

Maine Vocational Training

Food Preparation and Culinary Arts (2021): Vocational Training

Adopted 2021

Level One

Framework, Duties and Tasks

1. Overview of the Restaurant and Foodservice Industry **FP1.1**
 - a. Identify the two segments of the restaurant and foodservice industry, and give examples of businesses in each of them. **FP1.1.A**
 - b. Categorize the types of businesses that make up the travel and tourism industry. **FP1.1.B**
 - c. Outline the growth of the hospitality industry throughout the history of the world, emphasizing growth in the United States. **FP1.1.C**
 - d. List chefs who have made significant culinary contributions, and note their major accomplishments. **FP1.1.D**
 - e. List entrepreneurs who have influenced foodservice in the United States. **FP1.1.E**
 - f. Identify foodservice opportunities provided by the travel and tourism industry. **FP1.1.F**
 - g. Identify career opportunities offered by the travel and tourism industry. **FP1.1.G**
 - h. Identify the two major categories of jobs in the restaurant and foodservice industry. **FP1.1.H**
 - i. Name reasons why people travel. **FP1.1.I**
 - j. Describe the differences between leisure and business travelers. **FP1.1.J**
 - k. Identify national organizations that rate commercial lodging and foodservice establishments, and list factors used in making their rating judgments. **FP1.1.K**
 - l. List and describe the characteristic types of lodging operations. **FP1.1.L**
 - m. List and describe activities associated with front-desk operations. **FP1.1.M**
2. Keeping Food Safe **FP1.2**
 - a. Define what a foodborne-illness outbreak is, and list the costs associated with one **FP1.2.A**
 - b. Recognize risks associated with high-risk populations. **FP1.2.B**
 - c. Identify factors that affect the growth of pathogens (FAT TOM). **FP1.2.C**
 - d. Identify characteristics of TCS food and list examples. **FP1.2.D**
 - e. Identify methods for preventing biological contamination. **FP1.2.E**
 - f. List guidelines for storing chemicals safely. **FP1.2.F**
 - g. Recognize the need for food defense systems. **FP1.2.G**
 - h. Identify the most common allergens and methods for preventing allergic reactions. **FP1.2.H**
 - i. Identify government agencies that regulate the restaurant and foodservice industry. **FP1.2.I**
 - j. List personal behaviors that can contaminate food. **FP1.2.J**

- k. List the steps to proper handwashing, and identify when hands should be washed. [FP1.2.K](#)
 - l. Identify proper personal cleanliness practices and appropriate work attire. [FP1.2.L](#)
 - m. Identify ways to handle ready-to-eat food safely. [FP1.2.M](#)
 - n. Identify when food handlers should be prevented from working around food or from working in the operation. [FP1.2.N](#)
 - o. Identify ways to prevent cross-contamination. [FP1.2.O](#)
 - p. Identify ways to prevent time-temperature abuse. [FP1.2.P](#)
 - q. List different temperature-measuring devices and their uses. [FP1.2.Q](#)
 - r. Identify characteristics of an approved food source. [FP1.2.R](#)
 - s. Identify criteria for accepting or rejecting food during receiving. [FP1.2.S](#)
 - t. Outline proper procedures for storing food. [FP1.2.T](#)
 - u. Identify the minimum internal temperature requirements for cooking various TCS food. [FP1.2.U](#)
 - v. Outline proper procedures for holding, cooling, and reheating TCS food. [FP1.2.V](#)
 - w. Identify ways to handle food ready for service. [FP1.2.W](#)
 - x. Outline proper procedures for preparing and serving food for off-site service. [FP1.2.X](#)
 - y. List the HACCP principles and explain their importance to food safety. [FP1.2.Y](#)
 - z. Explain the difference between cleaning and sanitizing. [FP1.2.Z](#)
 - aa. Outline proper procedures for cleaning and sanitizing tools and equipment. [FP1.2.AA](#)
 - bb. Identify factors that affect the effectiveness of sanitizers. [FP1.2.BB](#)
 - cc. List the elements of a master cleaning schedule. [FP1.2.CC](#)
 - dd. Identify organizations that certify that equipment meets sanitation standards. [FP1.2.DD](#)
 - ee. Outline proper procedures for managing pests. [FP1.2.EE](#)
3. Workplace Safety [FP1.3](#)
- a. State who is legally responsible for providing a safe environment and ensuring safe practices. [FP1.3.A](#)
 - b. Define the role of Occupational Safety and Health Administration regulations. [FP1.3.B](#)
 - c. State the Hazard Communication Standard requirements for employers. [FP1.3.C](#)
 - d. List the requirements for storing hazardous chemicals in an operation. [FP1.3.D](#)
 - e. Explain the importance of general safety audits and safety training. [FP1.3.E](#)
 - f. Explain the importance of completing accident reports. [FP1.3.F](#)

