Colorado CTE

Restaurants and Food & Beverage Services (2015): Grades 9, 10, 11, 12, Higher Education

Adopted 2015

Integrate knowledge, skills, and practices required for careers in food production and services. RFBS.01

01. Analyze career paths within the food production and food services industries. RFBS.01.01

a. Explain the roles, duties, and functions of individuals engaged in food production and services careers. RFBS.01.01.A

b. Analyze opportunities for employment and entrepreneurial endeavors. RFBS.01.01.B

c. Summarize education and training requirements and opportunities for career paths in food production and services. RFBS.01.01.C

d. Analyze the role of professional organizations in food production and services. RFBS.01.01.D

02. Demonstrate food safety and sanitation procedures. RFBS.01.02

a. Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. RFBS.01.02.A

b. Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness. RFBS.01.02.B

c. Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness. RFBS.01.02.C

d. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. RFBS.01.02.D

e. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. RFBS.01.02.E

f. Demonstrate safe and environmentally responsible waste disposal and recycling methods. RFBS.01.02.F

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g. Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. RFBS.01.02.G

03. Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. RFBS.01.03

a. Operate tools and equipment following safety procedures and OSHA requirements. RFBS.01.03.A

b. Maintain tools and equipment following safety procedures and OSHA requirements. RFBS.01.03.B

c. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. RFBS.01.03.C

d. Demonstrate procedures for safe and secure storage of equipment and tools. RFBS.01.03.D

e. Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. RFBS.01.03.E

04. Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. RFBS.01.04

a. Apply menu-planning principles to develop and modify menus. RFBS.01.04.A

b. Analyze food, equipment, and supplies needed for menus. RFBS.01.04.B

c. Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning. RFBS.01.04.C

05. Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. RFBS.01.05

a. Demonstrate professional skills in safe handling of knives, tools, and equipment. RFBS.01.05.A

b. Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. RFBS.01.05.B

c. Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. RFBS.01.05.C

d. Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. RFBS.01.05.D

e. Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. RFBS.01.05.E

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f. Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. RFBS.01.05.F

g. Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. RFBS.01.05.G

h. Prepare sandwiches, canapÃ©s and appetizers using safe handling and professional preparation techniques. RFBS.01.05.H

i. Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. RFBS.01.05.I

j. Demonstrate professional plating, garnishing, and food presentation techniques. RFBS.01.05.J

k. Examine the applicability of convenience food items. RFBS.01.05.K

l. Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor. RFBS.01.05.L

06. Demonstrate implementation of food service management and leadership functions. RFBS.01.06

a. Apply principles of purchasing, receiving, issuing, and storing in food service operations. RFBS.01.06.A

b. Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. RFBS.01.06.B

c. Implement marketing plan for food service operations RFBS.01.06.C

d. Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations. RFBS.01.06.D

07. Demonstrate the concept of internal and external customer service. RFBS.01.07

a. Analyze the role of quality service as a strategic component of exceptional performance. RFBS.01.07.A

b. Demonstrate quality services that meet industry standards in the food service industry. RFBS.01.07.B

c. Analyze the relationship between employees and customer satisfaction. RFBS.01.07.C

d. Apply strategies for addressing and resolving complaints. RFBS.01.07.D

e. Demonstrate sensitivity to diversity and individuals with special needs. RFBS.01.07.E

Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition. RFBS.02

01. Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans in a variety of settings. RFBS.02.01

a. Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions. RFBS.02.01.A

b. Analyze nutritional data. RFBS.02.01.B

c. Use nutritional information to support care planning. RFBS.02.01.C

d. Utilize a selective menu. RFBS.02.01.D

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Family & Consumer Sciences National Reasoning for Action Standards RFBS.03

01. **Evaluate reasoning for self and others.** RFBS.03.01
    a. Analyze different types of reasoning (e.g., scientific, practical, interpersonal). RFBS.03.01.A
    b. Establish criteria for adequate reasoning. RFBS.03.01.B

02. **Analyze recurring and evolving family, workplace, and community standards.** RFBS.03.02
    a. Classify different types of concerns (e.g., theoretic, technical, practical) and possible methods for addressing them. RFBS.03.02.A

03. **Analyze practical reasoning components.** RFBS.03.03
    a. Analyze role exchange, universal consequences, the role of ethics, and other tests for making responsible judgments. RFBS.03.03.A

04. **Implement practical reasoning for responsible action in families, workplaces and communities.** RFBS.03.04
    a. Describe a particular recurring and evolving individual, family, workplace, or community concern. RFBS.03.04.A
    b. Generate reasonable actions for reaching goals/valued ends for a particular concern. RFBS.03.04.B
    c. Use adequate and reliable information to critique possible actions. RFBS.03.04.C
    d. Evaluate potential short and long term consequences of possible actions on self, others, culture/society, and global environment. RFBS.03.04.D
    e. Design a plan for accomplishing a selected action. RFBS.03.04.E
    f. Implement and monitor a plan of action based on established standards and valued ends. RFBS.03.04.F

05. **Demonstrate scientific inquiry and reasoning to gain factual knowledge and test theories on which to base judgments for action.** RFBS.03.05
    a. Draw conclusions based on data and information that are judged to be reliable. RFBS.03.05.A

