

2011 - 2012

**Florida Department of Education  
Curriculum Framework**

**Program Title:** Commercial Foods and Culinary Arts (NEW)  
**Program Type:** Career Preparatory  
**Career Cluster:** Hospitality and Tourism

PSAV	
Program Number	N100500
CIP Number	0420040212
Grade Level	30, 31
Standard Length	1200 hours
Teacher Certification	FAM CON SC 1 CULINARY 7G
CTSO	SkillsUSA
SOC Codes (all applicable)	352021 352014 351011 119051
Facility Code	<a href="http://www.fldoe.org/edfacil/sref.asp">http://www.fldoe.org/edfacil/sref.asp</a> (State Requirements for Educational Facilities)
Targeted Occupation List	<a href="http://www.labormarketinfo.com/wec/TargetOccupationList.htm">http://www.labormarketinfo.com/wec/TargetOccupationList.htm</a>
Perkins Technical Skill Attainment Inventory	<a href="http://www.fldoe.org/workforce/perkins/perkins_resources.asp">http://www.fldoe.org/workforce/perkins/perkins_resources.asp</a>
Industry Certifications	<a href="http://www.fldoe.org/workforce/fcpea/default.asp">http://www.fldoe.org/workforce/fcpea/default.asp</a>
Basic Skills Level	Mathematics: 9 Language: 9 Reading: 9

### **Purpose**

This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality and Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality and Tourism career cluster.

The content includes but is not limited to preparation, presentation, and serving of a wide variety of foods; leadership, communication skills, employability skills, and safe/efficient work practices are also covered. This coursework prepares students for employment in the food service/hospitality industry.

## Program Structure

This program is a planned sequence of instruction consisting of four occupational completion points.

When offered at the post secondary adult career and technical level, this program is comprised of courses which have been assigned course numbers in the SCNS (Statewide Course Numbering System) in accordance with Section 1007.24 (1), F.S. Career and Technical credit shall be awarded to the student on a transcript in accordance with Section 1001.44(3)(b), F.S.

The following table illustrates the program structure:

OCP	Course Number	Course Title	Course Length	SOC Code
A	HMV0100	Food Preparation	300 hours	352021
B	HMV0170	Cook, Restaurant	300 hours	352014
C	HMV0171	Chef/Head Cook	300 hours	351011
D	HMV0126	Food Service Management	300 hours	119051

## Laboratory Activities

Laboratory activities are an integral part of this program. These activities include instruction in the use of safety procedures, tools, equipment, materials, and processes related to these occupations. Equipment and supplies should be provided to enhance hands-on experiences for students.

## Special Notes

It is strongly recommended that teachers obtain Employee Foodhandler Training Certification (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html>) as well as food safety manager training/certification (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html>).

Information on Department of Health rules that affect culinary programs is available at <https://www.flrules.org/gateway/chapterhome.asp?chapter=64E-11>.

## Career and Technical Student Organization (CTSO)

SkillsUSA is the appropriate career and technical student organization for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations provide activities for students as an integral part of the instruction offered. The activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, F.A.C.

## Cooperative Training – OJT

On-the-job training is appropriate but not required for this program. Whenever offered, the rules, guidelines, and requirements specified in the program-specific OJT framework apply.

## **Essential Skills**

Essential skills identified by the Division of Career and Adult Education have been integrated into the standards and benchmarks of this program. These skills represent the general knowledge and skills considered by industry to be essential for success in careers across all career clusters. Students preparing for a career served by this program at any level should be able to demonstrate these skills in the context of this program. A complete list of Essential Skills and links to instructional resources in support of these Essential Skills are published on the CTE Essential Skills page of the FL-DOE website ([http://www.fldoe.org/workforce/dwdframe/essential\\_skills.asp](http://www.fldoe.org/workforce/dwdframe/essential_skills.asp)).

