

Florida Department of Education  
CURRICULUM FRAMEWORK

<b>Program Title:</b>	<b>Culinary Operations</b>	
	<u>Secondary</u>	<u>PSAV</u>
<b>Program Number:</b>	8515100	V200403
<b>CIP Number</b>	<b>0420040103</b>	<b>0420040103</b>
<b>Grade Level:</b>	9-12, 30, 31	30, 31
<b>Facility Code:</b>	234	234
<b>CTSO</b>	FCCLA	
<b>Certification:</b>	HOMEMAKING @2 ¢7 QUAN FOOD ¢7 @7G SC FOOD SV @6 G HME EC OCC ¢7 VOC HME EC @4 GEN HME EC @4 HOME EC 1 @2 FAM CON SC 1 CULINARY 7G	HOMEMAKING ¢7 @7 @2G GEN HME EC @2 @4 HOME EC 1 @2 QUAN FOOD ¢7 @7G VOC HME EC @2 @4 SC FOOD SV @6 G HOME EC OCC ¢7 @7 G FAM CON SC 1 CULINARY 7G
<b>Coop Method</b>	YES	YES
<b>Apprenticeship</b>	YES	YES
<b>Basic Skills Grade Level</b>		
Math	9	
Language	9	
Reading	9	

Program SOC Code: 11-9051, Food Service Managers

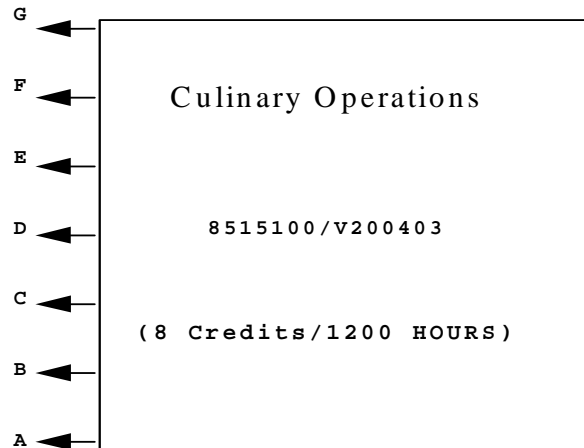
- I. **PURPOSE:** The purpose of the program is to prepare students for employment or advanced training in the food service and hospitality industry.
  
- II. **PROGRAM STRUCTURE:** This program is a planned sequence of instruction consisting of one program with seven occupational completion points. The program requires individualized instruction and cross training in food service jobs in a laboratory setting designed for production and service. This delivery system will result in a number of related occupational completion points. The program also allows for advanced training and articulation to culinary arts or travel and tourism.

In response to industry, strong emphasis has been given to outcomes in demonstration of personal productivity and basic skills in communication, technical reading, mathematics, and scientific principles related to the foods industry. While these are specifically addressed in the core, it is expected that review and practice will be continuous throughout the training program.

Students must complete the core or demonstrate the mastery of skills standards contained in the core before advancing in the Culinary Operations program. The core includes OCP A, B, and C (Culinary Operations 1, 2, and 3).

The following diagram illustrates the program structure:

Culinary Operations



**OCCUPATIONAL COMPLETION POINTS:**

**CULINARY OPERATIONS**

A-Food Preparation Worker SOC 35-2021,	1 Credit/ 150 Hours
B-Combined Food Preparation Worker & Serving Worker SOC 35-3021	1 Credit/ 150 Hours
C-Combined Food Preparation Worker & Serving Worker SOC 35-3021	1 Credit/ 150 Hours
D-Cook SOC 35-2019	1 Credit/ 150 Hours
E-Cook, Restaurant SOC 35-2014	1 Credit/ 150 Hours
F-Food Service Manager SOC 11-9051	1 Credit/ 150 Hours
G-Food Service Manager SOC 11-9051	<u>2 Credits/300 Hours</u>
<b>TOTAL</b>	<b>8 Credits/1200 Hours</b>

When offered at the secondary level, the programs in this cluster consist of the following courses that include the core:

**CULINARY OPERATIONS - Secondary Program #8515100**

- 8515210 - Culinary Operations 1
- 8515220 - Culinary Operations 2
- 8515230 - Culinary Operations 3
- 8515110 - Culinary Operations 4
- 8515111 - Culinary Operations 5
- 8515112 - Culinary Operations 6
- 8515113 - Culinary Operations 7
- 8515114 - Culinary Operations 8

At the Postsecondary level -

Culinary Operations - V200403

III. **SPECIAL NOTE:** Family, Career and Community Leaders of America (FCCLA), is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career skills. Career and Technical Student Organizations, when provided, shall be integral part of the instructional program, and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

The Food Service Industry Standards are basically the same at each exit point, but are taught with greater intensity as the student progresses through each level.

The National Family and Consumer Sciences Standards which correlate to student performance standards have been included. The national standards will appear by number, i.e., NFCS Standards 2.1, 3.2. The FCS national standards can be viewed on the following website:

<http://ideanet.doe.state.in.us/octe/facs/natlstandards.htm>.

<http://www.aafcs.org/fcs/index.html> leads to an online directory which provides a comprehensive list of resources that directly correspond to the 16 National Teaching Standards. Links to governmental, organizational, educational, and commercial websites are available and organized by standard.

Instruction and learning activities are provided in a laboratory setting using hands-on experience with tools, equipment, and materials appropriate to the program content and in accordance with current practices in the trade.

This program may be offered in postsecondary adult vocational (PSAV) courses. Vocational credit shall be awarded to the student on a transcript in accordance with Section 1001.44(3)(B) F.S.

In accordance with Rule 6A-10.040, FAC, the minimum basic-skills grade levels required for adult vocational students to exit this program are: Mathematics 9.0, Language 9.0, Reading 9.0. These grade-level numbers correspond to grade-equivalent scores obtained on one of the state-designated basic-skills examinations. If a student does not meet the basic-skills level required for completion of the program, remediation should be provided concurrently through the Vocational Preparatory Instruction (VPI) or a remedial lab. Please refer to the Rule for exemptions.

Cooperative training - OJT is appropriate for this program. Whenever cooperative training - OJT is offered, the following are required for each student: a training plan, signed by the student, teacher, and employer, which includes instructional objectives and a list of on-the-job and in-school learning experiences; a workstation that reflects equipment, skills and tasks that are relevant to the occupation which the student has chosen as a career goal. The student must receive compensation for work performed.

Federal and state legislation requires the provision of accommodations for students with disabilities to meet individual needs and ensure equal access. Adult students with disabilities must self-identify and request such services. Students with disabilities may need accommodations in such areas as instructional methods and materials, assignments and assessments, time demands and schedules, learning environment, assistive technology and special communication systems. Documentation of the accommodations requested and provided should be maintained in a confidential file.

**SCANS Competencies:** Instructional strategies for this program must include methods that require students to identify, organize, and use resources appropriately; to work with each other cooperatively and productively; to acquire and use information; to understand social, organizational, and technological systems; and to work with a variety of tools and equipment. Instructional strategies must also incorporate the methods to improve students' personal qualities and higher-order thinking skills.

Equipment List: A generic equipment list is available for the programs in this cluster and is printed in a supplement to this document.

**IV. INTENDED OUTCOMES**: After successfully completing appropriate course(s) for each occupational completion point of this program, the student will be able to perform the following:

**OCCUPATIONAL COMPLETION POINT - DATA CODE - A**

(CORE) FOOD PREPARATION WORKER SOC 35-2021

- 01.0 Identify career and job opportunities.
- 02.0 Apply basic skills.
- 03.0 Exhibit the ability to follow state mandated guidelines for food service.
- 04.0 Demonstrate workplace safety procedures.
- 05.0 Demonstrate personal productivity.
- 06.0 Utilize operational systems.
- 07.0 Use and care for commercial tools and equipment.
- 08.0 Demonstrate an understanding of basic food science.
- 09.0 Use recipes
- 10.0 Demonstrate an understanding of basic principles of nutrition.
- 11.0 Identify and explain front-of-the-house and back-of-the-house duties
- 12.0 Prepare food and beverage items.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - B**

(CORE) COMBINED FOOD PREPARATION WORKER AND SERVING WORKER, SOC 35-3021

- 13.0 Identify career and job opportunities.
- 14.0 Apply basic skills.
- 15.0 Demonstrate personal productivity.
- 16.0 Exhibit safe, secure, and sanitary work procedures.
- 17.0 Utilize operational systems.
- 18.0 Apply principles of food science.
- 19.0 Use recipes.
- 20.0 Apply principles of nutrition.
- 21.0 Perform front-of-the-house duties.
- 22.0 Perform back-of-the-house duties.
- 23.0 Prepare food and beverage items.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - C**

(CORE) COMBINED FOOD PREPARATION WORKER AND SERVING WORKER, SOC 35-3021

- 24.0 Identify career and job opportunities.
- 25.0 Apply basic skills.
- 26.0 Demonstrate personal productivity.
- 27.0 Exhibit safe, secure, and sanitary work procedures.
- 28.0 Utilize operational systems.
- 29.0 Apply principles of food science.
- 30.0 Use recipes.
- 31.0 Perform front-of-the-house duties.
- 32.0 Prepare food and beverage items.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - D**

COOK, SOC 35-2019

- 33.0 Examine career and advancement opportunities in professional cooking and baking.

