

**Florida Department of Education
CLUSTER CURRICULUM FRAMEWORK**

Cluster Title: Food Management, Production & Services
Cluster Type: Job Preparatory
Occupational Area: Family and Consumer Sciences
Components: Core, Two Career Programs

	<u>Secondary</u>	<u>PSAV</u>
Grade Level:	9-12, 30, 31	30, 31
Facility Code:	234	234
CTSO	FCCLA	
Coop Method	YES	YES
Apprenticeship	YES	YES

Basic Skills Grade Level

Math	9
Language	9
Reading	9

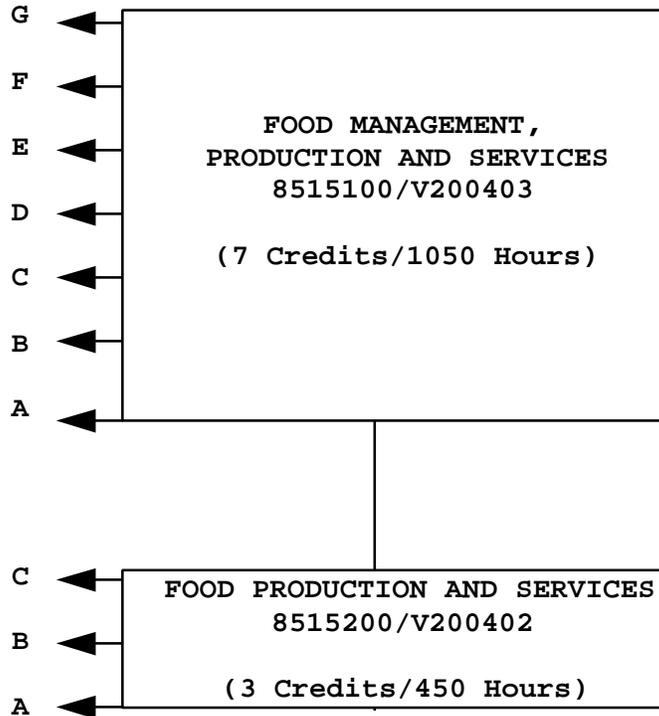
- I. **PURPOSE:** The purpose of the programs in this cluster is to prepare students for employment or advanced training in the food service and hospitality industry and in nutrition and dietetic services.
- II. **CLUSTER STRUCTURE:** This cluster is a planned sequence of instruction consisting of a core, two programs, and 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 through the five programs 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 Food Management Production and Services program.

The following diagram illustrates the program structure:

FOOD MANAGEMENT, PRODUCTION AND SERVICES



OCCUPATIONAL COMPLETION POINT:

FOOD PRODUCTION AND SERVICES

- A-Food and Beverage Preparation OES 65038427 1 Credit/150 hours
- B-Cook; Waiter/Waitress Industry Title 2 Credits/300 hours
- C-Cook; Kitchen Helper, Restaurant Cashier Industry Title 3 Credits/450 Hours

FOOD MANAGEMENT, PRODUCTION AND SERVICES

- A-Food & Beverage Preparation OES 65038427 1 Credit/150 Hours
- B-Cook; Waiter/Waitress Industry Title 2 Credits/300 hours
- C-Cook; Kitchen Helper, Restaurant Cashier Industry Title 3 Credits/450 Hours
- D-Cook; OES 65028422 4 Credits/600 Hours
- E-Baker; Cook Restaurant Food Service Industry title 5 Credits/750 Hours
- F-Food Service Manager Food Service and Management Industry Title 6 Credits/900-Hours
- G-Food Service Restaurant Manager DOT 187.167-106 7 Credits/1050 Hours

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

Food Production and Services - 8515200

CORE

- 8515210 - Food Production and Services 1
- 8515220 - Food Production and Services 2
- 8515230 - Food Production and Services 3

Food Management, Production, and Services - 8515100

CORE

- 8515210 - Food Production and Services 1
- 8515220 - Food Production and Services 2
- 8515230 - Food Production and Services 3

- 8515110 - Food Management Production and Services 4
- 8515111 - Food Management Production and Services 5
- 8515112 - Food Management Production and Services 6
- 8515113 - Food Management Production and Services 7

- 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 and technical 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.

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.

The programs in this cluster may be offered in PSAV courses. Vocational credit shall be awarded to the student on a transcript in accordance with Section 230.643, F.S.

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.

When a secondary student with a disability is enrolled in a vocational class with modifications to the curriculum framework, the particular outcomes and student performance standards that the student must master to earn credit must be specified on an individual basis. The job or jobs for which the student is being trained should be reflected in the student's desired post school

outcome statement on the Transition Individual Educational Plan (Transition IEP).

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.

**Florida Department of Education
INTENDED OUTCOMES**

Program Title: Food Production and Services

	<u>Secondary</u>	<u>PSAV</u>
Program Numbers:	8515200	V200402
CIP Number:	0420.040102	0420.040102
Grade Level:	9-12, 30, 31	30, 31
Length:	3 Credits	450 Hours
CTSO	FCCLA	
Certification:	HOMEMAKING @2 ç7 QUAN FOOD @7 SC FOOD SV @6 D HME EC OCC ç7 VOC HME EC @4 GEN HME EC @4 HOME EC 1 @2	HOMEMAKING @2 @7 G GEN HME EC @2 @4 HOME EC 1 @2 QUAN FOOD @7 G VOC HME EC @2 @4 SC FOOD SV @6 D HOME EC OCC @7 G
Basic Skills Grade Level		
Math		9
Language		9
Reading		9

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 & BEVERAGE PREPARATION AND SERVICE WORKER; FOOD PREPARATION WORKER - OES CODE 65038427

- 01.0 Identify careers and job opportunities.
- 02.0 Apply basic skills.
- 03.0 Demonstrate personal productivity.
- 04.0 Exhibit safe, secure, and sanitary work procedures.
- 05.0 Utilize operational systems.
- 06.0 Use recipes.
- 07.0 Use and care for commercial tools and equipment.
- 08.0 Apply principles of nutrition.
- 09.0 Perform front-of-the-house duties.
- 10.0 Perform back-of-the-house duties.
- 11.0 Prepare food and beverage items.

