



6. Explain the importance of presentation and garnishing of various foods
7. Prepare a variety of fruits, vegetables, starches, legumes and grains
8. Prepare a variety of salads with appropriate accompaniments
9. Prepare a variety of hors d'oeuvre, appetizers, canapés and basic garnishes
10. Demonstrate food presentation techniques using a variety of plates, platters, and trays
11. Prepare a variety of hot and cold sandwiches
12. Produce decorative centerpieces using fruits and vegetables
13. Use herbs, spices, oils, and vinegar, condiments, marinades, and rubs
14. Present a variety of prepared forcemeat products
15. Describe the use of a variety of dairy products.
16. Evaluate by taste and presentation various foods to determine their quality

### **Course Assessments**

Students must successfully achieve an overall score of **80% or better** on the assessment in order to receive an Articulated College Credit Certificate.