- g. Describe the purpose of an emergency plan. [FP1.3.G](#)
 - h. List ways to use protective clothing and equipment to prevent injuries. [FP1.3.H](#)
 - i. Identify electrical hazards that contribute to accidental fires. [FP1.3.I](#)
 - j. Classify different types of fires and fire extinguishers. [FP1.3.J](#)
 - k. Identify the cleaning frequency for equipment as a way to prevent fires. [FP1.3.K](#)
 - l. Outline the actions to take in the event of a fire at a restaurant or foodservice operation. [FP1.3.L](#)
 - m. Identify procedures for preventing slips, trips, and fall in a foodservice operation. [FP1.3.M](#)
 - n. Outline the procedure for cleaning up spills on floors. [FP1.3.N](#)
 - o. Demonstrate how to use ladders safely. [FP1.3.O](#)
 - p. Demonstrate proper lifting and carrying procedures to avoid injury. [FP1.3.P](#)
 - q. Demonstrate correct and safe use of knives. [FP1.3.Q](#)
 - r. Outline basic first aid concepts and procedures. [FP1.3.R](#)
 - s. Recognize the importance of locking doors. [FP1.3.S](#)
4. Kitchen Essentials 1 [FP1.4](#)
- a. Define professionalism, and explain what it means to culinary professionals. [FP1.4.A](#)
 - b. List the stations and positions in the kitchen brigade and the dining brigade. [FP1.4.B](#)
 - c. Perform basic math calculations using numbers or fractions. [FP1.4.C](#)
 - d. Identify the components and functions of a standardized recipe. [FP1.4.D](#)
 - e. Convert recipes to yield smaller and larger quantities based on operational needs. [FP1.4.E](#)
 - f. Explain the difference between customary and metric measurement units, and convert units between the two systems. [FP1.4.F](#)
 - g. Demonstrate measuring and portioning using the appropriate small wares and utensils. [FP1.4.G](#)
 - h. Given a problem, calculate as purchased (AP) and edible portion (EP) amounts. [FP1.4.H](#)
 - i. Calculate the total cost and portion costs of a standardized recipe. [FP1.4.I](#)
5. Kitchen Essentials 2 [FP1.5](#)
- a. Identify the equipment needed for receiving and storing food and supplies. [FP1.5.A](#)
 - b. Identify the equipment needed for pre-preparation. [FP1.5.B](#)
 - c. List the different types of knives used in the foodservice kitchen and give examples of their uses. [FP1.5.C](#)
 - d. Identify basic types of pots and pans and their common uses. [FP1.5.D](#)

