

**Florida Department of Education
Student Performance Standards**

Course Title: Culinary and Hospitality Specialties 1
Course Number: 8800610
Course Credit: 1 credit

Course Description:

This course includes food safety and sanitation; workplace safety; using social networking as a marketing tool; entrepreneurship; the correlation between food and science; and catering. Food preparation activities are throughout the course and the culmination of the course is a capstone project.

01.0 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:
 MA.912.A.10.3; MA.912.A.2.11; MA.912.A.2.12; MA.912.A.2.13; MA.912.A.2.4;
 MA.912.A.2.6; MA.912.A.2.7; MA.912.A.3.6; MA.912.A.5.1; MA.912.G.8.1;
 MA.912.G.8.3; MA.912.G.8.5; MA.912.G.8.7; SC.912.L.14.52; SC.912.L.14.6;
 SC.912.L.16.10; SC.912.L.16.7; SC.912.L.16.8; SC.912.L.17.10; SC.912.L.17.13;
 SC.912.L.17.17; SC.912.L.17.20; SC.912.L.17.6; SC.912.L.18.6; SC.912.N.1.1;
 SC.912.N.1.2; SC.912.N.1.3; SC.912.N.1.4; SC.912.N.1.5; SC.912.N.1.6; SC.912.N.1.7;
 SC.912.N.2.4; AICE Food Studies 1.3c, 3.4, 5.1, 5.2, 6.3

- 01.01 Demonstrate proper personal hygiene (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).
 - 01.02 Demonstrate proper food handling techniques (thermometer use; thawing and freezing methods; internal cooking temperatures) utilizing industry safety and sanitation procedures.
 - 01.03 Demonstrate and utilize proper techniques for receiving and storing food supplies.
 - 01.04 Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
 - 01.05 Demonstrate and utilize proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
 - 01.06 Demonstrate and utilize proper pest control procedures.
 - 01.07 Classify types of bacteria that cause food borne illnesses.
 - 01.08 Describe symptoms of food borne illness and how food borne illness can be prevented.
 - 01.09 Describe cross contamination and incorporate ways to prevent this from occurring.
 - 01.10 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>).
- 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.

- 02.02 Draft, revise, and edit written documents using correct grammar, punctuation and vocabulary. AF2.4
- 02.03 Present information formally and informally for specific purposes and audiences. AF2.5
AF2.9

03.0 Demonstrate science knowledge and skills – the student will be able to:

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

04.0 Demonstrate and incorporate workplace safety procedures – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
 MA.912.A.2.1; MA.912.A.3.6; MA.912.A.10.3; SC.912.L.14.52; SC.912.L.14.6;
 SC.912.L.17.14; SC.912.L.17.15; SC.912.L.17.16; SC.912.L.17.18; SC.912.L.17.19;
 SC.912.L.17.20; SC.912.N.1.1; SC.912.N.1.4; SC.912.N.1.5; SC.912.N.4.2; AICE Food
 Studies 3.4, 3.5, 5.1, 5.2, 6.3

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

05.0 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:

- 05.01 Describe personal and jobsite safety rules and regulations that maintain safe and healthy work environments. SHE 1.0
- 05.02 Explain emergency procedures to follow in response to workplace accidents.
- 05.03 Create a disaster and/or emergency response plan. SHE 2.0

06.0 Utilize social networking to market a culinary/foodservice establishment – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
 MA.912.A.10.1; MA.912.A.5.1; MA.912.N.3.1; MA.912.S.3.2; SC.912.N.1.4;
 SC.912.N.2.2

- 06.01 Identify major social networks (i.e. Facebook, twitter) and the networks specific to the industry (yelp*, foursquare, urbanspoon, etc.) and explain how they can be applied to a marketing strategy.
- 06.02 Use technology to become aware of the academic and professional networking opportunities sites provide.
- 06.03 Identify and describe social media marketing practices such as phishing and explain how these practices are used in the culinary/hospitality fields.
- 06.04 Create and participate in blogs for purposes of culinary/hospitality communication or marketing.
- 06.05 Participate, communicate and use the online activities to generate a market idea.
- 06.06 Demonstrate the ability to use networking tools collaboratively, creatively, and with market project outcomes.
- 06.07 Describe how social media and demographic data can be used to define and analyze target audience.