OCCUPATIONAL COMPLETION POINT - DATA CODE - B

(CORE) COOK; WAITER/WAITRESS - INDUSTRY TITLE

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

OCCUPATIONAL COMPLETION POINT - DATA CODE - C

(CORE) COOK, KITCHEN HELPER, BAKER'S HELPER, CASHIER -
INDUSTRY TITLE

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

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Program Title: Food Production and Services
Secondary Number: 8515200
Postsecondary Number: V200402

OCCUPATIONAL COMPLETION POINT - DATA CODE - A

(CORE) FOOD & BEVERAGE PREPARATION AND SERVICE WORKER; FOOD PREPARATION WORKER - OES CODE 65038427

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

- 01.01 Identify occupations in the food service and hospitality industry.
- 01.02 Identify resources for a job search.
- 01.03 Identify levels of training required for food service and hospitality occupations.

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

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions.
- 02.03 Use verbal and nonverbal communication skills.

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

LA.A.1.4.3, LA.A.2.4.4, LA.C.3.4.2, HE.B.3.4.2, HE.B.3.4.4, HE.B.3.4.5

- 03.01 Exhibit employability skills.
- 03.02 Exhibit work ethics.
- 03.03 Maintain positive personal relationships.
- 03.04 Develop personal and professional etiquette.
- 03.05 Demonstrate the ability to function as a team member.

04.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--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

- 04.01 Follow standard procedures for hazard control.
- 04.02 Identify first-aid procedures for accidents and injuries.
- 04.03 Apply sanitary procedures in maintaining the facility.
- 04.04 Follow the standards for infectious disease control.
- 04.05 Demonstrate acceptable employee health habits.
- 04.06 Follow sanitary procedures in food storage, preparation, packing, transport, and service.

- 05.0 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,
- 05.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space.
05.02 Follow rules, regulations, and laws.
- 06.0 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
- 06.01 Use standardized recipes.
06.02 Calculate portion size and recipe yield.
- 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
- 07.01 Identify commercial tools and equipment.
07.02 Use and maintain commercial tools.
07.03 Use and maintain commercial equipment.
- 08.0 APPLY 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
- 08.01 Identify knowledge of food and nutrition needs.
- 09.0 PERFORM FRONT-OF-THE HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3, MA.A.3.4.3
- 09.01 Perform table setup, order-taking, check presentation, bussing, serving, receiving money, and skills.
09.02 Identify types of meal services.
09.03 Establish, set up, and maintain service stations.
- 10.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3
- 10.01 Perform starting duties.
- 11.0 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
- 11.01 Prepare bake station items.
11.02 Prepare pantry station items.
11.03 Prepare fry station items.
11.04 Prepare hot station items.
11.05 Prepare beverage items.
11.06 Perform food presentation and display techniques.

11.07 Recognize standards of quality.

OCCUPATIONAL COMPLETION POINT - DATA CODE - B

(CORE) COOK; WAITER/WAITRESS - INDUSTRY TITLE

12.0 IDENTIFY CAREERS 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

12.01 Identify duties and responsibilities in food services and hospitality.

12.02 Identify career options and ways to achieve job advancement.

13.0 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

13.01 Exhibit an understanding of technical materials/resources.

13.02 Demonstrate mathematics competencies related to the occupational task.

14.0 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, HE.B.2.4.4

14.01 Respond to the needs of a culturally diverse workplace.

14.02 Apply techniques of evaluation for continuous improvement.

14.03 Demonstrate problem solving.

14.04 Use critical thinking strategies.

15.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

LA.A.2.4.4, LA.A.2.4.6

15.01 Follow federal, state, and local sanitation and safety codes.

16.0 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

16.01 Perform time management techniques.

16.02 Operate within purchasing, inventory, portion control, and costing procedures.

17.0 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

17.01 Modify standardized recipes.

- 18.0 APPLY PRINCIPLES OF NUTRITION--The student will be able to:
L.A.A.2.4.8, MA.E.1.4.1, SC.F.1.4.1, SC.F.1.4.6
- 18.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.
- 19.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to
LA.A.1.4.3, HE.B.2.4.4, MA.A.3.4.3, MA.B.4.4.2
- 19.01 Recognize the needs of diverse populations.
19.02 Perform duties to meet the needs of the customer.
- 20.0 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
- 20.01 Receive, store, and issue supplies.
- 21.0 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
- 21.01 Prepare bake station items.
21.02 Prepare pantry station items.
21.03 Prepare fry station items.
21.04 Prepare hot station items.
21.05 Prepare beverage items.
21.06 Perform food presentation and display techniques.
21.07 Recognize standards of quality.

OCCUPATIONAL COMPLETION POINT - DATA CODE - C

(CORE) COOK, KITCHEN HELPER; BAKER'S HELPER; CASHIER -
INDUSTRY TITLE

- 22.0 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
- 22.01 Demonstrate an understanding of entrepreneurship.
22.02 Analyze current career trends.
22.03 Identify professional associations in the food service and hospitality industry.
- 23.0 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
- 23.01 Demonstrate scientific competencies related to the occupational task.
23.02 Use computer technology to perform occupational tasks.
23.03 Maintain accurate records.

- 24.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
LA.A.2.4.4, MA.A.3.4.3
- 24.01 Explore the opportunities and value of community service.
24.02 Develop leadership skills.
24.03 Practice profitable procedures.
- 25.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
- SC.G.1.4.1, SC.G.1.4.2
- 25.01 Use acquired knowledge for the certified professional food manager exam.
- 26.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
- SC.G.1.4.1, SC.G.1.4.2
- 26.01 Practice environmentally sound procedures.
26.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
- 27.0 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
- 27.01 Use standardized recipes in the development of menus.
- 28.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.2.4.4, MA.A.3.4.3
- 28.01 Use merchandising techniques.
28.02 Analyze industry trends.
- 29.0 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
- 29.01 Prepare bake station items.
29.02 Prepare pantry station items.
29.03 Prepare fry station items.
29.04 Prepare hot station items.
29.05 Prepare beverage items.
29.06 Perform food presentation and display techniques.
29.07 Recognize standards of quality.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Course Number: 8515210
Course Title: Food Production and Services 1
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic food skills; personal productivity; safe, secure and sanitary work procedures; operational systems; recipes; commercial tools and equipment; principles of nutrition; front-of-the-house duties; back-of-the house duties; food and beverage preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE A

(CORE) FOOD & BEVERAGE PREPARATION AND SERVICE WORKER; FOOD PREPARATION WORKER - OES Code 65038427

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

- 01.01 Identify occupations in the food service and hospitality industry.
- 01.02 Identify resources for a job search.
- 01.03 Identify levels of training required for food service and hospitality occupations.

