

Correlation to National Standards for Family and Consumer Sciences Education

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Developed by National Association of State Administrators of
Family and Consumer Sciences (NASAFACS)

Food Production and Services

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in food production and services.

Content Standard 8.1

Analyze career paths within the food production and food services industries.

Competencies	Text Concepts
8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers.	4: The Brigade; Working with Departments Beyond the Kitchen 5: The Chef's Many Roles; A Chef's Knowledge and Expertise; Allied Professions 48: Front-of-the-House Positions; Keys to Quality Service
8.1.2 Analyze opportunities for employment and entrepreneurial endeavors.	1: An Overview of the Industry; The Culinary Profession 2: Entrepreneurship
8.1.3 Summarize education and training requirements and opportunities for career paths in food production and services.	5: Education and Training Options
8.1.4 Analyze the effects of food production and services occupations on local, state, national, and global economies.	1: An Overview of the Industry
8.1.5 Create an employment portfolio for use with applying for internships and work-based learning opportunities.	1–53: Chef's E-Portfolio (end-of-chapter activities) 6: Your Portfolio
8.1.6 Analyze the role of professional organizations in food production and services.	5: Education and Training Options; Allied Professionals

Content Standard 8.2

Demonstrate food safety and sanitation procedures.

Competencies	Text Concepts
8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	7: Importance of Safe Food Handling; Biological Hazards 8: Time and Temperature Control; Cross-Contamination; Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen; Personal Hygiene; Insect and Rodent Control; Waste Control; Hazard Analysis Critical Control Point; The Health Inspection

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Content Standard 8.2 Demonstrate food safety and sanitation procedures. <i>(Continued)</i>	
Competencies	Text Concepts
8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.	8: Time and Temperature Control; Cross-Contamination; Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen; Personal Hygiene; Insect and Rodent Control; Waste Control; Hazard Analysis Critical Control Point; The Health Inspection 9: The Safe Workplace; Dress for Safety; Kitchen Injuries; Fire Safety; Emergency Readiness Plans
8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing food borne illness.	8: Hazard Analysis Critical Control Point; The Health Inspection
8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness.	8: Hazard Analysis Critical Control Point; Emergency Readiness Plans
8.2.5 Practice good personal hygiene/health procedures including dental health and weight management, and report symptoms of illness.	5: Personal Behaviors of a Successful Chef 8: Personal Hygiene
8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.	8: Time and Temperature Control; Cross-Contamination 49: Purchasing; Receiving; Storage; Issuing
8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.	8: Cross-Contamination 31: Handling and Storing Meat and Poultry
8.2.8 Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards.	8: Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen 10: Cleaning Products
8.2.9 Use Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.	7: Kitchen Chemicals 9: The Safe Workplace
8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods.	1: Sustainability 8: Waste Control 10: Waste

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Content Standard 8.2 Demonstrate food safety and sanitation procedures. <i>(Continued)</i>	
Competencies	Text Concepts
8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.	8: Time and Temperature Control; Sanitation & Safety—The Importance of Thermometers; Hazard Analysis Critical Control Point 9: The Safe Workplace; Sanitation & Safety—Limit Exposure 13: Kitchen Equipment Safety 14: Maintaining Equipment 49: Issuing; Production
Content Standard 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	
Competencies	Text Concepts
8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.	8: Large Equipment 11: Knife Storage and Safety 13: Kitchen Equipment Safety 14: Microwave Ovens; Steamers
8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements.	10: Maintenance 11: Knife Storage and Safety 13: Kitchen Equipment Safety 14: Microwave Ovens; Steamers; Maintaining Equipment
8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	8: Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen
8.3.4 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods.	10: Equipment Selection 14: Cooking Equipment; Industry Insights—Gas Versus Electric in the Commercial Kitchen; Sustainable Culinary—Buying Sustainably
8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools.	11: Knife Storage and Safety 13: Smallwares Storage
8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.	11: Knives; The Steel; The Whetstone; Hand Tool 13: Pots and Pans; Measuring Equipment; Straining Equipment; Cutting and Processing Equipment 14: Cooking Equipment; Holding Equipment; Refrigeration 40: Bakeshop Equipment

