

**Alignment - Florida Department of Education
Written Correlation to Student Performance Standards 2019-2020**

Course Title: Culinary Arts 1
Course Number: 8800510
Text Title: *The Culinary Professional* ©2017
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CTE Standards and Benchmarks	Lessons Where Standard/Benchmark is Directly Addressed in Major Tool
Recognize and identify career and employment opportunities. The student will be able to:	
01.01 Discuss history and trends of the food service industry.	7 -11, 30 – 39
01.02 Identify occupations in the food service and hospitality industry and their impact on the economy.	12 – 13
01.03 Identify levels of training required for food service and hospitality occupations.	64 – 66
01.04 Identify professional organizations related to hospitality/food service.	70
01.05 Explain the importance of a portfolio and resume’.	77 – 80
01.06 Identify procedures and documents required when applying for employment.	80 – 82
Demonstrate and incorporate workplace safety procedures. The student will be able to:	
01.07 Follow standard procedures for physical, chemical and biological hazard control.	97 – 109, 103-130, 135-149
01.08 Identify and utilize first-aid procedures for accidents and injuries common to the food service industry.	137 – 144
01.09 Follow the standards for infectious disease control.	98 – 107
01.10 Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.	113 – 130
01.11 Maintain a SDS (Safety Data Sheet) for each product.	135 – 136
01.12 Explain the Federal Hazardous Communication Regulation Law as recorded in (29 CFR-1910.1200) – OSHA Law.	97 – 109

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01.13 Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use.	135 – 149
01.14 Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).	125 – 128, 741
01.15 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction.	114-118, 125, 130, 511 – 512
01.16 Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.	129 – 130
01.17 Identify State of Florida Food Handler Training Certificate requirements (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html).	See listed website
Demonstrate workplace communication skills. The student will be able to:	
01.18 Identify and exhibit employability skills (punctuality, dependability, appropriate appearance).	83 – 85
01.19 Identify and exhibit work ethics and integrity (employee theft and consequences).	83 – 85 ,136 , 741
01.20 Maintain positive personal relationships including acceptance of constructive criticism.	85
01.21 Develop and demonstrate personal and professional etiquette.	85
01.22 Demonstrate the ability to function as a team member in a diverse environment.	85
Use and care for commercial tools and equipment. The student will be able to:	
01.23 Identify commercial tools and equipment.	182 – 185, 201 - 215, 219 – 230
01.24 Demonstrate mastery of standard weights and measures used in the food service industry.	235 – 237
01.25 Use and maintain commercial tools.	182 – 185

Demonstrate basic kitchen essentials. The student will be able to:		
01.26	Define mise en place and the relationship of organizational skills to productivity in the workplace.	249 – 259, 367
01.27	Identify, explain and illustrate basic knife cuts and skills.	173 – 182
01.28	Demonstrate an understanding of the purpose of standardized recipes.	235 – 245
01.29	Use, follow, prepare and plate standardized recipes creatively.	235 – 245
Identify soups, stocks and sauces. The student will be able to:		
01.30	Identify the four essential components of stock.	377
01.31	Identify the types of stock.	377 – 380
01.32	Define characteristics of the grand/mother/leading sauces.	391 – 392
01.33	Identify and describe the two classifications of soups.	403 – 409
01.34	Demonstrate the methods of preparation of soups, stocks and sauce.	373 – 383, 387 – 399, 403 – 411
01.35	Identify the differences between a permanent and temporary emulsion.	297 , 308 , 391
01.36	Identify and explain the principles of thickening agents used in food preparation.	391
01.37	Distinguish between and demonstrate the physical properties of thickening agents.	297
Understand principles of food science in cooking and baking techniques. The student will be able to:		
01.38	Identify food products that are a result of fermentation.	105 , 641 , 678 – 679 , 737
01.39	Identify and explain the various leavening agents used in baking.	640-641
01.40	Explain the leavening process in baking.	635, 640-641
01.41	Demonstrate and analyze the different functions of sugar and fats in baked goods.	638-640