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

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions.
- 02.03 Use verbal and nonverbal communication skills.

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

LA.A.1.4.3, LA.A.2.4.4, LA.C.3.4.2, HE.B.3.4.4, HE.B.3.4.5

- 03.01 Exhibit employability skills.
- 03.02 Exhibit work ethics.
- 03.03 Maintain positive personal relationships.
- 03.04 Develop personal and professional etiquette.
- 03.05 Demonstrate the ability to function as a team member.

04.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

MA.B.3.4.1, SC.F.1.4.3, 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

- 04.01 Follow standard procedures for hazard control.

- 04.02 Identify first-aid procedures for accidents and injuries.
 - 04.03 Apply sanitary procedures in maintaining the facility.
 - 04.04 Follow the standards for infectious disease control.
 - 04.05 Demonstrate acceptable employee health habits.
 - 04.06 Follow sanitary procedures in food storage, preparation, packing, transport, and service.
- 05.0 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
 - 05.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space.
 - 05.02 Follow rules, regulations, and laws.
- 06.0 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
 - 06.01 Use standardized recipes.
 - 06.02 Calculate portion size and recipe yield.
- 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
 - 07.01 Identify commercial tools and equipment.
 - 07.02 Use and maintain commercial tools.
 - 07.03 Use and maintain commercial equipment.
- 08.0 APPLY PRINCIPLES OF NUTRITION--The student will be able to:
- LA.A.1.4.1, LA.A.4.1.2, 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
 - 08.01 Identify knowledge of food and nutritional needs.
- 09.0 PERFORM FRONT-OF-THE HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3, MA.A.3.4.3
 - 09.01 Perform table setup, order taking, check presentation, bussing, serving, receiving money, and host/hostess skills.
 - 09.02 Identify types of meal services.
 - 09.03 Establish, set up, and maintain service stations.
- 10.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3
 - 10.01 Perform starting duties.
- 11.0 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, 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

- 11.01 Prepare bake station items.
- 11.02 Prepare pantry station items.
- 11.03 Prepare fry station items.
- 11.04 Prepare hot station items.
- 11.05 Prepare beverage items.
- 11.06 Perform food presentation and display techniques.
- 11.07 Recognize standards of quality.

**Florida Department of Education
STUDENT PERFORMANCE STANDARDS**

Course Number: 8515220
Course Title: Food Production and Services 2
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic skills; work procedures; operational systems; recipes; principles of nutrition; front-of-the-house and back-of-the-house duties and food preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE B

(CORE) COOK; HOST/HOSTESS; WAITER/WAITRESS - INDUSTRY TITLE

12.0 IDENTIFY CAREERS 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

12.01 Identify duties and responsibilities in food services and hospitality.

12.02 Identify career options and ways to achieve job advancement.

13.0 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

13.01 Exhibit an understanding of technical materials/resources.

13.02 Demonstrate mathematics competencies related to the occupational task.

14.0 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, HE.B.2.4.4

14.01 Respond to the needs of a culturally diverse workplace.

14.02 Apply techniques of evaluation for continuous improvement.

14.03 Demonstrate problem solving.

14.04 Use critical thinking strategies.

15.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

LA.A.2.4.4, LA.A.2.4.6

15.01 Follow federal, state, and local sanitation and safety codes.

- 16.0 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
16.01 Perform time management techniques.
16.02 Operate within purchasing, inventory, portion control, and costing procedures.
- 17.0 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
17.01 Modify standardized recipes.
- 18.0 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
18.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.
- 19.0 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
19.01 Recognize the needs of diverse populations.
19.02 Perform duties to meet the needs of the customer.
- 20.0 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
20.01 Receive, store, and issue supplies.
- 21.0 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
21.01 Prepare bake station items.
21.02 Prepare pantry station items.
21.03 Prepare fry station items.
21.04 Prepare hot station items.
21.05 Prepare beverage items.
21.06 Perform food presentation and display techniques.
21.07 Recognize standards of quality.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Course Number: 8515230
Course Title: Food Production and Services 3
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic skills; personal productivity; work procedures; operational systems; recipes; front-of-the-house duties and food preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE C

(CORE) COOK; KITCHEN HELPER; BAKER'S HELPER; CASHIER -
INDUSTRY TITLE

22.0 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

- 22.01 Demonstrate an understanding of entrepreneurship.
- 22.02 Analyze current career trends.
- 22.03 Identify professional associations in the food service and hospitality industry.

23.0 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

- 23.01 Demonstrate scientific competencies related to the occupational task.
- 23.02 Use computer technology to perform occupational tasks.
- 23.03 Maintain accurate records.

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

LA.A.2.4.4, MA.A.3.4.3

- 24.01 Explore the opportunities and value of community service.
- 24.02 Develop leadership skills.
- 24.03 Practice profitable procedures.

25.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

SC.G.1.4.1, SC.G.1.4.2

- 25.01 Use acquired knowledge for the certified professional food manager exam.

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

SC.G.1.4.1, SC.G.1.4.2

- 26.01 Practice environmentally sound procedures.
- 26.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.

27.0 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

27.01 Use standardized recipes in the development of menus.

28.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:

LA.A.2.4.4, MA.A.3.4.3

28.01 Use merchandising techniques.

28.02 Analyze industry trends.

29.0 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

29.01 Prepare bake station items.

29.02 Prepare pantry station items.

29.03 Prepare fry station items.

29.04 Prepare hot station items.

29.05 Prepare beverage items.

29.06 Perform food presentation and display techniques.

29.07 Recognize standards of quality.

**Florida Department of Education
INTENDED OUTCOMES**

Program Title: Food Management, Production and Services

	<u>Secondary</u>	<u>PSAV</u>
Program Numbers:	8515100	V200403
CIP Number:	0420.040103	0420.040103
Grade Level:	9-12, 30, 31	30, 31
Length:	7 Credits	1050 Hours
CTSO	FCCLA	
Certification:	HOMEMAKING @2 ç7 QUAN FOOD @7 SC FOOD SV @6 D HME EC OCC ç7 VOC HME EC @4 GEN HME EC @4 HOME EC 1 @2	HOMEMAKING @2 @7 G GEN HME EC @2 @4 HOME EC 1 @2 QUAN FOOD @7 G VOC HME EC @2 @4 SC FOOD SV @6 D HOME EC OCC @7 G

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 - OES CODE 65038427

- 01.0 Identify careers and job opportunities.
- 02.0 Apply basic skills.
- 03.0 Demonstrate personal productivity.
- 04.0 Exhibit safe, secure, and sanitary work procedures.
- 05.0 Utilize operational systems.
- 06.0 Use recipes.
- 07.0 Use and care for commercial tools and equipment.
- 08.0 Apply principles of nutrition.
- 09.0 Perform front-of-the-house duties.
- 10.0 Perform back-of-the-house duties.
- 11.0 Prepare food and beverage items.

