

FOOD SERVICE/CULINARY ARTS

MIS03 09213

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 credits
Max credit = 2

Level Grades 10-12

**Standard
1**

CAREER, COMMUNITY, and FAMILY CONNECTIONS

Integrate multiple life roles and responsibilities in family, work, and community settings.

Topic 1.1

Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).

Student Competencies

1.1.1	Summarize local and global policies, issues, and trends in the workplace, community, and family dynamics that affect individuals and families.
1.1.2	Analyze the effects of social, economic, and technological changes 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.

Topic 1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community, and workplace settings.	
	Student Competencies	
	1.2.1	Analyze potential career choices to determine the knowledge, skills, attitudes, and opportunities 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 and with diverse populations.
	1.2.4	Demonstrate teamwork skills in school, community, and workplace settings and with diverse populations.
	1.2.5	Analyze future-ready strategies to shape, manage, and utilize change, including 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 employability skills, work ethics, and professionalism.
Topic 1.3	Evaluate the reciprocal effects of individual and family participation in community and civic activities.	
	Student Competencies	
	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.
Standard 8	<i>FOOD PRODUCTION and SERVICES</i> Integrate knowledge, skills, and practices required for careers in food production and services.	
Topic 8.1	Analyze career paths within the food production and food services industries.	
	Student Competencies	
	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 correlation between food production and services occupations and local, state, national, and global economies.
Topic 8.2	Demonstrate food safety and sanitation procedures.	
	Student Competencies	
	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 foodborne 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 foodborne illness.
	8.2.5	Practice standard personal hygiene and wellness procedures.
	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 and food groups.
	8.2.8	Analyze current types of cleaning and sanitizing materials for proper uses.
	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.
Topic 8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	
	Student Competencies	
	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.
Topic 8.4	Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	
	Student Competencies	
	8.4.2	Apply menu-planning principles to develop and modify menus.
	8.4.3	Analyze food, equipment, and supplies needed for menu production.
	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.
Topic 8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	
	Student Competencies	
	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	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.
	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	Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management.
	8.5.14	Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.
Topic 8.6	Demonstrate implementation of food service management and leadership functions.	
	Student Competencies	
	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, initial training and education, consistent reinforcement of training principles, 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, sustainability, and facilities management to planning and front and back of the house operations.

Topic 8.7	Demonstrate the concept of internal and external customer service.	
	Student Competencies	
	8.7.1	Analyze the role of quality service as a strategic component of exceptional performance.
	8.7.2	Demonstrate quality service techniques and procedures that meet industry standards in the food service industry.
	8.7.3	Analyze the relationship between employee attitude and skills and customer satisfaction.
	8.7.4	Apply procedures for addressing and resolving complaints.
	8.7.5	Demonstrate sensitivity to diversity and special needs.
Standard 9	<i>FOOD SCIENCE, DIETETICS, and NUTRITION</i> Integrate knowledge, skills, and practices required for careers in food science, food technology, dietetics, and nutrition.	
Topic 9.1	Analyze career paths within food science, food technology, dietetics, and nutrition industries.	
	Student Competencies	
	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 correlation between food science, dietetics, and nutrition occupations and local, state, national, and global economies.
Topic 9.2	Apply risk management procedures to food safety, food testing, and sanitation.	
	Student Competencies	
	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 foodborne illness.
	9.2.4	Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes (the flow of food) 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 cleaning and sanitizing materials and their correct 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.

Topic 9.3	Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	
	Student Competencies	
	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 menus.
	9.3.4	Assess the influence of cultural, 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	Plan menus, applying the exchange system to meet various nutrient needs.
Topic 9.4	Apply basic concepts of nutrition and nutrition therapy in a variety of settings, considering social, geographical, cultural, and global influences.	
	Student Competencies	
	9.4.1	Analyze nutritional needs of individuals.
	9.4.3	Determine when to provide a selective menu approach in nutrition therapy settings.
Topic 9.5	Demonstrate use of science and technology advancements in food product development and marketing.	
	Student Competencies	
	9.5.1	Analyze various factors that affect food preferences in the marketing of food to a variety of populations.
	9.5.2	Analyze data in statistical analysis when 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 and sustainability.
	9.5.6	Conduct sensory evaluations of food products.
	9.5.7	Conduct testing for safety of food products, utilizing available technology.
Topic 9.6	Demonstrate food science, dietetics, and nutrition management principles and practices.	
	Student Competencies	
	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 and sustainability.
	9.6.4	Create standardized recipes.
	9.6.5	Manage food production to meet needs and preferences of diverse customer populations.
	9.6.6	Analyze new products utilizing most current guidelines and innovations in technology.
	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 Code Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation.

	9.7.7	Analyze the impact of food presentation methods and techniques on nutrient value, safety and sanitation, and consumer appeal of food and products.
Standard 10	<i>HOSPITALITY, TOURISM, and RECREATION</i> Synthesize knowledge, skills, and practices required for careers in hospitality, tourism, and recreation.	
Topic 10.6	Demonstrate management of recreation, leisure, and other programs and events.	
	Student Competencies	
	10.6.8	Evaluate overall effectiveness of specific events.
	10.6.9	Describe tourism related organizations and agencies and their impact on hospitality, lodging, travel, and recreation operations.