

Students who are taking the Culinary Arts tests should be familiar with the following culinary concepts:

- Function and use of Kitchen Equipment
- Definition and application of cooking methods and food preparation terms
- Food safety
- Kitchen Fundamentals like sauces, soups, meats, grains, and produce.

Students who are taking the Baking and Pastry tests should be familiar with the following culinary concepts:

- Function and use of Bakery Equipment
- Definition and application of baking methods and preparation terms
- Food safety
- Bakery Products