Arkansas CTE

# Food Production: Grades 10, 11, 12

Adopted 2008

## Employability Skills

### 1.1 Define terms to employability skills

1. Demonstrate knowledge of Food Production terms using correct context 1.1.1

### 1.2 Determine qualities of a desirable and productive employee/employer

1. Develop scenarios depicting undesirable and desirable behavior of all personnel 1.2.1

### 1.3 Analyze business etiquette and work ethics

1. Develop and critique cooperation skills and a positive attitude 1.3.1

### 1.4 Design employment portfolio

1. Create a resume, letter of application, letter of reference, list of three references, transcript, health record, and a copy of social security card 1.4.1
2. Participate in a simulated job interview 1.4.2
3. Write a job interview follow up letter 1.4.3

### 1.5 Compile information on computing paychecks

1. Calculate wages, hours, deductions, and fringe benefits 1.5.1

### 1.6 Examine labor laws, regulations, and policies affecting most food service employees

1. Investigate websites of government agencies that regulate the food service industry 1.6.1
2. Prepare a presentation on one of the government agencies that regulate the food service industry 1.6.2

### 1.7 Analyze career paths within the food service industry

1. Explain the roles, duties and functions of individuals engaging in food service careers 1.7.1
2. Analyze opportunities for employment and entrepreneurial endeavors in the food service industry 1.7.2

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3. Summarize education and training requirements and opportunities for career paths in food service 1.7.3

**Sanitation and Safety**

**2.1 Define terms related to sanitation and safety**

1. Demonstrate knowledge of food safety and sanitation terms related to food production terms using correct context 2.1.1

**2.2 Determine sanitation standards in personal grooming, hygiene, and handling of food and equipment by food service employees**

1. Demonstrate acceptable sanitation standards 2.2.1

**2.3 Distinguish situations that require immediate hand washing when working with food**

1. Practice proper hand washing techniques 2.3.1

**2.4 Differentiate between cleaning and sanitizing a surface**

1. Demonstrate the use of sanitizing agents on various surfaces/equipment 2.4.1

**2.5 Develop guidelines for safe storage of sanitizing agents**

1. Plan an orderly, accessible storage area for cleaning equipment and supplies 2.5.1

**2.6 Examine occupational safety hazards related to food service**

1. Modify dress to promote safety in the laboratory 2.6.1
2. Demonstrate safe handling and use of equipment 2.6.2
3. Integrate preparation techniques that promote safety 2.6.3
4. Demonstrate use of fire extinguishers in the laboratory 2.6.4

**2.7 Point out dangers of working when under the influence of alcohol or drugs**

1. Simulate hazards of working under the influence of drugs or alcohol (use of impairment goggles, students wearing gloves, etc.) 2.7.1

**2.8 Examine emergency first aid procedures**

1. Demonstrate emergency first aid procedures 2.8.1

**2.9 Outline characteristics and prevention of food borne illnesses**

1. Evaluate techniques for handling food in order to prevent food borne illnesses 2.9.1
2. Find criteria that determine an official outbreak of a food borne illness of microorganisms 2.9.2

**2.10 Ascertain conditions and factors necessary for growth of microorganisms**

1. Measure the temperature range known as the "danger zone" for holding foods 2.10.1

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2. Record the time it takes to heat liquid, semisolid, and solid foods to a temperature above the "danger zone" using different methods 2.10.2
3. Record the time it takes to cool liquid, semisolid, and solid food below the temperature of the "danger zone" using different methods 2.10.3
4. Calculate the cooling time of food in various sized containers using the cooling time formula 2.10.4
5. Measure the temperature of a refrigerator and freezer using both Fahrenheit and Celsius 2.10.5

**2.11 Determine basic sources of contamination of food supplies**

1. Classify food contaminants 2.11.1

**2.12 Compile local, state, and federal health and safety standards for the food service industry**

1. Investigate websites of health and safety standards for food service industry 2.12.1
2. Assess information gathered from research 2.12.2

## Management

**3.1 Define terms related to management**

1. Demonstrate knowledge of management terms related to food production terms using correct context 3.1.1

**3.2 Explain food production services to new personnel**

1. Determine effective training techniques, mentoring programs and evaluation procedures 3.2.1

**3.3 Analyze basic types of scheduling for employees**

1. Calculate labor costs 3.3.1

**3.4 Analyze marketing and public relation strategies**

1. Access elements involved in marketing strategies 3.4.1

**3.5 Point out management skills needed for food production, cost control, and customer service**

1. Calculate cost per serving, food cost percentage, profit, overhead, and selling price 3.5.1

**3.6 Compare use of recipes, cost control cards, and the computer as tools of cost control management**

1. Demonstrate the use of recipes, cost control cards, and the computer as tools of cost control 3.6.1
2. Write a recipe card detailing ingredients, specifying weights and measures, and stating cooking methods 3.6.2

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3. Compute the portion cost (PC) for a recipe 3.6.3
4. Determine a food cost percentage (FC%) 3.6.4
5. Calculate the selling price (SP) of a food item using a given formula 3.6.5
6. Revise standard recipes for quantity food service 3.6.6

