

**Florida Department of Education  
CURRICULUM FRAMEWORK**

**Program Title:** Commercial Foods and Culinary Arts  
**Occupational Area:** Industrial Education

	<u>PSAV</u>	<u>Secondary</u>
<b>Program Numbers</b>	<b>I200403</b>	<b>8763000</b>
CIP Number	0620.040300	0620.040300
Grade Level	30, 31	9-12, 30, 31
Length	1500 hours	10 credits
Certification	QUAN FOOD @7 G COMM COOK @7 G	COMM COOK @7 G QUAN FOOD @7 G VOC HME EC @4 HOME EC 1 @2

- I. **MAJOR CONCEPTS/CONTENT:** The purpose of this program is to prepare students for employment as restaurant cooks (65026417).

The course content will include the following: food preparation and serving; and identification, storage, selection and presentation of a wide variety of foods.

The course content should also include training in communication, leadership, human relations and employability skills; and safe, efficient work practices.

This program focuses on broad, transferable skills and stresses understanding and demonstration of the following elements of the Commercial Foods and Culinary Arts industry; planning, management, finance, technical and product skills, underlying principles of technology, labor issues, community issues and health, safety, and environmental issues.

- II. **LABORATORY ACTIVITIES:** Shop or laboratory activities are an integral part of this program. These activities provide instruction in the use of tools, equipment, materials and processes found in the industry.
- III. **SPECIAL NOTE:** SkillsUSA-VICA, Inc. is the appropriate Career and Technical Student Organization (CTSO) for providing leadership training and for reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the career and technical instructional program, and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

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.

In accordance with Rule 6A-10.040, FAC, the minimum basic-skills grade levels required for adult vocational students to complete this program are: Mathematics 9.0, Language 9.0, Reading 9.0. These grade-level

numbers correspond to grade-equivalent scores obtained on one of the state-designated basic-skills examinations. If a student does not meet the basic-skills level required for completion of the program, remediation should be provided concurrently through Vocational Preparatory Instruction (VPI). Please refer to the Rule for exemptions.

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

SCANS Competencies: To accomplish the Secretary's Commission on Achieving Necessary Skills (SCANS) competencies, instructional strategies for this cluster 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 methods to improve students' personal qualities and higher-order thinking skills.

To be transferable statewide between institutions, this program/course must have been reviewed, and a "transfer value" assigned the curriculum content by the appropriate Statewide Course Numbering System discipline committee. This does not preclude institutions from developing specific program or course articulation agreements with each other.

This program may be offered in courses. Vocational credit shall be awarded to the student on a transcript in accordance with Section 230.643, F.S.

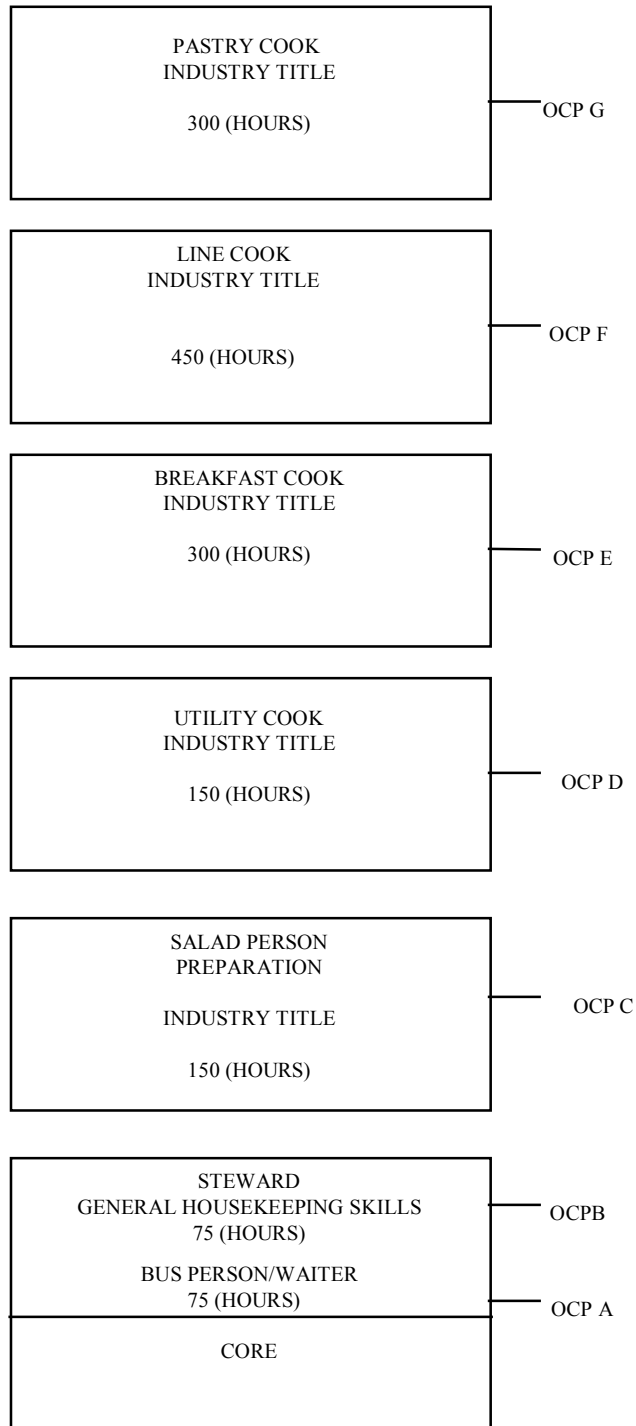
The standard length of this program is 1500 hours.