## **Basic Skills**

In PSAV programs offered for 450 hours or more, in accordance with Rule 6A-10.040, F.A.C. the minimum basic skills grade levels required for postsecondary adult career and technical students to complete this program are: Mathematics 9, Language 9, and Reading 9. These grade level numbers correspond to a grade equivalent score obtained on a state designated basic skills examination. Students may be exempt from meeting the Basic Skills requirements by earning an eligible industry certification. See the Basic Skills Exemption List document for a list of eligible industry certifications (<http://www.fldoe.org/workforce/dwdframe/rtf/basic-skills.rtf>).

Adult students with disabilities, as defined in Section 1004.02(7), Florida Statutes, may be exempted from meeting the Basic Skills requirements (Rule 6A-10.040). Students served in exceptional student education (except gifted) as defined in s. 1003.01(3)(a), F.S., may also be exempted from meeting the Basic Skills requirement. Each school district and Florida College must adopt a policy addressing procedures for exempting eligible students with disabilities from the Basic Skills requirement as permitted in Section 1004.91(3), F.S.

Students who possess a college degree at the Associate of Applied Science level or higher; who have completed or are exempt from the college entry-level examination pursuant to Section 1008.29, F.S.; or who have passed a state, national, or industry licensure exam are exempt from meeting the Basic Skills requirement (Rule 6A-10.040, F.A.C.)

## **Accommodations**

Federal and state legislation requires the provision of accommodations for students with disabilities as identified on the secondary student's IEP or 504 plan or postsecondary student's accommodations plan to meet individual needs and ensure equal access. Postsecondary students with disabilities must self-identify, present documentation, request accommodations if needed, and develop a plan with their postsecondary service provider. Accommodations received in postsecondary education may differ from those received in secondary education. Accommodations change the way the student is instructed. 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.

In addition to accommodations, some secondary students with disabilities (ESE) will need modifications to meet their special needs. Modifications change the outcomes or what the student is expected to learn, e.g., modifying the curriculum of a secondary career and technical education course. Note postsecondary curriculum cannot be modified.

Some secondary students with disabilities (ESE) may need additional time (i.e., longer than the regular school year), to master the student performance standards associated with a regular occupational completion point (OCP) or a modified occupational completion point (MOCP). If needed, a student may enroll in the same career and technical course more than once. Documentation should be included in the IEP that clearly indicates that it is anticipated that the student may need an additional year to complete an OCP/MOCP. The student should work on different competencies and new applications of competencies each year toward completion of the OCP(s)/MOCP. After achieving the competencies identified for the year, the student earns credit for the course. It is important to ensure that credits earned by students are reported accurately. The district's information system must be designed to accept multiple credits for the same course number (for eligible students with disabilities).

### **Articulation**

This program has no statewide articulation agreement approved by the Articulation Coordinating Committee. However, this does not preclude the awarding of credits by any college through local agreements.

NOTE: Prior to the 2010-11 school year there was an articulation agreement in effect for the (old) Commercial Foods and Culinary Arts program. Refer to [http://www.fldoe.org/workforce/dwdframe/artic\\_frame\\_psav2aas.asp](http://www.fldoe.org/workforce/dwdframe/artic_frame_psav2aas.asp) for additional information.

For details on statewide articulation agreements which correlate to programs and industry certifications, refer to [http://www.fldoe.org/workforce/dwdframe/artic\\_frame.asp](http://www.fldoe.org/workforce/dwdframe/artic_frame.asp).

### **Standards**

After successfully completing this program, the student will be able to perform the following:

- 01.0 Identify career and job opportunities.
- 02.0 Demonstrate language arts knowledge and skills.
- 03.0 Demonstrate mathematics knowledge and skills.
- 04.0 Demonstrate science knowledge and skills.
- 05.0 Exhibit the ability to follow state mandated guidelines for food service.
- 06.0 Demonstrate and incorporate workplace safety procedures.
- 07.0 Demonstrate the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.
- 08.0 Demonstrate personal productivity.
- 09.0 Explain the importance of employability skills and entrepreneurship skills.
- 10.0 Demonstrate leadership and teamwork skills needed to accomplish team goals and objectives.
- 11.0 Utilize operational systems.
- 12.0 Use and care for commercial tools and equipment.
- 13.0 Describe the principles of basic food science.
- 14.0 Demonstrate how to read, follow, and prepare recipes.
- 15.0 Describe the basic principles of nutrition.
- 16.0 Identify and explain front-of-the-house and back-of-the-house duties
- 17.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards.

