Florida Department of Education  
Curriculum Framework  

2013 – 2014

Program Title: Culinary Arts  
Program Type: Career Preparatory  
Career Cluster: Hospitality and Tourism

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Program Number</td>
<td>8800500</td>
</tr>
<tr>
<td>CIP Number</td>
<td>0420040210</td>
</tr>
<tr>
<td>Grade Level</td>
<td>9-12, 30, 31</td>
</tr>
<tr>
<td>Standard Length</td>
<td>4 credits</td>
</tr>
</tbody>
</table>
| Teacher Certification| FAM CON SC 1  
CULINARY 7G                                                   |
| CTSO                 | FCCLA  
SkillsUSA                                                    |
| SOC Codes (all applicable) | 35-2021 – Food Preparation Workers  
35-3021 – Combined Food Preparation and Serving Workers, Including Fast Food  
35-2014 – Cooks, Restaurant  
11-9051 – Food Service Managers |

Purpose

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

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

**Program Structure**

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

The following table illustrates the secondary program structure:

<table>
<thead>
<tr>
<th>OCP</th>
<th>Course Number</th>
<th>Course Title</th>
<th>Length</th>
<th>SOC Code</th>
<th>Level</th>
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<tr>
<td>A</td>
<td>8800510</td>
<td>Culinary Arts 1</td>
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<td>35-2021</td>
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<td>B</td>
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<td>1 credit</td>
<td>35-3021</td>
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<td>D</td>
<td>8800540</td>
<td>Culinary Arts 4</td>
<td>1 credit</td>
<td>11-9051</td>
<td>3</td>
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</table>

**Laboratory Activities**

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

**Special Notes**

**Academic Alignment**

Some or all of the courses in this program have been aligned to the Next Generation Sunshine State Standards contained in specific science core academic courses. Pending full implementation of the Common Core State Standards for Mathematics, some or all of the courses in this program will be aligned to specific math core academic courses. The table below contains the results of the alignment efforts. Data shown in the table includes the number of academic standards in the CTE course, the total number of math and science standards contained in the academic course, and the percentage of alignment to the CTE course. The following academic courses were included in the alignment (see code for use in table).
### Course Overview

<table>
<thead>
<tr>
<th>Course</th>
<th>Math</th>
<th>Science</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Arts 1</td>
<td>^^</td>
<td>^^</td>
</tr>
<tr>
<td></td>
<td>20/53</td>
<td>18/56</td>
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<tr>
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<td>38%</td>
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<tr>
<td>Culinary Arts 2</td>
<td>^^</td>
<td>^^</td>
</tr>
<tr>
<td></td>
<td>16/53</td>
<td>13/56</td>
</tr>
<tr>
<td></td>
<td>30%</td>
<td>35%</td>
</tr>
<tr>
<td>Culinary Arts 3</td>
<td>^^</td>
<td>^^</td>
</tr>
<tr>
<td></td>
<td>6/53</td>
<td>6/56</td>
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<tr>
<td></td>
<td>11%</td>
<td>11%</td>
</tr>
<tr>
<td>Culinary Arts 4</td>
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<td>12/56</td>
</tr>
<tr>
<td></td>
<td>30%</td>
<td>16%</td>
</tr>
</tbody>
</table>

**^^** Alignment pending full implementation of the Common Core State Standards for Mathematics.  
**** Alignment pending review.  
**#** Alignment attempted, but no correlation to academic course.

### Career and Technical Student Organization (CTSO)

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

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

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

### Cooperative Training – OJT

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

### Essential Skills

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

### Accommodations

Federal and state legislation requires the provision of accommodations for students with disabilities as identified on the secondary student’s IEP or 504 plan or postsecondary student’s accommodations’ plan to meet individual needs and ensure equal access. Postsecondary students with disabilities must self-identify, present documentation, request accommodations if needed, and develop a plan with their counselor and/or instructors. Accommodations received in postsecondary education may differ from those received in secondary education. Accommodations change the way the student is instructed. Students with disabilities may need
accommodations in such areas as instructional methods and materials, assignments and assessments, time demands and schedules, learning environment, assistive technology and special communication systems. Documentation of the accommodations requested and provided should be maintained in a confidential file.