Listed below are the courses that comprise this program when offered at the secondary level. The OCPs indicate the PSAV completion point's secondary equivalent:

						[75]	OCP A
8763010	- Commercial Foods and Culinary Arts 1	(150)				[75]	OCP B
8763020	- Commercial Foods and Culinary Arts 2	(150)				[150]	OCP C
8763030	- Commercial Foods and Culinary Arts 3	(150)				[150]	OCP D
8763040	- Commercial Foods and Culinary Arts 4	(150)					
8763050	- Commercial Foods and Culinary Arts 5	(150)				[300]	OCP E
8763060	- Commercial Foods and Culinary Arts 6	(150)					
8763070	- Commercial Foods and Culinary Arts 7	(150)					
8763080	- Commercial Foods and Culinary Arts 8	(150)				[450]	OCP F
8763090	- Commercial Foods and Culinary Arts 9	(150)					
8763091	- Commercial Foods and Culinary Arts 10	(150)				[300]	OCP G

# COMMERCIAL FOODS AND CULINARY ARTS

I200403



IV. **INTENDED OUTCOMES:** After successfully completing the program, the student will be able to:

**OCCUPATIONAL COMPLETION POINT - A** (75 Hours)

BUS PERSON/WAITER/(CORE) - INDUSTRY TITLE

COMMERCIAL FOODS AND CULINARY ARTS 1

- 01.0 Demonstrate dining room operations skills.
- 02.0 Demonstrate Proficiency in employability skills.
- 03.0 Demonstrate appropriate math skills.

**OCCUPATIONAL COMPLETION POINT - B** (75 Hours)

STEWARD - INDUSTRY TITLE (CORE)

- 04.0 Demonstrate general housekeeping operations skills.
- 05.0 Demonstrate proficiency in appropriate communication skills.
- 06.0 Demonstrate appropriate understanding of basic science.

**OCCUPATIONAL COMPLETION POINT - C** (150 Hours)

SALAD PERSON - INDUSTRY TITLE

COMMERCIAL FOODS AND CULINARY ARTS 2

- 07.0 Demonstrate fruit and vegetables preparation skills.
- 08.0 Demonstrate salad, buffet food, beverage and related food preparation skills.

**OCCUPATIONAL COMPLETION POINT - D** (150 Hours)

UTILITY COOK - INDUSTRY TITLE

COMMERCIAL FOODS AND CULINARY ARTS 3

- 09.0 Demonstrate equipment operation skills.

**OCCUPATIONAL COMPLETION POINT - E** (300 Hours)

BREAKFAST COOK - INDUSTRY TITLE

COMMERCIAL FOODS AND CULINARY ARTS 4 - (10.01-10.11)

COMMERCIAL FOODS AND CULINARY ARTS 5 - (10.12-10.22)

- 10.0 Demonstrate dairy, egg and farinaceous (starchy) product preparation skills.

**OCCUPATIONAL COMPLETION POINT - F** (450 Hours)

LINE COOK - INDUSTRY TITLE

COMMERCIAL FOODS AND CULINARY ARTS 6

- 11.0 Demonstrate stock, soup and sauce preparation skills.

COMMERCIAL FOODS AND CULINARY ARTS 7

- 12.0 Demonstrate meat, poultry, fish and seafood preparation skills.

COMMERCIAL FOODS AND CULINARY ARTS 8

- 13.0 Demonstrate proficiency in understanding entrepreneurship.

**OCCUPATIONAL COMPLETION POINT - G** (300 Hours)

PASTRY COOK - DOT 313.381-026 (OES 65021)

COMMERCIAL FOODS AND CULINARY ARTS 9 - (14.01-14.14)  
COMMERCIAL FOODS AND CULINARY ARTS 10 - (14.15-14.25)

14.0 Demonstrate bakery goods and dessert preparation skills.

**Florida Department of Education  
STUDENT PERFORMANCE STANDARDS**

**Program Title:** Commercial Foods And Culinary Arts  
**Secondary Number:**  
**Postsecondary Number:** I200403

**OCCUPATIONAL COMPLETION POINT - A (75 Hours)**  
 BUS PERSON/WAITER/(CORE) - INDUSTRY TITLE

01.0 DEMONSTRATE DINING ROOM OPERATIONS SKILLS--The student will be able to:

- 01.01 Handle guests with special needs children, handicapped and elderly.
- 01.02 Show customers to table.
- 01.03 Answer telephones.
- 01.04 Set tables.
- 01.05 Prepare beverages.
- 01.06 Provide counter or snack bar service.
- 01.07 Present dessert menu.
- 01.08 Wipe spills.
- 01.09 Prepare for special events.
- 01.10 Transport prepared foods.
- 01.11 Replenish server service station.
- 01.12 Load and carry bussing tray.
- 01.13 Clear and re-set dining room tables.
- 01.14 Return unused condiments.
- 01.15 Store and maintain equipment for special needs.
- 01.16 Serve customers.
- 01.17 Package food and beverages.
- 01.18 Maintain supplies in counter area.
- 01.19 Maintain and clean counter area.
- 01.20 Supervise appearance of dining room.
- 01.21 Greet customers.
- 01.22 Take reservations.
- 01.23 Setup cafeteria line.
- 01.24 Display food and beverages.
- 01.25 Serve and replenish food items.
- 01.26 Close down cafeteria line.
- 01.27 Comply with local, state and federal regulations.
- 01.28 Bill customers.
- 01.29 See to guest comfort.