07.0 Explain the importance of employability skills and entrepreneurship skills – the student will be able to:

- 07.01 Identify and demonstrate positive work behaviors needed to be employable. ECD 1.0
- 07.02 Develop personal career plan that includes goals, objectives, and strategies. ECD 2.0
- 07.03 Examine licensing, certification, and industry credentialing requirements. ECD 3.0
- 07.04 Maintain a career portfolio to document knowledge, skills, and experience. ECD 5.0
- 07.05 Evaluate and compare employment opportunities that match career goals. ECD 6.0
- 07.06 Identify and exhibit traits for retaining employment. ECD 7.0
- 07.07 Identify opportunities and research requirements for career advancement. ECD 8.0
- 07.08 Research the benefits of ongoing professional development. ECD 9.0
- 07.09 Examine and describe entrepreneurship opportunities as a career planning option. ECD 10.0

08.0 Describe the requirements to be a successful entrepreneur and small business owner in the hospitality industry – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
 MA.912.A.10.1; MA.912.A.2.11; MA.912.A.2.12; MA.912.A.2.13; MA.912.A.3.10;
 MA.912.A.3.14; MA.912.A.3.15; MA.912.A.3.5; MA.912.A.5.1; MA.912.D.4.1;
 MA.912.F.1.1; MA.912.F.1.2; MA.912.F.2.1; MA.912.F.2.2; MA.912.F.3.1; MA.912.F.3.3;
 MA.912.F.3.4; MA.912.F.3.5; MA.912.F.3.6; MA.912.F.3.9; MA.912.S.3.1; MA.912.S.3.2;
 SC.912.L.18.1; SC.912.L.18.11; SC.912.L.18.2; SC.912.L.18.3; AICE Food Studies 5.1

- 08.01 Describe the importance of entrepreneurship to the American Economy.
- 08.02 Distinguish between the advantages and disadvantages of business ownership.
- 08.03 Evaluate the risks involved in ownership of a business.
- 08.04 Identify the business skills needed to operate a small business efficiently and effectively.
- 08.05 Research the start-up process for a small business (including regulatory issues, corporate structure, and insurance needs).
- 08.06 Create a model for a business situation.

09.0 Demonstrate mathematics knowledge and skills – the student will be able to:

- 09.01 Demonstrate knowledge of arithmetic operations. AF3.2

09.02 Analyze and apply data and measurements to solve problems and interpret documents. AF3.4

09.03 Construct charts/tables/graphs using functions and data. AF3.5

10.0 Demonstrate standard preparation skills for various proteins – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards: MA.912.A.10.1; MA.912.A.10.2; MA.912.D.7.2; SC.912.N.1.4; SC.912.N.1.5; AICE Food Studies 1.1, 1.3, 3.4, 3.5, 4.2, 6.4, 6.5

10.01 Identify primal, sub primal, and fabricated cuts of meats (beef, veal, pork, lamb, poultry).

10.02 Explain the structure and composition of meats.

10.03 Compare and contrast the different components of each type of meat (beef, pork, veal, lamb, poultry).

10.04 Identify and describe the quality grades of meats.

10.05 Research various cooking methods for meats.

10.06 Prepare meats using a variety of cooking methods.

11.0 Demonstrate standard preparation skills for baked goods – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards: MA.912.A.5.4; MA.912.G.7.6; MA.912.G.7.7; MA.912.S.1.2; SC.912.P.8.2; AICE Food Studies 3.1, 3.2, 6.1, 6.2, 6.3, 6.4, 6.5

11.01 Identify and select baking and dessert ingredients.

11.02 Store and handle baking and dessert products.

11.03 Prepare baked products using mixes.

11.04 Make and bake pies.

11.05 Prepare and bake quick breads.

11.06 Prepare and bake yeast breads.

11.07 Prepare, bake and present assorted cakes.

11.08 Prepare syrups, sweet sauces, and gelatins.

11.09 Prepare and apply butter creams and icings.

11.10 Prepare baked products that are “healthy” through the use of alternative ingredients.

11.11 Define gluten sensitivity and the resulting physical conditions.

11.12 Identify foods that contain gluten and foods that are gluten-free.

11.13 Identify and select basic ingredients used for gluten-free baking (including organic ingredients and non-gluten flours).

12.0 Explain the interconnections and interdependency of food and science – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards: MA.912.A.10.1; MA.912.A.2.11; MA.912.A.2.12; MA.912.A.2.13; MA.912.D.7.2; MA.912.S.3.1; MA.912.S.3.2; SC.912.L.14.46; SC.912.N.2.1; SC.912.N.2.2; SC.912.N.2.3; SC.912.P.10.5; SC.912.P.10.6; SC.912.P.10.7; SC.912.P.12.1; SC.912.P.12.12; SC.912.P.8.8; AICE Food Studies 1.1, 4.1, 4.2, 4.3, 6.4, 6.5, 6.6