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

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

Articulation

For details on articulation agreements which correlate to programs and industry certifications refer to http://www.fldoe.org/workforce/dwdframe/artic_frame.asp.

Bright Futures/Gold Seal Scholarship

Course substitutions as defined in the Comprehensive Course Table for this program area may be used to qualify a student for Florida’s Gold Seal Vocational Scholarship, providing all other eligibility requirements are met. Eligibility requirements are available online at https://www.osfaffelp.org/bfiehs/fnbpcm02_CCTMain.aspx.

Fine Arts/Practical Arts Credit

Many courses in CTE programs meet the Fine Arts/Practical Arts credit for high school graduation. A listing of approved CTE courses is published each year as a supplemental resource to the Course Code Directory (http://www.fldoe.org/articulation/CCD/default.asp).

Standards

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

01.0 Identify career and job opportunities.
02.0 Demonstrate language arts knowledge and skills.
03.0 Demonstrate mathematics knowledge and skills.
04.0 Demonstrate science knowledge and skills.
05.0 Exhibit the ability to follow state mandated guidelines for food service.
06.0 Demonstrate and incorporate workplace safety procedures.
07.0 Demonstrate the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.

08.0 Demonstrate personal productivity.

09.0 Explain the importance of employability skill and entrepreneurship skills.

10.0 Demonstrate leadership and teamwork skills needed to accomplish team goals and objectives.

11.0 Utilize operational systems.

12.0 Use and care for commercial tools and equipment.

13.0 Describe the principles of basic food science.

14.0 Demonstrate how to read, follow, and prepare recipes.

15.0 Describe the basic principles of nutrition.

16.0 Identify and explain front-of-the-house and back-of-the-house duties.

17.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards.

18.0 Exhibit and utilize safe, secure, and sanitary work procedures.

19.0 Apply principles of food science in cooking and baking techniques.

20.0 Apply principles of nutrition in menu planning, cooking, and baking.

21.0 Perform front-of-the-house duties.

22.0 Perform back-of-the-house and inventory duties.

23.0 Solve problems using critical thinking skills, creativity, and innovation.

24.0 Research career and advancement opportunities in professional cooking and baking.

25.0 Follow food identification, selection, and purchasing, receiving, storing, and inventory guidelines.

26.0 Practice advanced cooking and baking techniques.

27.0 Use oral and written communication skills in creating, expressing and interpreting information and ideas.

28.0 Apply scientific principles in cooking and baking.

29.0 Prepare and present food products to meet creativity aspects as well as quality standards.

30.0 Demonstrate management skills.

31.0 Describe the importance of professional ethics and legal responsibilities.

32.0 Comply with laws and regulations specific to the food service and hospitality industry.

33.0 Develop a business plan.

34.0 Describe the roles within teams, work units, departments, organizations, inter-organizational systems, and the larger environment.

35.0 Use information technology tools.

36.0 Create and prepare menus for various nutritional needs.

37.0 Utilize cost-control techniques to maximize profitability.

38.0 Interpret and incorporate guidelines and policies for food service establishments.

39.0 Compare and analyze the relationship of nutrition to wellness.

40.0 Create and prepare menus for customers on special diets.

41.0 Compare and analyze menus of food establishments.

42.0 Demonstrate personal money-management concepts, procedures, and strategies.
Florida Department of Education
Student Performance Standards

Course Title: Culinary Arts 1
Course Number: 8800510
Course Credit: 1 credit

Course Description:

This course covers the history of the food service industry and careers in that industry. Also covered are state mandated guidelines for food service and how to attain foodhandler training certification; safety in the workplace; employability skills; leadership/teamwork skills; care and use of commercial culinary equipment; basic food science; basic nutrition; and following recipes in food preparation labs.

Standards included in this course of instruction have been aligned to the academic courses shown below. This table shows the number of aligned benchmarks, the total number of academic benchmarks, and the percentage of alignment.

