

# Food Service/Culinary Arts

#09213

Grades 10-12

- ❖ To prepare students for occupations concerned with the preparation and service of food. Content may include: opportunities in the food service industry; career maturity skills; legislation affecting the industry and its workers; safety and sanitation; organization of food preparation and service areas; developing skill in quantity food preparation; menu planning and recipe selection; food purchasing; financial management; current issues in food service; community work experience and/or laboratory simulation; balancing work and family; leadership development.

Credit:

1 or 2

Max credit = 2

| <b>MIS03#09213</b>  |   | <b>1.0 or 2.0 Credit</b> |  | <b>FOOD SERVICE/CULINARY ARTS</b> |   |
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| <b>Career, Community, and Family Connections</b>  |   |                          |  |                                   |   |
| <b>Content Standards</b>  |   | <b>Competencies</b>      |  |                                   |   |
| 1.1 Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global). | 1.1.1 Summarize local and global policies, issues, and trends in the workplace and community that affect individuals and families.          |                          |  |                                   | ✓ |
|   | 1.1.2 Analyze the effects of social, economic, and technological change on work and family dynamics.  |                          |  |                                   |   |
|   | 1.1.3 Analyze ways that individual career goals can affect the family's capacity to meet goals for all family members.                      |                          |  |                                   |   |
|   | 1.1.4 Analyze potential effects of career path decisions on balancing work and family.  |                          |  |                                   |   |
|   | 1.1.6 Develop a life plan, including pathways to acquiring the knowledge and skills needed to achieve individual, family, and career goals. |                          |  |                                   |   |
| 1.2 Demonstrate transferable and employability skills in school, community and workplace settings.                        | 1.2.1 Analyze potential career choices to determine the knowledge, skills, and attitudes associated with each career.                       |                          |  |                                   |   |
|   | 1.2.2 Demonstrate job seeking and job keeping skills.   |                          |  |                                   |   |
|   | 1.2.3 Apply communication skills in school, community and workplace settings.   |                          |  |                                   |   |
|   | 1.2.4 Demonstrate teamwork skills in school, community and workplace settings.  |                          |  |                                   |   |
|   | 1.2.5 Analyze strategies to manage the effects of changing technologies in workplace settings.  |                          |  |                                   |   |
|   | 1.2.6 Demonstrate leadership skills and abilities in school, workplace and community settings.  |                          |  |                                   |   |
|   | 1.2.7 Analyze factors that contribute to maintaining safe and healthy school, work and community environments.                              |                          |  |                                   |   |
|   | 1.2.8 Demonstrate work ethics and professionalism.  |                          |  |                                   |   |
| 1.3 Evaluate the reciprocal effects of individual and family participation in community activities.                       | 1.3.2 Demonstrate skills that individuals and families can utilize to support civic engagement in community activities.                     |                          |  |                                   |   |
|   | 1.3.3 Analyze personal and family assets and skills that provide service to the community.  |                          |  |                                   |   |
|   | 1.3.4 Analyze community resources and systems of formal and informal support available to individuals and families.                         |                          |  |                                   |   |

| <b>Food Production and Services</b>  |   |  |
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| <b>Content Standards</b>   | <b>Competencies</b>   |  |
| Standard 8.1 Analyze career paths within the food production and food services industries. | 8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers.  |  |
|  | 8.1.2 Analyze opportunities for employment and entrepreneurial endeavors.   |  |
|  | 8.1.3 Summarize education and training requirements and opportunities for career paths in food production and services.   |  |
|  | 8.1.4 Analyze the effects of food production and services occupations on local, state, national, and global economies.  |  |
| Standard 8.2 Demonstrate food safety and sanitation procedures.                            | 8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.  |  |
|  | 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.   |  |
|  | 8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing food borne illness.  |  |
|  | 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness.  |  |
|  | 8.2.5 Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness.  |  |
|  | 8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.   |  |
|  | 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. |  |
|  | 8.2.8 Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards.  |  |
|  | 8.2.9 Use Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.                        |  |
|  | 8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods.   |  |
|  | 8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.             |  |

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| Standard 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.  | 8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.   |  |
|   | 8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements.  |  |
|   | 8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.  |  |
|   | 8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools.   |  |
|   | 8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.   |  |
| Standard 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.  | 8.4.2 Apply menu-planning principles to develop and modify menus.  |  |
|   | 8.4.3 Analyze food, equipment, and supplies needed for menus.  |  |
|   | 8.4.4 Develop a variety of menu layouts, themes, and design styles.  |  |
|   | 8.4.5 Prepare requisitions for food, equipment, and supplies to meet production requirements.  |  |
|   | 8.4.6 Record performance of menu items to analyze sales and determine menu revisions.  |  |
|   | 8.4.7 Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology and Menu Pricing to menu planning.   |  |
| Standard 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. | 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.  |  |
|   | 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. |  |
|   | 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.   |  |
|   | 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.  |  |
|   | 8.5.5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.   |  |
|   | 8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.   |  |
|   | 8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.   |  |
|   | 8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.  |  |
|   | 8.5.9 Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques.  |  |

