CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS

Performance Standard 1.1: Professional Foodservice Industry, History, Traditions, and Current Trends

1.1.1 Explore the history of the foodservice industry.
1.1.2 Integrate global trends in the foodservice industry.
1.1.3 Compare various types of international and regional cuisines.

Performance Standard 1.2: Career Paths and Opportunities in Foodservice Industries

1.2.1 Differentiate between the various positions in foodservice industry.
1.2.2 Explore career and educational opportunities in related foodservice industries.

Performance Standard 1.3: Professional and Ethical Workplace Behaviors

1.3.1 Wear and maintain professional workplace attire.
1.3.2 Demonstrate professional and ethical workplace behaviors.
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.

CONTENT STANDARD 2.0: SANITATION AND SAFETY

Performance Standard 2.1: Microorganisms and Their Role in Foodborne Illness

2.1.1 Analyze foodborne symptoms, illnesses and their causes.
2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.

Performance Standard 2.2: Safe Food Handling Principles

2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.
   Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).
2.2.3 Implement appropriate procedures and precautions to prevent accidents and injuries.
2.2.5 Recognize OSHA standards.

CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION

Performance Standard 3.1: Food Service Tools and Equipment

3.1.1 Identify tools and equipment for appropriate use.
3.1.2 Safely operate and maintain tools and equipment.

Performance Standard 3.2: Knife Skills

3.2.1 Describe basic knife cuts and their application.
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.
3.2.3 Determine knives for appropriate use.

Performance Standard 3.3: Workplace Mise en Place

3.3.1 Identify and apply front- and back-of-the-house mise en place.
3.3.2 Create prep lists and timelines.
Performance Standard 3.4: Measuring Techniques
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).
3.4.2 Identify the appropriate measuring instrument(s).
3.4.3 Demonstrate proper measuring techniques.

Performance Standard 3.5: Recipe Standards
3.5.1 Follow a standardized recipe.
3.5.2 Write a standardized recipe.
3.5.3 Increase and decrease recipe yields using conversion factors.

Performance Standard 3.6: Presentation Techniques
3.6.1 Create appropriate garnishes for specific food items.
3.6.2 Design and use of centerpieces.
3.6.3 Model a variety of plating techniques.
3.6.4 Explain buffet presentations.

CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES
Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans
4.1.1 Interpret and incorporate basic nutrition knowledge to menu planning and modification.
4.1.2 Explain special dietary needs and available modifications.
4.1.3 Identify common food allergies and key substitutions.

Performance Standard 4.2: Menu Writing Principles
4.2.1 Differentiate menu types.
4.2.2 Identify how menu prices are determined.
4.2.3 Calculate menu pricing.
4.2.4 Plan a menu for a given scenario.

Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls
4.3.1 Practice proper storage procedures.
4.3.2 Utilize a purchase specification and complete a requisition form.
4.3.3 Calculate the cost of a recipe.
4.3.4 Apply inventory control as it relates to FIFO (first in, first out) and par levels.

CONTENT STANDARD 5.0: BAKERY PRODUCTION TECHNIQUES
Performance Standard 5.1: Preparing Baked Goods
5.1.1 Identify common baking ingredients.
5.1.2 Prepare a variety of baked goods i.e. yeast and quick breads, pastries, and dessert items.
5.1.3 Understand recipes modifications for environmental conditions.
5.1.4 Understand and utilize bakers’ formulas.
5.1.5 Demonstrate various plating presentations.
5.1.6 Properly hold and store products.
**CONTENT STANDARD 6.0: GARDE MANGER**

**Performance Standards 6.1: Duties of Garde Manger**

- 6.1.1 Prepare creamy and vinaigrette dressings and dips.
- 6.1.2 Prepare various salads and components.
- 6.1.3 Prepare a variety of hot and cold sandwiches, components and side items.
- 6.1.4 Prepare a variety of appetizers and hors d'oeuvre.
- 6.1.5 Properly hold and store garde manger items.

**CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION**

**Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs**

- 7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.
- 7.1.2 Maintain quality of spices and herbs through proper holding and storage.
- 7.1.3 Identify oils and vinegars for their appropriate uses.

**Performance Standard 7.2: Fruits and Vegetables**

- 7.2.1 Select appropriate fruits and vegetables for intended uses.
- 7.2.2 Prepare a variety of fruits and vegetables.
- 7.2.3 Properly hold and store fruit and vegetables.
- 7.2.4 Demonstrate a variety of cooking methods for fruits and vegetables.

**Performance Standard 7.3: Starches, Grains, and Legumes**

- 7.3.1 Select and prepare a variety of starches, grains, and legumes for intended uses
- 7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes
- 7.3.3 Use starches, grains and legumes as center of the plate items (i.e. vegetarian, ethnic cuisines).
- 7.3.4 Properly hold and store starches, grains, and legumes

**Performance Standard 7.4: Dairy Products**

- 7.4.1 Select and prepare dairy products for intended uses.
- 7.4.2 Properly hold and store dairy products.

**Performance Standard 7.5: Eggs**

- 7.5.1 Differentiate the usage of fresh and older eggs.
- 7.5.2 Prepare and serve eggs using a variety of cooking methods.
- 7.5.3 Properly hold and store eggs and egg products.

**Performance Standard 7.6: Center of the Plate Principles**

- 7.6.1 Select appropriate cuts for intended uses.
- 7.6.2 Identify appropriate fabricating methods of meats, poultry, and seafood.
- 7.6.3 Identify uses of animal by-products.
- 7.6.4 Outline federal grading standards.
- 7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.
- 7.6.6 Properly hold and store meats, poultry and seafood.
## CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS

**Performance Standard 8.1: Preparation of Stocks**

8.1.1 Prepare a variety of stocks using various cooking methods.
8.1.2 Properly cool, hold and store stocks.

**Performance Standard 8.2: Preparation of Sauces**

8.2.1 Prepare mother sauces and derivative small sauces.
8.2.2 Utilize a variety of thickening methods/agents.
8.2.3 Properly cool, hold and store sauces.

**Performance Standard 8.3: Preparation of Soups**

8.3.1 Prepare a variety of clear, thick, and specialty soups using a variety of cooking methods.
8.3.2 Properly cool, hold and store soups.

## CONTENT STANDARD 9.0: COOKING METHODS

**Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods**

9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.
9.1.2 Explain and demonstrate methods of moist heat cooking.
9.1.3 Explain and demonstrate methods of combination cooking.

## CONTENT STANDARD 10.0: FRONT-OF-THE-HOUSE PROCEDURES

**Performance Standard 10.1: Service Styles**

10.1.1 Display a variety of table settings.
10.1.2 Perform a variety of service styles.
   - Identify and use proper techniques for greeting, seating, and presenting the menu to customers.
10.1.3 Align menu types to service styles.

**Performance Standard 10.2: Beverage Service**

10.2.1 Prepare and serve a variety of hot and cold beverages.
10.2.2 Properly hold and store beverages.

## CONTENT STANDARD 11.0: BUSINESS OPERATIONS IN THE FOODSERVICE INDUSTRY

**Performance Standard 11.1: Entrepreneurship Opportunities**

11.1.1 Discuss components of a business plan.
11.1.2 Investigate support networks for entrepreneurship. Identify business opportunities.
11.1.3 Identify issues that impact business and personal finances.

**Performance Standard 11.2: Marketing Strategies**

11.2.1 Describe various marketing techniques utilized in the foodservice industry.
11.2.2 Create a marketing tool utilizing a menu.

**Performance Standard 11.3: Professional Organizations**

11.3.1 Explore student and professional organizations associated with the foodservice industry.
11.3.2 Participate in a student and/or professional organization function.