<table>
<thead>
<tr>
<th>Math</th>
<th>Science</th>
</tr>
</thead>
<tbody>
<tr>
<td>Algebra 1</td>
<td><strong>^</strong> Biology 1</td>
</tr>
<tr>
<td></td>
<td><strong>^</strong> Chemistry 1</td>
</tr>
<tr>
<td>Geometry</td>
<td><strong>^</strong> Physics 1</td>
</tr>
</tbody>
</table>

** Alignment pending full implementation of the Common Core State Standards for Mathematics.**

**^** Alignment pending review

# Alignment attempted, but no correlation to academic course.

01.0 **Identify career and job opportunities.** – The student will be able to:

- 01.01 Examine the history and development of the food service industry.
- 01.02 Identify occupations in the food service and hospitality industry and their impact on the economy.
- 01.03 Identify resources for a job search and conduct a job search using current technology for jobs at various levels of the industry.
- 01.04 Identify levels of training required for food service and hospitality occupations.
- 01.05 Identify professional organizations related to hospitality/food service.

02.0 **Demonstrate language arts knowledge and skills.** – The student will be able to:

- 02.01 Locate, comprehend and evaluate key elements of oral and written information. AF2.4
- 02.02 Draft, revise, and edit written documents using correct grammar, punctuation and vocabulary. AF2.5
- 02.03 Present information formally and informally for specific purposes and audiences.
- 02.04 Follow verbal and written directions in the classroom and lab environment. AF2.9
03.0 **Demonstrate mathematics knowledge and skills.** – The student will be able to:

- 03.01 Demonstrate knowledge of arithmetic operations (convert recipe yields; calculate portion cost).
- 03.02 Analyze and apply data and measurements to solve problems and interpret documents.
- 03.03 Construct charts/tables/graphs using functions and data (related specifically to culinary activities).

04.0 **Demonstrate science knowledge and skills.** – The student will be able to:

- 04.01 Discuss the role of creativity in constructing scientific questions, methods and explanations.
- 04.02 Formulate scientifically investigable questions, construct investigations, collect and evaluate data, and develop scientific recommendations based on findings.

05.0 **Exhibit the ability to follow state mandated guidelines for food service.** – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 52; SC.912.L.16.7, 8, 10; SC.912.L.17.6, 10, 13, 17, 20; SC.912.L.18.6; SC.912.N.1.1, 2, 3, 4, 5, 6, 7; SC.912.N.2.4; AICE Food Studies 3.4, 5.2

- 05.01 Demonstrate proper personal hygiene (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).
- 05.02 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing industry safety and sanitation procedures.
- 05.03 Demonstrate and utilize proper techniques for receiving and storing food supplies.
- 05.04 Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
- 05.05 Demonstrate and utilize proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
- 05.06 Demonstrate and utilize proper pest control procedures.
- 05.07 Classify types of bacteria that cause food borne illnesses.
- 05.08 Describe symptoms of food borne illness and how food borne illness can be prevented.
- 05.09 Describe cross contamination and incorporate ways to prevent this from occurring.
- 05.10 Use acquired knowledge to obtain Employee Foodhandler Training Certificate that is valid in Florida ([http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html](http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html))

06.0 **Demonstrate and incorporate workplace safety procedures.** – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 52; SC.912.L.17.14, 15, 16, 18, 19, 20; SC.912.N.1.1, 4, 5; SC.912.N.4.2; AICE Food Studies 3.4, 6.3

- 06.01 Follow standard procedures for hazard control.
06.02 Identify and utilize first-aid procedures for accidents and injuries.
06.03 Follow the standards for infectious disease control
06.04 Apply sanitary procedures in maintaining the facility including proper waste disposal methods.
06.05 Maintain an MSDS (Materials Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.
06.06 Explain the Right to Know Law.
06.07 Demonstrate and utilize safety procedures related to prevention of slips, falls, fire, proper lifting and chemical use.
06.08 Identify the HACCP (Hazard Analysis Critical Control Point) during all food handling processes.

