

Competency Outline

Understand the food service industry and career opportunities in the field

1. Define food service with examples of current industry practices.
 2. Trace the growth and development of the food service industry.
 3. Describe the various cuisines and the relationship to history and cultural development.
 4. Identify professional food service organizations and explain purposes and benefits to the industry.
 5. Outline the organizational, structural and functional areas in various food service organizations.
- AAI 1. Planning:** Explain the key elements of a long-term plan for a successful company.
- AAI 2. Management:** Discuss the different forms of management and ownership within this industry.

Understand the basic principles of sanitation and safety and apply them in the food service operations

6. Demonstrate and apply the principles of the Hazard Analysis Critical Control point system.
 7. Demonstrate safe operation of food production equipment.
- AAI 8. Health, Safety, and Environment:** Explain the health and safety laws and practices affecting the employee, the surrounding community, and the environment in this industry.
8. Demonstrate appropriate emergency procedures for kitchen and dining room injuries.

Understand the characteristics, functions and food sources of the major nutrients and the application of those principles throughout the life cycle

9. Identify and apply the standards related to the USDA Guidelines as they pertain to diets, cooking techniques and storage principles.
10. Describe the characteristics, functions and sources of the major nutrients and their relation to contemporary nutritional concerns.

Understand knife skills and tool and equipment handling through the application of principles of food preparation

11. Identify and demonstrate use of knife skills, hand tools and equipment operation, emphasizing proper technique and safety.
- AAI 4. Technical and Production Skills:** Identify specific production and technical skills required for this industry.
12. Demonstrate how to read, follow and prepare a standardized recipe and identify products.
 13. Utilize weights and measures to demonstrate proper scaling and measurement techniques.
 14. Demonstrate a variety of cooking methods such as roasting, baking, broiling, grilling, griddling, sautéing, frying, deep-frying, braising, stewing, poaching and steaming.
 15. Demonstrate food presentation techniques.
 16. Demonstrate garnishing techniques and decorative pieces that may include fruit, vegetable carvings and accompaniments.

Understand and demonstrate the skills in producing a variety of cold food products, and prepare items for buffet presentation, including decorative pieces

17. Identify tools and equipment used in garde manger, emphasizing appropriate use and care and sanitation procedures.
18. Demonstrate fundamental skills in the preparation and presentation techniques of cold items that may include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, hors d'oeuvres and garnishes.

Understand the fundamentals of baking science as they apply to the preparation of a variety of products and the use and care of equipment

19. Define baking terms, such as creaming, mixing, stirring, folding, whipping, leavening, etc.
20. Identify and select equipment and utensils used in baking and discuss proper use and care.
21. Identify ingredients used in baking and describe the properties and functions of each.
22. Demonstrate proper scaling and measurement techniques.
23. Produce a variety of yeast products, quick breads, pies, tarts, cookies, cakes and icings.
24. Prepare creams, custards, puddings, fillings and toppings for baked goods and pastries.

Be knowledgeable in dining room service functions, different types of services, and quality customer service

25. Demonstrate basic dining room procedures.
26. State the importance of the relationship between the front and back of the house.

Understand the overall concepts of purchasing, receiving and storage practices for food and non-food items

27. Analyze the market cycle of goods as it relates to a food service operation and its effect on product cost.
28. Explain current regulations as well as legal and ethical considerations of purchasing, and create menu item descriptions following truth-in-menu guidelines.
29. Explain proper receiving, storage and inventory of all food and non-food items.

Understand the principles of menu planning and layout and their application to the development of menus for a variety of types of facilities and services

30. List basic menu planning principles, menu design and dining styles.
AAI 4. Technical and Production Skills: Identify specific production and technical skills required for this industry.
31. Apply principles of nutrition to menu development.

Be knowledgeable in the basic mathematical functions used in food service operations

32. Calculate food and labor cost percentages.
AAI 3. Finance: Explain the key components of financial management of a company.
33. Demonstrate process of recipe yield adjustment, costing and selling price.
34. Perform various calculations using current technology (i.e., computers, calculators, POS).
AAI 5. Underlying Principles of Technology: Explain through discussion the technological systems used within this industry.

Understand the fundamental concepts of Entrepreneurship

35. Discuss and assess venture creation possibilities and identify the steps in planning the venture.
36. Identify the resources needed for venture startup and operation.
37. Discuss the options in planning the venture's future (growth, development and demise).
AAI 6. Labor Issues: Explain the employees' and employers' rights and responsibilities in this industry.
AAI 7. Community Issues: Discuss the ways a company can impact its community and the ways a community can impact a company
38. Identify and discuss the traits and behaviors of an entrepreneur (leadership, personal assessment, personal management).

Understand the importance of personal growth, leadership and career success

39. Demonstrate personal growth, community leadership, democratic principles and social responsibility by participating in activities/events offered through student organizations.

Understand the key concepts associated with high performance/employability skills (SCANS)

40. Decision-Making & Problem-Solving: Demonstrate and apply good decision-making and problem-solving skills by outlining issues in situations/problems and determining, collecting, and organizing information needed in order to formulate a solution.
41. Self-Management: Demonstrate and apply self-management skills by adhering to regulations, being responsible, and following through on commitments.
AAI 9. Personal Work Habits: Explain the work habits an employer looks for in this industry.
42. Communication Skills: Demonstrate and apply effective communication skills: verbal, written, visual, and listening.
43. Ability to Work with Others: Demonstrate and apply the necessary skills in order to work with others.
44. Information Use - Research, Analysis, Technology: Demonstrate and apply the use of information through research, analysis, and technology.
45. Mathematical Concepts: Demonstrate mathematical and computation skills as applied to real world situations.
46. General Safety: Demonstrate and apply safe practices and procedures in the workplace.
47. Career Development: Demonstrate personal/career development skills by completing a career plan.