- e. List the different types of preparation equipment used in the foodservice kitchen and give examples of their uses. [FP1.5.E](#)
 - f. Identify the kitchen equipment needed for holding and serving food and beverages. [FP1.5.F](#)
 - g. Apply effective mise en place through practice. [FP1.5.G](#)
 - h. Explain how to care for knives properly. [FP1.5.H](#)
 - i. Demonstrate the proper use of knives. [FP1.5.I](#)
 - j. Explain the difference between seasoning and flavoring. [FP1.5.J](#)
 - k. Describe and demonstration basic pre-preparation techniques. [FP1.5.K](#)
 - l. List and explain how the three types of cooking work. [FP1.5.L](#)
 - m. Describe dry-heat cooking methods and list the foods to which they are suited. [FP1.5.M](#)
 - n. Describe moist-heat cooking methods and list the foods to which they are suited. [FP1.5.N](#)
 - o. Describe combination-heat cooking methods and list the foods to which they are suited. [FP1.5.O](#)
 - p. Identify ways to determine if a food is done cooking. [FP1.5.P](#)
 - q. List guidelines for plating or storing food that has finished cooking. [FP1.5.Q](#)
 - r. Describe a healthy diet. [FP1.5.R](#)
 - s. Use the Dietary Guidelines for Americans and MyPyramid to plan meals. [FP1.5.S](#)
 - t. Interpret information on a nutrition label. [FP1.5.T](#)
 - u. Define obesity and explain how it can be prevented. [FP1.5.U](#)
6. Stocks, Sauces and Soups [FP1.6](#)
- a. Identify the four essential parts of stock and the proper ingredients for each. [FP1.6.A](#)
 - b. List and explain the various types of stock and their ingredients. [FP1.6.B](#)
 - c. Demonstrate three methods for preparing bones for stock. [FP1.6.C](#)
 - d. Prepare the ingredients for and cook several kinds of stocks. [FP1.6.D](#)
 - e. Explain how and why to degrease stock. [FP1.6.E](#)
 - f. List the ways to cool stock properly. [FP1.6.F](#)
 - g. Identify the grand sauces and describe other sauces made from them. [FP1.6.G](#)
 - h. List the proper ingredients for sauces. [FP1.6.H](#)
 - i. Prepare several kinds of sauces. [FP1.6.I](#)
 - j. Match sauces to appropriate food. [FP1.6.J](#)
 - k. Identify the two basic kinds of soups and give examples of each. [FP1.6.K](#)
 - l. Explain the preparation of the basic ingredients for broth, consommé, purée, clear, and cream soups. [FP1.6.L](#)

m. Prepare several kinds of soups. FP1.6.M

7. Communication FP1.7

- a. Describe the communication process. FP1.7.A
- b. Identify obstacles to effective communication and explain how to prevent them. FP1.7.B
- c. Explain how personal characteristics can affect communication. FP1.7.C
- d. List and demonstrate effective listening skills. FP1.7.D
- e. List and demonstrate effective speaking skills. FP1.7.E
- f. Identify and use business-appropriate telephone skills. FP1.7.F
- g. List and demonstrate effective writing skills. FP1.7.G
- h. Define organizational communication and give examples of when it might be used. FP1.7.H
- i. Describe interpersonal communication. FP1.7.I
- j. List ways to build relationships through interpersonal communication. FP1.7.J

8. Management Essentials FP1.8

- a. State the difference between school and workplace environments. FP1.8.A
- b. Explain how stereotypes and prejudices can negatively affect working together. FP1.8.B
- c. Identify the benefits of diversity to a workplace. FP1.8.C
- d. List ways to promote diversity in the workplace. FP1.8.D
- e. Describe what a harassment-free environment and mutually respectful workplace is. FP1.8.E
- f. List guidelines for handling harassment claims. FP1.8.F
- g. Explain the concept of teamwork. FP1.8.G
- h. Describe ethics, and explain their importance to the restaurant and foodservice industry. FP1.8.H
- i. Identify the behaviors of a leader. FP1.8.I
- j. Identify common expectations that employees have about managers. FP1.8.J
- k. Define motivation, and explain a leader's responsibility to motivate employees. FP1.8.K
- l. Define organizational goal, and explain why this type of goal should be SMART. FP1.8.L
- m. Explain the purpose of vision statements and mission statements. FP1.8.M
- n. Identify how employees' roles and jobs impact a mission and goals. FP1.8.N
- o. List the steps for solving a problem and explain how each step contributes to finding a solution. FP1.8.O