02.0 DEMONSTRATE PROFICIENCY IN EMPLOYABILITY SKILLS--The student will be able to:

- 02.01 Conduct a job search.
- 02.02 Secure information about a job.
- 02.03 Identify documents, which may be required when applying for a job interview.
- 02.04 Complete a job application form correctly.
- 02.05 Demonstrate competence in job interview techniques.
- 02.06 Identify or demonstrate appropriate responses to criticism from employer, supervisor or other employees.
- 02.07 Identify acceptable work habits.
- 02.08 Demonstrate knowledge of how to make appropriate job changes.
- 02.09 Demonstrate acceptable employee health habits.
- 02.10 Demonstrate knowledge of the "Florida Right-To-Know Law" as recorded in Florida Statutes Chapter 442.

03.0 DEMONSTRATE APPROPRIATE MATH SKILLS--The student will be able to:

- 03.01 Solve problems for volume, weight, area, circumference and perimeter measurements for rectangles, squares, and cylinders.
- 03.02 Measure tolerance(s) on horizontal and vertical surfaces using millimeters, centimeters, feet and inches.
- 03.03 Add, subtract, multiply and divide using fractions, decimals, and whole numbers.
- 03.04 Determine the correct purchase price, to include sales tax for a materials list containing a minimum of six items.
- 03.05 Demonstrate an understanding of federal, state and local taxes and their computation.

**OCCUPATIONAL COMPLETION POINT - B (75 Hours)**

STEWARD - INDUSTRY TITLE /CORE

04.0 DEMONSTRATE GENERAL HOUSEKEEPING OPERATIONS SKILLS--The student will be able to:

- 04.01 Store goods.
- 04.02 Clean storage and receiving areas.
- 04.03 Clean refrigerators and freezers.
- 04.04 Prepare work area.
- 04.05 Clean work area.
- 04.06 Store pots and pans.
- 04.07 Prepare dishwashing area.
- 04.08 Prepare dishware for washing.
- 04.09 Wash dishware.
- 04.10 Clean dishwashing area.
- 04.11 Clean restrooms.
- 04.12 Clean floors.
- 04.13 Clean walls.
- 04.14 Clean filters.
- 04.15 Maintain clean and sanitary working area.
- 04.16 Read and follow equipment operating instructions.
- 04.17 Recognize and correct or report safety hazards.
- 04.18 Identify and select cleaning agents.

05.0 DEMONSTRATE PROFICIENCY IN APPROPRIATE COMMUNICATION SKILLS--The student will be able to:

- 05.01 Write logical and understandable statements, or phrases, to accurately fill out forms/invoices commonly used in business and industry.
- 05.02 Read and understand graphs, charts, diagrams, and tables commonly used in this industry/occupation area.
- 05.03 Read and follow written and oral instructions.
- 05.04 Answer and ask questions coherently and concisely.
- 05.05 Read critically by recognizing assumptions and implications and by evaluating ideas.
- 05.06 Demonstrate appropriate telephone/communication skills.

06.0 DEMONSTRATE APPROPRIATE UNDERSTANDING OF BASIC SCIENCE--The student will be able to:

- 06.01 Understand molecular action as a result of temperature extremes, chemical reaction, and moisture content.
- 06.02 Draw conclusions or make inferences from data.
- 06.03 Identify health-related problems which may result from exposure to work related chemicals and hazardous materials, and know the proper precautions required for handling such materials.

06.04 Understand pressure measurement in terms of P.S.I., inches of mercury and K.P.A.

**OCCUPATIONAL COMPLETION POINT - C (150 Hours)**

SALAD PERSON - INDUSTRY TITLE

07.0 DEMONSTRATE FRUIT AND VEGETABLES PREPARATION SKILLS--The student will be able to:

- 07.01 Identify and select fruits and vegetables.
- 07.02 Clean and store fruit and vegetables.
- 07.03 Peel and core fruit.
- 07.04 Peel vegetables by hand or machine.
- 07.05 Cut fruit and vegetables.
- 07.06 Zest citrus fruit.
- 07.07 Score citrus fruit.
- 07.08 Prepare fruit and vegetable garnishes.
- 07.09 Section fruit.
- 07.10 Puree fruit or vegetables.
- 07.11 Simmer, stew or cream fruit and vegetables.
- 07.12 Marinate and preserve fruit and vegetables.
- 07.13 Glaze fruit and vegetables.
- 07.14 Prepare processed fruits and vegetables.
- 07.15 Present fruit and vegetables for serving.
- 07.16 Stuff fruits or vegetables.
- 07.17 Turn vegetables.
- 07.18 Select, prepare, and turn.
- 07.19 Identify, select and prepare nuts.