- 18.0 Exhibit and utilize safe, secure, and sanitary work procedures.
- 19.0 Apply principles of food science in cooking and baking techniques.
- 20.0 Apply principles of nutrition in menu planning, cooking, and baking.
- 21.0 Perform front-of-the-house duties.
- 22.0 Perform back-of-the-house and inventory duties.
- 23.0 Research career and advancement opportunities in professional cooking and baking.
- 24.0 Follow food identification, selection, and purchasing, receiving, storing, and inventory guidelines.
- 25.0 Practice advanced cooking and baking techniques.
- 26.0 Use oral and written communication skills in creating, expressing and interpreting information and ideas.
- 27.0 Apply scientific principles in cooking and baking.
- 28.0 Demonstrate fruit and vegetable preparation skills.
- 29.0 Demonstrate buffet food preparation skills.
- 30.0 Demonstrate dairy, egg, and starchy products preparation skills.
- 31.0 Demonstrate stock, soup, and sauce preparation skills.
- 32.0 Demonstrate meat, poultry, fish and seafood preparation skills.
- 33.0 Demonstrate bakery goods and dessert preparation skills.
- 34.0 Demonstrate management skills.
- 35.0 Describe the importance of professional ethics and legal responsibilities.
- 36.0 Comply with laws and regulations specific to the food service and hospitality industry.
- 37.0 Develop a business plan.
- 38.0 Describe the roles within teams, work units, departments, organizations, inter-organizational systems, and the larger environment.
- 39.0 Use information technology tools.
- 40.0 Create and prepare menus for various nutritional needs.
- 41.0 Utilize cost-control techniques to maximize profitability.
- 42.0 Interpret and incorporate guidelines and policies for food service establishments.
- 43.0 Compare and analyze the relationship of nutrition to wellness.
- 44.0 Develop and prepare menus for customers on special diets.
- 45.0 Compare and analyze menus of food establishments.
- 46.0 Demonstrate personal money-management concepts, procedures, and strategies.

2011 - 2012

**Florida Department of Education  
Student Performance Standards**

**Program Title: Commercial Foods and Culinary Arts (NEW)**  
**PSAV Number: N100500**

**Course Number: HMV0100**  
**Occupational Completion Point: A**  
**Food Preparation – 300 clock Hours – SOC Code 352021**

- 01.0 Identify career and job opportunities--The student will be able to:
- 01.01 Examine the history and development 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 using current technology for jobs at various levels of the industry.
  - 01.04 Identify levels of training required for food service and hospitality occupations.
  - 01.05 Identify professional organizations related to hospitality/food service.
- 02.0 Demonstrate language arts knowledge and skills--The student will be able to:
- 02.01 Locate, comprehend and evaluate key elements of oral and written information. AF2.4
  - 02.02 Draft, revise, and edit written documents using correct grammar, punctuation and vocabulary. AF2.5
  - 02.03 Present information formally and informally for specific purposes and audiences.
  - 02.04 Follow verbal and written directions in the classroom and lab environment. AF2.9
- 03.0 Demonstrate mathematics knowledge and skills--The student will be able to: AF3.0
- 03.01 Demonstrate knowledge of arithmetic operations (convert recipe yields; calculate portion cost). AF3.2
  - 03.02 Analyze and apply data and measurements to solve problems and interpret documents. AF3.4
  - 03.03 Construct charts/tables/graphs using functions and data (related specifically to culinary activities). AF3.5
- 04.0 Demonstrate science knowledge and skills--The student will be able to: AF4.0
- 04.01 Discuss the role of creativity in constructing scientific questions, methods and explanations. AF4.1
  - 04.02 Formulate scientifically investigable questions, construct investigations, collect and evaluate data, and develop scientific recommendations based on findings. AF4.3
- 05.0 Exhibit the ability to follow state mandated guidelines for food service--The student will be able to:
- 05.01 Demonstrate proper personal hygiene (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).

