Florida CTE

Foundations of Culinary Careers: Culinary Careers Grade 8

Demonstrate leadership skills – The student will be able to: 01.0	**1** Identify roles and responsibilities of members of professional and community service organizations, including career and technical student organizations. 01.01
	2 Work cooperatively as a group member to achieve organizational goals. 01.02
	3 Demonstrate leadership roles and organizational responsibilities 01.03
	4 Identify and utilize the planning process. 01.04
	5 Develop a personal growth project. 01.05
Demonstrate employability skills as they relate to the culinary industry – The student will be able to: 02.0	**1** Identify personal talents and abilities that can contribute to positive self-esteem and success in the work place. 02.01
	2 Practice teamwork skills. 02.02
	3 Practice employability skills. 02.03
	4 Practice positive work ethics and identify negative work ethics. 02.04
	5 Exhibit work expectations of the food service employer 02.05
	6 Apply math, reading, science, and critical thinking skills as they relate to the culinary industry. 02.06
Demonstrate effective communication skills– The student will be able to: 03.0	**01.** Describe why communication is the basis for all relationships. 03.01
	2 Distinguish between non-assertive, assertive, and aggressive communication. 03.02
	3 Demonstrate communication skills that promote positive relationships at the work place. 03.03
	4 Practice active listening skills. 03.04
	5 Utilize conflict resolution skills. 03.05

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Analyze careers in the culinary industry --The student will be able to: 04.0	**1** Describe careers in the culinary and hospitality industry 04.01
	2 Classify careers from entry level to professional level. 04.02
	3 Explore entrepreneurship opportunities in the culinary industry. 04.03
	4 Research and present information on a culinary career to include roles and responsibilities, opportunities for employment, and the requirements for education and training. 04.04
Practice safety, sanitation, and storage procedures in food preparation --The student will be able to: 05.0	**1** Demonstrate practices and procedures that assure personal and workplace health and hygiene. 05.01
	2 List common food borne illnesses and their causes. 05.02
	3 Demonstrate ways to prevent food borne illnesses. 05.03
	4 Identify and practice food service safety and sanitation procedures. 05.04
Identify and demonstrate proper use of culinary equipment and tools – The student will be able to: 06.0	**1** Identify and demonstrate measuring utensils for the appropriate ingredient. 06.01
	2 Identify and demonstrate the appropriate use and care of culinary tools. 06.02
	3 Identify and demonstrate the appropriate use and care of culinary equipment. 06.03
Read and interpret a recipe accurately – The student will be able to: 07.0	**1** Define and demonstrate common culinary terms used in recipes. 07.01
	2 Apply common abbreviations and equivalents used in recipes. 07.02
	3 Demonstrate recipe conversions. 07.03
Relate the principles of nutrition to menu development –The student will be able to: 08.0	**1** Describe the purpose of the essential nutrients and list foods providing them. 08.01
	2 Describe the food groups on the MyPlate food guide and the nutrients contained within each group. 08.02
Analyze factors that affect menu development –The student will be able to: 09.0	**1** Identify factors that affect menu planning, i.e. season, cultural influences, trends. 09.01
	2 Analyze food costs and the impact on menu development. 09.02
	3 Develop menus using various dietary guidelines. 09.03
	4 Develop menus that meet the special dietary needs of culinary customers. 09.04

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	5	Create a variety of menus for various types of culinary establishments. 09.05
	6	Practice time management in the production of meal menus. 09.06
Demonstrate basic food preparation skills –The student will be able to: 10.0	1	Demonstrate the appropriate techniques for measuring and weighing 10.01
	2	Practice knife skills. 10.02
	3	Demonstrate various cooking techniques. 10.03
	4	Develop production schedules utilizing time management strategies. 10.04
	5	Apply teamwork principles during the implementation of production schedules. 10.05
	6	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food. 10.06
Exhibit efficient operation of the back-of-the-house – The student will be able to: 11.0	1	Define back-of-the-house. 11.01
	2	Identify the back-of-the-house preparation stations. 11.02
	3	Demonstrate the culinary duties and responsibilities of the back-of-the-house staff. 11.03
	4	Follow industry guidelines for appropriate dress. 11.04
Exhibit efficient operation of the front-of-the-house – The student will be able to: 12.0	1	Define front-of-the-house. 12.01
	2	Identify and demonstrate the culinary duties and responsibilities of the front-of-the-house staff, i.e. table set up, accurately recording customer requests, practice appropriate serving techniques and collecting money. 12.02
	3	Follow industry guidelines for appropriate dress. 12.03
	4	Analyze the impact of the employee's attitude, appearance, and actions on customer satisfaction. 12.04
	5	Apply concepts of quality service to ensure customer satisfaction. 12.05
Demonstrate creative food presentation techniques – The student will be able to: 13.0	1	Identify the criteria for achieving an aesthetically pleasing plate. 13.01
	2	Conduct sensory evaluations of plated presentations. 13.02
	3	Practice various garnishing techniques utilizing a variety of garnishing tools. 13.03
	4	Create an edible centerpiece for presentation and assessment. 13.04

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Utilize technology as it relates to the culinary industry – The student will be able to: 14.0	**1** Identify technology utilized in the culinary industry. 14.01
	2 Analyze technology trends impacting the culinary industry. 14.02
	3 Apply technology for efficient operation of culinary related tasks. 14.03
Demonstrate the skills involved in effective resource management– The student will be able to: 15.0	**1** Identify steps of the decision-making process. 15.01
	2 Distinguish between a need and a want. 15.02
	3 Explain how values and goals affect decisions. 15.03
	4 Develop a budget and savings plan. 15.04
	5 Analyze the relationship between resources and attainment of lifestyle. 15.05
Identify components of network systems. – The student will be able to: 16.0	**1** Identify structure to access internet, including hardware and software components. 16.01
	2 Identify and configure user customization features in web browsers, including preferences, caching, and cookies. 16.02
	3 Recognize essential database concepts. 16.03
	4 Define and use additional networking and internet services. 16.04
Describe and use communication features of information technology. – The student will be able to: 17.0	**1** Define important internet communications protocols and their roles in delivering basic Internet services. 17.01
	02. Identify basic principles of the Domain Name System (DNS). 17.02
	3 Identify security issues related to Internet clients. 17.03
	4 Identify and use principles of Personal Information Management (PIM), including common applications. 17.04
	5 Efficiently transmit text and binary files using popular Internet services. 17.05
	6 Conduct a webcast and related services. 17.06
	7 Represent technical issues to a non-technical audience. 17.07