OCCUPATIONAL COMPLETION POINT - DATA CODE - B

(CORE) COOK; WAITER/WAITRESS - INDUSTRY TITLE

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

OCCUPATIONAL COMPLETION POINT - DATA CODE - C

(CORE) COOK; KITCHEN HELPER; BAKER'S HELPER; CASHIER -
INDUSTRY TITLE

- 22.0 Identify careers and job opportunities.
- 23.0 Apply basic skills.

- 24.0 Demonstrate personal productivity.
- 25.0 Exhibit safe, secure, and sanitary work procedures.
- 26.0 Utilize operational systems.
- 27.0 Use recipes.
- 28.0 Perform front-of-the-house duties.
- 29.0 Prepare food and beverage items.

OCCUPATIONAL COMPLETION POINT - DATA CODE - D

COOK INSTITUTIONAL OR CAFETERIA - OES CODE 65028422

- 30.0 Examine career and advancement opportunities in professional cooking and baking.
- 31.0 Practice food identification, selection, and purchasing skills.
- 32.0 Practice advanced cooking and baking techniques.
- 33.0 Demonstrate communication skills.
- 34.0 Apply math skills.
- 35.0 Apply scientific principles in cooking and baking.
- 36.0 Follow time, energy, and resource management techniques.
- 37.0 Prepare and present food products to meet quality standards.

OCCUPATIONAL COMPLETION POINT - DATA CODE - E

BAKERS, COOK, RESTAURANT FOOD SERVICE (COOKING AND BAKING)

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

OCCUPATIONAL COMPLETION POINT - DATA CODE - F

FOOD SERVICE AND RESTAURANT MANAGER FOOD SERVICE AND MANAGEMENT I
- INDUSTRY TITLE

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

OCCUPATIONAL COMPLETION POINT - DATA CODE - G

FOOD SERVICE AND RESTAURANT MANAGER; FOOD SERVICE - DOT 187.167-106

- 55.0 Demonstrate management skills.
- 56.0 Comply with laws and regulations specific to the food service and hospitality industry.
- 57.0 Develop a business plan.

- 58.0 Develop menus.
- 59.0 Utilize cost-control techniques to maximize profitability.
- 60.0 Establish guidelines and policies.
- 61.0 Examine the physical plant.
- 62.0 Develop food service and hospitality marketing strategies.
- 63.0 Assess career opportunities in food service and hospitality management.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Program Title: Food Management, Production and Services
Secondary Number: 8515100
Postsecondary Number: V200403

OCCUPATIONAL COMPLETION POINT - DATA CODE - A

(CORE) FOOD & BEVERAGE PREPARATION AND SERVICE WORKER; FOOD PREPARATION WORKER - OES CODE 65038427

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

- 01.01 Identify occupations in the food service and hospitality industry.
- 01.02 Identify resources for a job search.
- 01.03 Identify levels of training required for food service and hospitality occupations.

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

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions.
- 02.03 Use verbal and nonverbal communication skills.

03.0 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

- 03.01 Exhibit employability skills.
- 03.02 Exhibit work ethics.
- 03.03 Maintain positive personal relationships.
- 03.04 Develop personal and professional etiquette.
- 03.05 Demonstrate the ability to function as a team member.

04.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--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

- 04.01 Follow standard procedures for hazard control.
- 04.02 Identify first-aid procedures for accidents and injuries.
- 04.03 Apply sanitary procedures in maintaining the facility.
- 04.04 Follow the standards for infectious disease control.
- 04.05 Demonstrate acceptable employee health habits.
- 04.06 Follow sanitary procedures in food storage, preparation, packing, transport, and service.

- 05.0 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
- 05.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space.
05.02 Follow rules, regulations, and laws.
- 06.0 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
- 06.01 Use standardized recipes.
06.01 Calculate portion size and recipe yield.
- 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
- 07.01 Identify commercial tools and equipment.
07.02 Use and maintain commercial tools.
07.03 Use and maintain commercial equipment.
- 08.0 APPLY 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
- 08.01 Identify knowledge of food and nutritional needs.
- 09.0 PERFORM FRONT-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
- 09.01 Perform table setup, order-taking, check presentation, bussing, serving, receiving money, and skills.
09.02 Identify types of meal services.
09.03 Establish, set up, and maintain service stations.
- 10.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3
- 10.01 Perform starting duties.
- 11.0 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
- 11.01 Prepare bake station items.
11.02 Prepare pantry station items.
11.03 Prepare fry station items.
11.04 Prepare hot station items.
11.05 Prepare beverage items.
11.06 Perform food presentation and display techniques.

11.07 Recognize standards of quality.

OCCUPATIONAL COMPLETION POINT - DATA CODE - B

(CORE) COOK; WAITER/WAITRESS - INDUSTRY TITLE

12.0 IDENTIFY CAREERS 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

12.01 Identify duties and responsibilities in food services and hospitality.

12.02 Identify career options and ways to achieve job advancement.

13.0 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

13.01 Exhibit an understanding of technical materials/resources.

13.02 Demonstrate mathematics competencies related to the occupational task.

14.0 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

14.01 Respond to the needs of a culturally diverse workplace.

14.02 Apply techniques of evaluation for continuous improvement.

14.03 Demonstrate problem solving.

14.04 Use critical thinking strategies.

15.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

LA.A.2.4.4, LA.A.2.4.6

15.01 Follow federal, state, and local sanitation and safety codes.

16.0 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

16.01 Perform time management techniques.

16.02 Operate within purchasing, inventory, portion control, and costing procedures.

17.0 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

17.01 Modify standardized recipes.

- 18.0 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
- 18.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.
- 19.0 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
- 19.01 Recognize the needs of diverse populations.
19.02 Perform duties to meet the needs of the customer.
- 20.0 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
- 20.01 Receive, store, and issue supplies.
- 21.0 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
- 21.01 Prepare bake station items.
21.02 Prepare pantry station items.
21.03 Prepare fry station items.
21.04 Prepare hot station items.
21.05 Prepare beverage items.
21.06 Perform food presentation and display techniques.
21.07 Recognize standards of quality.

