

Effective December 15, 2007

505-3-.63 CULINARY ARTS ENDORSEMENT PROGRAM

(1) Purpose. This rule states field-specific content standards for approving endorsement programs that prepare individuals to teach culinary arts in grades 6-12 and supplements requirements in Rule 505-3-.01, Requirements and Standards for Approving Professional Education Units and Educator Preparation Programs.

(2) Requirements.

(a) A state-approved professional education unit shall offer this field as an endorsement to level 4 or higher professional teaching certificate in the family and consumer sciences education certification field.

(b) The preparation program described in program planning forms, catalogs, and syllabi shall address the following standards:

1. Pre-requisites

(i) The program candidates must have earned and documented 120 hours of industry experience consisting of 40 hours completed in front of the house service (defined as dining room area, table service, point of service system/electronic ordering system, wait staff management and table etiquette) and 80 hours in back of the house service (defined as hot line, grill, sauté, cold, fry, dessert stations, kitchen food preparation, and plating for service); and,

(ii) The program candidates must have earned the ServSafe Certificate issued by the National Restaurant Association by having passed the ServSafe Certification test with a score of 70% or above.

2. Knowledge of Nutrition

(i) The program shall prepare candidates who demonstrate and apply knowledge of nutrition principles applicable to cooking.

3. Knife Skills

(i) The program shall prepare candidates who demonstrate and apply knife skills to culinary production and fabrication.

4. Cooking Methods

(i) The program shall prepare candidates who demonstrate and apply basic food preparation (proteins, vegetables and starches, stocks, soups and sauces) using moist, dry and combination cooking methods.

5. Professionalism

(i) The program shall prepare candidates who display professionalism to include professional culinary attire.

(ii) The program shall prepare candidates who are familiar with organizations and publications relevant to the field.

(iii) The program shall prepare candidates who can identify and understand industry segments.

(iv) The program shall prepare candidates who will serve as an advisor for a Career Tech Student Organization and participate in culinary competitions.

6. Professional Kitchen Equipment

(i) The program shall prepare candidates who know, apply and demonstrate the use and safety of all kitchen equipment.

(ii) The program shall prepare candidates who know and demonstrate the proper use and safe handling of equipment and small wares.

7. Baking & Pastry

(i) The program shall prepare candidates who understand and apply basic baking and pastry concepts, techniques and preparations to include yeast, bread-making—doughs, basic cake preparation, double-boilers, icing and decorating principles.

8. Basic Garde Manger/Pantry

(i) The program shall prepare candidates who understand and apply the preparation of salads, sandwiches, dressings, appetizers, canapés, and breakfast cookery.

9. Front of the House Service

(i) The program shall prepare candidates who know and demonstrate table settings, service styles, correct etiquette of service, and table side service.

10. Menu Planning, Purchasing, Cost Control, Math Skills, Receiving and Storage, Standardized Recipes, and Inventory

(i) The program shall prepare candidates who know and demonstrate the principles of receiving, storage and inventory control.

(ii) The program shall prepare candidates who know and demonstrate the principles of menu development, food costs, conversions, food handling procedures, writing a recipe, portion control, sales cost, math skills, and organic and sustainable foods.

11. Regional and International cuisines

(i) The program shall prepare candidates who know and demonstrate American regional and Asian, Indian, European, and Central American cuisines.

12. Demonstrating

(i) The program shall prepare candidates who can present live demonstrations using rigorous lesson plans demonstrating the principals of, lecture, demo and student practice.

13. Butchery

(i) The program shall prepare candidates who can demonstrate chicken butchery, key protein groups (beef, poultry, pork and fish), muscle fiber directions, and tenderness as it relates to correct cooking methods.

Authority O.C.G.A. § 20-2-200