

**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
- 2.2.4 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
- 10.1.4 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.