OCCUPATIONAL COMPLETION POINT - DATA CODE - C

(CORE) COOK; KITCHEN HELPER; BAKER'S HELPER; CASHIER -
INDUSTRY TITLE

- 22.0 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
- 22.01 Demonstrate an understanding of entrepreneurship.
22.02 Analyze current career trends.
22.03 Identify professional associations in the food service and hospitality industry.
- 23.0 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
- 23.01 Demonstrate scientific competencies related to the occupational task.
23.02 Use computer technology to perform occupational tasks.
23.03 Maintain accurate records.

- 24.0 DEMONSTRATE PERSONAL PRODUCTIVITY--The student will be able to:
 LA.A.2.4.4, MA.A.3.4.3
 24.01 Explore the opportunities and value of community service.
 24.02 Develop leadership skills.
 24.03 Practice profitable procedures.
- 25.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:
 SC.G.1.4.1, SC.G.1.4.2
 25.01 Use acquired knowledge for the certified professional food manager examination.
- 26.0 UTILIZE OPERATIONAL SYSTEMS--The student will be able to:
 SC.G.1.4.1, SC.G.1.4.2
 26.01 Practice environmentally sound procedures.
 26.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
- 27.0 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
 27.01 Use standardized recipes in the development of menus.
- 28.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:
 LA.A.2.4.4, MA.A.3.4.3
 28.01 Use merchandising techniques.
 28.02 Analyze industry trends.
- 29.0 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
 29.01 Prepare bake station items.
 29.02 Prepare pantry station items.
 29.03 Prepare fry station items.
 29.04 Prepare hot station items.
 29.05 Prepare beverage items.
 29.06 Perform food presentation and display techniques.
 29.07 Recognize standards of quality.

OCCUPATIONAL COMPLETION POINT - DATA CODE - D
 (CORE) COOK - OES CODE 65028

- 30.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:
 LA.A.2.4.4

- 30.01 Examine advancement opportunities.
 - 30.02 Develop a personal career plan.
- 31.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--
The student will be able to:
- SC.A.1.4.2
 - 31.01 Identify basic food items.
 - 31.02 Select basic food items according to standard qualities.
- 32.0 Practice advanced cooking and baking techniques.
- LA.A.1.4.3, LA.A.2.4.4
 - 32.01 Prepare advanced bake station items.
 - 32.02 Prepare advanced pantry station items.
 - 32.03 Prepare advanced fry station items.
 - 32.04 Prepare advanced hot station items.
 - 32.05 Prepare beverage items.
 - 32.06 Perform advanced food presentation and display techniques.
 - 32.07 Recognize and ensure standards of quality.
- 33.0 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
 - 33.01 Demonstrate verbal communication skills.
 - 33.02 Demonstrate technical reading skills.
 - 33.03 Use tools and equipment specific to advanced cooking and baking.
 - 33.04
- 34.0 APPLY MATH SKILLS--The student will be able to:
- MA.B.3.4.1
 - 34.01 Convert recipe yields.
 - 34.02 Calculate portion costs.
- 35.0 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
 - 35.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.
 - 35.02 Identify the effect of moisture on food.
- 36.0 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
 - 36.01 Demonstrate efficient time and motion techniques.
 - 36.02 Coordinate responsibilities with those of other workstations.
 - 36.03 Select appropriate tools and equipment for specific tasks.

37.0 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

- 37.01 Prepare and present appetizers.
- 37.02 Prepare and present salads
- 37.03 Prepare and present vegetables.
- 37.04 Prepare and present fruits.
- 37.05 Prepare and present pasta, rice, and cereals.
- 37.06 Prepare and present soups, stocks, and sauces.
- 37.07 Prepare and present sauces and gravies.
- 37.08 Prepare and present meats.
- 37.09 Prepare and present poultry.
- 37.10 Prepare and present fish and shellfish.
- 37.11 Prepare and present yeast breads.
- 37.12 Prepare and present pies and pastries.
- 37.13 Prepare and present cakes and icing.
- 37.14 Prepare and present specialty desserts.
- 37.15 Prepare and present breakfast foods.

OCCUPATIONAL COMPLETION POINT - DATA CODE - E

(CORE) BAKER; COOK, RESTAURANT FOOD SERVICE (COOKING AND BAKING)

38.0 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

- 38.01 Identify associations in professional cooking and baking.

39.0 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

- 39.01 Recognize standards of quality related to purchasing.

40.0 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

- 40.01 Prepare food items to obtain maximum nutrition value.
- 40.02 Prepare foods for specific dietary needs.

41.0 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

- 41.01 Demonstrate verbal communication skills.
- 41.02 Demonstrate technical reading skills.
- 41.03 Demonstrate technical writing skills.

42.0 APPLY MATH SKILLS--The student will be able to:

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

42.01 Convert recipe yields.
42.02 Calculate portion costs.

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

SC.A.1.4.3, SC.A.1.4.4

43.01 Explain the leavening process in baking.
43.02 Explain the principles of thickening agents.

44.0 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

44.01 Demonstrate efficient time and motion techniques.
44.02 Coordinate responsibilities with those of other workstations.
44.03 Select appropriate tools and equipment for specific tasks.

45.0 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

45.01 Prepare and present appetizers.
45.02 Prepare and present salads.
45.03 Prepare and present vegetables.
45.04 Prepare and present fruits.
45.05 Prepare and present pasta, rice, and cereals.
45.06 Prepare and present soups, stocks, and sauces.
45.07 Prepare and present sauces and gravies.
45.08 Prepare and present meats.
45.09 Prepare and present poultry.
45.10 Prepare and present fish and shellfish.
45.11 Prepare and present yeast brads.
45.12 Prepare and present pies and pastries.
45.13 Prepare and present cakes and icing.
45.14 Prepare and present specialty desserts.
45.15 Prepare and present breakfast foods.

OCCUPATIONAL COMPLETION POINT - DATA CODE - F

(CORE) FOOD SERVICE AND RESTAURANT MANAGER FOOD SERVICE AND
MANAGEMENT 1 - INDUSTRY TITLE

46.0 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

46.01 Identify characteristics of an effective manager.
46.02 Examine management skills.
46.03 Demonstrate effective communication skills.
46.04 Use positive reinforcement techniques to increase productivity.