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Content Standard 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	
Competencies	Text Concepts
8.4.1 Use computer based menu systems to develop and modify menus.	N/A
8.4.2 Apply menu-planning principles to develop and modify menus.	50: Offer Healthful Menu Selections; Make Accommodations for Special Needs 51: Menu Formats; Menu Planning; Menu Mechanics; Nutrition on the Menu
8.4.3 Analyze food, equipment, and supplies needed for menus.	14: Critical Thinking 51: Menu Planning; Teamwork
8.4.4 Develop a variety of menu layouts, themes, and design styles.	51: Menu Mechanics
8.4.5 Prepare requisitions for food, equipment, and supplies to meet production requirements.	49: Managing Food Cost
8.4.6 Record performance of menu items to analyze sales and determine menu revisions.	49: Production
8.4.7 Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning.	15: Units of Measure; Measuring Ingredients; Standardized Recipes; Changing Recipe Yields 31: Portioning 49: Managing Food Cost; Costing Recipes; Food and Labor Cost Percentages 51: Menu Planning
Content Standard 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	
Competencies	Text Concepts
8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.	11: Sharpening Knives 12: Preparing the Workstation; Using the Chef's Knife; Basic Knife Cuts; Using the Boning Knife; Using the Paring Knife; Using the Slicer and Serrated Bread Knife 16: Peeling, Slicing, and Dicing Onions; Mincing Parsley; Chiffonade; Washing and Cutting Leeks; Peeling, Seeding, and Dicing Tomatoes; Peeling and Mincing Garlic; Clarified Butter
8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.	18: Cooking Methods
8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.	15: Units of Measure; Measuring Ingredients; Standardized Recipes; Changing Recipe Yields

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Content Standard 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. (Continued)	
Competencies	Text Concepts
8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.	8: Time and Temperature Control
8.5.5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.	31: Handling and Storing Meat and Poultry; Poultry Fabrication; Meat Fabrication 32: Sautéing; Grilling and Broiling; Roasting 33: Poaching; Simmering; Braising; Stewing 35: Filleting Round Fish; Filleting Flatfish; Skinning Fillets; Shellfish Preparation; Storage and Handling of Fish and Shellfish; Cooking Fish and Shellfish
8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.	23: Basic Stock Ingredients; Attributes of a Well-Made Stock; Stock Preparation; Vegetable Stock 24: Thickening Sauces; Mother Sauces and Derivative Sauces; Nontraditional Sauces 25: Clear Soups; Thick Soups; Specialty Soups
8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.	19: Oils 21: Basic Skills; Fruit Presentation; Cooking Fruits 27: Principles of Vegetable Cookery; Parcooking Vegetables; Finishing Techniques; Moist-Heat Cooking Methods; Dry-Heat Cooking Methods 37: Fresh Dairy Products; Concentrated Milk Products; Butter; Cultured Dairy Products; Cheese; Eggs 40: Shortenings
8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.	17: Herbs and Spices; Marinades and Rubs 19: Types of Salads; Common Salad Greens; Preparing Salad Greens; Salad Dressings; Sanitation and Quality in Salad Preparation
8.5.9 Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques.	22: Types of Sandwiches; Sandwich Attributes; Sandwich Ingredients; Sandwich Assembly 36: Hot Sandwiches; Pizza