08.0 DEMONSTRATE SALAD, BUFFET FOOD, BEVERAGE AND RELATED FOOD PREPARATION SKILLS--The student will be able to:

- 08.01 Store and handle prepared cold food and beverages.
- 08.02 Reconstitute powdered beverages.
- 08.03 Prepare sandwich fillings.
- 08.04 Prepare greens for salads.
- 08.05 Prepare hot and cold beverages.
- 08.06 Select and extract juice from fruits and vegetables.
- 08.07 Prepare hot and cold sandwiches.
- 08.08 Prepare fruit salads and cocktails.
- 08.09 Prepare garnishes for salads and cold plats.
- 08.10 Prepare sliced meats for cold buffets.
- 08.11 Prepare vegetable salads.
- 08.12 Prepare farinaceous salads.
- 08.13 Prepare meat salads.
- 08.14 Prepare seafood or fish salads.
- 08.15 Set up and serve buffets.
- 08.16 Present salads; buffet foods and beverages for serving.
- 08.17 Prepare seafood cocktails.
- 08.18 Prepare salad dressings, cold sauces and derivatives.
- 08.19 Prepare cheese boards.
- 08.20 Prepare canapés and cold hors d'oeuvres.
- 08.21 Prepare hot hors d'oeuvres.
- 08.22 Prepare jellies and aspics.
- 08.23 Mount or mold meat and poultry. (OPTIONAL)
- 08.24 Chemiser (coat), decorate, mold and serve buffets.
- 08.25 Prepare fondues.
- 08.26 Prepare and/or demonstrate mousses.
- 08.27 Prepare and/or demonstrate fat or ice sculptures.
- 08.28 Select, use and maintain buffet equipment and utensils.



**OCCUPATIONAL COMPLETION POINT - D (150 Hours)**

UTILITY COOK - INDUSTRY TITLE

09.0 DEMONSTRATE EQUIPMENT OPERATION SKILLS--The student will be able to:

- 09.01 Select and use hand tools.
- 09.02 Operate beverage equipment.
- 09.03 Use pressure cookers and steam equipment.
- 09.04 Disassemble, clean and reassemble kitchen equipment.
- 09.05 Operate microwave ovens.
- 09.06 Operate grinders and tenderizers.
- 09.07 Select, handle and sharpen knives and other cutting tools.
- 09.08 Operate ranges, griddles, fryers, broilers and toasters.
- 09.09 Operate proofers.
- 09.10 Operate mixers and blenders.
- 09.11 Operate slicing machines.
- 09.12 Set up and monitor food warmers.
- 09.13 Operate convection ovens.
- 09.14 Identify need and request tool and equipment repairs.
- 09.15 Operate power cutters, shredders and peelers.
- 09.16 Operate tilting quantity equipment.
- 09.17 Operate saws.

**OCCUPATIONAL COMPLETION POINT - E (300 Hours)**

BREAKFAST COOK - INDUSTRY TITLE

10.0 DEMONSTRATE DAIRY, EGG AND FARINACEOUS (STARCHY) PRODUCT PREPARATION SKILLS--The student will be able to:

- 10.01 Identify and select cheeses, milk, creams and butter.
- 10.02 Identify and select farinaceous foods and cereals.
- 10.03 Store and handle farinaceous foods and cereals.
- 10.04 Prepare breakfast cereals.
- 10.05 Store and handle fresh, frozen and cooked dairy products.
- 10.06 Store and handle eggs.
- 10.07 Boil eggs.
- 10.08 Fry eggs.
- 10.09 Scramble eggs.
- 10.10 Poach eggs.
- 10.11 Prepare omelets.
- 10.12 Reconstitute dairy or egg products.
- 10.13 Prepare egg batters.
- 10.14 Whip cream.
- 10.15 Select, break and separate eggs.
- 10.16 Prepare eggs for binding and coating.
- 10.17 Present dairy, eggs and farinaceous products for serving.
- 10.18 Shirred eggs.
- 10.19 Prepare hot and cold butters.
- 10.20 Prepare and cook crepes.
- 10.21 Prepare eggs for garnish and aspics.
- 10.22 Prepare and/or demonstrate soufflés.

**OCCUPATIONAL COMPLETION POINT - F (450 Hours)**

LINE COOK - INDUSTRY TITLE

11.0 DEMONSTRATE STOCK, SOUP AND SAUCE PREPARATION SKILLS--The student will be able to:

- 11.01 Prepare basic white stocks.
- 11.02 Store and handle stocks, soups and sauces.
- 11.03 Prepare basic brown stocks.

- 11.04 Prepare fish stocks.
- 11.05 Prepare roux and other thickening agents.
- 11.06 Prepare self-thickening soups.
- 11.07 Prepare cream soups.
- 11.08 Prepare chowders.
- 11.09 Prepare tomato sauce and derivatives.
- 11.10 Recognize soups and sauces by taste and appearance.
- 11.11 Prepare soup and sauce garnishes.
- 11.12 Present stocks, soups and sauces for serving.
- 11.13 Reconstitute powdered soups and sauces.
- 11.14 Bind soups, sauces and stocks.
- 11.15 Prepare béchamel sauces and derivatives.
- 11.16 Prepare espagnole and demiglace sauces and derivatives.
- 11.17 Make jus and glace de viand.
- 11.18 Prepare veloutes and derivatives.
- 11.19 Prepare cold soups.
- 11.20 Prepare and/or demonstrate mustard, curry and other non-derivative sauces.
- 11.21 Prepare emulsions.
- 11.22 Clarify stocks.
- 11.23 Prepare clear soups.
- 11.24 Prepare and/or demonstrate bisque and other specialty soups.
- 11.25 Prepare hollandaise and derivatives.
- 11.26 Prepare mayonnaise and derivatives.

