



OKLAHOMA
CareerTech

Badge Details

Name	7525 - Culinary Arts
Description	This assessment, endorsed by RAMW measures an individual's ability to apply the knowledge and skills necessary for an entry-level position in the Culinary Arts sector.
Criteria	<p><i>Candidates receiving this certification will take an exam with the following criteria:</i></p> <p>This exam is composed of 50 questions</p> <ul style="list-style-type: none">• Demonstrate knowledge of the 7 principles of Hazard Analysis Critical Control Points (HACCP) in a food preparation setting 10%• Demonstrate knowledge of basic safety and sanitation policies, procedures, and practices in a food preparation setting 15%• Hold, store, and prepare food at proper temperature 18%• Demonstrate the traits of a good employee 8%• Demonstrate math skills to determine appropriate proportions and ratios for preparing recipes 6%• Demonstrate basic knowledge of human nutrition 2%• Demonstrate knowledge of proper ingredients and procedures for preparing basic soups, stocks, and sauces 8%

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| | <ul style="list-style-type: none">• Demonstrate an understanding of moist heat methods, including steaming and submersion cooking, braising, and stewing 6%• Demonstrate an understanding of dry heat methods, including sautéing, pan-frying, deep-frying, and stir-frying 6%• Demonstrate basic knife skills and usage 4%• Demonstrate ability to assess plate presentation and evaluate visual appeal and flavor profile (proper understanding of proper method of flavor testing) 3% |
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