Florida CTE

Foundations of Culinary Careers: Fundamentals of Culinary Careers

Demonstrate leadership skills. FCC1	**01.01** Identify roles and responsibilities of members of professional and community service organizations, including career and technical student organizations. FCC1.01
	01.02 Work cooperatively as a group member to achieve organizational goals. FCC1.02
	01.03 Demonstrate leadership roles and organizational responsibilities. FCC1.03
	01.04 Identify and utilize the planning process. FCC1.04
	01.05 Develop a personal growth project. FCC1.05
Demonstrate employability skills as they relate to the culinary industry FCC2	**02.01** Identify personal talents and abilities that can contribute to positive self-esteem and success in the work place. FCC2.01
	02.02 Practice teamwork skills. FCC2.02
	02.03 Practice employability skills. FCC2.03
	02.04 Practice positive work ethics and identify negative work ethics. FCC2.04
	02.05 Exhibit work expectations of the food service employer. FCC2.05
	02.06 Apply math, reading, science, and critical thinking skills as they relate to the culinary industry. FCC2. 6
Demonstrate effective communication skills FCC3	**03.01** Describe why communication is the basis for all relationships. FCC3.01
	03.02 Distinguish between non-assertive, assertive, and aggressive communication. FCC3.02
	03.03 Demonstrate communication skills that promote positive relationships at the work place. FCC3.03
	04 Practice active listening skills. FCC3.04

Skip to main content

	03.05 Utilize conflict resolution skills. FCC3.05
Analyze careers in the culinary industry FCC4	**04.01** Describe careers in the culinary and hospitality industry. FCC4.01
	04.02 Classify careers from entry level to professional level. FCC4.02
	04.03 Explore entrepreneurship opportunities in the culinary industry. FCC4.03
	04.04 Research and present information on a culinary career to include roles and responsibilities, opportunities for employment, and the requirements for education and training. FCC4.04
Practice safety, sanitation, and storage procedures in food preparation FCC5	**05.01** Demonstrate practices and procedures that assure personal and workplace health and hygiene. FCC5.01
	05.02 List common food borne illnesses and their causes. FCC5.02
	05.03 Demonstrate ways to prevent food borne illnesses. FCC5.03
	05.04 Identify and practice food service safety and sanitation procedures. FCC5.04
Identify and demonstrate proper use of culinary equipment and tools FCC6	**06.01** Identify and demonstrate measuring utensils for the appropriate ingredient. FCC6.01
	06.02 Identify and demonstrate the appropriate use and care of culinary tools. FCC6.02
	06.03 Identify and demonstrate the appropriate use and care of culinary equipment. FCC6.03
Read and interpret a recipe accurately FCC7	**07.01** Define and demonstrate common culinary terms used in recipes. FCC7.01
	07.02 Apply common abbreviations and equivalents used in recipes. FCC7.02
	07.03 Demonstrate recipe conversions. FCC7.03
Relate the principles of nutrition to menu development FCC8	**08.01** Describe the purpose of the essential nutrients and list foods providing them. FCC8.01
	08.02 Describe the food groups on the MyPlate food guide and the nutrients contained within each group. FCC8.02
Analyze factors that affect menu development FCC9	**09.01** Identify factors that affect menu planning, i.e. season, cultural influences, trends. FCC9.01
	02 Analyze food costs and the impact on menu development. FCC9.02

Skip to main content

	09.03 Develop menus using various dietary guidelines. FCC9.03
	09.04 Develop menus that meet the special dietary needs of culinary customers. FCC9.04
	09.05 Create a variety of menus for various types of culinary establishments. FCC9.05
	09.06 Practice time management in the production of meal menus. FCC9.06
Demonstrate basic food preparation skills FCC10	**10.01** Demonstrate the appropriate techniques for measuring and weighing FCC10.01
	10.02 Practice knife skills. FCC10.02
	10.03 Demonstrate various cooking techniques. FCC10.03
	10.04 Develop production schedules utilizing time management strategies. FCC10.04
	10.05 Apply teamwork principles during the implementation of production schedules. FCC10.05
	10.06 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food. FCC10.06
Exhibit efficient operation of the back-of-the-house FCC11	**11.01** Define back-of-the-house. FCC11.01
	11.02 Identify the back-of-the-house preparation stations. FCC11.02
	11.03 Demonstrate the culinary duties and responsibilities of the back-of-the-house staff. FCC11.03
	11.04 Follow industry guidelines for appropriate dress. FCC11.04
Exhibit efficient operation of the front-of-the-house FCC12	**12.01** Define front-of-the-house. FCC12.01
	12.02 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. FCC12.02
	12.03 Follow industry guidelines for appropriate dress. FCC12.03
	12.04 Analyze the impact of the employee's attitude, appearance, and actions on customer satisfaction. FCC12.04
	05 Apply concepts of quality service to ensure customer satisfaction. FCC12.05

Skip to main content

Demonstrate creative food presentation techniques FCC13	**13.01**	**Identify the criteria for achieving an aesthetically pleasing plate.** FCC13.01
	13.02	**Conduct sensory evaluations of plated presentations.** FCC13.02
	13.03	**Practice various garnishing techniques utilizing a variety of garnishing tools.** FCC13.03
	13.04	**Create an edible centerpiece for presentation and assessment.** FCC13.04
Utilize technology as it relates to the culinary industry FCC14	**14.01**	**Identify technology utilized in the culinary industry.** FCC14.01
	14.02	**Analyze technology trends impacting the culinary industry.** FCC14.02
	14.03	**Apply technology for efficient operation of culinary related tasks.** FCC14.03
Demonstrate the skills involved in effective resource management FCC15	**15.01**	**Identify steps of the decision-making process.** FCC15.01
	15.02	**Distinguish between a need and a want.** FCC15.02
	15.03	**Explain how values and goals affect decisions.** FCC15.03
	15.04	**Develop a budget and savings plan.** FCC15.04
	15.05	**Analyze the relationship between resources and attainment of lifestyle.** FCC15.05
Identify components of network systems FCC16	**16.01**	**Identify structure to access internet, including hardware and software components.** FCC16.01
	16.02	**Identify and configure user customization features in web browsers, including preferences, caching, and cookies.** FCC16.02
	16.03	**Recognize essential database concepts.** FCC16.03
	16.04	**Define and use additional networking and internet services.** FCC16.04
Describe and use communication features of information technology FCC17	**17.01**	**Define important internet communications protocols and their roles in delivering basic Internet services.** FCC17.01
	17.02	**Identify basic principles of the Domain Name System (DNS).** FCC17.02
	17.03	**Identify security issues related to Internet clients.** FCC17.03
	17.04	**Identify and use principles of Personal Information Management (PIM), including common applications.** FCC17.04
	17.05	**Efficiently transmit text and binary files using popular Internet services.** FCC17.05

Skip to main content

17.06 **Conduct a webcast and related services.** FCC17.06

17.07 **Represent technical issues to a non-technical audience.** FCC17.07