12.0 DEMONSTRATE MEAT, POULTRY, FISH AND SEAFOOD PREPARATION SKILLS--The student will be able to:

- 12.01 Identify and select meat and poultry.
- 12.02 Handle and store meat and poultry.
- 12.03 Stew meats and poultry.
- 12.04 Boil meats and poultry.
- 12.05 Prepare, grind and portion meats.
- 12.06 Select and determine doneness of meats.
- 12.07 Grill meats and poultry.
- 12.08 Broil meats and poultry.
- 12.09 Prepare garnishes for meat and poultry.
- 12.10 Portion meat and poultry.
- 12.11 Barbecue meats and poultry.
- 12.12 Deep fry meats and poultry.
- 12.13 Prepare stuffing/dressing.
- 12.14 Tenderize and marinate meats and poultry.
- 12.15 Trim and bone meats and poultry.
- 12.16 Present meats and poultry for serving.
- 12.17 Bread or batter fish and seafood for cooking.
- 12.18 Select and prepare processed fish and seafood.
- 12.19 Deep fry fish or seafood.
- 12.20 Boil or steam seafood.
- 12.21 Grill or broil fish and seafood.
- 12.22 Present fish and seafood for serving.
- 12.23 Poach meats and poultry.
- 12.24 Sauté meats and poultry.
- 12.25 Identify types and cuts of meats.
- 12.26 Blanche meats and poultry.
- 12.27 Clean and tie poultry and meat.
- 12.28 Slice and carve meat and poultry.
- 12.29 Bake or roast meat and poultry.
- 12.30 Braise meats and poultry.
- 12.31 Stuff meats and poultry.
- 12.32 Prepare and cook forcemeat.
- 12.33 Lard, bard and piquer meats and poultry. (OPTIONAL)

- 12.34 Prepare jellied meats.
- 12.35 Identify and select fish and seafoods.
- 12.36 Clean and wash fish.
- 12.37 Scale fish. (OPTIONAL)
- 12.38 Peel and devein soft shellfish.
- 12.39 Store and handle fresh, frozen and cooked fish and seafood.
- 12.40 Split and crack lobster and other crustaceans.
- 12.41 Prepare and/or demonstrate whole fish for baking.
- 12.42 Prepare and/or demonstrate fish for stuffing.
- 12.43 Prepare and/or demonstrate Stew fish and seafood.
- 12.44 Sauté fish and seafood.
- 12.45 Poach fish and seafood.
- 12.46 Braise fish and seafood.
- 12.47 Prepare snails (escargot). (OPTIONAL)
- 12.48 Marinate fish and seafoods.
- 12.49 Open and shuck oysters, clams and mussels.
- 12.50 Prepare and/or demonstrate and cook frog legs.
- 12.51 Stuff fish or seafood.
- 12.52 Prepare and/or demonstrate; Mount fish and seafood for cooking.
- 12.53 Prepare and/or demonstrate specialty fish and seafoods (turtle, eel, squid, octopus, etc.).

13.0 DEMONSTRATE PROFICIENCY IN UNDERSTANDING ENTREPRENEURSHIP--The student will be able to:

- 13.01 Define entrepreneurship.
- 13.02 Describe the importance of entrepreneurship to the American economy.
- 13.03 List the advantages and disadvantages of business ownership.
- 13.04 Identify the risks involved in ownership of a business.
- 13.05 Identify the necessary personal characteristics of a successful entrepreneur.
- 13.06 Identify the business skills needed to operate a small business efficiently and effectively.

**OCCUPATIONAL COMPLETION POINT - G (300 Hours)**  
**PASTRY COOK - DOT 313.381-026 (OES 65021)**

14.0 DEMONSTRATE BAKERY GOODS AND DESSERT PREPARATION SKILLS--The student will be able to:

- 14.01 Identify and select baking and dessert ingredients.
- 14.02 Store and handle baking and dessert products.
- 14.03 Prepare gelatins and puddings using mixes.
- 14.04 Prepare baked products using mixes.
- 14.05 Prepare basic pie dough.
- 14.06 Make and bake pies.
- 14.07 Prepare and bake quick breads.
- 14.08 Prepare and bake yeast dough.
- 14.09 Prepare basic cake batters.
- 14.10 Prepare syrups, sweet sauces and gelatins.
- 14.11 Prepare and apply butter creams and icings.
- 14.12 Prepare and bake butter sponge cake.
- 14.13 Prepare fruit fillings for pie and pastries.
- 14.14 Present bakery goods and desserts for serving.
- 14.15 Prepare short paste products and cookies.
- 14.16 Prepare and cook donuts and other sweet yeast products.
- 14.17 Prepare and bake choux paste.
- 14.18 Produce basic pastry creams and Bavarian types.
- 14.19 Decorate pastry cakes and desserts.
- 14.20 Prepare parfais, bombes and coupes.

- 14.21 Prepare and bake puff pastry.
- 14.22 Prepare chiffons and moosse.
- 14.23 Prepare and bake meringues.
- 14.24 Prepare and decorate French pastries.
- 14.25 Prepare custards and puddings.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763010  
**Course Title:** Commercial Foods and Culinary Arts 1  
**Course Credit:** 1

**COURSE DESCRIPTION:**

01.0 DEMONSTRATE DINING ROOM OPERATIONS SKILLS--The student will be able to:

- 01.01 Handle guests with special needs children, handicapped and elderly.
- 01.02 Show customers to table.
- 01.03 Answer telephones.
- 01.04 Set tables.
- 01.05 Prepare beverages.
- 01.06 Provide counter or snack bar service.
- 01.07 Present dessert menu.
- 01.08 Wipe spills.
- 01.09 Prepare for special events.
- 01.10 Transport prepared foods.
- 01.11 Replenish server service station.
- 01.12 Load and carry bussing tray.
- 01.13 Clear and re-set dining room tables.
- 01.14 Return unused condiments.
- 01.15 Store and maintain equipment for special needs.
- 01.16 Serve customers.
- 01.17 Package food and beverages.
- 01.18 Maintain supplies in counter area.
- 01.19 Maintain and clean counter area.
- 01.20 Supervise appearance of dining room.
- 01.21 Greet customers.
- 01.22 Take reservations.
- 01.23 Setup cafeteria line.
- 01.24 Display food and beverages.
- 01.25 Serve and replenish food items.
- 01.26 Close down cafeteria line.
- 01.27 Comply with local, state and federal regulations.
- 01.28 Bill customers.
- 01.29 See to guest comfort.