- 34.0 Practice food identification, selection, and purchasing skills.
- 35.0 Practice advanced cooking and baking techniques.
- 36.0 Demonstrate communication skills.
- 37.0 Apply math skills.
- 38.0 Apply scientific principles in cooking and baking.
- 39.0 Follow time, energy, and resource management techniques.
- 40.0 Prepare and present food products to meet quality standards.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - E**

COOK, RESTAURANT SOC 35-2014

- 41.0 Examine career and advancement opportunities in professional cooking and baking.
- 42.0 Practice food identification, selection, and purchasing skills.
- 43.0 Practice advanced cooking and baking techniques.
- 44.0 Demonstrate communication skills.
- 45.0 Apply math skills.
- 46.0 Apply scientific principles in cooking and baking.
- 47.0 Follow time, energy, and resource management techniques.
- 48.0 Prepare and present food products to meet quality standards.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - F**

FOOD SERVICE MANAGER; SOC 11-9051

- 49.0 Demonstrate management skills.
- 50.0 Comply with laws and regulations specific to the food service and hospitality industry.
- 51.0 Develop a business plan.
- 52.0 Develop menus.
- 53.0 Utilize cost-control techniques to maximize profitability.
- 54.0 Establish guidelines and policies.
- 55.0 Examine the physical plant.
- 56.0 Develop food service and hospitality marketing strategies.
- 57.0 Assess career opportunities in food service and hospitality management.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - G**

FOOD SERVICE MANAGER; SOC 11-9051

- 58.0 Demonstrate management skills.
- 59.0 Comply with laws and regulations specific to the food service and hospitality industry.
- 60.0 Develop a business plan.
- 61.0 Develop menus.
- 62.0 Utilize cost-control techniques to maximize profitability.
- 63.0 Establish guidelines and policies.
- 64.0 Examine the physical plant.
- 65.0 Develop food service and hospitality marketing strategies.
- 66.0 Assess career opportunities in food service and hospitality management.
- 67.0 Analyze the relationship of nutrition to wellness.
- 68.0 Develop and prepare menus for customers on special diets.
- 69.0 Compare menus of food establishments.
- 70.0 Prepare foods which meet the dietary restrictions of Customers.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Program Title:** Culinary Operations

**Postsecondary Number:** V200403

**OCCUPATIONAL COMPLETION POINT - DATA CODE - A**  
(CORE) FOOD PREPARATION WORKER; SOC 35-2021

01.0 IDENTIFY CAREER AND JOB OPPORTUNITIES--The student will be able to:

NFCS Standards: 8.1, 8.3, 8.6, 8.7, 9.1

- 01.01 Demonstrate an understanding of the history of the food service industry.
- 01.02 Identify occupations in the food service and hospitality industry and their impact on the economy.
- 01.03 Identify resources for a job search and conduct a job search.
- 01.04 Identify levels of training required for food service and hospitality occupations.
- 01.05 (Optional) Develop a presentation on the FCCLA hospitality event.

02.0 APPLY BASIC SKILLS--The student will be able to:

NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 9.6

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions by writing statements/phrases appropriate for culinary operations.
- 02.03 Apply math skills as required in culinary operations.
- 02.04 Read and understand graphs, charts, diagrams, and tables commonly used in culinary operations.
- 02.05 Use verbal and nonverbal communication skills (answering/asking questions concisely; appropriate telephone skills; professional mannerisms/etiquette).

03.0 EXHIBIT THE ABILITY TO FOLLOW STATE MANDATED GUIDELINES FOR FOOD SERVICE --The student will be able to:

NFCS Standards: 8.2, 8.3, 8.4, 8.6, 8.7

- 03.01 Demonstrate proper personal hygiene (hand washing; use of gloves; grooming; uniforms)
- 03.02 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures).
- 03.03 Demonstrate proper techniques for receiving and storing food supplies.
- 03.04 Demonstrate proper techniques for moving, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
- 03.05 Demonstrate proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
- 03.06 Demonstrate proper pest control procedures.
- 03.07 Demonstrate knowledge of food borne illnesses.

04.0 DEMONSTRATE WORKPLACE SAFETY PROCEDURES - The student will be able to:

- NFCS Standards: 8.2, 8.3, 8.4, 8.6, 8.7
- 04.01 Follow standard procedures for hazard control.
  - 04.02 Identify first-aid procedures for accidents and injuries.
  - 04.03 Follow the standards for infectious disease control
  - 04.04 Apply sanitary procedures in maintaining the facility.
  - 04.05 Maintain an MSDS (Materials Safety Data Sheet).
  - 04.06 Explain the Right to Know Law.
  - 04.07 Demonstrate safety procedures related to slips, falls, fire, proper lifting and chemical use.
- 05.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 05.01 Exhibit employability skills (punctuality, dependability, appropriate appearance.)
  - 05.02 Exhibit work ethics and integrity (employee theft and consequences)
  - 05.03 Maintain positive personal relationships including acceptance of constructive criticism.
  - 05.04 Develop personal and professional etiquette.
  - 05.05 Demonstrate the ability to function as a team member in a diverse environment.
  - 05.06 Demonstrate an understanding of the importance a portfolio.
  - 05.07 Create a resume'.
- 06.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 06.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space (role of management; importance of labor costs/food costs; use of computers).
  - 06.02 Follow rules, regulations, and laws.
  - 06.03 Identify security procedures necessary to prevent liability and loss.
- 07.0 USE AND CARE FOR COMMERCIAL TOOLS AND EQUIPMENT--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 07.01 Identify commercial tools and equipment.
  - 07.02 Demonstrate mastery of standard weights and measures used in the food service industry.
  - 07.03 Use and maintain commercial tools.
  - 07.04 Use and maintain commercial equipment.
- 08.0 DEMONSTRATE AN UNDERSTANDING OF BASIC FOOD SCIENCE - The student will be able to:
- NFCS Standards: 9.3
- 08.01 Explain how taste and aroma combine to give foods their flavors.
  - 08.02 List physical, psychological, cultural, and environmental Influences on food likes and dislikes.
  - 08.03 Compare reasons for evaluating food products subjectively And objectively.
- 09.0 USE RECIPES--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

- 09.01 Demonstrate an understanding of the purpose of standardized recipes.
  - 09.02 Define Mise en place and the relationship of organizational skills to productivity in the workplace.
  - 09.03 Use and follow standardized recipes.
  - 09.04 Define portion size and recipe yield.
- 10.0 DEMONSTRATE AN UNDERSTANDING OF BASIC PRINCIPLES OF NUTRITION--The student will be able to:
- NFCS Standards: 8.4, 9.6
- 10.01 List the essential nutrients.
  - 10.02 Demonstrate an understanding of the label laws.
  - 10.03 Identify different dietary needs.
  - 10.04 Explain your district's wellness policy.
- 11.0 IDENTIFY AND EXPLAIN FRONT-OF-THE HOUSE AND BACK OF THE HOUSE DUTIES--The student will be able to:
- NFCS Standards: 8.6, 8.7
- 11.01 Identify and demonstrate fundamentals of customer service.
  - 11.02 Identify and explain techniques of table setup, order-taking, check presentation, bussing, serving, receiving money, and skills.
  - 11.03 Identify types of meal services.
  - 11.04 Identify the kinds of work stations in the culinary kitchen.
  - 11.05 Identify and explain various cooking techniques.
  - 11.06 Identify and explain knife skills.
- 12.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 12.01 Prepare bake station items.
  - 12.02 Prepare pantry station items.
  - 12.03 Prepare fry station items.
  - 12.04 Prepare cold station items.
  - 12.05 Prepare hot station items.
  - 12.06 Prepare beverage items.
  - 12.07 Perform food presentation and display techniques.
  - 12.08 Recognize standards of quality.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - B**

(CORE) COMBINED FOOD PREPARATION WORKER AND SERVING WORKER,  
SOC 35-3021

- 13.0 IDENTIFY CAREER AND JOB OPPORTUNITIES--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7, 9.1
- 13.01 Identify duties and responsibilities in food services and hospitality.
  - 13.02 Identify career options and ways to achieve job advancement.
- 14.0 APPLY BASIC SKILLS--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 14.01 Exhibit an understanding of technical materials/resources.