07.0 Demonstrate the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. — The student will be able to:

07.01 Describe personal and worksite safety rules and regulations that maintain safe and healthy work environments. SHE 1.0
07.02 Explain emergency procedures to follow in response to workplace accidents. SHE 2.0
07.03 Create a disaster and/or emergency response plan.

08.0 Demonstrate personal productivity. — The student will be able to:

08.01 Exhibit employability skills (punctuality, dependability, appropriate appearance.)
08.02 Exhibit work ethics and integrity (employee theft and consequences)
08.03 Maintain positive personal relationships including acceptance of constructive criticism.
08.04 Develop personal and professional etiquette.
08.05 Demonstrate the ability to function as a team member in a diverse environment.
08.06 Explain the importance of a portfolio.
08.07 Create a resume'.

09.0 Explain the importance of employability skill and entrepreneurship skills. — The student will be able to:

09.01 Identify and demonstrate positive work behaviors needed to be employable. ECD 1.0
09.02 Develop personal career plan that includes goals, objectives, and strategies. ECD 2.0
09.03 Examine licensing, certification, and industry credentialing requirements. ECD 3.0
09.04 Maintain a career portfolio to document knowledge, skills, and experience. ECD 5.0
09.05 Evaluate and compare employment opportunities that match career goals. ECD 6.0
09.06 Identify and exhibit traits for retaining employment. ECD 7.0
09.07 Identify opportunities and research requirements for career advancement. ECD 8.0
09.08 Research the benefits of ongoing professional development. ECD 9.0
09.09 Examine and describe entrepreneurship opportunities as a career planning option.

10.0 Demonstrate leadership and teamwork skills needed to accomplish team goals and objectives. — The student will be able to:

10.01 Employ leadership skills to accomplish organizational goals and objectives. LT 1.0
10.02 Establish and maintain effective working relationships with others in order to accomplish objectives and tasks. LT3.0
10.03 Conduct and participate in meetings to accomplish work tasks. LT4.0
10.04 Employ mentoring skills to inspire and teach others. LT5.0

11.0 Utilize operational systems. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.1, 4, 5

11.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of management; importance of labor costs/food costs; use of computers).
11.02 Follow local and state rules, regulations, and laws relative to area of operation.
11.03 Identify and utilize security procedures necessary to prevent liability and loss.
11.04 Describe current computerized systems for purchasing and inventory control.

12.0 Use and care for commercial tools and equipment. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.1

12.01 Identify commercial tools and equipment.
12.02 Demonstrate mastery of standard weights and measures used in the food service industry.
12.03 Use and maintain commercial tools.
12.04 Use and maintain commercial equipment.

13.0 Describe the principles of basic food science. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.18.2, 3, 4; SC.912.N.2.2, 4, 5; SC.912.P.8.2, 11; SC.912.P.12.12; AICE Food Studies 1.2, 1.3

13.01 Explain how taste and aroma combine to give foods their flavors.
13.02 List physical, psychological, cultural, and environmental influences on food likes and dislikes.
13.03 Compare and analyze reasons for evaluating food products subjectively and objectively.

14.0 Demonstrate how to read, follow, and prepare recipes. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.1, 4, 5, 7; SC.912.P.8.2, 11; SC.912.P.10.4

14.01 Demonstrate an understanding of the purpose of standardized recipes.
14.02 Define mise en place and the relationship of organizational skills to productivity in the workplace.
14.03 Use, follow, prepare and plate standardized recipes creatively.
14.04 Define portion size and recipe yield.
14.05 Identify herbs, spices, oils, and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste, and appearance.

15.0 Describe the basic principles of nutrition. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards: SC.912.L.14.6, 7, 36, 39, 40, 41, 44, 46, 47; SC.912.L.16.8, 13; SC.912.L.17.9, 15; SC.912.L.18.1, 2, 3, 4; SC.912.N.1.1, 4, 6; AICE Food Studies 1.2, 1.3, 1.4, 1.5

15.01 List the essential nutrients and their functions.
15.02 Interpret food labels.
15.03 Identify different dietary needs.
15.04 Explain your district’s wellness policy.
15.05 Relate nutrition to health and wellness.
15.06 Apply knowledge in creating menus that utilize nutritional principles.
Course Title: Culinary Arts 2  
Course Number: 8800520  
Course Credit: 1 credit

Course Description:

In this course students will learn and perform front-of-the-house and back-of-the-house duties. Students will prepare quality food products and present them creatively; demonstrate safe, sanitary work procedures; understand food science principles related to cooking and baking; and utilize nutrition concepts when planning meals/menus.