02.0 DEMONSTRATE PROFICIENCY IN EMPLOYABILITY SKILLS--The student will be able to:

- 02.01 Conduct a job search.
- 02.02 Secure information about a job.
- 02.03 Identify documents, which may be required when applying for a job interview.
- 02.04 Complete a job application form correctly.
- 02.05 Demonstrate competence in job interview techniques.
- 02.06 Identify or demonstrate appropriate responses to criticism from employer, supervisor or other employees.
- 02.07 Identify acceptable work habits.
- 02.08 Demonstrate knowledge of how to make appropriate job changes.
- 02.09 Demonstrate acceptable employee health habits.
- 02.10 Demonstrate knowledge of the "Florida Right-To-Know Law" as recorded in Florida Statutes Chapter 442.

- 03.0 DEMONSTRATE APPROPRIATE MATH SKILLS--The student will be able to:
- 03.01 Solve problems for volume, weight, area, circumference and perimeter measurements for rectangles, squares, and cylinders.
  - 03.02 Measure tolerance(s) on horizontal and vertical surfaces using millimeters, centimeters, feet and inches.
  - 03.03 Add, subtract, multiply and divide using fractions, decimals, and whole numbers.
  - 03.04 Determine the correct purchase price, to include sales tax for a materials list containing a minimum of six items.
  - 03.05 Demonstrate an understanding of federal, state and local taxes and their computation.
- 04.0 DEMONSTRATE GENERAL HOUSEKEEPING OPERATIONS SKILLS--The student will be able to:
- 04.01 Store goods.
  - 04.02 Clean storage and receiving areas.
  - 04.03 Clean refrigerators and freezers.
  - 04.04 Prepare work area.
  - 04.05 Clean work area.
  - 04.06 Store pots and pans.
  - 04.07 Prepare dishwashing area.
  - 04.08 Prepare dishware for washing.
  - 04.09 Wash dishware.
  - 04.10 Clean dishwashing area.
  - 04.11 Clean restrooms.
  - 04.12 Clean floors.
  - 04.13 Clean walls.
  - 04.14 Clean filters.
  - 04.15 Maintain clean and sanitary working area.
  - 04.16 Read and follow equipment, operating instructions.
  - 04.17 Recognize and correct or report safety hazards.
  - 04.18 Identify and select cleaning agents.
- 05.0 DEMONSTRATE PROFICIENCY IN APPROPRIATE COMMUNICATION SKILLS--The student will be able to:
- 05.01 Write logical and understandable statements, or phrases, to accurately fill out forms/invoices commonly used in business and industry.
  - 05.02 Read and understand graphs, charts, diagrams, and tables commonly used in this industry/occupation area.
  - 05.03 Read and follow written and oral instructions.
  - 05.04 Answer and ask questions coherently and concisely.
  - 05.05 Read critically by recognizing assumptions and implications and by evaluating ideas.
  - 05.06 Demonstrate appropriate telephone/communication skills.
- 06.0 DEMONSTRATE APPROPRIATE UNDERSTANDING OF BASIC SCIENCE--The student will be able to:
- 06.01 Understand molecular action as a result of temperature extremes, chemical reaction, and moisture content.
  - 06.02 Draw conclusions or make inferences from data.
  - 06.03 Identify health-related problems, which may result from exposure to work related chemicals and hazardous materials, and know the proper precautions required for handling such materials.

06.04 Understand pressure measurement in terms of P.S.I., inches of mercury and K.P.A.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763020  
**Course Title:** Commercial Foods and Culinary Arts 2  
**Course Credit:** 1

**COURSE DESCRIPTION:**

07.0 DEMONSTRATE FRUIT AND VEGETABLES PREPARATION SKILLS--The student will be able to:

- 07.01 Identify and select fruits and vegetables.
- 07.02 Clean and store fruit and vegetables.
- 07.03 Peel and core fruit.
- 07.04 Peel vegetables by hand or machine.
- 07.05 Cut fruit and vegetables.
- 07.06 Zest citrus fruit.
- 07.07 Score citrus fruit.
- 07.08 Prepare fruit and vegetable garnishes.
- 07.09 Section fruit.
- 07.10 Puree fruit or vegetables.
- 07.11 Simmer, stew or cream fruit and vegetables.
- 07.12 Marinate and preserve fruit and vegetables.
- 07.13 Glaze fruit and vegetables.
- 07.14 Prepare processed fruits and vegetables.
- 07.15 Present fruit and vegetables for serving.
- 07.16 Stuff fruits or vegetables.
- 07.17 Turn vegetables.
- 07.18 Select, prepare, and turn.
- 07.19 Identify, select and prepare nuts.