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Content Standard 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. (Continued)	
Competencies	Text Concepts
8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.	41: Quick Bread and Batter Basics; Types of Quick Breads; Other Products Made from Batters 42: What Makes a Cookie Good?; Mixing Methods; Forming Methods 43: Dough Preparation; Shaping; Proofing; Baking 44: Piecrust; Pie Fillings; Tarts; Puff Pastry 45: Cake Ingredients; Mixing Methods; Pan Preparation; Baking; Finishing and Decorating 46: Custards; Foams; Buttercreams 47: Dessert Sauces; Frozen Desserts
8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.	38: Preparing Eggs; Breakfast Meats; Breakfast Batters; Hot Cereals
8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.	39: Plating Principles; Platter Presentation; Buffet Presentation; Garnishes
8.5.13 Examine the applicability of convenience food items.	4: Labor Saving Trends 19: Ready-to-Eat Greens 23: Bases 26: Culinary Trends—Value Added Produce 28: Convenience Potato Products 31: Portioning 36: Pizza 37: Purchase Forms; Grades and Sizes 40: Convenience Products
8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.	50: Offer Healthful Menu Selections; Make Accommodations for Special Needs
Content Standard 8.6 Demonstrate implementation of food service management and leadership functions.	
Competencies	Text Concepts
8.6.1 Apply principles of purchasing, receiving, issuing, and storing in food service operations.	49: Managing Food Cost
8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.	49: Storage; Chef Speak—FIFO

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Content Standard 8.6 Demonstrate implementation of food service management and leadership functions. <i>(Continued)</i>	
Competencies	Text Concepts
8.6.3 Apply accounting procedures in planning and forecasting profit and loss.	5: Cost Accounting 49: Measuring Performance
8.6.4 Examine the areas of risk management and legal liability within the food service industry.	2: Legal Forms of Business Ownership; Foodservice Laws and Regulations; Entrepreneurship 6: Laws and Conditions of Employment
8.6.5 Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment.	6: Interviewing; What Employees Can Expect; Laws and Conditions of Employment
8.6.6 Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees.	6: Preparing for a Job Search; Finding Job Opportunities; Submitting Your Résumé; Job Application Form; Interviewing; What Employers Expect; What Employees Can Expect; Laws and Conditions of Employment 49: Labor Cost
8.6.7 Conduct staff orientation, training, consistent reinforcement of training standards, and education, and on the job training/retraining.	5: Manager; Education and Training Options 6: Training and Probation Period; Policies and Procedures 9: The Safe Workplace
8.6.8 Implement marketing plan for food service operations.	2: Entrepreneurship; Industry Insights—Marketing
8.6.9 Design internal/external crisis management and disaster plans and response procedures.	9: Emergency Readiness Plans
8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations.	5: A Chef’s Knowledge and Expertise 49: Managing Food Cost; Labor Cost; Measuring Performance
Content Standard 8.7 Demonstrate the concept of internal and external customer service.	
Competencies	Text Concepts
8.7.1 Analyze the role of quality service as a strategic component of exceptional performance.	1: An Overview of the Industry; The Real Rewards 5: The Chef’s Many Roles; Professional Traits of a Successful Chef 48: Front-of-the-House Positions; Handling Reservations and Inquiries; Keys to Quality Service; Serving Guests 53: Eating Versus Tasting; Tasting like a Chef
8.7.2 Demonstrate quality services that meet industry standards in the food service industry.	48: Front-of-the-House Positions; Handling Reservations and Inquiries; Keys to Quality Service; Serving Guests

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Content Standard 8.7 Demonstrate the concept of internal and external customer service. <i>(Continued)</i>	
Competencies	Text Concepts
8.7.3 Analyze the relationship between employees and customer satisfaction.	48: Front-of-the-House Positions; Handling Reservations and Inquiries; Keys to Quality Service; Serving Guests
8.7.4 Apply strategies for addressing and resolving complaints.	48: Industry Insights—Customer Complaints; Industry Insights—Customer Feedback
8.7.5 Demonstrate sensitivity to diversity and individuals with special needs.	5: Respectful 6: Equal Employment Opportunities 52: Chef’s Ethics—Global Diversity

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