- 14.02 Demonstrate mathematics competencies related to the occupational task.
- 15.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.5, 8.6, 8.7
- 15.01 Respond to the needs of a culturally diverse workplace.  
15.02 Apply techniques of evaluation for continuous improvement.  
15.03 Demonstrate problem solving.  
15.04 Use critical thinking strategies.
- 16.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 16.01 Follow federal, state, and local sanitation and safety codes.
- 17.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 17.01 Perform time management techniques.  
17.02 Operate within purchasing, inventory, portion control, and costing procedures.
- 18.0 APPLY PRINCIPLES OF FOOD SCIENCE - The student will be able to:
- NFCS Standards: 9.3, 9.5
- 18.01 Identify food products that are a result of fermentation.  
18.02 Identify and explain the various leavening agents used in baking.  
18.03 Identify and explain the principles of thickening agents used in food preparation.  
18.04 Identify the differences between a permanent and temporary emulsion.  
18.05 Explain the role of pH in food preservation and baking applications.  
18.06 Distinguish between the characteristics of acids and bases.  
18.07 Distinguish between and demonstrate the physical properties of starch and liquid mixtures that affect the selection of starches used in food products.  
18.08 Analyze the three main methods used to add starches to Sauces.  
18.09 Analyze the role of starches in a nutritious diet.
- 19.0 USE RECIPES--The student will be able to:
- NFCS Standards: 8.1, 8.3, 8.6
- 19.01 Modify standardized recipes.  
19.02 Apply math skills as required in culinary operations.
- 20.0 APPLY PRINCIPLES OF NUTRITION--The student will be able to:
- NFCS Standards: 8.4
- 20.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.
- 21.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
- NFCS Standards: 8.6, 8.7

- 21.01 Recognize the needs of diverse populations.
  - 21.02 Perform duties to meet the needs of the customer (greeting guests; escorting to tables and presenting menus; handling guests with special needs; transporting and serving meals; loading and carrying trays; etc.)
- 22.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- NFCS Standards: 8.6, 8.7
- 22.01 Receive, store, and issue supplies.
- 23.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 23.01 Prepare bake station items.
  - 23.02 Prepare pantry station items.
  - 23.03 Prepare fry station items.
  - 23.04 Prepare cold station items.
  - 23.05 Prepare hot station items.
  - 23.06 Prepare beverage items.
  - 23.07 Perform food presentation and display techniques.
  - 23.08 Recognize standards of quality.
- OCCUPATIONAL COMPLETION POINT - DATA CODE - C**  
(CORE) COMBINED FOOD PREPARATION WORKER AND SERVING WORKER,  
SOC 35-3021
- 24.0 IDENTIFY CAREER AND JOB OPPORTUNITIES--The student will be able to:
- NFCS Standards: 8.1, 8.3, 8.5, 8.6, 9.1
- 24.01 Demonstrate an understanding of entrepreneurship.
  - 24.02 Analyze current career trends.
  - 24.03 Identify professional associations in the food service and hospitality industry.
- 25.0 APPLY BASIC SKILLS--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 25.01 Use computer technology to perform occupational tasks.
  - 25.02 Maintain accurate records.
- 26.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 26.01 Explore the opportunities and value of community service.
  - 26.02 Develop leadership skills.
  - 26.03 Practice profitable procedures.
- 27.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 27.01 Use acquired knowledge for the certified Safefood Handler Examination (SafeStaff).
- 28.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:

- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 28.01 Practice environmentally sound procedures.  
28.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
- 29.0 APPLY PRINCIPLES OF FOOD SCIENCE - The student will be able to:
- NFCS Standards: 9.3, 9.5, 9.6
- 29.01 Demonstrate and analyze the different functions of sugar in food preparation.  
29.02 Demonstrate and analyze the difference between moist, dry, and combination cooking methods.  
29.03 Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.  
29.04 Apply basic principles of the chemistry of food preparation to fruits and vegetables.  
29.05 List categories of lipids (fats and oils) based on physical state and dietary sources.  
29.06 Examine the functions of lipids (fats and oils) in food Preparation.  
29.07 Analyze the nutritional impact of lipids (fats and oils) in the diet.
- 30.0 USE RECIPES--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 30.01 Use standardized recipes in the development of menus.  
30.02 Apply math skills as required in culinary operations.
- 31.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7, 9.6
- 31.01 Use merchandising techniques.  
31.02 Analyze industry trends.
- 32.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 32.01 Prepare bake station items.  
32.02 Prepare pantry station items.  
32.03 Prepare fry station items.  
32.04 Prepare cold station items.  
32.05 Prepare hot station items.  
32.06 Prepare beverage items.  
32.07 Perform food presentation and display techniques.  
32.08 Recognize standards of quality.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - D**  
COOK - SOC 35-2019

- 33.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:
- NFCS Standards: 9.1
- 33.01 Examine advancement opportunities.  
33.02 Develop a personal career plan.
- 34.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--The student will be able to:

- NFCS Standards: 8.4, 8.5, 8.6
- 34.01 Identify basic food items.  
34.02 Select basic food items according to standard qualities.
- 35.0 PRACTICE ADVANCED COOKING AND BAKING TECHNIQUES--The student will be able to:
- NFCS Standards: 8.6
- 35.01 Prepare advanced bake station items.  
35.02 Prepare advanced pantry station items.  
35.03 Prepare advanced fry station items.  
35.04 Prepare advanced hot station items.  
35.05 Prepare beverage items.  
35.06 Perform advanced food presentation and display techniques.  
35.07 Recognize and ensure standards of quality.
- 36.0 DEMONSTRATE COMMUNICATION SKILLS--The student will be able to do the following:
- NFCS Standards: 8.3, 13.3, 13.5
- 36.01 Demonstrate verbal communication skills.  
36.02 Demonstrate technical reading skills.  
36.03 Use tools and equipment specific to advanced cooking and Baking.
- 37.0 APPLY MATH SKILLS--The student will be able to:
- NFCS Standards: 1.2, 8.6
- 37.01 Convert recipe yields.  
37.02 Calculate portion costs.
- 38.0 APPLY SCIENTIFIC PRINCIPLES IN COOKING AND BAKING--The student will be able to:
- NFCS Standards: 9.3
- 38.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.  
38.02 Identify the effect of moisture on food.
- 39.0 FOLLOW TIME, ENERGY, AND RESOURCE MANAGEMENT TECHNIQUES--The student will be able to:
- NFCS Standards: 8.3, 1.2
- 39.01 Demonstrate efficient time and motion techniques.  
39.02 Coordinate responsibilities with those of other workstations.  
39.03 Select appropriate tools and equipment for specific tasks.
- 40.0 PREPARE AND PRESENT FOOD PRODUCTS TO MEET QUALITY STANDARDS--The student will be able to:
- NFCS Standards: 8.4, 8.6, 8.7, 9.6
- 40.01 Prepare and present appetizers.  
40.02 Prepare and present salads  
40.03 Prepare and present vegetables.  
40.04 Prepare and present fruits.  
40.05 Prepare and present pasta, rice, and cereals.  
40.06 Prepare and present soups, stocks, and sauces.

- 40.07 Prepare and present sauces and gravies.
- 40.08 Prepare and present meats.
- 40.09 Prepare and present poultry.
- 40.10 Prepare and present fish and shellfish.
- 40.11 Prepare and present yeast breads.
- 40.12 Prepare and present pies and pastries.
- 40.13 Prepare and present cakes and icing.
- 40.14 Prepare and present specialty desserts.
- 40.15 Prepare and present breakfast foods.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - E**

COOK, RESTAURANT SOC 35-2014

- 41.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:
  - NFCS Standards: 8.1, 9.1
  - 41.01 Identify associations in professional cooking and baking.
- 42.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--The student will be able to:
  - NFCS Standards: 8.3, 8.4, 8.5, 8.6
  - 42.01 Recognize standards of quality related to purchasing.
- 43.0 PRACTICE ADVANCED COOKING AND BAKING TECHNIQUES--The student will be able to:
  - NFCS Standards: 8.3, 8.4, 8.5
  - 43.01 Prepare food items to obtain maximum nutrition value.
  - 43.02 Prepare foods for specific dietary needs.
- 44.0 DEMONSTRATE COMMUNICATION SKILLS--The student will be able to:
  - NFCS Standards: 13.3, 13.5
  - 44.01 Demonstrate verbal communication skills.
  - 44.02 Demonstrate technical reading skills.
  - 44.03 Demonstrate technical writing skills.
- 45.0 APPLY MATH SKILLS--The student will be able to:
  - NFCS Standards: 1.2
  - 45.01 Convert recipe yields.
  - 45.02 Calculate portion costs.
- 46.0 APPLY SCIENTIFIC PRINCIPLES IN COOKING AND BAKING--The student will be able to:
  - NFCS Standards: 8.3, 8.4
  - 46.01 Explain the leavening process in baking.
  - 46.02 Explain the principles of thickening agents.
- 47.0 FOLLOW TIME, ENERGY, AND RESOURCE MANAGEMENT TECHNIQUES--The student will be able to:
  - NFCS Standards: 8.3, 9.5
  - 47.01 Demonstrate efficient time and motion techniques.