08.0 DEMONSTRATE SALAD, BUFFET FOOD, BEVERAGE AND RELATED FOOD PREPARATION SKILLS--The student will be able to:

- 08.01 Store and handle prepared cold food and beverages.
- 08.02 Reconstitute powdered beverages.
- 08.03 Prepare sandwich fillings.
- 08.04 Prepare greens for salads.
- 08.05 Prepare hot and cold beverages.
- 08.06 Select and extract juice from fruits and vegetables.
- 08.07 Prepare hot and cold sandwiches.
- 08.08 Prepare fruit salads and cocktails.
- 08.09 Prepare garnishes for salads and cold plats.
- 08.10 Prepare sliced meats for cold buffets.
- 08.11 Prepare vegetable salads.
- 08.12 Prepare farinaceous salads.
- 08.13 Prepare meat salads.
- 08.14 Prepare seafood or fish salads.
- 08.15 Set up and serve buffets.
- 08.16 Present salads, buffet foods and beverages for serving.
- 08.17 Prepare seafood cocktails.
- 08.18 Prepare salad dressings, cold sauces and derivatives.
- 08.19 Prepare cheese boards.
- 08.20 Prepare canapés and cold hors d'oeuvres.
- 08.21 Prepare hot hors d'oeuvres.
- 08.22 Prepare jellies and aspics.
- 08.23 Mount or mold meat and poultry.
- 08.24 Chemiser, (coat), decorate, mold and serve buffets.



- 08.25 Prepare fondues.
- 08.26 Prepare mousses.
- 08.27 Prepare fat or ice sculptures.
- 08.28 Select, use and maintain buffet equipment and utensils.

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Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763030  
**Course Title:** Commercial Foods and Culinary Arts 3  
**Course Credit:** 1

**COURSE DESCRIPTION:**

09.0 DEMONSTRATE EQUIPMENT OPERATION SKILLS--The student will be able to:

- 09.01 Select and use hand tools.
- 09.02 Operate beverage equipment.
- 09.03 Use pressure cookers and steam equipment.
- 09.04 Disassemble, clean and reassemble kitchen equipment.
- 09.05 Operate microwave ovens.
- 09.06 Operate grinders and tenderizers.
- 09.07 Select, handle and sharpen knives and other cutting tools.
- 09.08 Operate ranges, griddles, fryers, broilers and toasters.
- 09.09 Operate proofers.
- 09.10 Operate mixers and blenders.
- 09.11 Operate slicing machines.
- 09.12 Set up and monitor food warmers.
- 09.13 Operate convection ovens.
- 09.14 Identify need and request tool and equipment repairs.
- 09.15 Operate power cutters, shredders and peelers.
- 09.16 Operate tilting quantity equipment.
- 09.17 Operate saws.

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Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763040  
**Course Title:** Commercial Foods and Culinary Arts 4  
**Course Credit:** 1

**COURSE DESCRIPTION:**

10.0 DEMONSTRATE DAIRY, EGG AND FARINACEOUS (STARCHY) PRODUCT PREPARATION SKILLS--The student will be able to:

- 10.01 Identify and select cheeses, milk, creams and butter.
- 10.02 Identify and select farinaceous foods and cereals.
- 10.03 Store and handle farinaceous foods and cereals.
- 10.04 Prepare breakfast cereals.
- 10.05 Store and handle fresh, frozen and cooked dairy products.
- 10.06 Store and handle eggs.
- 10.07 Boil eggs.
- 10.08 Fry eggs.
- 10.09 Scramble eggs.
- 10.10 Poach eggs.
- 10.11 Prepare omelets.

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Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763050  
**Course Title:** Commercial Foods and Culinary Arts 5  
**Course Credit:** 1

**COURSE DESCRIPTION:**

10.0 DEMONSTRATE DAIRY, EGG AND FARINACEOUS (STARCHY) PRODUCT PREPARATION SKILLS--The student will be able to:

- 10.12 Reconstitute dairy or egg products.
- 10.13 Prepare egg batters.
- 10.14 Whip cream.
- 10.15 Select, break and separate eggs.
- 10.16 Prepare eggs for binding and coating.
- 10.17 Present dairy, eggs and farinaceous products for serving.
- 10.18 Shirred eggs.
- 10.19 Prepare hot and cold butters.
- 10.20 Prepare and cook crepes.
- 10.21 Prepare eggs for garnish and aspics.
- 10.22 Prepare soufflés.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763060  
**Course Title:** Commercial Foods and Culinary Arts 6  
**Course Credit:** 1

**COURSE DESCRIPTION:**

11.0 DEMONSTRATE STOCK, SOUP AND SAUCE PREPARATION SKILLS--The student will be able to:

- 11.01 Prepare basic white stocks.
- 11.02 Store and handle stocks, soups and sauces.
- 11.03 Prepare basic brown stocks.
- 11.04 Prepare fish stocks.
- 11.05 Prepare roux and other thickening agents.
- 11.06 Prepare self-thickening soups.
- 11.07 Prepare cream soups.
- 11.08 Prepare chowders.
- 11.09 Prepare tomato sauce and derivatives.
- 11.10 Recognize soups and sauces by taste and appearance.
- 11.11 Prepare soup and sauce garnishes.
- 11.12 Present stocks, soups and sauces for serving.
- 11.13 Reconstitute powdered soups and sauces.
- 11.14 Bind soups, sauces and stocks.
- 11.15 Prepare béchamel sauces and derivatives.
- 11.16 Prepare espagnole and demiglace sauces and derivatives.
- 11.17 Make jus and glace de viand.
- 11.18 Prepare veloutes and derivatives.
- 11.19 Prepare cold soups.
- 11.20 Prepare mustard, curry and other non-derivative sauces.
- 11.21 Prepare emulsions.
- 11.22 Clarify stocks.
- 11.23 Prepare clear soups.
- 11.24 Prepare bisque and other specialty soups.
- 11.25 Prepare hollandaise and derivatives.
- 11.26 Prepare mayonnaise and derivatives.