- 47.0 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
- 47.01 Identify food service and hospitality laws and regulations to include OSHA, Americans with Disabilities Act (ADA), and the Certified Professional Food Manager.
- 48.0 DEVELOP A BUSINESS PLAN--The student will be able to:
- LA.B.1.4.3, LA.B.2.4.4
- 48.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.
- 49.0 DEVELOP MENUS--The student will be able to:
- LA.A.2.4.4
- 49.01 Examine the role of the menu.
49.02 Examine pricing strategies.
49.03 Examine menu formats.
- 50.0 UTILIZE COST-CONTROL TECHNIQUES TO MAXIMIZE PROFITABILITY--The student will be able to:
- LA.B.2.4.2, LA.B.2.4.4
- 50.01 Identify computer software available for food service and hospitality management.
50.02 Develop an accounting and record-keeping system using selected software.
50.03 Develop a purchasing, receiving, storing, and inventory system.
- 51.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- LA.A.2.4.4, SC.F.1.4.7
- 51.01 Develop employee guidelines such as job descriptions, training, and scheduling.
51.02 Establish alcohol and drug policies.
51.03 Develop a purchasing, receiving, storing, and inventory system.
- 52.0 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
- 52.01 Analyze the impact of location on the operation.
52.02 Develop a layout design for a food service or hospitality unit to include interior and exterior components.
52.03 Develop a reconfiguration plan for an existing facility.
- 53.0 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

- 53.01 Identify basic economic and marketing strategies.
- 53.02 Analyze trends in the food service and hospitality industry.

54.0 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

- 54.01 Investigate the history of the food service and hospitality industry.
- 54.02 Analyze trends in management styles in the food service and hospitality industry.
- 54.03 Explain the benefits of membership in professional associations.

OCCUPATIONAL COMPLETION POINT - DATA CODE - G

(CORE) FOOD SERVICE AND RESTAURANT MANAGER; FOOD SERVICE - DOT 187.167-106

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

LA.C.3.4.2, HE.B.1.4.3

- 55.01 Interview and select applicants.
- 55.02 Follow stress management techniques.
- 55.03 Develop personal and professional etiquette.

56.0 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

- 56.01 Establish procedures for compliance.

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

LA.B.1.4.2, LA.B.1.4.3

- 57.01 Create a business plan.

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

LA.B.1.4.2, LA.B.1.4.3

- 58.01 Develop a menu.
- 58.02 Analyze menus for profitability.

59.0 UTILIZE COST CONTROL TECHNIQUES TO MAXIMIZE--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

- 59.01 Conduct a labor-cost analysis.
- 59.02 Conduct a beverage-cost analysis.
- 59.03 Conduct a food-cost analysis.

- 59.04 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.
 - 59.05 Interpret profit and loss statements.
 - 59.06 Identify the responsibility of each individual to be held accountable for profitability.
- 60.0 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
- 60.01 Establish employee compensation and benefits guidelines.
 - 60.02 Establish standards of conduct.
 - 61.03 Establish guest relations guidelines and policies.
- 61.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:
- LA.A.1.4.3, LA.A.2.4.4
- 61.01 Examine a food service or hospitality unit to determine compliance with current laws and regulations.
 - 61.02 Identify security needs and requirements for a food service or hospitality property.
 - 61.03 Identify factors in maintaining and repairing facilities and equipment.
- 62.0 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
- 62.01 Examine principles of art and design to increase aesthetics and profitability of service.
 - 62.02 Examine advertising strategies.
 - 62.03 Examine the use of auxiliary services in providing special function.
- 63.0 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
- 63.01 Demonstrate an understanding of entrepreneurship.
 - 63.02 Identify food and hospitality-related enterprises and their impact on the industry.

**Florida Department of Education
STUDENT PERFORMANCE STANDARDS**

Course Number: 8515210
Course Title: Food Production and Services 1
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic food skills; personal productivity; safe, secure and sanitary work procedures; operational systems; recipes; commercial tools and equipment; principles of nutrition; front-of-the-house duties; back-of-the house duties; food and beverage preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE A

(CORE) FOOD & BEVERAGE PREPARATION AND SERVICE WORKER; FOOD PREPARATION WORKER - OES Code 65038427

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

- 01.01 Identify occupations in the food service and hospitality industry.
- 01.02 Identify resources for a job search.
- 01.03 Identify levels of training required for food service and hospitality occupations.

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

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions.
- 02.03 Use verbal and nonverbal communication skills.

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

LA.A.1.4.3, LA.A.2.4.4, LA.C.3.4.2, HE.B.3.4.2, HE.B.3.4.4, HE.B.3.4.5

- 03.01 Exhibit employability skills.
- 03.02 Exhibit work ethics.
- 03.03 Maintain positive personal relationships.
- 03.04 Develop personal and professional etiquette.
- 03.05 Demonstrate the ability to function as a team member.

04.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

MA.B.3.4.1, SC.F.1.4.3, 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

- 04.01 Follow standard procedures for hazard control.
 - 04.02 Identify first-aid procedures for accidents and injuries.
 - 04.03 Apply sanitary procedures in maintaining the facility.
 - 04.04 Follow the standards for infectious disease control.
 - 04.05 Demonstrate acceptable employee health habits.
 - 04.06 Follow sanitary procedures in food storage, preparation, packing, transport, and service.
- 05.0 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
- 05.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space.
 - 05.02 Follow rules, regulations, and laws.
- 06.0 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
- 06.01 Use standardized recipes.
 - 06.02 Calculate portion size and recipe yield.
- 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
- 07.01 Identify commercial tools and equipment.
 - 07.02 Use and maintain commercial tools.
 - 07.03 Use and maintain commercial equipment.
- 08.0 APPLY 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
- 08.01 Identify knowledge of food and nutritional needs.
- 09.0 PERFORM FRONT-OF-THE HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3, MA.A.3.4.3
- 09.01 Perform table setup, order taking, check presentation, bussing, serving, receiving money, and host/hostess skills.
 - 09.02 Identify types of meal services.
 - 09.03 Establish, set up, and maintain service stations.
- 10.0 PERFORM BACK-OF-THE-HOUSE DUTIES--The student will be able to:
- LA.A.1.4.3, LA.C.3.4.3
- 10.01 Perform starting duties.