- p. Explain the importance of individual development to your restaurant or foodservice career. [FP1.8.P](#)
 - q. Explain what is included in a job description and explain the importance of these documents to a business. [FP1.8.Q](#)
 - r. Identify the difference between exempt and non-exempt employees. [FP1.8.R](#)
 - s. Explain a manager's responsibility for maintaining labor law knowledge. [FP1.8.S](#)
 - t. Identify discriminatory language and practices in the hiring process. [FP1.8.T](#)
 - u. Identify methods for ensuring a fair and consistent hiring process. [FP1.8.U](#)
 - v. Describe the typical phases of onboarding and explain its importance to a business. [FP1.8.V](#)
 - w. Explain what employees can expect during orientation. [FP1.8.W](#)
 - x. List items that employees receive during orientation. [FP1.8.X](#)
 - y. Identify the typical topics addressed in orientation sessions and employee manuals. [FP1.8.Y](#)
 - z. Identify the benefits of training. [FP1.8.Z](#)
 - aa. List skills that a trainer should have. [FP1.8.AA](#)
 - bb. Identify the key points of effective employee training. [FP1.8.BB](#)
 - cc. List the benefits of cross-training. [FP1.8.CC](#)
 - dd. Summarize and discuss effective group training and on-the-job training. [FP1.8.DD](#)
 - ee. Describe the employee evaluation process. [FP1.8.EE](#)
9. Fruits and Vegetables [FP1.9](#)
- a. Identify and describe different types of fruit. [FP1.9.A](#)
 - b. List and explain the USDA quality grades for produce. [FP1.9.B](#)
 - c. List factors that affect produce purchasing decisions. [FP1.9.C](#)
 - d. Identify procedures for storing fruit. [FP1.9.D](#)
 - e. Explain how to prevent enzymatic browning of fruit. [FP1.9.E](#)
 - f. Match and cook fruit to appropriate methods. [FP1.9.F](#)
 - g. Identify and describe different types of vegetables. [FP1.9.G](#)
 - h. Describe hydroponic farming. [FP1.9.H](#)
 - i. Identify procedures for storing vegetables. [FP1.9.I](#)
 - j. Match and cook vegetables to appropriate methods. [FP1.9.J](#)
 - k. List ways to hold vegetables that maintain their quality. [FP1.9.K](#)
10. Serving Your Guests [FP1.10](#)
- a. Explain the importance of customer service to the restaurant and foodservice industry. [FP1.10.A](#)

- b. List the reasons for making a good first impression and give examples of how to make one. [FP1.10.B](#)
 - c. Describe the types of customers that may have special needs. [FP1.10.C](#)
 - d. Identify ways to identify customer needs. [FP1.10.D](#)
 - e. Outline the process for receiving and recording reservations and special requests. [FP1.10.E](#)
 - f. Outline the process for taking orders at the table, beginning with the greeting. [FP1.10.F](#)
 - g. Define suggestive selling, and give examples of how to do it. [FP1.10.G](#)
 - h. List methods for processing payment. [FP1.10.H](#)
 - i. List ways to obtain feedback from guests and determine their satisfaction. [FP1.10.I](#)
 - j. Explain how customer complaints should be resolved. [FP1.10.J](#)
 - k. Describe the four traditional styles of service: American, French, English, and Russian. [FP1.10.K](#)
 - l. Identify contemporary styles of service. [FP1.10.L](#)
 - m. Demonstrate setting and clearing items properly. [FP1.10.M](#)
 - n. Describe traditional service staff roles, and list the duties and responsibilities of each. [FP1.10.N](#)
 - o. Identify various server tools and the correct way to stock a service station. [FP1.10.O](#)
11. Potatoes and Grains [FP1.11](#)
- a. Identify and describe different types of potatoes. [FP1.11.A](#)
 - b. Outline methods to select, receive, and store potatoes. [FP1.11.B](#)
 - c. Using a variety of recipes and cooking methods, prepare potatoes. [FP1.11.C](#)
 - d. Identify and describe different types of grains and legumes. [FP1.11.D](#)
 - e. Using a variety of recipes and cooking methods, prepare grains and legumes. [FP1.11.E](#)
 - f. Outline methods to select, receive, and store grains. [FP1.11.F](#)
 - g. Identify and describe different types of pasta. [FP1.11.G](#)
 - h. Using a variety of recipes and cooking methods, prepare pasta. [FP1.11.H](#)
 - i. Describe and prepare dumplings. [FP1.11.I](#)
12. Building a Career in the Industry [FP1.12](#)
- a. Identify skills needed by foodservice professionals. [FP1.12.A](#)
 - b. Outline a plan for an effective job search. [FP1.12.B](#)
 - c. Write a resume that lists your experience, skills, and achievements. [FP1.12.C](#)
 - d. Write an effective cover letter. [FP1.12.D](#)