- 47.02 Coordinate responsibilities with those of other workstations.
- 47.03 Select appropriate tools and equipment for specific tasks.
- 48.0 PREPARE AND PRESENT FOOD PRODUCTS TO MEET QUALITY STANDARDS--The student will be able to:

NFCS Standards: 8.4, 8.5

- 48.01 Prepare and present appetizers.
- 48.02 Prepare and present salads.
- 48.03 Prepare and present vegetables.
- 48.04 Prepare and present fruits.
- 48.05 Prepare and present pasta, rice, and cereals.
- 48.06 Prepare and present soups, stocks, and sauces.
- 48.07 Prepare and present sauces and gravies.
- 48.08 Prepare and present meats.
- 48.09 Prepare and present poultry.
- 48.10 Prepare and present fish and shellfish.
- 48.11 Prepare and present yeast breads.
- 48.12 Prepare and present pies and pastries.
- 48.13 Prepare and present cakes and icing.
- 48.14 Prepare and present specialty desserts.
- 48.15 Prepare and present breakfast foods.

**OCCUPATIONAL COMPLETION POINT - DATA CODE - F**

FOOD SERVICE MANAGER SOC 11-9051

- 49.0 DEMONSTRATE MANAGEMENT SKILLS--The student will be able to:

NFCS Standards: 1.2, 13.3, 13.5

- 49.01 Identify characteristics of an effective manager.
- 49.02 Examine management skills.
- 49.03 Demonstrate effective communication skills.
- 49.04 Use positive reinforcement techniques to increase productivity.

- 50.0 COMPLY WITH LAWS AND REGULATIONS SPECIFIC TO THE FOOD SERVICE AND HOSPITALITY INDUSTRY--The student will be able to:

NFCS Standards: 8.0, 8.1, 8.6

- 50.01 Identify food service and hospitality laws and regulations to include OSHA, Americans with Disabilities Act (ADA), and the Certified Professional Food Manager.

- 51.0 DEVELOP A BUSINESS PLAN--The student will be able to:

NFCS Standards: 1.2, 8.6, 9.5

- 51.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.

- 52.0 DEVELOP MENUS--The student will be able to:

NFCS Standards: 8.4, 8.6

- 52.01 Examine pricing strategies.
- 52.02 Examine menu formats.

- 53.0 UTILIZE COST-CONTROL TECHNIQUES TO MAXIMIZE PROFITABILITY--The student will be able to:

NFCS Standards: 8.0, 8.6

- 53.01 Identify computer software available for food service and hospitality management.
  - 53.02 Develop an accounting and record-keeping system using selected software.
  - 53.03 Develop a purchasing, receiving, storing, and inventory system.
- 54.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- NFCS Standards: 1.2, 8.6
- 54.01 Develop employee guidelines such as job descriptions, training, and scheduling.
  - 54.02 Establish alcohol and drug policies.
  - 54.03 Develop a purchasing, receiving, storing, and inventory system.
- 55.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:
- NFCS Standards: 8.1, 8.6
- 55.01 Analyze the impact of location on the operation.
  - 55.02 Develop a layout design for a food service or hospitality unit to include interior and exterior components.
  - 55.03 Develop a reconfiguration plan for an existing facility.
- 56.0 DEVELOP FOOD SERVICE AND HOSPITALITY MARKETING STRATEGIES--The student will be able to:
- NFCS Standards: 8.1, 8.6, 8.7, 9.5
- 56.01 Identify basic economic and marketing strategies.
  - 56.02 Analyze trends in the food service and hospitality industry.
- 57.0 ASSESS CAREER OPPORTUNITIES IN FOOD SERVICE AND HOSPITALITY MANAGEMENT--The student will be able to:
- NFCS Standards: 8.1, 9.1, 9.5
- 57.01 Investigate the history of the food service and hospitality industry.
  - 57.02 Analyze trends in management styles in the food service and hospitality industry.
  - 57.03 Explain the benefits of membership in professional associations.
- OCCUPATIONAL COMPLETION POINT - DATA CODE - G**  
FOOD SERVICE MANAGER; SOC 11-9051
- 58.0 DEMONSTRATE MANAGEMENT SKILLS--The student will be able to:
- NFCS Standards: 1.2, 13.2, 13.3
- 58.01 Interview and select applicants.
  - 58.02 Follow stress management techniques.
  - 58.03 Develop personal and professional etiquette.
- 59.0 COMPLY WITH LAWS AND REGULATIONS SPECIFIC TO THE FOOD SERVICE AND HOSPITALITY INDUSTRY--The student will be able to:
- NFCS Standards: 8.0, 8.6
- 59.01 Establish procedures for compliance.
- 60.0 DEVELOP A BUSINESS PLAN--The student will be able to:

- NFCS Standards: 1.2, 8.1
- 60.01 Create a business plan.
- 61.0 DEVELOP MENUS--The student will be able to:
- NFCS Standards: 8.1, 8.5, 8.6
- 61.01 Develop a menu.  
61.02 Analyze menus for profitability.
- 62.0 UTILIZE COST CONTROL TECHNIQUES TO MAXIMIZE PROFITABILITY--The student will be able to:
- NFCS Standards: 8.1, 8.2, 8.3
- 62.01 Conduct a labor-cost analysis.  
62.02 Conduct a food-cost analysis.  
62.03 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.  
62.04 Interpret profit and loss statements.  
62.05 Identify the responsibility of each individual to be held accountable for profitability.
- 63.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- NFCS Standards: 1.2, 8.4, 8.6
- 63.01 Establish employee compensation and benefits guidelines.  
63.02 Establish standards of conduct.  
63.03 Establish guest relations guidelines and policies.
- 64.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:
- NFCS Standards: 8.6, 8.7, 9.2
- 64.01 Examine a food service or hospitality unit to determine compliance with current laws and regulations.  
64.02 Identify security needs and requirements for a food service or hospitality property.  
64.03 Identify factors in maintaining and repairing facilities and equipment.
- 65.0 DEVELOP FOOD SERVICE AND HOSPITALITY MARKETING STRATEGIES--The student will be able to:
- NFCS Standards: 8.6, 8.7, 9.5
- 65.01 Examine principles of art and design to increase aesthetics and profitability of service.  
65.02 Examine advertising strategies.  
65.03 Examine the use of auxiliary services in providing special function.
- 66.0 ASSESS CAREER OPPORTUNITIES IN FOOD SERVICE AND HOSPITALITY MANAGEMENT--The student will be able to:
- NFCS Standards: 1.2, 8.1, 9.1
- 66.01 Demonstrate an understanding of entrepreneurship.  
66.02 Identify food and hospitality-related enterprises and their impact on the industry.

67.0 ANALYZE THE RELATIONSHIP OF NUTRITION TO WELLNESS--The student will be able to:

NFCS Standards: 9.3, 14.1, 14.2, 14.3, 14.4

- 67.01 Describe the functions and sources of the 6 classifications of nutrients including the trace minerals.
- 67.02 Identify the effects of nutrient deficiencies and excesses.
- 67.03 Apply guidelines for using the Food Guide Pyramid to plan daily food choices for customers with special diets.
- 67.04 Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture.
- 67.05 Determine the relationship between food choices, eating and wellness vs. profit/loss margins.
- 67.06 Explain how to encourage healthful eating habits for people in every stage of the life cycle.
- 67.07 List the types of food additives and explain their purpose.

68.0 DEVELOP AND PREPARE MENUS FOR CUSTOMERS ON SPECIAL DIETS--The student will be able to:

NFCS Standards: 9.3, 9.4, 14.3

- 68.01 Develop a menu for customers with dietary limitations.
- 68.02 Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs.
- 68.03 Prepare menus for customers with special dietary needs.
- 68.04 List the serving sizes for an average adult.
- 68.05 Develop a modification plan for existing menus that will meet special dietary needs.
- 68.06 Analyze menus for profitability.

69.0 COMPARE MENUS OF FOOD ESTABLISHMENTS - The student will be able to:

NFCS Standards: 8.4, 8.5, 14.3

- 69.01 Analyze the menus of different food establishments to see how the daily requirements of an average adult can be met by dining in the establishments.
- 69.02 Plan a menu meeting the "Truth-in-Menu Guidelines".
- 69.03 Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.

70.0 PREPARE FOODS WHICH MEET THE DIETARY RESTRICTIONS OF CUSTOMERS - The student will be able to:

NFCS Standards: 8.4, 9.3, 9.4, 14.2

- 70.01 Use various food preparation methods to modify and prepare meals for customers with special dietary needs.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8515210  
**Course Title:** Culinary Operations 1  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed as part of a three-credit core. Students will develop competence in understanding the history of the food service industry and identifying careers in that industry; following directions and applying math skills; using communication skills; demonstration of *basic* food handling techniques; *basic* safety procedures; demonstration of *basic* employability skills (punctuality, appearance, etiquette); *identification* of the elements of a successful food service operation; *identification* and use of commercial tools and equipment; *basic* concepts of food science; following standard recipes; *basic* nutrition information (nutrients, labels); *identification* of front and back-of-the-house duties; and participation in *introductory* food preparation labs.

