

# National Standards for Family and Consumer Sciences Education

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Developed by National Association of State Administrators of Family and Consumer Sciences (NASAFACS)

## 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

8.1 Analyze career paths within the food production and food services industries.

8.2 Demonstrate food safety and sanitation procedures.

#### Competencies

- \*8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers.
- 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
- \*8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- \*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

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- 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.
  - 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.
  - 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.
- 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.
  - \*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.
- 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.
  - \*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.

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- 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.
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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.
    - \*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 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

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- 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.
- 8.6 Demonstrate implementation of food service management and leadership functions.
- 8.6.1 Apply principles of purchasing, receiving, issuing, and storing in food service operations.
  - 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 control, and facilities management to front and back of the house operations.
- 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.
  - \*8.7.2 Demonstrate quality services that meet industry standards in the food service industry.

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- \*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.