Standards included in this course of instruction have been aligned to the academic courses shown below. This table shows the number of aligned benchmarks, the total number of academic benchmarks, and the percentage of alignment.

<table>
<thead>
<tr>
<th>Math</th>
<th>Science</th>
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</thead>
<tbody>
<tr>
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<td>Anatomy/Physiology Honors</td>
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<tr>
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<td>Genetics</td>
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<td>Earth-Space Science</td>
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<td>Anatomy Solar/Galactic Honors</td>
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<td>Astronomy Solar/Galactic Honors</td>
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<td>11%</td>
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</table>

16.0 Identify and explain front-of-the-house and back of the house duties. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards: SC.912.N.1.1, 3, 4, 5, 7; SC.912.P.8.2

16.01 Identify, demonstrate, and utilize fundamentals of customer service.

16.02 Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, ordering, serving, clearing, check presentation, bussing, and cashiering.

16.03 Identify types of meal services.

16.04 Describe the types of work stations in the commercial kitchen.

16.05 Identify, explain and illustrate basic knife cuts and skills.

16.06 Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, steaming).

16.07 Define common baking terms and identify common baking ingredients.
17.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.18.2, 3, 4; SC.912.N.1.1; SC.912.N.2.2; SC.912.P.8.2, 11; SC.912.P.12.12

17.01 Explain the role of the five senses in cooking, presenting, and eating food.
17.02 Describe how the four basic tastes (salty, sweet, sour, and bitter) can affect the appeal of food.
17.03 Explain how color, texture, temperature, and balance affect the visual appeal of plated food.
17.04 Demonstrate platter presentation principles, effective platter layout, and techniques for enhancing food presentation.
17.05 Recognize standards of quality as well as prepare and creatively present: bake station items; pantry station items; fry station items; cold station items; hot station items; beverage items.

18.0 Exhibit and utilize safe, secure, and sanitary work procedures. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.4; AICE Food Studies 3.5

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

19.0 Apply principles of food science in cooking and baking techniques. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 9, 36, 39, 40, 41, 46, 47; SC.912.L.17.9;
SC.912.L.18.1, 2, 3, 4, 8; SC.912.N.1.3, 5; SC.912.P.8.2, 11; SC.912.P.10.1, 2, 4, 5, 7;
AICE Food Studies 1.1, 1.2

19.01 Identify food products that are a result of fermentation.
19.02 Identify and explain the various leavening agents used in baking.
19.03 Explain the leavening process in baking.
19.04 Identify and explain the principles of thickening agents used in food preparation.
19.05 Distinguish between and demonstrate the physical properties of thickening agents.
19.06 Identify the differences between a permanent and temporary emulsion.
19.07 Explain the role of pH in food preservation and baking applications.
19.08 Distinguish between the characteristics of acids and bases.
19.09 Demonstrate and analyze the different functions of sugar in food preparation.
19.10 Demonstrate and analyze the difference between moist, dry, and combination cooking methods.
19.11 Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.
19.12 Apply basic principles of the chemistry of food preparation to fruits and vegetables.
19.13 List categories of lipids (fats and oils) based on physical state and dietary sources.
19.14 Examine the functions of lipids (fats and oils) in food preparation.
19.15 Analyze the nutritional impact of lipids (fats and oils) in the diet.

20.0 Apply principles of nutrition in menu planning, cooking, and baking. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 36, 39, 40, 44, 46, 47; SC.912.L.16.13; AICE Food Studies 1.3, 2.1, 2.2, 3.1, 3.2

20.01 Interpret and create menus to meet current dietary guidelines and nutritional requirements of individuals with special needs.
20.02 Apply the new MyPlate food guide to analyze diets to include special needs.