**OCCUPATIONAL COMPLETION POINT - DATA CODE A**

(CORE) FOOD PREPARATION WORKER, SOC 35-2021

01.0 IDENTIFY CAREER AND JOB OPPORTUNITIES--The student will be able to:

LA.A.1.4.3, LA.A.2.4.1, LA.A.2.4.4, LA.A.2.4.6, LA.A.2.4.7,  
MA.E.1.4.1

NFCS Standards: 8.1, 8.3, 8.6, 8.7, 9.1

- 01.01 Demonstrate an understanding of the history of the food service industry.
- 01.02 Identify occupations in the food service and hospitality industry and their impact on the economy.
- 01.03 Identify resources for a job search and conduct a job search.
- 01.04 Identify levels of training required for food service and hospitality occupations.
- 01.05 (Optional) Develop a presentation on the FCCLA hospitality event.

02.0 APPLY BASIC SKILLS--The student will be able to:

LA.B.2.4.1, LA.B.2.4.2, LA.B.2.4.3, LA.B.3.4.1, LA.C.3.4.2,  
HE.B.3.4.1, HE.B.3.4.4, HE.B.3.4.5

NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 9.6

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions by writing statements/phrases appropriate for culinary operations.
- 02.03 Apply math skills as required in culinary operations.
- 02.04 Read and understand graphs, charts, diagrams, and tables commonly used in culinary operations.
- 02.05 Use verbal and nonverbal communication skills (answering/asking questions concisely; appropriate telephone skills; professional mannerisms/etiquette).

03.0 EXHIBIT THE ABILITY TO FOLLOW STATE MANDATED GUIDELINES FOR FOOD SERVICE --The student will be able to:

MA.B.3.4.1, SC.F.1.4.3, HE.A.1.4.7, HE.A.1.4.8, HE.A.2.4.1,  
HE.A.2.4.2, HE.B.1.4.1, HE.B.1.4.3, HE.B.1.4.5

NFCS Standards: 8.2, 8.3, 8.4, 8.6, 8.7

- 03.01 Demonstrate proper personal hygiene (hand washing; use of Gloves; grooming; uniforms).
  - 03.02 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures; etc.)
  - 03.03 Demonstrate proper techniques for receiving and storing food supplies.
  - 03.04 Demonstrate proper techniques for moving, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
  - 03.05 Demonstrate proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
  - 03.06 Demonstrate proper pest control procedures.
  - 03.07 Demonstrate knowledge of food borne illnesses.
- 04.0 DEMONSTRATE WORKPLACE SAFETY PROCEDURES - The student will be able to:
- 04.01 Follow standard procedures for hazard control.
  - 04.02 Identify first-aid procedures for accidents and injuries.
  - 04.03 Follow the standards for infectious disease control.
  - 04.04 Apply sanitary procedures in maintaining the facility.
  - 04.05 Maintain an MSDS (Materials Safety Data Sheet).
  - 04.06 Explain the Right to Know Law.
  - 04.07 Demonstrate safety procedures related to slips, falls, fire, proper lifting and chemical use.

- 05.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:

LA.A.1.4.3, LA.A.2.4.2, LA.C.3.4.2, HE.B.3.4.2, HE.B.3.4.4,  
HE.B.3.4.5

NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

- 05.01 Exhibit employability skills (punctuality, dependability, appropriate appearance.)
- 05.02 Exhibit work ethics and integrity (employee theft and consequences)
- 05.03 Maintain positive personal relationships including acceptance of constructive criticism.
- 05.04 Develop personal and professional etiquette.
- 05.05 Demonstrate the ability to function as a team member in a diverse environment.
- 05.06 Demonstrate an understanding of the importance a portfolio.
- 05.07 Create a resume'.

- 06.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:

LA.A.2.4.4, MA.A.4.4.1, MA.B.3.4.1, HE.A.1.4.8, HE.B.2.4.2,  
HE.C.2.4.6

NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

- 06.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space (role of management; importance of labor costs/food costs; use of computers).
- 06.02 Follow rules, regulations, and laws.
- 06.03 Identify security procedures necessary to prevent liability and loss.

- 07.0 USE AND CARE FOR COMMERCIAL TOOLS AND EQUIPMENT--The student will be able to:
- LA.A.1.4.3, MA.B.3.4.1, SC.A.1.4.3, SC.A.1.4.4
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 07.01 Identify commercial tools and equipment.  
07.02 Demonstrate mastery of standard weights and measures used in the food service industry.  
07.03 Use and maintain commercial tools.  
07.04 Use and maintain commercial equipment.
- 08.0 DEMONSTRATE AN UNDERSTANDING OF BASIC FOOD SCIENCE - The student will be able to:
- LA.A.2.4.4, LA.B.2.4.1, SC.F.1.4.5, SC.F.1.4.7
- NFCS Standards: 9.3
- 08.01 Explain how taste and aroma combine to give foods their flavors.  
08.02 List physical, psychological, cultural, and environmental Influences on food likes and dislikes.  
08.03 Compare reasons for evaluating food products subjectively And objectively.
- 09.0 USE RECIPES--The student will be able to:
- LA.A.2.4.4, MA.A.3.4.3, MA.B.4.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.B.1.4.1
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 09.01 Demonstrate an understanding of the purpose of standardized recipes.  
09.02 Define Mise en place and the relationship of organizational skills to productivity in the workplace.  
09.03 Use and follow standardized recipes.  
09.04 Define portion size and recipe yield.
- 10.0 DEMONSTRATE AN UNDERSTANDING OF BASIC PRINCIPLES OF NUTRITION--The student will be able to:
- LA.A.1.4.1, LA.A.1.4.2, LA.A.1.4.3, LA.A.1.4.4, SC.F.1.4.1, SC.F.1.4.2, HE.A.1.4.9
- NFCS Standards: 8.4, 9.6
- 10.01 List the essential nutrients.  
10.02 Demonstrate an understanding of the label laws.  
10.03 Identify different dietary needs.  
10.04 Explain your district's wellness policy.
- 11.0 IDENTIFY AND EXPLAIN FRONT-OF-THE-HOUSE AND BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.A.C.3.4.3, MA.A.3.4.3
- NFCS Standards: 8.6, 8.7
- 11.01 Identify and demonstrate fundamentals of customer service.  
11.02 Identify and explain techniques of table setup, order-taking, check presentation, bussing, serving, receiving money, and skills.

- 11.03 Identify types of meal services.
- 11.04 Identify the kinds of work stations in the culinary kitchen.
- 11.05 Identify and explain various cooking techniques.
- 11.06 Identify and explain knife skills.

12.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:

LA.A.1.4.3, LA.C.3.4.1, LA.C.3.4.2, LA.C.3.4.3, MA.A.3.4.3,  
MA.B.4.4.2, MA.B.3.4.1, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3,  
SC.A.1.4.4, SC.A.1.4.5

NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

- 12.01 Prepare bake station items.
- 12.02 Prepare pantry station items.
- 12.03 Prepare fry station items.
- 12.04 Prepare cold station items.
- 12.05 Prepare hot station items.
- 12.06 Prepare beverage items.
- 12.07 Perform food presentation and display techniques.
- 12.08 Recognize standards of quality.

**Florida Department of Education  
STUDENT PERFORMANCE STANDARDS**

**Course Number:** 8515220  
**Course Title:** Culinary Operations 2  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed as part of a three-credit core. Students will develop competence in understanding duties and responsibilities in the hospitality industry and ways to achieve job advancement; understanding technical materials; working in a culturally diverse workplace; critical thinking and problem solving; knowledge of federal, state and local sanitation/safety codes; time management; inventory control; advanced principles of food science (fermentation, leavening agents, emulsion, acids/bases, starches); following and modifying recipes; using nutrition skills to evaluate menus; *performing* front-of-the-house duties (greeting and escorting guests, transporting and serving meals, carrying trays); *performing* back-of-the-house duties (receiving and storing food supplies); and participation in food preparation labs *appropriate for this skill level*.