- e. Compile the best examples of your work into a portfolio. [FP1.12.E](#)
 - f. Read and complete a job application form. [FP1.12.F](#)
 - g. Outline the steps to choosing a college or trade school and identify resources for answering those questions. [FP1.12.G](#)
 - h. Read and complete college and scholarship application forms. [FP1.12.H](#)
 - i. List ways to find and apply for scholarships. [FP1.12.I](#)
 - j. List the steps to an effective job interview. [FP1.12.J](#)
 - k. Identify the differences between closed- and open-ended questions in interviews. [FP1.12.K](#)
 - l. Explain the follow-up steps for a job interview. [FP1.12.L](#)
 - m. List factors for maintaining health and wellness throughout a restaurant or foodservice career. [FP1.12.M](#)
 - n. Describe the relationship between time and stress. [FP1.12.N](#)
 - o. List ways to manage time and stress. [FP1.12.O](#)
 - p. Outline the steps to resigning a job [FP1.12.P](#)
 - q. Explain the importance of professional development and list ways to achieve it. [FP1.12.Q](#)
 - r. Identify career opportunities in the restaurant and foodservice industry. [FP1.12.R](#)
 - s. Identify career opportunities in the lodging industry. [FP1.12.S](#)
 - t. Identify career opportunities in the travel industry. [FP1.12.T](#)
 - u. Identify career opportunities in the tourism industry. [FP1.12.U](#)
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Level Two

Framework, Duties and Tasks:

1. Breakfast Foods and Sandwiches **FP2.1**
 - a. List the characteristics of milk and identify ways to keep it safe. **FP2.1.A**
 - b. Identify the different forms of cream and their fat contents. **FP2.1.B**
 - c. Differentiate between butter and butter substitutes and recognize the characteristics of each. **FP2.1.C**
 - d. Identify the different types of cheese and give examples of each. **FP2.1.D**
 - e. List the characteristics of eggs and identify ways to keep them safe. **FP2.1.E**
 - f. Prepare and serve eggs using a variety of cooking methods. **FP2.1.F**
 - g. Prepare pancakes, crêpes, waffles, and French toast. **FP2.1.G**
 - h. Prepare ham, hash, grits, cold cereals, oatmeal, and sausage. **FP2.1.H**
 - i. Prepare coffee, tea, and cocoa. **FP2.1.I**
 - j. Give examples of different types of sandwiches, including simple hot, open faced, hors d'oeuvres, grilled, deep-fried, and simple cold. **FP2.1.J**
 - k. Explain the roles of the three components of a sandwich: bread, spread, and filling **FP2.1.K**
 - l. Prepare common sandwich spreads and fillings. **FP2.1.L**
 - m. List the necessary tools and equipment to make sandwiches at a sandwich station. **FP2.1.M**
 - n. Demonstrate preparation of several types of sandwiches. **FP2.1.N**
2. Nutrition **FP2.2**
 - a. Explain why nutrition is important to the foodservice industry. **FP2.2.A**
 - b. List the six basic types of nutrients found in food. **FP2.2.B**
 - c. Describe how phytochemicals and fiber function in the body. **FP2.2.C**
 - d. Name the types of carbohydrates and fats and describe their function in the body. **FP2.2.D**
 - e. Identify food sources of carbohydrates and fats. **FP2.2.E**
 - f. Describe cholesterol and identify its food sources. **FP2.2.F**
 - g. Describe the makeup of proteins and their function in the body. **FP2.2.G**
 - h. Identify food sources of proteins. **FP2.2.H**
 - i. Describe the three major vegetarian diets. **FP2.2.I**
 - j. List the functions of vitamins, minerals, and water in the body. **FP2.2.J**
 - k. Identify food sources of vitamins, minerals, and water. **FP2.2.K**
 - l. Explain what food additives are and how they function in food. **FP2.2.L**
 - m. Explain the role of digestion in nutrition and health. **FP2.2.M**