**3.7 Critique menu formats commonly used**

1. Create menus for various occasions, restaurant styles and themes 3.7.1

**3.8 Identify guidelines for purchasing, receiving, and storing food supplies**

1. Complete forms necessary to implement food production 3.8.1
2. Compare manual and computerized techniques for record keeping 3.8.2
3. Appraise food storage facilities of a working food service operation such as a restaurant, cafeteria, hospital 3.8.3
4. Compare working food storage facilities to classroom lab or home food storage 3.8.4

## Nutrition and Meal Planning

**4.1 Define terms related to nutrition and meal planning**

1. Demonstrate knowledge of nutrition and meal planning terms using correct context 4.1.1

**4.2 Compile functions and sources of nutrients**

1. Illustrate equal amounts of pure fat and pure carbohydrate 4.2.1
2. Conduct a simple test to determine if given foods contain carbohydrates 4.2.2
3. Classify complete and incomplete protein foods 4.2.3
4. Determine the differences in fats and oils 4.2.4

**4.3 Judge food preparation techniques which conserve nutrients**

1. Demonstrate food preparation techniques which conserve nutrients 4.3.1

**4.4 Distinguish types of food additives and their uses**

1. Research additives in common foods 4.4.1

**4.5 Summarize MyPyramid and dietary guidelines**

1. Classify foods in categories 4.5.1
2. Critique the effectiveness of MyPyramid.gov as a dietary planning tool 4.5.2
3. Evaluate personal food choices using MyPyramid tracker 4.5.3

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**4.6 Critique menus based on nutritional content**

1. Evaluate the nutritional content of online menus 4.6.1
2. Write basic menus 4.6.2
3. Adapt menus for modified diets 4.6.3

## Tools and Equipment

**5.1 Define terms related to tools and equipment**

1. Demonstrate knowledge of tools and equipment terms using correct context 5.1.1

**5.2 Describe use, care, and storage of large and small food service tools and equipment**

1. Demonstrate the use, care, and storage of tools and equipment used in food production 5.2.1
2. Demonstrate ability to read different types of food thermometers 5.2.2
3. Compare Fahrenheit temperatures to Celsius temperatures 5.2.3
4. Demonstrate ability to select appropriate thermometer for task 5.2.4
6. Demonstrate the use of different types of scales used to weigh food in the food service industry 5.2.6

**5.3 Ascertain effect of technology on commercial food equipment**

1. Research current trends in technology on commercial food service equipment 5.3.1

## Serving Foods

**6.1 Define terms related to serving food**

1. Demonstrate knowledge of food service terms using correct context 6.1.1

**6.2 Distinguish types of meal service**

1. Demonstrate types of meal service common to food service establishments 6.2.1

**6.3 Explain table appointments and how to set a table**

1. Make use of table appointments 6.3.1
2. Practice various table settings according to menu and type of meal service 6.3.2

**6.4 Apply guidelines for serving food and waiting on tables**

1. Practice serving food and waiting on tables 6.4.1
2. Sequence meal service steps in an American service restaurant 6.4.2

**6.5 Outline procedures for taking orders, filling orders, and clearing tables**

1. Demonstrate procedures for taking orders, filling orders, and clearing tables 6.5.1

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2. Describe current technology such as POS (Point of Sale) system used to simplify service 6.5.2

**Preparatory Laboratory Experience**

**7.1 Define terms related to preparation laboratory**

1. Demonstrate knowledge of laboratory preparation terms using correct context 7.1.1

**7.2 Examine the classical brigade as established by Escoffier and modern versions used in large kitchens today**

1. Plan modifications of the classical brigade for different types and sizes of food service establishments 7.2.1

**7.3 Discuss planning, responsibilities, cooperation, effectiveness, and equipment/supplies in the lab**

1. Devise a plan for carrying out assigned lab responsibilities 7.3.1
2. Demonstrate proficiency in planning, implementing, and evaluating lab experience 7.3.2
3. Rotate lab duties to determine unique skills needed in each lab station/service position 7.3.3
4. Demonstrate cooperation skills within a laboratory setting 7.3.4

**Production**

**8.1 Define terms related to production**

1. Demonstrate knowledge of food production terms using correct context 8.1.1
2. Demonstrate the ability to use cooking terms correctly in a lab setting 8.1.2

**8.2 Examine use of the metric and U.S./English system of weight and measurements common to the food industry**

1. Compare various measurements 8.2.1

**8.3 Describe techniques used to measure and weigh various ingredients**

1. Demonstrate correct techniques for measuring and weighing 8.3.1

**8.4 Examine abbreviations and equivalent measures used in the food service industry**

1. Demonstrate ability to recognize and use abbreviations and equivalents common to food service 8.4.1

**8.5 Analyze selections and use of recipes**

1. Discuss parts of a recipe and steps in following recipes 8.5.1
2. Demonstrate mise en place for different recipes 8.5.2

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**Discuss recipe modification**

1. Modify recipes by increasing and decreasing quantity 8.6.1

2. Modify recipes to produce a lowered fat content while maintaining desirable flavor, texture, and appearance 8.6.2
3. Modify recipes to reduce sodium content while maintaining desirable flavor 8.6.3

### 8.7 Examine various techniques and methods of food preparation

1. Execute food preparation techniques and methods 8.7.1

### 8.8 Apply guidelines for selecting garnishes

1. Select and prepare appropriate garnishes 8.8.1