11.0 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, 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

- 11.01 Prepare bake station items.
- 11.02 Prepare pantry station items.
- 11.03 Prepare fry station items.
- 11.04 Prepare hot station items.
- 11.05 Prepare beverage items.
- 11.06 Perform food presentation and display techniques.
- 11.07 Recognize standards of quality.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Course Number: 8515220
Course Title: Food Production and Services 2
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic skills; work procedures; operational systems; recipes; principles of nutrition; front-of-the-house and back-of-the-house duties and food preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE B

(CORE) COOK; HOST/HOSTESS; WAITER/WAITRESS - INDUSTRY TITLE

12.0 IDENTIFY CAREERS 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

- 12.01 Identify duties and responsibilities in food services and hospitality.
- 12.02 Identify career options and ways to achieve job advancement.

13.0 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

- 13.01 Exhibit an understanding of technical materials/resources.
- 13.02 Demonstrate mathematics competencies related to the occupational task.

14.0 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, HE.B.2.4.4

- 14.01 Respond to the needs of a culturally diverse workplace.
- 14.02 Apply techniques of evaluation for continuous improvement.
- 14.03 Demonstrate problem solving.
- 14.04 Use critical thinking strategies.

15.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

LA.A.2.4.4, LA.A.2.4.6

- 15.01 Follow federal, state, and local sanitation and safety codes.

16.0 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

- 16.01 Perform time management techniques.
- 16.02 Operate within purchasing, inventory, portion control, and costing procedures.

- 17.0 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

 - 17.01 Modify standardized recipes.

- 18.0 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
 - 18.01 Interpret menus to meet current dietary guidelines and nutritional requirements of individuals.

- 19.0 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

 - 19.01 Recognize the needs of diverse populations.
 - 19.02 Perform duties to meet the needs of the customer.

- 20.0 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

 - 20.01 Receive, store, and issue supplies.

- 21.0 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

 - 21.01 Prepare bake station items.
 - 21.02 Prepare pantry station items.
 - 21.03 Prepare fry station items.
 - 21.04 Prepare hot station items.
 - 21.05 Prepare beverage items.
 - 21.06 Perform food presentation and display techniques.
 - 21.07 Recognize standards of quality.

**Florida Department of Education
STUDENT PERFORMANCE STANDARDS**

Course Number: 8515230
Course Title: Food Production and Services 3
Course Credit: 1

COURSE DESCRIPTION:

This course was developed as part of a three-credit core. Students will develop competence in career and job opportunities; basic skills; personal productivity; work procedures; operational systems; recipes; front-of-the-house duties and food preparation.

OCCUPATIONAL COMPLETION POINT - DATA CODE C

(CORE) COOK; KITCHEN HELPER; BAKER'S HELPER; CASHIER -
INDUSTRY TITLE

22.0 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

- 22.01 Demonstrate an understanding of entrepreneurship.
- 22.02 Analyze current career trends.
- 22.03 Identify professional associations in the food service and hospitality industry.

23.0 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

- 23.01 Demonstrate scientific competencies related to the occupational task.
- 23.02 Use computer technology to perform occupational tasks.
- 23.03 Maintain accurate records.

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

LA.A.2.4.4, MA.A.3.4.3

- 24.01 Explore the opportunities and value of community service.
- 24.02 Develop leadership skills.
- 24.03 Practice profitable procedures.

25.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES--The student will be able to:

SC.G.1.4.1, SC.G.1.4.2

- 25.01 Use acquired knowledge for the certified professional food manager exam.

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

SC.G.1.4.1, SC.G.1.4.2

- 26.01 Practice environmentally sound procedures.
- 26.02 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.

27.0 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

27.01 Use standardized recipes in the development of menus.

28.0 PERFORM FRONT-OF-THE-HOUSE DUTIES--The student will be able to:

LA.A.2.4.4, MA.A.3.4.3

28.01 Use merchandising techniques.

28.02 Analyze industry trends.

29.0 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

29.01 Prepare bake station items.

29.02 Prepare pantry station items.

29.03 Prepare fry station items.

29.04 Prepare hot station items.

29.05 Prepare beverage items.

29.06 Perform food presentation and display techniques.

29.07 Recognize standards of quality.

**Florida Department of Education
STUDENT PERFORMANCE STANDARDS**

Course Number: 8515110
Course Title: Food Management, Production and Services 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 skill; scientific principles of cooking and baking and quality standards of food preparation and presentation.

OCCUPATIONAL COMPLETION POINT - DATA CODE D

(CORE) COOK - OES CODE 65028422

30.0 EXAMINE CAREER AND ADVANCEMENT OPPORTUNITIES IN PROFESSIONAL COOKING AND BAKING--The student will be able to:

LA.A.2.4.4

- 30.01 Examine advancement opportunities.
- 30.02 Develop a personal career plan.

31.0 PRACTICE FOOD IDENTIFICATION, SELECTION, AND PURCHASING SKILLS--The student will be able to:

SC.A.1.4.2

- 31.01 Identify basic food items.
- 31.02 Select basic food items according to standard qualities.

32.0 PRACTICE ADVANCED COOKING AND BAKING TECHNIQUES - The student will be able to :

LA.A.1.4.3, LA.A.2.4.4

- 32.01 Prepare advanced bake station items.
- 32.02 Prepare advanced pantry station items.
- 32.03 Prepare advanced fry station items.
- 32.04 Prepare advanced hot station items.
- 32.05 Prepare advanced beverage items.
- 32.06 Prepare advanced food presentation and display techniques.
- 32.07 Recognize and ensure standards of quality.

33.0 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

- 33.01 Demonstrate verbal communicated skills.
- 33.02 Demonstrate technical reading skills.
- 33.03 Use tools and equipment specific to advanced cooking and baking.