21.0 Perform front-of-the-house duties. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6; SC.912.N.1.6; AICE Food Studies 4.1, 4.2, 4.3

21.01 Recognize the needs of diverse populations.
21.02 Perform duties to meet the needs of the customer (greeting guests; escorting to tables and presenting menus; handling guests with special needs; transporting and serving meals; loading and carrying trays; etc.)
21.03 Handle customer complaints.
21.04 Use merchandising techniques.
21.05 Analyze industry trends.

22.0 Perform back-of-the-house and inventory duties. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.E.6.6; SC.912.L.14.6; SC.912.L.17.10, 19; SC.912.N.1.1; SC.912.N.2.5; SC.912.N.4.2; SC.912.P.10.1; SC.912.P.12.3

22.01 Receive, store, and issue supplies.
22.02 Practice environmentally sound procedures.
22.03 Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
22.04 Demonstrate efficient time and motion techniques.
22.05 Coordinate responsibilities with those of other workstations.
22.06 Select appropriate tools and equipment for specific tasks.

23.0 Solve problems using critical thinking skills, creativity and innovation. – The student will be able to:

23.01 Employ critical thinking skills independently and in teams to solve problems and make decisions.
23.02 Employ critical thinking and interpersonal skills to resolve conflicts.
23.03 Identify and document workplace performance goals and monitor progress toward those goals.
23.04 Conduct technical research to gather information necessary for decision-making.
Florida Department of Education
Student Performance Standards

Course Title: Culinary Arts 3
Course Number: 8800530
Course Credit: 1 credit

Course Description:

In this course the student will research career opportunities in professional cooking/baking; follow guidelines on food selection, purchasing, and storage; and use communication skills. Students will prepare and present a variety of advanced food products; create centerpieces; and research laws specific to the hospitality industry (including handling of alcohol). Also covered are management skills; how to develop a business plan; and utilization of technology in the workplace. Students will be knowledgeable about food safety manager training/certification programs that are acceptable in Florida.

Standards included in this course of instruction have been aligned to the academic courses shown below. This table shows the number of aligned benchmarks, the total number of academic benchmarks, and the percentage of alignment.

<table>
<thead>
<tr>
<th>Math</th>
<th>Science</th>
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<tbody>
<tr>
<td>Algebra 1</td>
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<td>6/56 11%</td>
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<tr>
<td></td>
<td>Anatomy/Physiology</td>
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<td>Astronomy</td>
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<td>Solar/Galactic</td>
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<td>Honors 7/52 13%</td>
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<td>Algebra 2</td>
<td>Chemistry 1</td>
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<tr>
<td></td>
<td>Physical Science</td>
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<td>12/56 21%</td>
</tr>
</tbody>
</table>

^ Alignment pending full implementation of the Common Core State Standards for Mathematics.
** Alignment pending review
# Alignment attempted, but no correlation to academic course.

24.0 Research career and advancement opportunities in professional cooking and baking. – The student will be able to:

24.01 Examine advancement opportunities.
24.02 Develop a personal career plan.
24.03 Demonstrate an understanding of entrepreneurship.
24.04 Identify food and hospitality-related enterprises and their impact on the industry.
24.05 Explain the benefits of membership in professional associations.

25.0 Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.1, 4
25.01 Identify basic food items.
25.02 Select basic food items according to standard qualities.
25.03 Practice portion control and utilize costing procedures.

26.0 **Practice advanced cooking and baking techniques.** – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.18.2, 3, 4; SC.912.N.2.2; SC.912.P.8.2, 11; SC.912.P.12.12

26.01 Recognize standards of quality as well as prepare and creatively present:
- advanced bake station items;
- advanced pantry station items;
- advanced fry station items;
- advanced hot station items;
- beverage items.