**OCCUPATIONAL COMPLETION POINT - DATA CODE B**

(CORE) COMBINED FOOD PREPARATION WORKER AND SERVING WORKER,  
 SOC 35-3021

13.0 IDENTIFY CAREER AND JOB OPPORTUNITIES--The student will be able to:

LA.A.1.4.3, LA.A.2.4.1, LA.A.2.4.2, LA.A.2.4.4, LA.A.2.4.6,  
 LA.A.2.4.7, MA.E.1.4.1

NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7, 9.1

13.01 Identify duties and responsibilities in food services and hospitality.

13.02 Identify career options and ways to achieve job advancement.

14.0 APPLY BASIC SKILLS--The student will be able to:

LA.A.1.4.3, LA.B.2.4.2, MA.A.1.4.1, MA.A.3.4.3, MA.B.4.4.1,  
 MA.B.4.4.2

NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

14.01 Exhibit an understanding of technical materials/resources.

14.02 Demonstrate mathematics competencies related to the occupational task.

15.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:

LA.A.2.4.4, LA.D.1.4.1, LA.D.1.4.2, LA.D.1.4.3, MA.E.1.4.1,  
 MA.E.1.4.3, SC.H.1.4.1, SC.H.1.4.2, SC.H.1.4.3, SC.H.1.4.4,  
 SC.H.1.4.5, SC.H.1.4.6, SC.H.1.4.7

NFCS Standards: 8.1, 8.2, 8.3, 8.5, 8.6, 8.7

15.01 Respond to the needs of a culturally diverse workplace.

15.02 Apply techniques of evaluation for continuous improvement.

15.03 Demonstrate problem solving.

15.04 Use critical thinking strategies.

- 16.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
- LA.A.2.4.4, LA.A.2.4.6
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 16.01 Follow federal, state, and local sanitation and safety codes.
- 17.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
- LA.A.1.4.3, MA.A.2.4.2, MA.A.3.4.3, MA.B.4.4.2
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 17.01 Perform time management techniques.  
17.02 Operate within purchasing, inventory, portion control, and costing procedures.
- 18.0 APPLY PRINCIPLES OF FOOD SCIENCE - The student will be able to:
- SC.A.1.4.2, SC.A.1.4.4, SC.A.1.4.5, SC.G.1.4.3
- NFCS Standards: 9.3, 9.5
- 18.01 Identify food products that are a result of fermentation.  
18.02 Identify and explain the various leavening agents used in baking.  
18.03 Identify and explain the principles of thickening agents used in food preparation.  
18.04 Identify the differences between a permanent and temporary emulsion.  
18.05 Explain the role of pH in food preservation and baking applications.  
18.06 Distinguish between the characteristics of acids and bases.  
18.07 Distinguish between and demonstrate the physical properties of starch and liquid mixtures that affect the selection of starches used in food products.  
18.08 Analyze the three main methods used to add starches to Sauces.  
18.09 Analyze the role of starches in a nutritious diet.
- 19.0 USE RECIPES--The student will be able to:
- LA.A.1.4.2, MA.A.3.4.3, MA.B.4.4.2, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5, SC.H.1.4.3
- NFCS Standards: 8.1, 8.3, 8.6
- 19.01 Modify standardized recipes.  
19.02 Apply math skills as required in culinary operations.
- 20.0 APPLY PRINCIPLES OF NUTRITION--The student will be able to:
- LA.A.2.4.8, MA.E.1.4.1, SC.F.1.4.1, SC.F.1.4.6
- NFCS Standards: 8.4
- 20.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.
- 21.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, MA.A.3.4.3, MA.B.4.4.2, HE.B.2.4.4

NFCS Standards: 8.6, 8.7

- 21.01 Recognize the needs of diverse populations.
- 21.02 Perform duties to meet the needs of the customer (greeting guests; escorting to tables and presenting menus; handling guests with special needs; transporting and serving meals; loading and carrying trays; etc.)

22.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:

LA.A.2.4.4, LA.B.2.4.2, MA.A.3.4.3, MA.B.4.4.2

NFCS Standards: 8.6, 8.7

- 22.01 Receive, store, and issue supplies.

23.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:

LA.A.1.4.3, LA.C.3.4.1, LA.C.3.4.2, LA.C.3.4.3, MA.A.3.4.3, MA.B.3.4.1, MA.B.4.4.2, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5

NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7

- 23.01 Prepare bake station items.
- 23.02 Prepare pantry station items.
- 23.03 Prepare fry station items.
- 23.04 Prepare cold station items.
- 23.05 Prepare hot station items.
- 23.06 Prepare beverage items.
- 23.08 Recognize standards of quality.

July 2007

**Florida Department of Education  
STUDENT PERFORMANCE STANDARDS**

**Course Number:** 8515230  
**Course Title:** Culinary Operations 3  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed as part of a three-credit core. Students will develop competence in entrepreneurship; career trends in the food service industry; professional associations in the industry; computer literacy; leadership; community service; practicing profitable procedures; obtaining the SafeStaff food handler certification; practicing environmentally sound procedures; additional principles of food science (function of sugar, types of cooking methods, the chemistry of protein, categories and functions of lipids); following and modifying recipes; restaurant industry trends; merchandising techniques; participation in food preparation labs *appropriate for this skill level*; and food presentation and display techniques.

**OCCUPATIONAL COMPLETION POINT - DATA CODE C**

(CORE) COMBINED FOOD PREPARATION WORKER AND SEVING WORKER,  
SOC 35-3021

24.0 IDENTIFY CAREERS AND JOB OPPORTUNITIES--The student will be able to:

- LA.A.2.4.1, LA.A.2.4.4, LA.A.2.4.6, LA.A.2.4.7, MA.E.1.4.1
- NFCS Standards: 8.1, 8.3, 8.5, 8.6, 9.1
- 24.01 Demonstrate an understanding of entrepreneurship.  
24.02 Analyze current career trends.  
24.03 Identify professional associations in the food service and hospitality industry.
- 25.0 APPLY BASIC SKILLS--The student will be able to:
- LA.A.2.4.4, LA.B.2.4.4, MA.A.1.4.1, MA.A.3.4.3, MA.B.4.4.1, MA.B.4.4.2, SC.H.1.4.1, SC.H.3.4.5, SC.H.3.4.6
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 25.01 Use computer technology to perform occupational tasks.  
25.02 Maintain accurate records.
- 26.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
- LA.A.2.4.4, MA.A.3.4.3
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 26.01 Explore the opportunities and value of community service.  
26.02 Develop leadership skills.  
26.03 Practice profitable procedures.
- 27.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
- SC.G.1.4.1, SC.G.1.4.2
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 27.01 Use acquired knowledge for the certified Safefood Handler Examination (SafeStaff).
- 28.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
- SC.G.1.4.1, SC.G.1.4.2
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 28.01 Practice environmentally sound procedures.  
28.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
- 29.0 APPLY PRINCIPLES OF FOOD SCIENCE - The student will be able to:
- SC.A.1.4.2, SC.A.1.4.4, SC.A.1.4.5, SC.G.1.4.3, SC.H.1.4.1, SC.F.1.4.5, SC.B.1.4.3, SC.F.1.4.1
- NFCS Standards: 9.3, 9.5, 9.6
- 29.01 Demonstrate and analyze the different functions of sugar in food preparation.  
29.02 Demonstrate and analyze the difference between moist, dry, and combination cooking methods.  
29.03 Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.  
29.04 Apply basic principles of the chemistry of food preparation to fruits and vegetables.  
29.05 List categories of lipids (fats and oils) based on physical

- state and dietary sources.
- 29.06 Examine the functions of lipids (fats and oils) in food Preparation.
- 29.07 Analyze the nutritional impact of lipids (fats and oils) in the diet.
- 30.0 USE RECIPES--The student will be able to:
- LA.A.2.4.4, LA.A.2.4.7, LA.A.2.4.8, MA.A.3.4.3, MA.B.4.4.2, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 30.01 Use standardized recipes in the development of menus.
- 30.02 Apply math skills as required in culinary operations.
- 31.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.2.4.4, MA.A.3.4.3
- NFCS Standards: 8.1, 8.2, 8.3, 8.4, 8.5, 8.6, 8.7, 9.6
- 31.01 Use merchandising techniques.
- 31.02 Analyze industry trends.
- 32.0 PREPARE FOOD AND BEVERAGE ITEMS--The student will be able to:
- LA.A.1.4.2, LA.A.1.4.3, MA.A.3.4.3, MA.B.4.4.2, MA.B.3.4.1, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5
- NFCS Standards: 8.2, 8.3, 8.4, 8.5, 8.6, 8.7
- 32.01 Prepare bake station items.
- 32.02 Prepare pantry station items.
- 32.03 Prepare fry station items.
- 32.04 Prepare cold station items.
- 32.05 Prepare hot station items.
- 32.06 Prepare beverage items.
- 32.07 Perform food presentation and display techniques.
- 32.08 Recognize standards of quality.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8515110  
**Course Title:** Culinary Operations 4  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed for students to develop competence in career advancement opportunities; food identification, selection and purchasing; advanced cooking and baking skills; communication skills; math skills; scientific principles of cooking and baking and quality standards of food preparation and presentation.

