation.					



3. Describe waste management in the foodservice industry.
4. Investigate sustainable food practices in foodservice.

**Unit 22: Global Cuisine: Not on CPAS but is on National Certification**

1. Research the cuisines of North America.
2. Research the cuisines of Central America and the Caribbean.
3. Research the cuisines of South America.
4. Research the cuisines of Europe.
5. Research the cuisines of the Mediterranean.
6. Research the cuisines the Middle East.
7. Research the cuisines of Asia.

	<b>Active Items</b>	<b>80</b>
	<b>Field-Test Items</b>	<b>20</b>
	<b>TOTAL ASSESSED ITEMS</b>	<b>100</b>