- n. List and describe techniques for food preparation that preserve nutrients. [FP2.2.N](#)
 - o. Suggest ways to make menus and recipes more healthful. [FP2.2.O](#)
 - p. Suggest healthful substitutes for high-fat items. [FP2.2.P](#)
 - q. List and define recent developments in food production that may affect nutrition. [FP2.2.Q](#)
3. Cost Control [FP2.3](#)
- a. Identify the types of costs incurred by a foodservice business and give examples of each. [FP2.3.A](#)
 - b. Explain the purposes of a budget. [FP2.3.B](#)
 - c. Explain the purpose of a profit-and-loss report. [FP2.3.C](#)
 - d. Identify methods for analyzing profit-and-loss reports. [FP2.3.D](#)
 - e. Explain the purpose of invoices in a foodservice business. [FP2.3.E](#)
 - f. Identify tools to help control costs. [FP2.3.F](#)
 - g. Define and calculate food cost and food cost percentage. [FP2.3.G](#)
 - h. Given a problem, calculate as purchased (AP) and edible portion (EP) amounts. [FP2.3.H](#)
 - i. Calculate the total cost and portion costs of a standardized recipe. [FP2.3.I](#)
 - j. Develop a recipe cost card for a standardized recipe. [FP2.3.J](#)
 - k. Explain the importance of portion control to food cost. [FP2.3.K](#)
 - l. Give examples of portion-control devices used in foodservice operations. [FP2.3.L](#)
 - m. List the steps in the process to control food costs. [FP2.3.M](#)
 - n. Forecast sales by analyzing and evaluating sales histories, popularity indices, and production sheets. [FP2.3.N](#)
 - o. Calculate a recipe's yield and the number of portions it will produce. [FP2.3.O](#)
 - p. Use a conversion factor to calculate a new yield for an existing recipe. [FP2.3.P](#)
 - q. Explain the importance of standards for controlling production volume. [FP2.3.Q](#)
 - r. List and describe standard procedures used for controlling production volume. [FP2.3.R](#)
 - s. List and explain the various methods for menu pricing. [FP2.3.S](#)
 - t. Explain the importance of standard labor costs to a business's success. [FP2.3.T](#)
 - u. List factors that affect labor costs. [FP2.3.U](#)
 - v. Describe the relationship between sales volume and labor costs. [FP2.3.V](#)
 - w. Explain the difference between a master schedule and a crew schedule. [FP2.3.W](#)
 - x. Describe the components and factors to consider when developing labor schedules. [FP2.3.X](#)

- y. List and describe purchasing, receiving, and storage procedures that help to preserve quality and control costs. [FP2.3.Y](#)
 - z. List ways to evaluate a finished product for quality. [FP2.3.Z](#)
 - aa. Describe the process for identifying quality problems in the kitchen. [FP2.3.AA](#)
 - bb. Determine the dollar value of inventory. [FP2.3.BB](#)
 - cc. List and explain the various methods of inventory pricing. [FP2.3.CC](#)
4. Salads and Garnishing [FP2.4](#)
- a. Identify and describe the various ingredients used to make salads. [FP2.4.A](#)
 - b. List the four parts of a salad and explain the role of each. [FP2.4.B](#)
 - c. Identify various types of salad and explain how to prepare them. [FP2.4.C](#)
 - d. Explain the roles of salads on the menu. [FP2.4.D](#)
 - e. Design attractive salads. [FP2.4.E](#)
 - f. Identify proper procedures for cleaning salad greens. [FP2.4.F](#)
 - g. Identify proper procedures for storing salads. [FP2.4.G](#)
 - h. Differentiate among various oils and vinegars. [FP2.4.H](#)
 - i. Prepare vinaigrettes and other emulsions. [FP2.4.I](#)
 - j. Match dressings to salad ingredients. [FP2.4.J](#)
 - k. Give examples of ingredients used to make dips. [FP2.4.K](#)
 - l. Prepare several dips. [FP2.4.L](#)
 - m. Give examples of garnishes. [FP2.4.M](#)
 - n. Describe and prepare ingredients commonly used as garnishes. [FP2.4.N](#)
 - o. Garnish various items, including plates, desserts, and soups. [FP2.4.O](#)
5. Purchasing and Inventory [FP2.5](#)
- a. Define the terms purchasing, selection, and procurement. [FP2.5.A](#)
 - b. Outline the objectives of the purchasing function in a foodservice operation. [FP2.5.B](#)
 - c. Explain the relationship between primary and intermediary sources and retailers. [FP2.5.C](#)
 - d. Explain the differences between formal and informal buying and the formal bidding process. [FP2.5.D](#)
 - e. List the types of goods and service that a foodservice operation might buy. [FP2.5.E](#)
 - f. Describe the buyer's role in a foodservice operation and explain the importance of ethical behavior to a buyer. [FP2.5.F](#)
 - g. List the factors that help to determine an operation's quality standards. [FP2.5.G](#)
 - h. Identify ways to communicate quality standards and give examples of standards a foodservice operation might use. [FP2.5.H](#)