- 05.02 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing industry safety and sanitation procedures.
  - 05.03 Demonstrate and utilize proper techniques for receiving and storing food supplies.
  - 05.04 Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
  - 05.05 Demonstrate and utilize proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
  - 05.06 Demonstrate and utilize proper pest control procedures.
  - 05.07 Classify types of bacteria that cause food borne illnesses.
  - 05.08 Describe symptoms of food borne illness and how food borne illness can be prevented.
  - 05.09 Describe cross contamination and incorporate ways to prevent this from occurring.
  - 05.10 Use acquired knowledge to obtain Employee Foodhandler Training Certificate that is valid in Florida (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html>)
- 06.0 Demonstrate and incorporate workplace safety procedures--The student will be able to:
- 06.01 Follow standard procedures for hazard control.
  - 06.02 Identify and utilize first-aid procedures for accidents and injuries.
  - 06.03 Follow the standards for infectious disease control
  - 06.04 Apply sanitary procedures in maintaining the facility including proper waste disposal methods.
  - 06.05 Maintain an MSDS (Materials Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.
  - 06.06 Explain the Right to Know Law.
  - 06.07 Demonstrate and utilize safety procedures related to prevention of slips, falls, fire, proper lifting and chemical use.
  - 06.08 Identify the HACCP (Hazard Analysis Critical Control Point) during all food handling processes.
- 07.0 Demonstrate the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance--The student will be able to:
- 07.01 Describe personal and jobsite safety rules and regulations that maintain safe and healthy work environments. SHE1.0
  - 07.02 Explain emergency procedures to follow in response to workplace accidents.
  - 07.03 Create a disaster and/or emergency response plan. SHE2.0
- 08.0 Demonstrate personal productivity--The student will be able to:
- 08.01 Exhibit employability skills (punctuality, dependability, appropriate appearance.)
  - 08.02 Exhibit work ethics and integrity (employee theft and consequences)
  - 08.03 Maintain positive personal relationships including acceptance of constructive criticism.
  - 08.04 Develop personal and professional etiquette.
  - 08.05 Demonstrate the ability to function as a team member in a diverse environment.

- 08.06 Create a resume' and use in a job search.
- 09.0 Explain the importance of employability skills and entrepreneurship skills--The student will be able to:
- 09.01 Identify and demonstrate positive work behaviors needed to be employable. ECD1.0
  - 09.02 Develop personal career plan that includes goals, objectives, and strategies. ECD2.0
  - 09.03 Examine licensing, certification, and industry credentialing requirements. ECD3.0
  - 09.04 Maintain a career portfolio to document knowledge, skills, and experience. ECD5.0
  - 09.05 Evaluate and compare employment opportunities that match career goals. ECD6.0
  - 09.06 Identify and exhibit traits for retaining employment. ECD7.0
  - 09.07 Identify opportunities and research requirements for career advancement. ECD8.0
  - 09.08 Research the benefits of ongoing professional development. ECD9.0
  - 09.09 Examine and describe entrepreneurship opportunities as a career planning option. ECD10.0
- 10.0 Demonstrate leadership and teamwork skills needed to accomplish team goals and objectives--The student will be able to:
- 10.01 Employ leadership skills to accomplish organizational goals and objectives. LT1.0
  - 10.02 Establish and maintain effective working relationships with others in order to accomplish objectives and tasks. LT3.0
  - 10.03 Conduct and participate in meetings to accomplish work tasks. LT4.0
  - 10.04 Employ mentoring skills to inspire and teach others. LT5.0
- 11.0 Utilize operational systems--The student will be able to:
- 11.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of management; importance of labor costs/food costs; use of computers).
  - 11.02 Follow local and state rules, regulations, and laws relative to area of operation.
  - 11.03 Identify and utilize security procedures necessary to prevent liability and loss.
  - 11.04 Describe current computerized systems for purchasing and inventory control.
  - 11.05 Create the Par-Stock list for an event or weekly school restaurant/café.
- 12.0 Use and care for commercial tools and equipment--The student will be able to:
- 12.01 Identify commercial tools and equipment.
  - 12.02 Demonstrate mastery of standard weights and measures used in the food service industry.
  - 12.03 Use and maintain commercial tools.
  - 12.04 Use and maintain commercial equipment.
- 13.0 Describe the basic principles of food science--The student will be able to:
- 13.01 Explain how taste and aroma combine to give foods their flavors.
  - 13.02 List physical, psychological, cultural, and environmental influences on food likes and dislikes.
  - 13.03 Compare and analyze reasons for evaluating food products subjectively and objectively.



