

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:

- Identify Kitchen Machines
The student will identify kitchen machines in accordance with instructional guidelines:
 - Mixers
 - Slicers
 - Grinders

- Identify Heavy Kitchen Equipment
The student will identify heavy kitchen equipment in the commercial kitchen lab.
 - Ovens (convection, conventional)
 - Broilers
 - Tilting Skillet
 - Griddles
 - Combi Oven
 - Buffalo Chopper
 - Disposers
 - Dishwashers
 - Toasters
 - Steam Table

- Identify Various Pots, Pans and Hand Tools
The student will identify hand tools and small wares used in a commercial kitchen lab

Hand Tools

- Vegetable peeler
- Parisian Scoop
- Roast Beef Fork
- Pallet knife
- Whips/Whisks
- Offset Spatula
- Pastry Bag

Small Equipment

- Balance Scales
- Measuring Pitchers
- Ounce Scales
- Thermometers
- Measuring Spoons
- Food Mill
- China Cap
- Chinois
- Colander

Pots and Pans

- 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

Identification of light equipment used in accordance with specific purpose.

Knives Identification

- French or Chef's Knife
- Paring
- Tournee knife
- Cake Spatula
- Flexible boning Knife
- Seminar
- Roast Beef Slicer
- Boning Knife
- Steel

- Identify Operation of Deep Fryer
Using a deep fryer, baskets, student will demonstrate how to operate a deep fryer.
 - Set temperature settings

- Understand foodservice ware washing equipment
Identifies procedures for cleaning ware washing equipment
 - 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: 6