- i. Describe buyer considerations when conducting a make-or-buy analysis. FP2.5.I
 - j. Outline the process for procuring products and services. FP2.5.J
 - k. Identify production records used to calculate buying needs. FP2.5.K
 - l. Write purchase orders for items to be purchased. FP2.5.L
 - m. List ways to verify that supplier services meet an operation's needs. FP2.5.M
 - n. List factors that affect food prices. FP2.5.N
 - o. List proper procedures for receiving deliveries. FP2.5.O
 - p. List proper procedures for storing food and supplies. FP2.5.P
 - q. Describe perpetual inventory and physical inventory systems. FP2.5.Q
 - r. Explain the difference between perishable and nonperishable food items. FP2.5.R
6. Meat, Poultry, and Seafood FP2.6
- a. Outline the federal grading systems for meat. FP2.6.A
 - b. Describe the various kinds of meat. FP2.6.B
 - c. Identify the proper purchasing and storing procedures for meat. FP2.6.C
 - d. List factors that affect purchasing decisions for meat. FP2.6.D
 - e. Outline basic techniques for cooking meat. FP2.6.E
 - f. Match various cooking methods with different forms of meat. FP2.6.F
 - g. Outline the federal grading systems for poultry. FP2.6.G
 - h. Describe the various kinds of poultry. FP2.6.H
 - i. Identify the proper purchasing and storing procedures for poultry. FP2.6.I
 - j. List factors that affect purchasing decisions for poultry. FP2.6.J
 - k. Outline basic techniques for cooking poultry. FP2.6.K
 - l. Match various cooking methods with different forms of poultry. FP2.6.L
 - m. Outline the federal grading systems for seafood. FP2.6.M
 - n. Describe the various kinds of seafood. FP2.6.N
 - o. Identify the proper purchasing and storing procedures for seafood. FP2.6.O
 - p. List factors that affect purchasing decisions for seafood. FP2.6.P
 - q. Outline basic techniques for cooking seafood. FP2.6.Q
 - r. Match various cooking methods with different forms of seafood. FP2.6.R
 - s. Identify and describe different types of charcuterie. FP2.6.S
 - t. Explain garde manger and how it relates to charcuterie. FP2.6.T
7. Marketing FP2.7
- a. List the benefits of public relations. FP2.7.A
 - b. Identify opportunities for public relations. FP2.7.B

- c. Explain the importance of the menu to a foodservice operation. FP2.7.C
 - d. Describe à la carte, table d'hôte, California, limited, du jour, and cycle menus. FP2.7.D
 - e. Organize the information on a menu. FP2.7.E
 - f. Explain principles of menu layout and design. FP2.7.F
 - g. Identify ways to test new menu items. FP2.7.G
 - h. Explain the purposes of a menu sales mix analysis. FP2.7.H
 - i. Define profitability and target margin. FP2.7.I
 - j. Classify menu items according to their popularity. FP2.7.J
 - k. List and compare basic pricing methods. FP2.7.K
8. Desserts and Baked Goods FP2.8
- a. Identify and use common ingredients in baking. FP2.8.A
 - b. Calculate ingredient weights using baker's percentages. FP2.8.B
 - c. Convert baking recipes to a new yield. FP2.8.C
 - d. Differentiate between lean doughs, rich doughs, sponge doughs, and sourdoughs, and give examples. FP2.8.D
 - e. Mix yeast dough using the straight-mix method. FP2.8.E
 - f. Proof bake shop items. FP2.8.F
 - g. Prepare yeast breads. FP2.8.G
 - h. Prepare different types of quick breads and cake batters. FP2.8.H
 - i. Identify the functions of icings and determine which are best suited for different baked goods. FP2.8.I
 - j. Describe and prepare steamed puddings and dessert soufflés. FP2.8.J
 - k. Prepare pie dough using the 3-2-1 method. FP2.8.K
 - l. Describe the procedure for baking blind. FP2.8.L
 - m. Describe roll-in dough, phyllo dough, and pâte à choux. FP2.8.M
 - n. Prepare cookies using various makeup methods. FP2.8.N
 - o. Explain how chocolate is made, including chocolate liquor, cocoa butter, and cocoa powder. FP2.8.O
 - p. Demonstrate how to store chocolate properly. FP2.8.P
 - q. Explain how chocolate is tempered. FP2.8.Q
 - r. Explain how crème anglaise, pastry creams, and Bavarian creams are made, and how they are used in desserts. FP2.8.R
 - s. List the characteristics of ice cream and give examples of other frozen desserts. FP2.8.S
 - t. List the steps for preparing poached fruits and tortes. FP2.8.T

