

# Assessment: Mt. Hood Culinary Assessment

## Standard Set: Culinary

Filters:

Assessment Date (2014-05-05:2014-05-23)

All Standards

Number tested: 25

### 1) Culinary

#### A) Introduction to the Hospitality Industry

- 1) 48% can explain the history of culinary arts and the food industry.
- 3) 56% can distinguish between different levels of skills and expertise.
- 8) 96% can describe what is expected of food industry employees.
- 13) 70.67% can identify equipment commonly used in the Hospitality/Culinary Arts industry.
- 15) 88% can demonstrate needed organizational skills.
- 17) 68% can demonstrate accomplishment of general education skills (i.e., basic math, reading, and writing).

#### B) Weights and Measures

- 1) 36% of students can compute number of servings based on average serving size.
- 2) 88% of students can perform calculations and conversions using fractions, decimals, and percentages.
- 3) 48% of students can perform basic weight and volume conversions including wet and dry.
- 4) 66% can weigh and measure accurately.

#### C) Sanitation

- 2) 36% obtained a food handlers card.
- 3) 70% can explain how and why different temperatures are used for sanitation
- 4) 50% can clean utensils and smaller equipment
- 5) 64% can clean standing equipment
- 6) 16% can demonstrate proper hand-washing techniques at appropriate times
- 7) 56% can demonstrate proper sanitation using the 3 Bay Sink Compartment.
- 9) 52% can demonstrate proper storage and handling of food
- 11) 84% can describe the dangers of cross-contamination

#### D) Safety

- 1) 78% can explain common food allergies.
- 4) 80% can describe the appropriate emergency policies for kitchen and dining room injuries (i.e., fire, prevention and control).

#### E) Purchasing and Receiving

- 1) 48% can explain First In and First Out (FIFO) storage principles.
- 2) 52% can explain the purchasing process.
- 4) 42% can explain proper receiving techniques.
- 6) 76% can explain methods of receiving inspection of purchased goods.

#### F) Product Identification

- 1) 44% can identify cuts and/or grades of beef.
- 5) 84% can identify types of seafood.
- 6) 88% can identify types of starches
- 7) 60% can identify types of grains

- 8) 92% can identify types of fruits
- 9) 16% can identify types of vegetables
- 11) 76% can identify types of herbs and spices
- 12) 76% can identify types of dairy

G) Food Preparation

- 1) 49.33% can read and follow a recipe
- 3) 54.67% can demonstrate dry cooking (i.e., grilling)
- 4) 56% can cook with fat (i.e., frying, sauteing)
- 5) 69% can cook stocks, soups, and sauces
- 6) 48% can cut meat (i.e., butchering)
- 7) 57.33% can prepare salads and dressings
- 8) 60% can prepare marinades
- 9) 28% can prepare canapé and sandwiches
- 10) 68% can prepare hors d oeuvres
- 11) 32% can prepare grains
- 12) 62.67% can prepare breads
- 13) 54% can prepare vegetables
- 14) 36% can prepare eggs
- 16) 26% can demonstrate knife skills (i.e., chopping, slicing, dicing)
- 17) 64% can prepare pastries
- 18) 70% can demonstrate bakery skills
- 20) 46% can demonstrate converting recipes (i.e., substitutions and units of measure)
- 21) 84% can garnish plates and platters