12.01 Define culinology and research the origin of the term.

- 12.02 Describe the impact of culinology on global society as a subject/discipline
- 12.03 Research the potential employment opportunities related to culinology (nutritionists, recipe development, food batchmakers, food scientists, packaging specialists, product development technologists, quality assurance specialists, research chefs, etc.).
- 12.04 Compare and contrast the reactions of different chemicals on foods.
- 12.05 Evaluate how the eventual flavor and texture of food ingredients is affected by the cooking method used.
- 12.06 Create a chart to do a food sensory analysis.
- 12.07 Define molecular gastronomy and research the origin of the term.
- 12.08 Distinguish between culinary definitions and culinary precisions.
- 12.09 Using the basic concepts of molecular gastronomy, blend traditional or ethnic foods into a processed food that can be easily reproduced.
- 12.10 Create, prepare, and present an original recipe using the concepts of molecular gastronomy.

13.0 Use oral and written communication skills in creating, expressing, and interpreting information and ideas – the student will be able to:

- 13.01 Select and employ appropriate communication concepts and strategies to enhance oral and written communication in the workplace. CM 1.0
- 13.02 Locate, organize and reference written information from various sources. CM 3.0
- 13.03 Design, develop and deliver formal and informal presentations using appropriate media to engage and inform diverse audiences. CM 5.0
- 13.04 Interpret verbal and nonverbal cues/behaviors that enhance communication. CM 6.0
- 13.05 Apply active listening skills to obtain and clarify information. CM 7.0
- 13.06 Develop and interpret tables and charts to support written and oral communications. CM 8.0
- 13.07 Exhibit public relations skills that aid in achieving customer satisfaction. CM 10.0

14.0 Demonstrate the skills necessary for planning and catering an event – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards:
 MA.912.A.2.11; MA.912.A.2.12; MA.912.A.2.13; MA.912.A.5.1; MA.912.A.5.4;
 MA.912.D.7.2; MA.912.D.4.1; MA.912.G.1.2; MA.912.G.1.3; MA.912.G.2.3;
 MA.912.G.4.3; MA.912.G.6.2; MA.912.G.6.5; MA.912.G.7.6; MA.912.G.7.7;
 SC.912.N.1.1; AICE Food Studies 4.1, 4.2, 4.3, 4.4, 5.1, 5.2, 6.1, 6.2, 6.3, 6.4, 6.5, 6.6

- 14.01 Define catering and describe the type of events that are usually catered.
- 14.02 Describe and illustrate how common themes are found across catering operations.
- 14.03 Differentiate between low cost and elaborate events.
- 14.04 Describe the regulatory restrictions for an approved kitchen and state mandated Food Safety Training requirements for a catering job.
- 14.05 Research the rule language in Florida Administrative Code related to catering (<https://www.flrules.org/gateway/ChapterHome.asp?Chapter=64E-11>).
- 14.06 Develop a menu for various events.
- 14.07 Plan and prepare a variety of hors d'oeuvres.
- 14.08 Demonstrate beverage preparation skills.
- 14.09 Plan and prepare dishes that lend themselves to various types of events.

14.10 Plan and organize an actual event using acquired skills.

15.0 Develop and implement a capstone project – the student will be able to:

This standard supports the following Next Generation Sunshine State Standards:

MA.912.A.10.1; MA.912.A.10.2; MA.912.A.2.1; MA.912.A.2.11; MA.912.A.2.12;
MA.912.A.5.4; MA.912.D.4.1; MA.912.G.2.3; MA.912.G.2.7; MA.912.G.6.5;
MA.912.S.3.1; MA.912.S.3.2; SC.912.L.17.9; SC.912.N.1.1; AICE Food Studies 1.3, 1.4,
1.5, 3.1, 4.1, 4.2, 4.3, 5.1, 5.2, 6.1, 6.2, 6.3, 6.4, 6.5, 6.6

- 15.01 Create a menu (may be gourmet or thematic) using original recipes or references must be cited. Menu must be printed and presented professionally.
- 15.02 Plan for use of appropriate tableware, linens and decorations.
- 15.03 Develop purchase orders for all food items, supplies, tools and equipment including vendors and prices.
- 15.04 Create a timeline allowing sufficient time for preparation, service, and clean up.
- 15.05 Prepare a cost analysis for the event – cost per person and per menu item.
- 15.06 Determine nutritional values for all food items being served.
- 15.07 Describe how foods align with the Food guide Pyramid and make recommendations for restricted diets (sodium, fat, calories).
- 15.08 Photograph or videotape all skills being demonstrated.
- 15.09 Create a meal and present it to a panel of industry professionals.
- 15.10 Deliver a 5-10 minute oral presentation on this project utilizing at least one form of multi-media technology.