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|  | 8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.  |  |
|  | 8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.   |  |
|  | 8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.  |  |
|  | 8.5.13 Examine the applicability of convenience food items.   |  |
|  | 8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.  |  |
| Standard 8.6 Demonstrate implementation of food service management and leadership functions. | 8.6.1 Apply principles of purchasing, receiving, issuing, and storing in food service operations.   |  |
|  | 8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.  |  |
|  | 8.6.3 Apply accounting procedures in planning and forecasting profit and loss.  |  |
|  | 8.6.4 Examine the areas of risk management and legal liability within the food service industry.  |  |
|  | 8.6.5 Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment.   |  |
|  | 8.6.6 Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees.                              |  |
|  | 8.6.7 Conduct staff orientation, training, consistent reinforcement of training standards, and education, and on the job training/retraining.   |  |
|  | 8.6.8 Implement a marketing plan for food service operations.   |  |
|  | 8.6.9 Design internal/external crisis management and disaster plans and response procedures.  |  |
|  | 8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations. |  |
| Standard 8.7 Demonstrate the concept of internal and external customer service.              | 8.7.1 Analyze the role of quality service as a strategic component of exceptional performance.  |  |
|  | 8.7.2 Demonstrate quality services that meet industry standards in the food service industry.   |  |
|  | 8.7.3 Analyze the relationship between employees and customer satisfaction.   |  |
|  | 8.7.4 Apply strategies for addressing and resolving complaints.   |  |
|  | 8.7.5 Demonstrate sensitivity to diversity and individuals with special needs.  |  |

**Food Science, Dietetics, and Nutrition**

| Content Standards  | Competencies  |  |
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| 9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.  | 9.1.1 Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.  |  |
|  | 9.1.2 Analyze opportunities for employment and entrepreneurial endeavors.   |  |
|  | 9.1.3 Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition.  |  |
|  | 9.1.4 Analyze the impact of food science, dietetics, and nutrition occupations on local, state, national, and global economies.   |  |
| 9.2 Apply risk management procedures to food safety, food testing, and sanitation.                   | 9.2.1 Analyze factors that contribute to food borne illness.  |  |
|  | 9.2.2 Analyze food service management safety and sanitation programs.   |  |
|  | 9.2.3 Implement industry standards for documenting, investigating, and reporting food borne illnesses.  |  |
|  | 9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes to minimize the risks of food borne illness.  |  |
|  | 9.2.5 Demonstrate practices and procedures that assure personal and workplace health and hygiene.   |  |
|  | 9.2.6 Demonstrate standard procedures for receiving and storage of raw and prepared foods.  |  |
|  | 9.2.7 Classify current types of cleaning materials and sanitizers and their proper use.   |  |
|  | 9.2.8 Use Occupational Safety and Health Administration’s (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. |  |
|  | 9.2.9 Demonstrate waste disposal and recycling methods.   |  |
| 9.3 Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans. | 9.3.1 Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.  |  |
|  | 9.3.2 Analyze nutritional data.   |  |
|  | 9.3.3 Apply principles of food production to maximize nutrient retention in prepared foods.   |  |
|  | 9.3.4 Assess the influence of socioeconomic and psychological factors on food and nutrition and behavior.   |  |
|  | 9.3.5 Analyze recipe/formula proportions and modifications for food production.   |  |
|  | 9.3.6 Critique the selection of foods to promote a healthy lifestyle.   |  |
|  | 9.3.7 Categorize foods into exchange groups and plan menus, applying the exchange system to meet various nutrient needs.  |  |
| 9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.              | 9.4.1 Analyze nutritional needs of individuals.   |  |
|  | 9.4.3 Utilize a selective menu.   |  |

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| 9.5 Demonstrate use of current technology in food product development and marketing.        | 9.5.1 Analyze various factors that affect food preferences in the marketing of food.  |  |
|   | 9.5.2 Analyze data in statistical analysis in making development and marketing decisions.   |  |
|   | 9.5.3 Prepare food for presentation and assessment.   |  |
|   | 9.5.4 Maintain test kitchen/laboratory and related equipment and supplies.  |  |
|   | 9.5.5 Implement procedures that affect quality product performance.   |  |
|   | 9.5.6 Conduct sensory evaluations of food products.   |  |
|   | 9.5.7 Conduct testing for safety of food products, utilizing available technology.  |  |
| 9.6 Demonstrate food science, dietetics, and nutrition management principles and practices. | 9.6.1 Build menus to customer/client preferences.   |  |
|   | 9.6.2 Implement food preparation, production, and testing systems.  |  |
|   | 9.6.3 Apply standards for food quality.   |  |
|   | 9.6.4 Create standardized recipes.  |  |
|   | 9.6.5 Manage amounts of food to meet needs of customers and clients.  |  |
|   | 9.6.6 Analyze new products.   |  |
|   | 9.6.7 Implement procedures that provide cost effective products.  |  |
|   | 9.6.8 Establish par levels for the purchase of supplies based on an organization's needs.   |  |
|   | 9.6.9 Utilize Food Cross Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation. |  |