- 14.0 Demonstrate how to read, follow, and prepare recipes--The student will be able to:
- 14.01 Explain the purpose of standardized recipes.
  - 14.02 Define mise en place and the relationship of organizational skills to productivity in the workplace.
  - 14.03 Use, follow, prepare, and plate standardized recipes creatively.
  - 14.04 Define portion size and recipe yield.
  - 14.05 Identify herbs, spices, oils, and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste, and appearance.

**Course Number: HMV0170**  
**Occupational Completion Point: B**  
**Cook, Restaurant – 300 Hours – SOC Code 352014**

- 15.0 Describe the basic principles of nutrition--The student will be able to:
- 15.01 List the essential nutrients and their functions.
  - 15.02 Interpret food labels.
  - 15.03 Identify different dietary needs.
  - 15.04 Apply knowledge in creating menus that utilize nutritional principles.
- 16.0 Identify and explain front-of-the house and back of the house duties--The student will be able to:
- 16.01 Identify, demonstrate, and utilize fundamentals of customer service.
  - 16.02 Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering.
  - 16.03 Identify types of meal services.
  - 16.04 Describe the types of work stations in the commercial kitchen.
  - 16.05 Identify, explain and illustrate basic knife cuts and skills.
  - 16.06 Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).
  - 16.07 Define common baking terms and identify common baking ingredients.
- 17.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards--The student will be able to:
- 17.01 Recognize standards of quality as well as prepare and creatively present: bake station items; pantry station items; fry station items; cold station items; hot station items; beverage items.
- 18.0 Exhibit and utilize safe, secure, and sanitary work procedures--The student will be able to:
- 18.01 Follow federal, state, and local sanitation and safety codes.
  - 18.02 Research Department of Health rules that affect culinary programs (<https://www.flrules.org/gateway/chapterhome.asp?chapter=64E-11>).
  - 18.03 Research Department of Business and Professional Regulation rules/statutes that affect restaurants and the food service industry (<http://www.myfloridalicense.com/dbpr/hr/index.html>).

- 19.0 Apply principles of food science in cooking and baking techniques--The student will be able to:
- 19.01 Identify food products that are a result of fermentation.
  - 19.02 Identify and explain the various leavening agents used in baking.
  - 19.03 Explain the leavening process in baking.
  - 19.04 Identify and explain the principles of thickening agents used in food preparation.
  - 19.05 Distinguish between and demonstrate the physical properties of thickening agents.
  - 19.06 Explain the role of pH in food preservation and baking applications.
  - 19.07 Demonstrate and analyze the difference between moist, dry, and combination cooking methods.
  - 19.08 Apply basic principles of the chemistry of food preparation to fruits and vegetables.
- 20.0 Apply principles of nutrition in menu planning, cooking, and baking--The student will be able to:
- 20.01 Interpret and create menus to meet current dietary guidelines and nutritional requirements of individuals with special needs.
  - 20.02 Apply the new food pyramid to analyze diets to include special needs ([www.mypyramid.gov](http://www.mypyramid.gov)).
  - 20.03 List categories of lipids (fats and oils) based on physical state and dietary sources.
  - 20.04 Examine the functions of lipids (fats and oils) in food preparation.
  - 20.05 Analyze the nutritional impact of lipids (fats and oils) in the diet.
- 21.0 Perform front-of-the-house duties--The student will be able to:
- 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.)
  - 21.03 Handle customer complaints.
- 22.0 Perform back-of-the-house and inventory duties--The student will be able to:
- 22.01 Receive, store, and issue supplies.
  - 22.02 Practice environmentally sound procedures.
  - 22.03 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
  - 22.04 Demonstrate efficient time and motion techniques.
  - 22.05 Coordinate responsibilities with those of other workstations.
  - 22.06 Select appropriate tools and equipment for specific tasks.
- 23.0 Research career and advancement opportunities In professional cooking and baking--The student will be able to:
- 23.01 Examine advancement opportunities.
  - 23.02 Develop a personal career plan.