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763070  
**Course Title:** Commercial Foods and Culinary Arts 7  
**Course Credit:** 1

**COURSE DESCRIPTION:**

12.0 DEMONSTRATE MEAT, POULTRY, FISH AND SEAFOOD PREPARATION SKILLS--The student will be able to:

- 12.01 Identify and select meat and poultry.
- 12.02 Handle and store meat and poultry.
- 12.03 Stew meats and poultry.
- 12.04 Boil meats and poultry.
- 12.05 Prepare, grind and portion meats.
- 12.06 Select and determine doneness of meats.
- 12.07 Grill meats and poultry.
- 12.08 Broil meats and poultry.
- 12.09 Prepare garnishes for meat and poultry.
- 12.10 Portion meat and poultry.
- 12.11 Barbecue meats and poultry.
- 12.12 Deep fry meats and poultry.
- 12.13 Prepare stuffing/dressing.
- 12.14 Tenderize and marinate meats and poultry.
- 12.15 Trim and bone meats and poultry.
- 12.16 Present meats and poultry for serving.
- 12.17 Bread or batter fish and seafood for cooking.
- 12.18 Select and prepare processed fish and seafood.
- 12.19 Deep fry fish or seafood.
- 12.20 Boil or steam seafood.
- 12.21 Grill or broil fish and seafood.
- 12.22 Present fish and seafood for serving.
- 12.23 Poach meats and poultry.
- 12.24 Sauté meats and poultry.
- 12.25 Identify types and cuts of meats.
- 12.26 Blanche meats and poultry.
- 12.27 Clean and tie poultry and meat.
- 12.28 Slice and carve meat and poultry.
- 12.29 Bake or roast meat and poultry.
- 12.30 Braise meats and poultry.
- 12.31 Stuff meats and poultry.
- 12.32 Prepare and cook forcemeat.
- 12.33 Lard, bard and piquer meats and poultry.
- 12.34 Prepare jellied meats.

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STUDENT PERFORMANCE STANDARDS

Course Number: 8763080  
Course Title: Commercial Foods and Culinary Arts 8  
Course Credit: 1

**COURSE DESCRIPTION:**

- 12.35 Identify and select fish and seafoods.
  - 12.36 Clean and wash fish.
  - 12.37 Scale fish.
  - 12.38 Peel and devein soft shellfish.
  - 12.39 Store and handle fresh, frozen and cooked fish and seafood.
  - 12.40 Split and crack lobster and other crustaceans.
  - 12.41 Prepare whole fish for baking.
  - 12.42 Prepare fish for stuffing.
  - 12.43 Stew fish and seafood.
  - 12.44 Sauté fish and seafood.
  - 12.45 Poach fish and seafood.
  - 12.46 Braise fish and seafood.
  - 12.47 Prepare snails (escargot).
  - 12.48 Marinate fish and seafoods.
  - 12.49 Open and shuck oysters, clams and mussels.
  - 12.50 Prepare and cook frog legs.
  - 12.51 Stuff fish or seafood.
  - 12.52 Mount fish and seafood for cooking.
  - 12.53 Prepare specialty fish and seafoods (turtle, eel, squid, octopus, etc.).
- 13.0 DEMONSTRATE PROFICIENCY IN UNDERSTANDING ENTREPRENEURSHIP--The student will be able to:
- 13.01 Define entrepreneurship.
  - 13.02 Describe the importance of entrepreneurship to the American economy.
  - 13.03 List the advantages and disadvantages of business ownership.
  - 13.04 Identify the risks involved in ownership of a business.
  - 13.05 Identify the necessary personal characteristics of a successful entrepreneur.
  - 13.06 Identify the business skills needed to operate a small business efficiently and effectively.

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STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763090  
**Course Title:** Commercial Foods and Culinary Arts 9  
**Course Credit:** 1

**COURSE DESCRIPTION:**

14.0 DEMONSTRATE BAKERY GOODS AND DESSERT PREPARATION SKILLS--The student will be able to:

- 14.01 Identify and select baking and dessert ingredients.
- 14.02 Store and handle baking and dessert products.
- 14.03 Prepare gelatins and puddings using mixes.
- 14.04 Prepare baked products using mixes.
- 14.05 Prepare basic pie dough.
- 14.06 Make and bake pies.
- 14.07 Prepare and bake quick breads.
- 14.08 Prepare and bake yeast dough.
- 14.09 Prepare basic cake batters.
- 14.10 Prepare syrups, sweet sauces and gelatins.
- 14.11 Prepare and apply butter creams and icings.
- 14.12 Prepare and bake butter sponge cake.
- 14.13 Prepare fruit fillings for pie and pastries.
- 14.14 Present bakery goods and desserts for serving.



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STUDENT PERFORMANCE STANDARDS

**Course Number:** 8763091  
**Course Title:** Commercial Foods and Culinary Arts 10  
**Course Credit:** 1

**COURSE DESCRIPTION:**

- 14.15 Prepare short paste products and cookies.
- 14.16 Prepare and cook donuts and other sweet yeast products.
- 14.17 Prepare and bake choux paste.
- 14.18 Produce basic pastry creams and Bavarian types.
- 14.19 Decorate pastry cakes and desserts.
- 14.20 Prepare parfaits, bombes and coupes.
- 14.21 Prepare and bake puff pastry.
- 14.22 Prepare chiffons and moosse.
- 14.23 Prepare and bake meringues.
- 14.24 Prepare and decorate French pastries.
- 14.25 Prepare custards and puddings.