

Unit/Standard Number	<u>High School Graduation Years 2020, 2021 and 2022</u>	Proficiency Level Achieved: (X) Indicates Competency Achieved to Industry Proficiency Level
	<b>Institutional Food Worker CIP 12.0508 Task Grid</b>	
	<b>Secondary Competency Task List</b>	
<b>100</b>	<b>SAFETY AND SANITATION PROCEDURES</b>	
101	Wear appropriate apparel in the food preparation area.	
103	Lift and carry heavy objects.	
104	List causes/preventions of accidents and injuries in the food service industry.	
105	Follow emergency procedures for injuries and accidents.	
106	Use fire extinguishers in the food service area.	
110	Review Safety Data Sheets (SDS), explain their requirements in handling hazardous materials, and describe personal protective equipment.	
111	Describe and apply SERV Safe certification requirements.	
<b>300</b>	<b>THE FOOD INDUSTRY</b>	
303	Identify professional organizations within the industry.	
304	Investigate career opportunities in the foodservice industry.	
305	Examine the kitchen brigade system.	
306	Define hospitality and the importance of quality customer service.	
<b>400</b>	<b>PURCHASING, RECEIVING AND STORAGE</b>	
401	Follow procedures for purchasing, receiving and storing of foodservice supplies.	
402	Label food service products for storage.	
404	Inventory foodservice supplies.	
<b>500</b>	<b>GARDE MANGER (COLD FOOD PREPARATION)</b>	
503	Create cold food plate presentations and displays.	
504	Prepare garnishes.	
505	Prepare cold hors d'oeuvres, canapés, and appetizers.	
506	Prepare cold sandwiches.	
508	Identify and prepare various categories and types of dishes using cheese.	
510	Identify and prepare various categories and types of salads.	
512	Prepare various salad dressings.	
513	Set-up, maintain, and breakdown salad bars.	
<b>600</b>	<b>KNIFE SKILLS</b>	
601	Identify parts of a knife.	
602	Perform various knife cuts.	
604	Sharpen and hone knives.	
605	Identify various types of knives and their uses.	
<b>700</b>	<b>FOODSERVICE TOOLS AND EQUIPMENT</b>	
701	Operate and clean/sanitize large equipment.	
703	Operate and clean/sanitize small equipment.	

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717	Pass safety tests for all equipment.	
718	Identify and use hand tools and smallwares.	
<b>800</b>	<b>STANDARDIZED RECIPES AND MEASUREMENT</b>	
801	Prepare food following standardized recipes within industry time limits.	
804	Cite US Standard weight and volume measurement equivalencies.	
805	Measure ingredients using US Standard weight and volume.	
<b>900</b>	<b>NUTRITION</b>	
902	Investigate current dietary guidelines.	
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	
904	List major nutrients, their sources and functions.	
906	Perform cooking techniques for maximum retention of nutrients.	
907	Discuss current nutritional concerns, food allergies and dietary restrictions.	
<b>1000</b>	<b>BREAKFAST FOODS</b>	
1002	Prepare eggs using a variety of methods.	
1003	Prepare breakfast potatoes.	
1004		
1005	Prepare and cook breakfast batter products.	
1006	Prepare hot breakfast cereals.	
<b>1200</b>	<b>VEGETABLES AND FRUITS</b>	
1201	Identify vegetables and fruits and their various market forms.	
1202	Prepare vegetables and fruits using dry, moist, and combination methods.	
1203	List the factors to consider when preparing vegetables and fruits.	
1204	Follow the standards of quality for cooked vegetables.	
1206	Peel, cut and zest fruits and vegetables.	
<b>1300</b>	<b>PASTA, GRAINS AND POTATOES</b>	
1301	Prepare pasta, grains and potatoes using dry, moist, and combination cooking methods.	
1304	Follow the standards of quality for pasta, grain and potato dishes.	
<b>1600</b>	<b>SEASONING AND FLAVORING</b>	
1601	Identify herbs, spices, seasonings and condiments and their market forms.	
1604	Use seasonings, herbs, spices, seasoning and condiments.	
1605	Evaluate foods for proper seasoning and flavor balance.	
<b>1700</b>	<b>STOCKS, SOUPS AND SAUCES</b>	
1701	Prepare and evaluate a variety of stocks.	
1702	Prepare and evaluate a variety of mother sauces and small/derivative sauces.	
1703	Prepare and evaluate types of soups.	

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1705	Prepare thickening agents for sauces and soups.	
<b>1800</b>	<b>MEATS, POULTRY, AND SEAFOOD</b>	
1801	Fabricate retail meat cuts and their sources.	
1803	Determine cooking techniques for retail cuts of meat, poultry and seafood.	
1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking techniques.	
1805	Check for degrees of doneness.	
1806	Fabricate poultry.	
1807	Fabricate seafood.	
<b>1900</b>	<b>BAKING &amp; PASTRY SKILLS</b>	
1903	Identify the factors influencing the quality of baked products.	
1905	Prepare a variety of quick breads.	
1906	Prepare a variety of pies and tarts.	
1907	Prepare a variety of fillings and toppings for baked goods.	
1908	Prepare a variety of yeast-risen products.	
1909	Determine the function of baking ingredients.	
1912	Prepare and finish cakes.	
1914	Prepare various types of cookies.	
1916	Prepare pate a choux.	
1917	Prepare custards and puddings.	
1919	Prepare dessert sauces.	
<b>2000</b>	<b>MENUS</b>	
2002	Determine the methods for giving variety to a menu.	
2004	Create an a la carte restaurant menu item with descriptions.	
2005	Create menu formats.	
<b>2100</b>	<b>BACK OF HOUSE OPERATIONS</b>	
2102	Set up, operate, clean and break down a warewashing station	
2110	Set up, operate, and break down hot line stations.	
2111	Set up, operate, and break down garde manger stations.	
<b>2200</b>	<b>FRONT OF HOUSE OPERATIONS</b>	
2201	Determine various types of service used in restaurants.	
2203	Perform duties of a host.	
2204	Perform duties of a beverage professional.	
2205	Perform duties of a cashier.	
2206	Perform duties of a server.	
2207	Perform duties of a food runner.	
2208	Perform sidework duties.	
2212	Follow rules of table service.	

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2213	Use sales techniques for service personnel including menu knowledge and suggestive selling.	
2214	Follow procedures for workflow between dining room and kitchen.	
2215	Provide customer service and customer relations.	
2216	Process guest checks.	
2247	Perform duties of a bus person.	
<b>2400</b>	<b>FOODSERVICE INFORMATION TECHNOLOGY</b>	
2402	Describe use of foodservice industry operations technology, such as Point of Sale system (P.O.S.).	
2404	Use industry communication technology, such as email and social media.	
<b>2500</b>	<b>ADDITIONAL HOT FOODS PREPARATIONS</b>	
2501	Create hot food plate presentations, and displays.	
2502	Prepare hot hors d'oeuvres and appetizers.	
2503	Prepare hot sandwiches.	