- 23.03 Identify food and hospitality-related enterprises and their impact on the industry.
- 23.04 Explain the benefits of membership in professional associations.
  
- 24.0 Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines--The student will be able to:
  - 24.01 Identify basic food items.
  - 24.02 Select basic food items according to standard qualities.
  - 24.03 Practice portion control and utilize costing procedures.
  
- 25.0 Practice advanced cooking and baking techniques—The student will be able to:
  - 25.01 Recognize standards of quality as well as prepare and creatively present: advanced bake station items; advanced pantry station items; advanced fry station items; advanced hot station items; beverage items.
  
- 26.0 Use oral and written communication skills in creating, expressing and interpreting information and ideas--The student will be able to:
  - 26.01 Select and employ appropriate communication concepts and strategies to enhance oral and written communication in the workplace. CM1.0
  - 26.02 Locate, organize and reference written information from various sources. CM3.0
  - 26.03 Design, develop and deliver formal and informal presentations using appropriate media to engage and inform diverse audiences. CM5.0
  - 26.04 Interpret verbal and nonverbal cues/behaviors that enhance communication. CM6.0
  - 26.05 Apply active listening skills to obtain and clarify information. CM7.0
  - 26.06 Develop and interpret tables and charts to support written and oral communications. CM8.0
  - 26.07 Exhibit public relations skills that aid in achieving customer satisfaction. CM10.0
  
- 26.0 Apply scientific principles in cooking and baking--The student will be able to:
  - 26.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.
  - 26.02 Identify the effect of various levels of moisture on food.
  - 26.03 Identify the differences between a permanent and temporary emulsion.
  - 26.04 Distinguish between the characteristics of acids and bases.

**Course Number: HMV0171**  
**Occupational Completion Point: C**  
**Chef/Head Cook – 300 Hours – SOC Code 351011**

- 28.0 Demonstrate fruit and vegetable preparation skills--The student will be able to:
  - 28.01 Identify types of greens and their characteristics and prepare them for salads.
  - 28.02 Identify and select fruits and demonstrate various preparation methods (peel, core, score, Zest, section, puree, marinate, preserve, glaze, juice extraction).
  - 28.03 Identify and select vegetables and demonstration various preparation methods (peel by Hand or machine, cut, puree, stew, stuff).
  - 28.04 Prepare fruit salads and vegetable salads.
  - 28.05 Create fruit and vegetable garnishes.