**OCCUPATIONAL COMPLETION POINT - DATA CODE D**

COOK - SOC 35-2019

- 33.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:
- LA.A.2.4.4
- NFCS Standards: 9.1
- 33.01 Examine advancement opportunities.  
 33.02 Develop a personal career plan.
- 34.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--The student will be able to:
- SC.A.1.4.2
- NFCS Standards: 8.4, 8.5, 8.6
- 34.01 Identify basic food items.  
 34.02 Select basic food items according to standard qualities.
- 35.0 PRACTICE ADVANCED COOKING AND BAKING TECHNIQUES - The student will be able to :
- LA.A.1.4.3, LA.A.2.4.4
- NFCS Standards: 8.6
- 35.01 Prepare advanced bake station items.  
 35.02 Prepare advanced pantry station items.  
 35.03 Prepare advanced fry station items.  
 35.04 Prepare advanced hot station items.  
 35.05 Prepare advanced beverage items.  
 35.06 Prepare advanced food presentation and display techniques.  
 35.07 Recognize and ensure standards of quality.
- 36.0 DEMONSTRATE COMMUNICATION SKILLS--The student will be able to do the following:
- LA.A.1.4.3, LA.C.3.4.1, LA.C.3.4.2, LA.C.3.4.3
- NFCS Standards: 8.6
- 36.01 Demonstrate verbal communication skills.  
 36.02 Demonstrate technical reading skills.  
 36.03 Use tools and equipment specific to advanced cooking and baking.

- 37.0 APPLY MATH SKILLS--The student will be able to:
- MA.B.3.4.1
- NFCS Standards: 8.6
- 37.01 Convert recipe yields.  
37.02 Calculate portion costs.
- 38.0 APPLY SCIENTIFIC PRINCIPLES IN COOKING AND BAKING--The student will be able to:
- SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5
- NFCS Standards: 9.3
- 38.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.  
38.02 Identify the effect of moisture on food.
- 39.0 FOLLOW TIME, ENERGY, AND RESOURCE MANAGEMENT TECHNIQUES--The student will be able to:
- LA.B.2.4.1, LA.B.2.4.2, LA.B.2.4.3, LA.B.2.4.4
- NFCS Standards: 8.3, 1.2
- 39.01 Demonstrate efficient time and motion techniques.  
39.02 Coordinate responsibilities with those of other workstations.  
39.03 Select appropriate tools and equipment for specific tasks.
- 40.0 PREPARE AND PRESENT FOOD PRODUCTS TO MEET QUALITY STANDARDS--The student will be able to:
- SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5, SC.A.2.4.5, SC.A.2.4.6, SC.G.1.4.1, SC.G.1.4.2, SC.G.1.4.3
- NFCS Standards: 8.4, 8.6, 8.7, 9.6
- 40.01 Prepare and present appetizers.  
40.02 Prepare and present salads.  
40.03 Prepare and present vegetables.  
40.04 Prepare and present fruits.  
40.05 Prepare and present pasta, rice, and cereals.  
40.06 Prepare and present soups, stocks, and sauces.  
40.07 Prepare and present sauces and gravies.  
40.08 Prepare and present meats.  
40.09 Prepare and present poultry.  
40.10 Prepare and present fish and shellfish.  
40.11 Prepare and present yeast breads.  
40.12 Prepare and present pies and pastries.  
40.13 Prepare and present cakes and icing.  
40.14 Prepare and present specialty desserts.  
40.15 Prepare and present breakfast foods.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8515111  
**Course Title:** Culinary Operations 5  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed for students to develop competence in advanced opportunities in professional cooking; identification, selection and purchasing food; advanced cooking skills; math skills; scientific principles of cooking and baking; management techniques; and food presentation.

**OCCUPATIONAL COMPLETION POINT - DATA CODE E**

COOK, RESTAURANT SOC 35-2014

- 41.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:
- LA.A.2.4.6, LA.B.2.4.4
- NFCS Standards: 8.1, 9.1
- 41.01 Identify associations in professional cooking and baking.
- 42.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--The student will be able to:
- LA.A.2.4.1, LA.A.2.4.2, LA.A.2.4.3, LA.A.2.4.4
- NFCS Standards: 8.3, 8.4, 8.5, 8.6
- 42.01 Recognize standards of quality related to purchasing.
- 43.0 PRACTICE ADVANCED COOKING AND BAKING TECHNIQUES--The student will be able to:
- LA.A.2.4.1, LA.A.2.4.2, LA.A.2.4.3, LA.A.2.4.4, SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5
- NFCS Standards: 8.3, 8.4, 8.5
- 43.01 Prepare food items to obtain maximum nutrition value.  
43.02 Prepare foods for specific dietary needs.
- 44.0 DEMONSTRATE COMMUNICATION SKILLS--The student will be able to:
- LA.A.1.4.3, LA.A.2.4.4, LA.B.2.4.1, LA.B.2.4.2, LA.B.2.4.3, LA.B.2.4.4, LA.C.3.4.1, LA.C.3.4.2, LA.C.3.4.3, LA.C.3.4.4, LA.C.3.4.5
- NFCS Standards: 13.3, 13.5
- 44.01 Demonstrate verbal communication skills.  
44.02 Demonstrate technical reading skills.  
44.03 Demonstrate technical writing skills.
- 45.0 APPLY MATH SKILLS--The student will be able to:

MA.B.3.4.1, MA.B.4.4.1, MA.B.4.4.2

NFCS Standards: 1.2

45.01 Convert recipe yields.  
45.02 Calculate portion costs.

46.0 APPLY SCIENTIFIC PRINCIPLES IN COOKING AND BAKING--The student will be able to:

SC.A.1.4.3, SC.A.1.4.4

NFCS Standards: 8.3, 8.4

46.01 Explain the leavening process in baking.  
46.02 Explain the principles of thickening agents.

47.0 FOLLOW TIME, ENERGY, AND RESOURCE MANAGEMENT TECHNIQUES--The student will be able to:

LA.A.1.4.3, LA.A.2.4.2, LA.C.3.4.3

NFCS Standards: 8.3, 9.5

47.01 Demonstrate efficient time and motion techniques.  
47.02 Coordinate responsibilities with those of other workstations.  
47.03 Select appropriate tools and equipment for specific tasks.

48.0 PREPARE AND PRESENT FOOD PRODUCTS TO MEET QUALITY STANDARDS--The student will be able to:

SC.A.1.4.1, SC.A.1.4.2, SC.A.1.4.3, SC.A.1.4.4, SC.A.1.4.5,  
SC.A.2.4.5, SC.A.2.4.6, SC.G.1.4.1, SC.G.1.4.2, SC.G.1.4.3

NFCS Standards: 8.3, 9.5

48.01 Prepare and present appetizers.  
48.02 Prepare and present salads.  
48.03 Prepare and present vegetables.  
48.04 Prepare and present fruits.  
48.05 Prepare and present pasta, rice, and cereals.  
48.06 Prepare and present soups, stocks, and sauces.  
48.07 Prepare and present sauces and gravies.  
48.08 Prepare and present meats.  
48.09 Prepare and present poultry.  
48.10 Prepare and present fish and shellfish.  
48.11 Prepare and present yeast breads.  
48.12 Prepare and present pies and pastries.  
48.13 Prepare and present cakes and icing.  
48.14 Prepare and present specialty desserts.  
48.15 Prepare and present breakfast foods.

**Florida Department of Education  
STUDENT PERFORMANCE STANDARDS**

**Course Number:** 8515112  
**Course Title:** Culinary Operations 6  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed for students to develop competence in advanced opportunities in professional cooking; identification, selection and purchasing food; advanced cooking skills; math skills; scientific principles of cooking and baking; management techniques; and food presentation.

**OCCUPATIONAL COMPLETION POINT - DATA CODE F**

FOOD SERVICE MANAGER SOC 11-9051

49.0 DEMONSTRATE MANAGEMENT SKILLS--The student will be able to:

LA.A.2.4.2, LA.A.2.4.6, LA.C.3.4.1, LA.C.3.4.2, LA.C.3.4.3,  
LA.C.3.4.4, LA.C.3.4.5

NFCS Standards: 1.2, 13.3, 13.5

- 49.01 Identify characteristics of an effective manager.
- 49.02 Examine management skills.
- 49.03 Demonstrate effective communication skills.
- 49.04 Use positive reinforcement techniques to increase productivity.

50.0 COMPLY WITH LAWS AND REGULATIONS SPECIFIC TO THE FOOD SERVICE AND HOSPITALITY INDUSTRY--The student will be able to:

LA.A.2.4.6, LA.A.2.4.8, SC.H.3.4.4

NFCS Standards: 8.0, 8.1, 8.6

- 50.01 Identify food service and hospitality laws and regulations to include OSHA, America Disabilities Act, and the Certified Professional Food Manager.

51.0 DEVELOP A BUSINESS PLAN--The student will be able to:

LA.B.1.4.3, LA.B.2.4.4

NFCS Standards: 1.2, 8.6, 9.5

- 51.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.

52.0 DEVELOP MENUS--The student will be able to:

LA.A.2.4.4

NFCS Standards: 8.4, 8.6

- 52.01 Examine the role of the menu.
- 52.02 Examine pricing strategies.
- 52.03 Examine menu formats.