Integrate knowledge, skills, and practices required for careers in food production and services. RFBS.04

01. **Analyze career paths within the food production and food services industries.** RFBS.04.01
    a. Explain the roles, duties, and functions of individuals engaged in food production and services careers. RFBS.04.01.A
    b. Analyze opportunities for employment and entrepreneurial endeavors. RFBS.04.01.B
    c. Summarize education and training requirements and opportunities for career paths in food production and services. RFBS.04.01.C
    d. Analyze the role of professional organizations in food production and services. RFBS.04.01.D

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02. **Demonstrate food safety and sanitation procedures.** RFBS.04.02

a. Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness. RFBS.04.02.A

b. Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness. RFBS.04.02.B

c. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. RFBS.04.02.C

d. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. RFBS.04.02.D

e. Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards. RFBS.04.02.E

f. Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. RFBS.04.02.F

g. Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. RFBS.04.02.G

03. **Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.** RFBS.04.03

a. Operate tools and equipment following safety procedures and OSHA requirements. RFBS.04.03.A

b. Maintain tools and equipment following safety procedures and OSHA requirements. RFBS.04.03.B

c. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. RFBS.04.03.C

d. Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. RFBS.04.03.D

04. **Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.** RFBS.04.04

a. Use computer based menu systems to develop and modify menus. RFBS.04.04.A

b. Apply menu-planning principles to develop and modify menus. RFBS.04.04.B

c. Analyze food, equipment, and supplies needed for menus. RFBS.04.04.C

d. Develop a variety of menu layouts, themes, and design styles. RFBS.04.04.D

e. Prepare requisitions for food, equipment, and supplies to meet production requirements. RFBS.04.04.E

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f. Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning. RFBS.04.04.F

05. Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. RFBS.04.05

a. Demonstrate professional skills in safe handling of knives, tools, and equipment. RFBS.04.05.A

b. Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. RFBS.04.05.B

c. Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. RFBS.04.05.C

d. Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. RFBS.04.05.D

e. Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. RFBS.04.05.E

f. Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. RFBS.04.05.F

g. Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. RFBS.04.05.G

h. Demonstrate professional plating, garnishing, and food presentation techniques. RFBS.04.05.H

i. Examine the applicability of convenience food items. RFBS.04.05.I

06. Demonstrate implementation of food service management and leadership functions. RFBS.04.06

a. Implement marketing plan for food service operations. RFBS.04.06.A

b. Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of house operations. RFBS.04.06.B

07. Demonstrate the concept of internal and external customer service. RFBS.04.07

a. Analyze the role of quality service as a strategic component of exceptional performance. RFBS.04.07.A

b. Demonstrate quality services that meet industry standards in the food service industry. RFBS.04.07.B

c. Analyze the relationship between employees and customer satisfaction. RFBS.04.07.C

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d. Apply strategies for addressing and resolving complaints. RFBS.04.07.D

e. Demonstrate sensitivity to diversity and individuals with special needs. RFBS.04.07.E

Family & Consumer Sciences National Reasoning for Action Standards RFBS.05

01. Evaluate reasoning for self and others. RFBS.05.01

a. Analyze different types of reasoning (e.g., scientific, practical, interpersonal). RFBS.05.01.A

02. Analyze recurring and evolving family, workplace, and community standards. RFBS.05.02

a. Classify different types of concerns (e.g., theoretic, technical, practical) and possible methods for addressing them. RFBS.05.02.A

b. Describe recurring and evolving concerns facing individuals, families, workplaces and communities. RFBS.05.02.B

c. Describe conditions and circumstances that create or sustain recurring and evolving concerns. RFBS.05.02.C

03. Analyze practical reasoning components. RFBS.05.03

a. Differentiate types of knowledge needed for reasoned action: value-ends, goals, contextual factors, possible actions and consequences. RFBS.05.03.A

b. Analyze short-term and long-term consequences on self, family, culture/society, and global environment. RFBS.05.03.B

c. Analyze assumptions that underly beliefs and actions. RFBS.05.03.C

04. Implement practical reasoning for responsible action in families, workplaces and communities. RFBS.05.04

a. Synthesize information from a variety of sources that are judged to be reliable. RFBS.05.04.A

b. Describe a particular recurring and evolving individual, family, workplace, or community concern. RFBS.05.04.B

c. Generate reasonable actions for reaching goals/valued ends for a particular concern. RFBS.05.04.C

d. Justify possible reasons and actions based on valued ends and information that is judged to be adequate and reliable. RFBS.05.04.D

e. Select an action supported by justified reasons, valued ends, contextual conditions, and positive consequences of actions. RFBS.05.04.E

f. Evaluate actions and results including consequences on self, others, culture/society, and global environment. RFBS.05.04.F

g. Evaluate practical reasoning processes. RFBS.05.04.G

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05. **Demonstrate scientific inquiry and reasoning to gain factual knowledge and test theories on which to base judgments for action.** RFBS.05.05

    a. Draw conclusions based on data and information that are judged to be reliable. RFBS.05.05.A