- 28.06 Prepare salad dressings, cold sauces, and derivatives.
  - 28.07 Identify, select, and prepare a variety of nuts.
  - 28.08 Apply basic principles of the chemistry of food preparation to fruits and vegetables.
- 29.0 Demonstrate buffet food preparation skills—The student will be able to:
- 29.01 Prepare hot and cold beverages
  - 29.02 Prepare a variety of sandwich fillings.
  - 29.03 Prepare hot and cold sandwiches.
  - 29.04 Prepare sliced meats for a cold buffet
  - 29.05 Prepare starchy salads
  - 29.06 Prepare seafood cocktails and salads
  - 29.07 Prepare cheese boards, canapés, and cold and hot hors d'oeuvres
  - 29.08 Create ice sculptures
  - 29.09 Plan, set up, and serve buffets
  - 29.10 Select, use and maintain buffet equipment and utensils
- 30.0 Demonstrate dairy, egg, and starchy product preparation skills—The student will be able to:
- 30.01 Identify and select cheeses, milk, creams and butter.
  - 30.02 Store and handle fresh, frozen, and cooked dairy products.
  - 30.03 Apply basic principles of the chemistry of protein to cooking eggs and dairy products.
  - 30.04 Whip cream.
  - 30.05 Identify and select varieties of starchy foods and cereals
  - 30.06 Select, break, and separate eggs
  - 30.07 Prepare eggs using various cooking methods (boil, fry, scramble, poach, omelets, shirred).
  - 30.08 Prepare crepes and soufflés.
- 31.0 Demonstrate stock, soup, and sauce preparation skills—The student will be able to:
- 31.01 Prepare white stock, brown stock, and fish stock.
  - 31.02 Prepare roux and other thickening agents.
  - 31.03 Prepare Bechamel sauce, sauce espagnole, veloute, Hollandaise, and mayonnaise.
  - 31.04 Prepare cream soups, chowders, clear soups, and bisque.
  - 31.05 Recognize soups and sauces by taste and appearance.
- 32.0 Demonstrate meat, poultry, fish, and seafood preparation skills—The student will be able to:
- 32.01 Identify types and cuts of meat and select meat and poultry.
  - 32.02 Apply basic principles of the chemistry of protein to cooking meat products.
  - 32.03 Prepare meat and poultry using various cooking methods (stew, boil, grill, broil, barbecue, deep fry, poach, sauté, blanch, bake/roast, braise)
  - 32.04 Identify and select fish and seafood.
  - 32.05 Prepare fish and seafood using various cooking methods (deep fry, grill, boil, broil, sauté, poach, braise)

- 32.06 Prepare stuffing for meats, poultry and seafood and demonstrate the stuffing process.
- 32.07 Demonstrate the proper procedure when marinating meat, poultry, and seafood.
- 33.0 Demonstrate bakery goods and dessert preparation skills--The student will be able to:
  - 33.01 Identify and select baking and dessert ingredients.
  - 33.02 Demonstrate and analyze the different functions of sugar in food preparation.
  - 33.03 Prepare gelatins, puddings and baked products using mixes
  - 33.04 Prepare basic pie crust (pastry), prepare pie fillings, and make a pie
  - 33.05 Prepare and bake quick breads
  - 33.06 Prepare and bake yeast breads
  - 33.07 Prepare and bake cakes
  - 33.08 Prepare and apply butter cream and icings to cakes
  - 33.09 Decorate cakes and pastries
  - 33.10 Prepare and bake puff pastries

**Course Number: HMV0126**

**Occupational Completion Point: D**

**Food Service Management – 300 Hours – SOC Code 119051**

- 34.0 Demonstrate management skills--The student will be able to:
  - 34.01 Identify characteristics of an effective manager.
  - 34.02 Examine management skills.
  - 34.03 Demonstrate effective communication skills.
  - 34.04 Use positive reinforcement techniques to increase productivity.
- 35.0 Describe the importance of professional ethics and legal responsibilities--The student will be able to:
  - 35.01 Evaluate and justify decisions based on ethical reasoning. ELR1.0
  - 35.02 Evaluate alternative responses to workplace situations based on personal, professional, ethical, legal responsibilities, and employer policies. ELR1.1
  - 35.03 Identify and explain personal and long-term consequences of unethical or illegal behaviors in the workplace. ELR1.2
  - 35.04 Interpret and explain written organizational policies and procedures. ELR2.0
- 36.0 Comply with laws and regulations specific to the food service and hospitality industry--The student will be able to:
  - 36.01 Identify food service and hospitality laws and regulations to include OSHA, Americans with Disabilities Act (ADA).
  - 36.02 Identify laws related to the handling of alcohol.
  - 36.03 Research the food safety manager training/certification programs that are accredited in Florida  
(<http://www.myfloridalicense.com/dbpr/hr/foodlodging/ManagerCertification.html>).
- 37.0 Develop a business plan--The student will be able to:

- 37.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.
- 37.02 Identify basic economic and marketing strategies.
- 37.03 Analyze trends in the food service and hospitality industry.
  
