

End of Course  
(EOC) Bank  
Blueprints

## Culinary Arts

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**THE OHIO STATE UNIVERSITY**  
CENTER ON EDUCATION AND  
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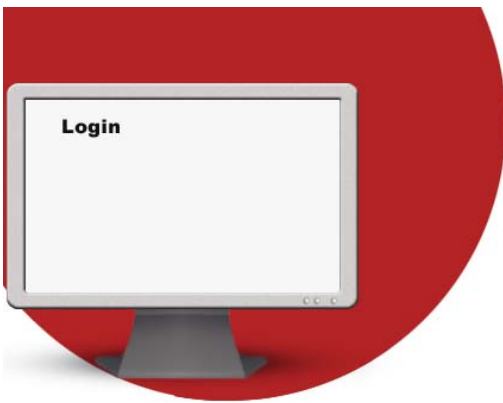
**Department  
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### About Test Blueprints

Test blueprints are created to provide guidance to Subject Matter Experts (SMEs) during the item writing phase of test development. In addition, we believe that they can assist those instructors who did not participate in item writing (and administrators) to understand the broad content of the item bank. Items are formally allocated across a course outline in a three-step process\*:

1. CETE psychometricians use a formula which assumes that all competencies within a course outline are *essential* and of equal importance to produce a suggested test blueprint for review by Ohio Department of Education program specialists and SMEs.
2. SMEs review the blueprint as a large group before item writing for a specific EOC test. There and in small groups, SMEs review the course outline and have the ability to make changes to the blueprint with a documented rationale based on their experience and expertise.
3. Any revisions during small group work must be approved by the larger panel of SMEs attending an item writing workshop, which is the last step and produces the final blueprint which is summarized in this document.



Test blueprints can provide high-level guidance to instructors on preparing students for testing. It is important to keep in mind that the blueprint is a tool that is used when developing the test item bank during initial item writing and test creation. As with all tests, the End-of-Course test forms are a sample of the item bank.

### Interpreting the Blueprints

Test blueprints display the total number of test items SMEs planned to write to a particular *outcome* (as designated in the course outline created by the Ohio Department of Education Office of Career-Technical Education or by a vendor). Blueprints describe the structure of the item bank which is the total pool of test items created. Final test forms of 40-items are created from the item bank.

\*This newer process for producing test blueprints was implemented October 1, 2015. Item banks created prior to this date were completed under a different blueprint process and therefore we are looking backward to provide the structure of the item bank. As revisions are completed for those career fields, for example Information Technology (2017-18), the blueprint process used will be the newer model.

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# Hospitality Fundamentals

ODE Subject Code: 330000

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.1.	Employability Skills	12.09
1.2.	Leadership and Communications	4.40
1.3.	Business Ethics and Law	5.49
<b>Strand 2. Experience Management</b>		
2.1.	Hospitality and Tourism Fundamentals	6.59
2.2.	Hospitality and Tourism Environment	4.40
2.6.	Customer Services	4.40
2.7.	People Management	2.20
<b>Strand 3. Safety and Sanitation</b>		
3.1.	Pathogens, Illnesses and Diseases	10.99
3.2.	Personal Safety and Sanitation	6.59
3.3.	Food Safety and Sanitation	15.38
3.4.	Equipment Safety and Sanitation	2.20
3.5.	Site Safety and Sanitation	17.58
<b>Strand 4: Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	2.20
<b>Strand 8: Lodging Operations</b>		
8.1.	Lodging Fundamentals	2.20
<b>Strand 9: Travel and Tourism Operations</b>		
9.1.	Travel and Tourism Fundamentals	3.30



## Catering and Banquet Service Operations

ODE Subject Code: 330025

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.8.	Operations Management	3.75
<b>Strand 2. Experience Management</b>		
2.6.	Customer Services	5.00
2.7.	People Management	12.50
<b>Strand 3. Safety and Sanitation</b>		
3.3.	Food Safety and Sanitation	2.50
3.4.	Equipment Safety and Sanitation	10.00
3.5.	Site Safety and Sanitation	6.25
<b>Strand 4: Culinary Arts</b>		
4.6.	Food Presentation	5.00
4.7.	Beverage Preparation	8.75
4.8.	Banquet and High-Volume Cookery	6.25
<b>Strand 6: Nutrition Science and Management</b>		
6.4.	Menu Development	7.50
<b>Strand 7: Foodservice Operations</b>		
7.1.	Purchasing and Inventory Management	6.25
7.2.	Kitchen Management and Distribution	1.25
7.3.	Dining Room Operations and Services	7.50
<b>Strand 8: Lodging Operations</b>		
8.6.	Property Sales	6.25
<b>Strand 9: Travel and Tourism Operations</b>		
9.5.	Event Planning	6.25
9.6.	Event Design	1.25
9.7.	Event Set-Up, Execution and Evaluation	3.75



# Fundamentals of Food Production

ODE Subject Code: 330100

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.1.	Employability Skills	6.82
1.2.	Leadership and Communications	6.82
1.3.	Business Ethics and Law	5.68
1.4.	Knowledge Management and Information Technology	1.14
1.5.	Global Environment	3.41
1.6.	Business Literacy	1.14
1.8.	Operations Management	1.14
<b>Strand 2. Experience Management</b>		
2.2.	Hospitality and Tourism Environment	3.41
2.6.	Customer Service	4.55
2.7.	People Management	1.14
<b>Strand 3. Safety and Sanitation</b>		
3.1.	Pathogens, Illnesses and Diseases	4.55
3.2.	Personal Safety and Sanitation	4.55
3.3.	Food Safety and Sanitation	5.68
3.4.	Equipment Safety and Sanitation	7.95
3.5.	Site Safety and Sanitation	1.14
<b>Strand 4. Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	1.14
4.2.	Sandwiches and Appetizers	2.27
4.3.	Ingredient Selection and Preparation	10.23
4.4.	Food Staples and Sides Preparation	11.36
4.5.	Meat, Poultry, and Seafood	3.41
4.6.	Food Presentation	3.41
4.7.	Beverage Preparation	2.27
4.8.	Banquet and High-Volume Cookery	2.27
<b>Strand 7. Foodservice Operations</b>		
7.1.	Purchasing and Inventory	4.55



