

National Standards for Family & Consumer Sciences
Area of Study 8.0 - Food Production and Services
Comprehensive Standard: Integrate knowledge, skills, and practices required for careers in food production and services.

Content Standards		Competencies		ProStart Alignment	Foundations Alignment
8.1	Analyze career paths within the food production and food services industries.	8.1.1	Explain the roles, duties, and functions of individuals engaged in food production and services careers.	Intro 1&2 - Preparing for a Successful Career 2.1 - The History of Foodservice 2.3 - The Lodging Industry 2.11 - Tourism & the Retail Industry Year.Chapter	1.1 Overview of the Restaurant and Foodservice Industry 1.12 Building a Career in the Industry
		8.1.2	Analyze opportunities for employment and entrepreneurial endeavors.		
		8.1.3	Summarize education and training requirements and opportunities for career paths in food production and services.		
		8.1.4	Analyze the effects of food production and services occupations on local, state, national, and global economies.		
		8.1.5	Create an employment portfolio for use with applying for internships and work-based learning opportunities.		
		8.1.6	Analyze the role of professional organizations in food production and services		

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8.2	Demonstrate food safety and sanitation procedures.	8.2.1	Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	1.2 - Preparing & Serving Safe Food 1.3 - Preventing Accidents & Injuries	1.2 Keeping Food Safe 1.3 Workplace Safety 2.9 sustainability in the Restaurant and Foodservice Industry
		8.2.2	Employ food service management safety/sanitation program procedures, including CPR and first aid.		
		8.2.3	Use knowledge of systems for documenting, investigating, reporting, and preventing food borne illness.		
		8.2.4	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.		
		8.2.5	Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness.		
		8.2.6	Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.		
		8.2.7	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.		
		8.2.8	Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards.	Year.Chapter	

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		8.2.9	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.	Year.Chapter	
		8.2.10	Demonstrate safe and environmentally responsible waste disposal and recycling methods.		
		8.2.11	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.		

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8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.	1.4 - Kitchen Basics 1.5 - Foodservice Equipment	1.4 Kitchen Essentials 1 1.5 Kitchen Essentials 2
		8.3.2	Maintain tools and equipment following safety procedures and OSHA requirements.		
		8.3.3	Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.		
		8.3.4	Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods.		
		8.3.5	Demonstrate procedures for safe and secure storage of equipment and tools.		
		8.3.6	Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.	Year.Chapter	

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Content Standards		Competencies		ProStart Alignment	Foundations Alignment
8.4	Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	8.4.1	Use computer based menu systems to develop and modify menus.	1.6 - Nutrition 2.6 - Marketing & the Menu	2.2 Nutrition 2.7 Marketing
		8.4.2	Apply menu-planning principles to develop and modify menus.		
		8.4.3	Analyze food, equipment, and supplies needed for menus.		
		8.4.4	Develop a variety of menu layouts, themes, and design styles.		
		8.4.5	Prepare requisitions for food, equipment, and supplies to meet production requirements.		
		8.4.6	Record performance of menu items to analyze sales and determine menu revisions.		
		8.4.7	Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning.	Year.Chapter	

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8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.	1.9 - Salads & Garnishes 1.11 - Fruits & Vegetables 2.2 - Potatoes & Grains 2.5 - Desserts & Baked Goods 2.8 - Meat, Poultry, & Seafood 2.10 - Stocks, Soups & Sauces Year.Chapter	1.6 Stocks, Sauces, and Soups 1.9 Fruits and Vegetables 1.11 Potatoes and Grains 2.1 Breakfast Foods and Sandwiches 2.4 Salads and Garnishing 2.6 Meat, Poultry, and Seafood 2.8 Desserts and Baked Goods 2.10 Global Cuisine1: The Americas 2.11 Global Cuisine 2: Europe, the Mediterranean, the Middle East, and Asia
		8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.		
		8.5.3	Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.		
		8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.		
		8.5.5	Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.		
		8.5.6	Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.		
		8.5.7	Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.		
		8.5.8	Prepare various salads, dressings, marinades, and spices using safe		

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			handling and professional preparation techniques.		
		8.5.9	Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques.		
		8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.		
		8.5.11	Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.		
		8.5.12	Demonstrate professional plating, garnishing, and food presentation techniques.		
		8.5.13	Examine the applicability of convenience food items.		
		8.5.14	Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.		
		8.5.15	Demonstrate professional skills in safe handling of knives, tools, and equipment.	Year.Chapter	

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8.6	Demonstrate implementation of food service management and leadership functions.	8.6.1	Apply principles of purchasing, receiving, issuing, and storing in food service operations.	1.8 - Working with People 1.10 - Business Math 1.12 - Controlling Foodservice Costs 2.7 - Purchasing & Inventory Control 2.9 - Standard Accounting Practices Year.Chapter	1.8 Management Essentials 2.3 Cost Control 2.5 Purchasing and Inventory
		8.6.2	Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.		
		8.6.3	Apply accounting procedures in planning and forecasting profit and loss.		
		8.6.4	Examine the areas of risk management and legal liability within the food service industry.		
		8.6.5	Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment.		
		8.6.6	Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees.		
		8.6.7	Conduct staff orientation, training, consistent reinforcement of training standards, and education, and on the job training/retraining.		
		8.6.8	Implement marketing plan for food service operations.		
		8.6.9	Design internal/external crisis management and disaster plans and response procedures.		
		8.6.10	Apply principles of inventory management, labor cost and control techniques, production planning and		

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			control, and facilities management to front and back of the house operations.		
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8.7	Demonstrate the concept of internal and external customer service.	8.7.1	Analyze the role of quality service as a strategic component of exceptional performance.	1.1 - Successful Customer Relations 2.4 - The Art of Service 2.12 - Communicating with Customers Year.Chapter	1.7 Communication 1.10 Serving Your Guests
		8.7.2	Demonstrate quality services that meet industry standards in the food service industry.		
		8.7.3	Analyze the relationship between employees and customer satisfaction.		
		8.7.4	Apply strategies for addressing and resolving complaints.		
		8.7.5	Demonstrate sensitivity to diversity and individuals with special needs.		

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