- 38.0 Describe the roles within teams, work units, departments, organizations, organizational systems, and the larger environment--The student will be able to:
  - 38.01 Describe the nature and types of business organizations. SY1.0
  - 38.02 Explain the effect of key organizational systems on performance and quality.
  - 38.03 List and describe quality control systems and/or practices common to the workplace. SY2.0
  - 38.04 Explain the impact of the global economy on business organizations.
  
- 39.0 Use information technology tools--The student will be able to:
  - 39.01 Use personal information management (PIM) applications to increase workplace efficiency. IT1.0
  - 39.02 Employ technological tools to expedite workflow including word processing, databases, reports, spreadsheets, multimedia presentations, electronic calendar, contacts, email, and internet applications. IT2.0
  - 39.03 Employ computer operations applications to access, create, manage, integrate, and store information. IT3.0
  
- 40.0 Create and prepare menus for various nutritional needs--The student will be able to:
  - 40.01 Examine pricing strategies.
  - 40.02 Examine menu formats.
  - 40.03 Analyze menus for profitability
  
- 41.0 Utilize cost-control techniques to maximize profitability--The student will be able to:
  - 41.01 Examine and utilize cost out procedures to minimize food waste.
  - 41.02 Identify computer software available for food service and hospitality management.
  - 41.03 Develop an accounting and record-keeping system using selected software.
  - 41.04 Develop a purchasing, receiving, storing, and inventory system.
  - 41.05 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.
  - 41.06 Interpret profit and loss statements.
  - 41.07 Identify the responsibility of each individual to be held accountable for profitability.
  
- 42.0 Interpret and incorporate guidelines and policies for food service establishments --The student will be able to:
  - 42.01 Develop employee guidelines such as job descriptions, training, and scheduling.
  - 42.02 Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system.

43.0 Compare and analyze the relationship of nutrition to wellness--The student will be able to:

- 43.01 Describe the functions and sources of the 6 classifications of nutrients.
- 43.02 Identify the effects of nutrient deficiencies and excesses.
- 43.03 Apply guidelines for using the Food Guide Pyramid to plan daily food choices for customers with special diets.
- 43.04 Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture (mypyramid.gov).
- 43.05 Determine the relationship between food choices, eating and wellness vs. profit/loss margins.
- 43.06 Explain how to encourage healthful eating habits for people in every stage of the life cycle.
- 43.07 List the types of food additives and explain their purpose.

44.0 Develop and prepare menus for customers on special diets--The student will be able to:

- 44.01 Create a menu for customers with dietary limitations.
- 44.02 Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)
- 44.03 Identify common food allergies and determine appropriate substitutions.
- 44.04 Prepare meals for customers with special dietary needs.
- 44.05 List the serving sizes for an average adult.
- 44.06 Develop a modification plan for existing menus that will meet special dietary needs.

45.0 Compare and analyze menus of food establishments--The student will be able to:

- 45.01 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.
- 45.02 Plan a menu meeting the "Truth-in-Menu Guidelines".
- 45.03 Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.

46.0 Demonstrate personal money management concepts, procedures, and strategies--The student will be able to:

- 46.01 Identify and describe the services and legal responsibilities of financial institutions. FL2.0
- 46.02 Describe the effect of money management on personal and career goals. FL3.0
- 46.03 Develop a personal budget and financial goals. FL3.1
- 46.04 Complete financial instruments for making deposits and withdrawals. FL3.2
- 46.05 Maintain financial records. FL3.3
- 46.06 Read and reconcile financial statements. FL3.4
- 46.07 Research, compare and contrast investment opportunities.