# Contemporary Cuisine

ODE Subject Code: 330105

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.1.	Employability Skills	3.54
1.2.	Leadership and Communications	2.65
<b>Strand 3. Safety and Sanitation</b>		
3.2.	Personal Safety and Sanitation	1.77
3.3.	Food Safety and Sanitation	2.65
3.4.	Equipment Safety and Sanitation	6.19
<b>Strand 4. Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	4.42
4.2.	Sandwiches and Appetizers	5.31
4.3.	Ingredient Selection and Preparation	10.62
4.4.	Food Staples and Sides Preparation	20.35
4.5.	Meat, Poultry, and Seafood	10.62
4.6.	Food Presentation	4.42
4.7.	Beverage Preparation	6.19
<b>Strand 6. Nutrition Science and Management</b>		
6.1.	Food Science	6.19
6.3.	Research for Recipe Development	5.31
6.4.	Menu Development	7.08
<b>Strand 7. Foodservice Operations</b>		
7.1.	Purchasing and Inventory Management	2.65



# Dining Room Service and Operations

ODE Subject Code: 330110

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.1.	Employability Skills	6.82
1.2.	Leadership and Communications	4.55
1.3.	Business Ethics and Law	4.55
1.5.	Global Environment	2.27
1.10.	Sales and Marketing	7.95
<b>Strand 2. Experience Management</b>		
2.2.	Hospitality and Tourism Environment	6.82
2.6.	Customer Service	10.23
<b>Strand 3. Safety and Sanitation</b>		
3.1.	Pathogens, Illnesses and Diseases	3.41
3.2.	Personal Safety and Sanitation	2.27
3.3.	Food Safety and Sanitation	4.55
3.4.	Equipment Safety and Sanitation	5.68
3.5.	Site Safety and Sanitation	2.27
<b>Strand 4: Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	2.27
4.3.	Ingredient Selection and Preparation	2.27
4.4.	Food Staples and Sides Preparation	3.41
4.6.	Food Presentation	5.68
4.7.	Beverage Preparation	7.95
<b>Strand 5: Baking and Pastry Arts</b>		
5.4.	Specialized Decorating and Presentation	2.27
<b>Strand 6: Nutrition Science and Management</b>		
6.2.	Nutritional Analysis	2.27
<b>Strand 7: Foodservice Operations</b>		
7.2.	Kitchen Management and Distribution	1.14
7.3.	Dining Room Operations	11.36



# Restaurant Management

ODE Subject Code: 330120

Outcome #	Outcome Name	% Items In Bank
<b>Strand 1. Business Operations/21st Century Skills</b>		
1.1.	Employability Skills	9.17
1.2.	Leadership and Communications	4.59
1.3.	Business Ethics and Law	6.42
1.4.	Knowledge Management and Information Technology	1.83
1.6.	Business Literacy	5.50
1.8.	Operations Management	8.26
1.10.	Sales and Marketing	7.34
1.11.	Principles of Business Economics	6.42
<b>Strand 2. Experience Management</b>		
2.7.	People Management	4.59
<b>Strand 4. Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	1.83
4.3.	Ingredient Selection and Preparation	5.50
4.4.	Food Staples and Sides Preparation	3.67
4.5.	Meat, Poultry, and Seafood	3.67
<b>Strand 6. Nutrition Science and Management</b>		
6.1.	Food Science	2.75
6.2.	Nutritional Analysis	4.59
6.4.	Menu Development	3.67
<b>Strand 7. Foodservice Operations</b>		
7.1.	Purchasing and Inventory	10.09
7.2.	Kitchen Management and Distribution	2.75
7.3.	Dining Room Operations	2.75





# Baking and Pastry Arts

ODE Subject Code: 330125

Outcome #	Outcome Name	% Items In Bank
<b>Strand 3. Safety and Sanitation</b>		
3.1.	Pathogens, Illnesses and Diseases	1.85
3.2.	Personal Safety and Sanitation	8.33
3.3.	Food Safety and Sanitation	8.33
3.4.	Equipment Safety and Sanitation	9.26
<b>Strand 4. Culinary Arts</b>		
4.1.	Culinary Industry Fundamentals	2.78
4.3.	Ingredient Selection and Preparation	9.26
4.4.	Food Staples and Sides Preparation	3.70
4.6.	Food Presentation	3.70
<b>Strand 5. Baking and Pastry Arts</b>		
5.1.	Baking and Pastry Science	7.41
5.2.	Baking and Pastry Techniques	13.89
5.3.	Breads	6.48
5.4.	Specialized Decorating and Presentation	7.41
<b>Strand 6. Nutrition Science and Management</b>		
6.1.	Food Science	1.85
6.3.	Research for Recipe Development	6.48
<b>Strand 7. Foodservice Operations</b>		
7.1.	Purchasing and Inventory	7.41
7.2.	Kitchen Management and Distribution	1.85