27.0 **Use oral and written communication skills in creating, expressing and interpreting information and ideas.** – The student will be able to:

27.01 Select and employ appropriate communication concepts and strategies to enhance oral and written communication in the workplace. CM1.0
27.02 Locate, organize and reference written information from various sources. CM3.0
27.03 Design, develop and deliver formal and informal presentations using appropriate media to engage and inform diverse audiences. CM5.0
27.04 Interpret verbal and nonverbal cues/behaviors that enhance communication. CM6.0
27.05 Apply active listening skills to obtain and clarify information. CM7.0
27.06 Develop and interpret tables and charts to support written and oral communications. CM8.0
27.07 Exhibit public relations skills that aid in achieving customer satisfaction. CM10.0

28.0 **Apply scientific principles in cooking and baking.** – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.5; SC.912.P.8.2; SC.912.P.10.4

28.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.
28.02 Identify the effect of various levels of moisture on food.

29.0 **Prepare and present food products to meet creativity aspects as well as quality standards.** – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.7

29.01 Develop artistic talents in the creation of centerpieces from a variety of mediums (cooked sugar, chocolate, marzipan, and fruits and vegetables).
29.02 Prepare and creatively present:
- appetizers;
- salads;
- vegetables;
- fruits;
- pasta/rice/cereals;
- soups/stocks/sauces/gravies;
- meats;
- poultry;
- fish/shellfish;
- yeast breads;
- pies and pastries;
- cakes and icing;
- specialty desserts;
- breakfast foods;
- quick breads;
- sandwiches;
- hors d’oeuvres;
- garnishes;
- edible centerpieces.

30.0 **Demonstrate management skills.** – The student will be able to:
30.01 Identify characteristics of an effective manager.
30.02 Examine management skills.
30.03 Demonstrate effective communication skills.
30.04 Use positive reinforcement techniques to increase productivity.

31.0 Describe the importance of professional ethics and legal responsibilities. – The student will be able to:

31.01 Evaluate and justify decisions based on ethical reasoning. ELR1.0
31.02 Evaluate alternative responses to workplace situations based on personal, professional, ethical, legal responsibilities, and employer policies. ELR1.1
31.03 Identify and explain personal and long-term consequences of unethical or illegal behaviors in the workplace. ELR1.2
31.04 Interpret and explain written organizational policies and procedures. ELR2.0

32.0 Comply with laws and regulations specific to the food service and Hospitality industry. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards: SC.912.N.1.4

32.01 Identify food service and hospitality laws and regulations to include OSHA, Americans with Disabilities Act (ADA).
32.02 Identify laws related to the handling of alcohol.
32.03 Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html).

33.0 Develop a business plan. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards: SC.912.N.1.6; AICE Food Studies 5.1

33.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.
33.02 Identify basic economic and marketing strategies.
33.03 Analyze trends in the food service and hospitality industry.
33.04 FCCLA Hospitality Competition (as a project or competition).

34.0 Describe the roles within teams, work units, departments, organizations, inter-organizational systems, and the larger environment. – The student will be able to:

34.01 Describe the nature and types of business organizations. SY1.0
34.02 Explain the effect of key organizational systems on performance and quality.
34.03 List and describe quality control systems and/or practices common to the workplace. SY2.0
34.04 Explain the impact of the global economy on business organizations.

35.0 Use information technology tools. – The student will be able to:
35.01 Use personal information management (PIM) applications to increase workplace efficiency.  

35.02 Employ technological tools to expedite workflow including word processing, databases, reports, spreadsheets, multimedia presentations, electronic calendar, contacts, email, and internet applications.  

35.03 Employ computer operations applications to access, create, manage, integrate, and store information.
Florida Department of Education
Student Performance Standards

2013 – 2014

Course Title: Culinary Arts 4
Course Number: 8800540
Course Credit: 1 credit

Course Description:

In this course students will prepare various meals and food products including those for individuals with various nutritional needs and/or dietary restrictions. The relationship between nutrition and wellness will be examined. Cost control techniques and profitability will be covered as well as analysis of food establishment menus. Students will also demonstrate basic financial literacy skills.

Standards included in this course of instruction have been aligned to the academic courses shown below. This table shows the number of aligned benchmarks, the total number of academic benchmarks, and the percentage of alignment.