- u. List guidelines for plating and presenting desserts. [FP2.8.U](#)
9. Sustainability in the Restaurant and Foodservice Industry [FP2.9](#)
- a. Define the terms sustainability and conservation. [FP2.9.A](#)
 - b. Explain why water conservation is important. [FP2.9.B](#)
 - c. List ways in which a restaurant or foodservice operation can improve the efficiency of its water usage. [FP2.9.C](#)
 - d. Explain the differences between renewable and nonrenewable energy sources. [FP2.9.D](#)
 - e. Explain why using energy efficiently is important. [FP2.9.E](#)
 - f. List ways in which a restaurant or foodservice operation can improve the efficiency of its energy usage. [FP2.9.F](#)
 - g. List ways in which a restaurant or foodservice operation can build or make structural improvements to its facility in a sustainable way. [FP2.9.G](#)
 - h. Identify ways to reduce the total amount of waste in a restaurant or foodservice operation. [FP2.9.H](#)
 - i. List items that a restaurant or foodservice operation can reuse. [FP2.9.I](#)
 - j. List items that a restaurant or foodservice operation can recycle. [FP2.9.J](#)
 - k. Define the term local sourcing. [FP2.9.K](#)
 - l. Identify the steps a restaurant or foodservice operation should take to purchase and then promote the use of sustainable food products. [FP2.9.L](#)
 - m. Identify the issues surrounding the global production of seafood, coffee, animals, and organic food. [FP2.9.M](#)
10. Global Cuisine 1: The Americas [FP2.10](#)
- a. Identify the major influences, ingredients, flavors, and cooking techniques of Northeastern American cuisine. [FP2.10.A](#)
 - b. Identify the major influences, ingredients, flavors, and cooking techniques of Midwestern American cuisine. [FP2.10.B](#)
 - c. Identify the major influences, ingredients, flavors, and cooking techniques of Southern American cuisine. [FP2.10.C](#)
 - d. Identify the major influences, ingredients, flavors, and cooking techniques of Southwestern American cuisine. [FP2.10.D](#)
 - e. Identify the major influences, ingredients, flavors, and cooking techniques of Pacific Coast/Rim cuisine. [FP2.10.E](#)
 - f. Identify the major influences, ingredients, flavors, and cooking techniques of Mexican cuisine. [FP2.10.F](#)
 - g. Identify the major influences, ingredients, flavors, and cooking techniques of Central American cuisine. [FP2.10.G](#)
 - h. Identify the major influences, ingredients, flavors, and cooking techniques of Caribbean cuisine. [FP2.10.H](#)

- i. Identify the major influences, ingredients, flavors, and cooking techniques of Brazilian cuisine. **FP2.10.I**
 - j. Identify the major influences, ingredients, flavors, and cooking techniques of Bolivian cuisine. **FP2.10.J**
- 11. Global Cuisine 2: Europe, the Mediterranean, the Middle East, and Asia **FP2.11****
- a. Identify the major influences, ingredients, flavors, and cooking techniques of French cuisine. **FP2.11.A**
 - b. Identify the major influences, ingredients, flavors, and cooking techniques of Italian cuisine. **FP2.11.B**
 - c. Identify the major influences, ingredients, flavors, and cooking techniques of Spanish cuisine. **FP2.11.C**
 - d. Identify the major influences, ingredients, flavors, and cooking techniques of Moroccan cuisine. **FP2.11.D**