53.0 UTILIZE COST-CONTROL TECHNIQUES TO MAXIMIZE PROFITABILITY--The student will be able to:

- LA.B.2.4.2, LA.B.2.4.4
- NFCS Standards: 8.0, 8.6
- 53.01 Identify computer software available for food service and hospitality management.
- 53.02 Develop an accounting and record-keeping system using selected software.
- 53.03 Develop a purchasing, receiving, storing, and inventory system.
- 54.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- LA.A.2.4.4, SC.F.1.4.7
- NFCS Standards: 8.0, 8.6
- 54.01 Develop employee guidelines such as job descriptions, training, and scheduling.
- 54.02 Establish alcohol and drug policies.
- 54.03 Develop a purchasing, receiving, storing, and inventory system.
- 55.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:
- LA.A.1.4.3, LA.A.2.4.4, LA.B.2.4.4, LA.C.3.4.3, LA.C.3.4.4, LA.C.3.4.5, MA.B.3.4.1, MA.B.4.4.1, MA.B.4.4.2
- NFCS Standards: 8.1, 8.6
- 55.01 Analyze the impact of location on the operation.
- 55.02 Develop a layout design for a food service or hospitality unit to include interior and exterior components.
- 55.03 Develop a reconfiguration plan for an existing facility.
- 56.0 DEVELOP FOOD SERVICE AND HOSPITALITY MARKETING STRATEGIES--The student will be able to:
- LA.A.2.4.1, LA.A.2.4.4, LA.A.2.4.5
- NFCS Standards: 8.1, 8.6, 8.7, 9.5
- 56.01 Identify basic economic and marketing strategies.
- 56.02 Analyze trends in the food service and hospitality industry.
- 57.0 ASSESS CAREER OPPORTUNITIES IN FOOD SERVICE AND HOSPITALITY MANAGEMENT--The student will be able to:
- LA.A.2.4.4, LA.A.2.4.6, LA.B.2.4.1, LA.B.2.4.2, LA.B.2.4.3, LA.B.2.4.4
- NFCS Standards: 8.1, 9.1, 9.5
- 57.01 Investigate the history of the food service and hospitality industry.
- 57.02 Analyze trends in management styles in the food service and hospitality industry.
- 57.03 Explain the benefits of membership in professional associations.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8515113  
**Course Title:** Culinary Operations 7  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed for students to develop competence in management skills; food service and hospitality laws and regulations; business plans; menus; cost control techniques; guidelines and policies; physical plant layouts; marketing strategies; and career opportunities.

**OCCUPATIONAL COMPLETION POINT - DATA CODE G**

FOOD SERVICE MANAGER - SOC 11-9051

58.0 DEMONSTRATE MANAGEMENT SKILLS--The student will be able to:

LA.C.3.4.2, HE.B.1.4.3

NFCS Standards: 1.2, 13.2, 13.3

58.01 Interview and select applicants.

58.02 Follow stress management techniques.

58.03 Develop personal and professional etiquette.

59.0 COMPLY WITH LAWS AND REGULATIONS SPECIFIC TO THE FOOD SERVICE AND HOSPITALITY INDUSTRY--The student will be able to:

LA.B.1.4.2, LA.B.1.4.3

NFCS Standards: 8.0, 8.6

59.01 Establish procedures for compliance.

60.0 DEVELOP A BUSINESS PLAN--The student will be able to:

LA.B.1.4.2, LA.B.1.4.3

NFCS Standards: 1.2, 8.1

60.01 Create a business plan.

61.0 DEVELOP MENUS--The student will be able to:

LA.B.1.4.2, LA.B.1.4.3

NFCS Standards: 8.1, 8.5, 8.6

61.01 Develop a menu.

61.02 Analyze menus for profitability.

62.0 UTILIZE COST CONTROL TECHNIQUES TO MAXIMIZE PROFITABILITY--The student will be able to:

LA.A.1.4.3, LA.A.2.4.4, LA.B.2.4.1, LA.B.2.4.2, LA.B.2.4.3,  
LA.B.2.4.4, MA.B.3.4.1, MA.E.1.4.1, MA.E.1.4.3

NFCS Standards: 8.1, 8.2, 8.3

62.01 Conduct a labor-cost analysis.

62.02 Conduct a beverage-cost analysis.

62.03 Conduct a food-cost analysis.

- 62.04 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.
  - 62.05 Interpret profit and loss statements.
  - 62.06 Identify the responsibility of each individual to be held accountable for profitability.
- 63.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- LA.A.1.4.3, LA.A.2.4.4, LA.A.2.4.6, LA.B.2.4.4
  - NFCS Standards: 1.2, 8.4, 8.6
  - 63.01 Establish employee compensation and benefits guidelines.
  - 63.02 Establish standards of conduct.
  - 63.03 Establish guest relations guidelines and policies.
- 64.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:
- LA.A.1.4.3, LA.A.2.4.4
  - NFCS Standards: 8.6, 8.7, 9.2
  - 64.01 Examine a food service or hospitality unit to determine compliance with current laws and regulations.
  - 64.02 Identify security needs and requirements for a food service or hospitality property.
  - 64.03 Identify factors in maintaining and repairing facilities and equipment.
- 65.0 DEVELOP FOOD SERVICE AND HOSPITALITY MARKETING STRATEGIES--The student will be able to:
- LA.A.2.4.4, LA.A.2.4.5, LA.A.2.4.6, LA.A.2.4.7, LA.A.2.4.8
  - NFCS Standards: 8.6, 8.7, 9.5
  - 65.01 Examine principles of art and design to increase aesthetics and profitability of service.
  - 65.02 Examine advertising strategies.
  - 65.03 Examine the use of auxiliary services in providing special function.
- 66.0 ASSESS CAREER OPPORTUNITIES IN FOOD SERVICE AND HOSPITALITY MANAGEMENT--The student will be able to:
- LA.A.2.4.4, LA.A.2.4.5, LA.A.2.4.6, LA.A.2.4.7, LA.A.2.4.8
  - NFCS Standards: 1.2, 8.1, 9.1
  - 66.01 Demonstrate an understanding of entrepreneurship.
  - 66.02 Identify food and hospitality-related enterprises and their impact on the industry.

**Florida Department of Education  
STUDENT PERFORMANCE STANDARDS**

**Course Number:** 8515114  
**Course Title:** Culinary Operations 8  
**Course Credit:** 1

**COURSE DESCRIPTION:**

This course was developed for students to incorporate advanced nutritional education and menu planning and food preparation using their culinary skills.

67.0 ANALYZE THE RELATIONSHIP OF NUTRITION TO WELLNESS--The student will be able to:

LA.A.2.2.7, LA.A.2.4.5, LA.E.2.2.1, MA.A.1.4.3, MA.E.1.4.1, SC.F.1.4.1, SC.F.1.4.2, SC.F.1.4.3, SC.F.1.4.4, SC.F.1.4.5, SC.F.1.4.6, SC.F.1.4.7, SC.F.1.4.8, HE.A.1.4.9, HE.C.1.4.5, HE.C.1.4.6

NFCS Standards: 9.3, 14.1, 14.2, 14.3, 14.4

- 67.01 Describe the functions and sources of the 6 classifications of nutrients including the trace minerals.
- 67.02 Identify the effects of nutrient deficiencies and excesses.
- 67.03 Apply guidelines for using the Food Guide Pyramid to plan daily food choices for customers with special diets.
- 67.04 Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture.
- 67.05 Determine the relationship between food choices, eating and wellness vs. profit/loss margins.
- 67.06 Explain how to encourage healthful eating habits for people in every stage of the life cycle.
- 67.07 List the types of food additives and explain their purpose.

68.0 DEVELOP AND PREPARE MENUS FOR CUSTOMERS ON SPECIAL DIETS--The student will be able to:

LA.A.1.4.3, LA.A.2.4.4, LA.B.1.4.2, LA.B.1.4.3, MA.D.2.4.1, HE.C.1.4.5, HE.C.1.4.6

NFCS Standards: 9.3, 9.4, 14.3

- 68.01 Develop a menu for customers with dietary limitations.
- 68.02 Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs.
- 68.03 Prepare menus for customers with special dietary needs.
- 68.04 List the serving sizes for an average adult.
- 68.05 Develop a modification plan for existing menus that will meet special dietary needs.
- 68.06 Analyze menus for profitability.

69.0 COMPARE MENUS OF FOOD ESTABLISHMENTS - The student will be able to:

LA.A.2.4.4, LA.B.2.4.1, LA.B.2.4.2, HE.A.1.4.9, HE.C.1.4.5,

NFCS Standards: 8.4, 8.5, 14.3

- 69.01 Analyze the menus of different food establishments to see

how the daily requirements of an average adult can be met by dining in the establishments.

69.02 Plan a menu meeting the "Truth-in-Menu Guidelines".

69.03 Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.

70.0 PREPARE FOODS WHICH MEET THE DIETARY RESTRICTIONS OF CUSTOMERS -  
The student will be able to:

LA.A.1.4.3, LA.A.2.4.4, HE.B.1.4.

NFCS Standards: 8.4, 8.5, 14.3

70.01 Use various food preparation methods to modify and prepare meals for customers with special dietary needs.