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<tr>
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<th>Science</th>
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<td></td>
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<td>Geometry **</td>
<td>Physics 1 8/53 15%</td>
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<tr>
<td></td>
<td>Earth-Space Science 4/58 7%</td>
</tr>
<tr>
<td></td>
<td>Physical Science 9/56 16%</td>
</tr>
</tbody>
</table>

^^ Alignment pending full implementation of the Common Core State Standards for Mathematics.
** Alignment pending review
# Alignment attempted, but no correlation to academic course.

36.0 Create and prepare menus for various nutritional needs. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.N.1.6

36.01 Examine pricing strategies.
36.02 Examine menu formats.
36.03 Analyze menus for profitability

37.0 Utilize cost-control techniques to maximize profitability. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6; SC.912.L.16.7, 10; SC.912.L.17.6, 10, 17; SC.912.N.1.1, 4, 5;
SC.912.N.2.4

37.01 Examine and utilize cost out procedures to minimize food waste.
37.02 Identify computer software available for food service and hospitality management.
37.03 Develop an accounting and record-keeping system using selected software.
37.04 Develop a purchasing, receiving, storing, and inventory system.
37.05 Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.
37.06 Interpret profit and loss statements.
37.07 Identify the responsibility of each individual to be held accountable for profitability.

38.0 Interpret and incorporate guidelines and policies for food service establishments. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6; SC.912.L.16.7, 10; SC.912.L.17.6, 10, 17; SC.912.N.1.1, 4, 5; SC.912.N.2.4

38.01 Develop employee guidelines such as job descriptions, training, and scheduling.
38.02 Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system.

39.0 Compare and analyze the relationship of nutrition to wellness. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 7, 36, 39, 40, 41, 44, 46, 47; SC.912.L.16.13; SC.912.L.17.9, 15; SC.912.L.18.1, 2, 3, 4; SC.912.N.1.1

39.01 Describe the functions and sources of the 6 classifications of nutrients.
39.02 Identify the effects of nutrient deficiencies and excesses.
39.03 Apply guidelines for using the MyPlate food guide to plan daily food choices for customers with special diets.
39.04 Describe the ABC’s of the Dietary Guidelines for Americans from the United State Department of Agriculture (www.choosemyplate.gov).
39.05 Determine the relationship between food choices, eating and wellness vs. profit/loss margins.
39.06 Explain how to encourage healthful eating habits for people in every stage of the life cycle.
39.07 List the types of food additives and explain their purpose.

40.0 Create and prepare menus for customers on special diets. – The student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
SC.912.L.14.6, 36, 39, 40, 41, 44, 46, 47; SC.912.L.16.13

40.01 Create a menu for customers with dietary limitations.
40.02 Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)
40.03 Identify common food allergies and determine appropriate substitutions.
40.04 Prepare meals that are visually appealing and that meet customers’ special dietary needs.
40.05 List the serving sizes for an average adult.
40.06 Develop a modification plan for existing menus that will meet special dietary needs.

41.0 Compare and analyze menus of food establishments. – The student will be able to:

   This standard supports the following Next Generation Sunshine State Standards: SC.912.L.14.6, 36, 39, 40, 41, 44, 46, 47; SC.912.L.16.13; AICE Food Studies 6.1

41.01 Analyze the menus of different food establishments to see how the daily requirements of an average adult can be met by dining in the establishments.
41.02 Create a menu meeting the "Truth-in-Menu Guidelines".
41.03 Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.

42.0 Demonstrate personal money management concepts, procedures, and strategies. – The student will be able to:

   42.01 Identify and describe the services and legal responsibilities of financial institutions. FL2.0
   42.02 Describe the effect of money management on personal and career goals. FL3.0
   42.03 Develop a personal budget and financial goals. FL3.1
   42.04 Complete financial instruments for making deposits and withdrawals. FL3.2
   42.05 Maintain financial records. FL3.3
   42.06 Read and reconcile financial statements. FL3.4
   42.07 Research, compare and contrast investment opportunities.