



Culinary Arts (Proc 17)

PRE-TEST/POST-TEST TEKS BLUEPRINT

** This course will be retiring Summer 2025 due to the creation of new content or updated TEKS.*

Pre-Test/Post-Test Development Overview

TEKS Addressed Selection Process

The Texas Essential Knowledge & Skills (TEKS) included in the course pre-test and post-test were selected for their direct relevance to the course content. This selection process was guided by the goal of assessing learners' understanding of specific topics and skills that are integral to the course. As a result, TEKS related to general employability skills or broader topics were often excluded. This focus ensures that the assessments accurately measure students' mastery of the subject matter, allowing educators to gain a clear insight into areas where students excel or may need additional support. By concentrating on content-specific TEKS, the tests provide a more precise evaluation of the students' knowledge and understanding of the core material.

Test Question Development Process

The questions created for the pre-test and post-test were designed using psychometric principles to ensure they are of high quality and fairness. This approach helps to accurately assess student understanding. These principles guide the development of questions to be reliable, valid, and free from bias, ensuring that they effectively measure the knowledge and skills the students are expected to acquire in the course.

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Knowledge & Skills Statement	Student Expectation	iCEV Lesson Title
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(A) compose industry appropriate documents such as purchasing specifications and purchase orders	Buying for Food Service
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(C) calculate numerical concepts such as percentages and estimations in practical situations, including weight and measures	Food Math and Measurements
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(D) understand scientific principles used in culinary arts	Scientific Principles: Chemical Properties
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(E) read and comprehend standardized recipes	Food Math and Measurements
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(F) write and convert standardized recipes	Food Math and Measurements
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(G) calculate and manage food costs	Developing Recipes and Menus
(3)The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.The student is expected to:	(C) write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment	Kitchen Equipment
(7) The student understands factors that affect the food service industry. The student is expected to:	(A) research how historical and current trends in society affect the food service industry	Structure of the Food Service Industry
(7) The student understands factors that affect the food service industry. The student is expected to:	(B) identify global cultures and traditions related to food	Global Cuisine: Asia Global Cuisine: Mediterranean Global Cuisine: Central America and Caribbean Global Cuisine: Europe Global Cuisine: Middle East
(7) The student understands factors that affect the food service industry. The student is expected to:	(C) research famous chefs from history	Structure of the Food Service Industry
(7) The student understands factors that affect the food service industry. The student is expected to:	(D) summarize historical entrepreneurs who influenced food service in the United States	Structure of the Food Service Industry
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(A) identify and demonstrate the role of mise en place in the professional food service setting	Introduction to Culinary Techniques and Methods
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(B) identify and use large and small equipment in a commercial kitchen	Kitchen Equipment
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(C) develop and practice food production and presentation techniques	Salads and Sandwiches Grains, Legumes and Pastas
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	Introduction to Culinary Techniques and Methods
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(E) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables	Dairy Products, Breakfast Foods and Eggs Salads and Sandwiches Meat, Poultry and Seafood Stocks, Sauces and Soups Grains, Legumes and Pastas Fruits and Vegetables

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(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(F) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts	Desserts and Baked Goods
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(A) explain quality customer service	Customer Service in the Hospitality and Tourism Industry
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(B) demonstrate types of table setting, dining, and service skills	Eating with Emily Post
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(C) differentiate between service styles	Eating with Emily Post
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(A) use technology tools appropriate for the industry	Technology and Restaurants
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(B) operate technology applications to perform workplace tasks	Technology and Restaurants
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(C) explain and use point-of-sale systems in various food service operations	Technology and Restaurants
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(D) demonstrate knowledge in computer programs used for food management	Technology and Restaurants
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(A) determine the basics of safety in culinary arts	Food Industry Safety
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(B) assess workplace conditions and identify safety hazards	Food Industry Safety
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(C) determine the basics of sanitation in a professional kitchen	Sanitation and Safety Procedures in Food Production
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(D) determine proper receiving, storage, and distribution techniques	Buying for Food Service
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(E) demonstrate proper cleaning of equipment and maintenance in the commercial kitchen	Sanitation and Safety Procedures in Food Production
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(F) assess food hazards and determine ways to prevent food hazards	It's Alive!: Foodborne Illnesses
(13) The student recognizes and models work ethics and legal responsibilities. The student is expected to:	(A) understand and comply with laws and regulations specific to the food service industry	Food and the Government