- 34.0 APPLY MATH SKILLS--The student will be able to:
MA.B.3.4.1
- 34.01 Convert recipe yields.
 - 34.02 Calculate portion costs.
- 35.0 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
- 35.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.
 - 35.02 Identify the effect of moisture on food.
- 36.0 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
- 36.01 Demonstrate efficient time and motion techniques.
 - 36.02 Coordinate responsibilities with those of other workstations.
 - 36.03 Select appropriate tools and equipment for specific tasks.
- 37.0 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
- 37.01 Prepare and present appetizers.
 - 37.02 Prepare and present salads.
 - 37.03 Prepare and present vegetables.
 - 37.04 Prepare and present fruits.
 - 37.05 Prepare and present pasta, rice, and cereals.
 - 37.06 Prepare and present soups, stocks, and sauces.
 - 37.07 Prepare and present sauces and gravies.
 - 37.08 Prepare and present meats.
 - 37.09 Prepare and present poultry.
 - 37.10 Prepare and present fish and shellfish.
 - 37.11 Prepare and present yeast breads.
 - 37.12 Prepare and present pies and pastries.
 - 37.13 Prepare and present cakes and icing.
 - 37.14 Prepare and present specialty desserts.
 - 37.15 Prepare and present breakfast foods.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Course Number: 8515111
Course Title: Food Management, Production and Services 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

(CORE) BAKER; COOK, RESTAURANT FOOD SERVICE (COOKING AND BAKING)

38.0 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

38.01 Identify associations in professional cooking and baking.

39.0 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

39.01 Recognize standards of quality related to purchasing.

40.0 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

40.01 Prepare food items to obtain maximum nutrition value.

40.02 Prepare foods for specific dietary needs.

41.0 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

41.01 Demonstrate verbal communication skills.

41.02 Demonstrate technical reading skills.

41.03 Demonstrate technical writing skills.

42.0 APPLY MATH SKILLS--The student will be able to:

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

42.01 Convert recipe yields.

42.02 Calculate portion costs.

- 43.0 APPLY SCIENTIFIC PRINCIPLES IN COOKING AND BAKING--The student will be able to:
SC.A.1.4.3, SC.A.1.4.4
- 43.01 Explain the leavening process in baking.
43.02 Explain the principles of thickening agents.
- 44.0 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
- 44.01 Demonstrate efficient time and motion techniques.
44.02 Coordinate responsibilities with those of other workstations.
44.03 Select appropriate tools and equipment for specific tasks.
- 45.0 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
- 45.01 Prepare and present appetizers.
45.02 Prepare and present salads.
45.03 Prepare and present vegetables.
45.04 Prepare and present fruits.
45.05 Prepare and present pasta, rice, and cereals.
45.06 Prepare and present soups, stocks, and sauces.
45.07 Prepare and present sauces and gravies.
45.08 Prepare and present meats.
45.09 Prepare and present poultry.
45.10 Prepare and present fish and shellfish.
45.11 Prepare and present yeast breads.
45.12 Prepare and present pies and pastries.
45.13 Prepare and present cakes and icing.
45.14 Prepare and present specialty desserts.
45.15 Prepare and present breakfast foods.

**Florida Department of Education
STUDENT PERFORMANCE STANDARDS**

Course Number: 8515112
Course Title: Food Management, Production and Services 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

(CORE) FOOD SERVICE AND RESTAURANT MANAGER FOOD SERVICE AND MANAGEMENT 1 - INDUSTRY TITLE

46.0 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

- 46.01 Identify characteristics of an effective manager.
- 46.02 Examine management skills.
- 46.03 Demonstrate effective communication skills.
- 46.04 Use positive reinforcement techniques to increase productivity.

47.0 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

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

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

LA.B.1.4.3, LA.B.2.4.4

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

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

LA.A.2.4.4

- 49.01 Examine the role of the menu.
- 49.02 Examine pricing strategies.
- 49.03 Examine menu formats.

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

LA.B.2.4.2, LA.B.2.4.4

- 50.01 Identify computer software available for food service and hospitality management.
 - 50.02 Develop an accounting and record-keeping system using selected software.
 - 50.03 Develop a purchasing, receiving, storing, and inventory system.
- 51.0 ESTABLISH GUIDELINES AND POLICIES--The student will be able to:
- LA.A.2.4.4, SC.F.1.4.7
- 51.01 Develop employee guidelines such as job descriptions, training, and scheduling.
 - 51.02 Establish alcohol and drug policies.
 - 51.03 Develop a purchasing, receiving, storing, and inventory system.
- 52.0 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
- 52.01 Analyze the impact of location on the operation.
 - 52.02 Develop a layout design for a food service or hospitality unit to include interior and exterior components.
 - 52.03 Develop a reconfiguration plan for an existing facility.
- 53.0 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
- 53.01 Identify basic economic and marketing strategies.
 - 53.02 Analyze trends in the food service and hospitality industry.
- 54.0 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
- 54.01 Investigate the history of the food service and hospitality industry.
 - 54.02 Analyze trends in management styles in the food service and hospitality industry.
 - 54.03 Explain the benefits of membership in professional associations.

Florida Department of Education
STUDENT PERFORMANCE STANDARDS

Course Number: 8515113
Course Title: Food Management, Production and Services 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

(CORE) FOOD SERVICE AND RESTAURANT MANAGER; FOOD SERVICE - DOT 187.167-106

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

LA.C.3.4.2, HE.B.1.4.3

- 55.01 Interview and select applicants.
- 55.02 Follow stress management techniques.
- 55.03 Develop personal and professional etiquette.

56.0 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

- 56.01 Establish procedures for compliance.

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

LA.B.1.4.2, LA.B.1.4.3

- 57.01 Create a business plan.

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

LA.B.1.4.2, LA.B.1.4.3

- 58.01 Develop a menu.
- 58.02 Analyze menus for profitability.

59.0 UTILIZE COST CONTROL TECHNIQUES TO MAXIMIZE--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

- 59.01 Conduct a labor-cost analysis.
- 59.02 Conduct a beverage-cost analysis.
- 59.03 Conduct a food-cost analysis.
- 59.04 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.

- 59.05 Interpret profit and loss statements.
- 59.06 Identify the responsibility of each individual to be held accountable for profitability.

60.0 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

- 60.01 Establish employee compensation and benefits guidelines.
- 60.02 Establish standards of conduct.
- 61.03 Establish guest relations guidelines and policies.

61.0 EXAMINE THE PHYSICAL PLANT--The student will be able to:

LA.A.1.4.3, LA.A.2.4.4

- 61.01 Examine a food service or hospitality unit to determine compliance with current laws and regulations.
- 61.02 Identify security needs and requirements for a food service or hospitality property.
- 61.03 Identify factors in maintaining and repairing facilities and equipment.

62.0 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

- 62.01 Examine principles of art and design to increase aesthetics and profitability of service.
- 62.02 Examine advertising strategies.
- 62.03 Examine the use of auxiliary services in providing special function.

63.0 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

- 63.01 Demonstrate an understanding of entrepreneurship.
- 63.02 Identify food and hospitality-related enterprises and their impact on the industry.