

# Culinary Arts and Food Services (CAFS)

Students will integrate knowledge, skills, and practices required for careers in food production and services. [FCS.CAFS.1](#)

## A Analyze career paths within the food production and food services industries. [FCS.CAFS.1.A](#)

Beginning (b)

- 1 Identify careers for individuals engaged in food production and food services. [FCS.CAFS.1.A.B.1](#)
- 2 Define labor market information and its impact on employment opportunities. [FCS.CAFS.1.A.B.2](#)
- 4 Identify professional organizations in food production and services. [FCS.CAFS.1.A.B.4](#)
- 3 Identify employability skills. [FCS.CAFS.1.A.B.3](#)

Intermediate (i)

- 1 Explain the roles, duties, and functions of individuals engaged in food production and services careers. [FCS.CAFS.1.A.I.1](#)
- 2 Analyze opportunities for employment across local, state, and national levels. [FCS.CAFS.1.A.I.2](#)
- 4 Explore the role of professional organizations in food production and services. [FCS.CAFS.1.A.I.4](#)
- 3 Demonstrate skills needed to be successful in food production and the food services industry. [FCS.CAFS.1.A.I.3](#)

Advanced (a)

- 1 Summarize education and training requirements and opportunities for career paths in food production and services. [FCS.CAFS.1.A.A.1](#)
- 2 Analyze the correlation between food production and services occupations and local, state, national, and global economies. [FCS.CAFS.1.A.A.2](#)
- 3 Create an employment portfolio to communicate food production and services knowledge and skills for use with applying for internships and work-based learning opportunities. [FCS.CAFS.1.A.A.3](#)
- 4 Analyze the role of professional organizations in food production and services. [FCS.CAFS.1.A.A.4](#)

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**B Demonstrate food safety and sanitation procedures.** FCS.CAFS.1.B

Beginning (b)

- 1 Demonstrate proper handwashing procedures. FCS.CAFS.1.B.B.1
- 2 Simulate a call for help if someone is hurt. FCS.CAFS.1.B.B.2
- 3 Identify the causes and prevention of foodborne illnesses. FCS.CAFS.1.B.B.3
- 4 Define and identify common food allergens. FCS.CAFS.1.B.B.4
- 5 Identify the proper way to store various food products. FCS.CAFS.1.B.B.5
- 6 Identify signs of illnesses that would result in staying home from school or work. FCS.CAFS.1.B.B.6
- 7 Explore proper handling of both raw and prepared foods. FCS.CAFS.1.B.B.7
- 8 Identify safe food handling procedures. FCS.CAFS.1.B.B.8
- 9 Recognize the dangers of chemicals. FCS.CAFS.1.B.B.9
- 10 Categorize items that are and are not recyclable. FCS.CAFS.1.B.B.10

Intermediate (i)

- 1 Describe how proper hygiene prevents the spread of pathogens. FCS.CAFS.1.B.I.1
- 2 Demonstrate basic first aid techniques FCS.CAFS.1.B.I.2
- 3 Analyze the role that food, acidity, time, temperature, oxygen, and moisture (FATTOM) play in a foodborne illness. FCS.CAFS.1.B.I.3
- 4 Identify signs and symptoms associated with a food allergy reaction. FCS.CAFS.1.B.I.4
- 5 Identify the types of equipment needed to properly store refrigerated, frozen, and room-temperature foods. FCS.CAFS.1.B.I.5
- 6 Practice standard personal hygiene and wellness procedures required for jobs in food service. FCS.CAFS.1.B.I.6
- 7 Verify proper purchasing, receiving, storage, and handling of both raw and prepared foods through case studies. FCS.CAFS.1.B.I.7
- 8 Explain how to prevent cross contamination and cross contact when preparing raw and ready-to-eat foods. FCS.CAFS.1.B.I.8
- 9 Analyze current types of various cleaning materials and sanitizers for proper use and safety hazards. FCS.CAFS.1.B.I.9
- 10 Demonstrate safe and environmentally responsible waste disposal and recycling methods. FCS.CAFS.1.B.I.10

Advanced (a)

- 1 Identify characteristics of major foodborne pathogens, their role in causing illnesses, foods involved in outbreaks, and methods of prevention. FCS.CAFS.1.B.A.1

- 2 Employ food service management safety/sanitation program procedures, including CPR and first aid. [FCS.CAFS.1.B.A.2](#)
- 3 Use knowledge of systems for documenting, investigating, reporting, and preventing foodborne illnesses. [FCS.CAFS.1.B.A.3](#)
- 4 Use food allergy knowledge for investigating, researching, and preparing allergen-free food. [FCS.CAFS.1.B.A.4](#)
- 5 Use the Hazard analysis critical control point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illnesses. [FCS.CAFS.1.B.A.5](#)
- 6 Evaluate systems utilized in food service establishments for reporting employee illness. [FCS.CAFS.1.B.A.6](#)
- 7 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. [FCS.CAFS.1.B.A.7](#)
- 8 Demonstrate safe food handling and preparation techniques that prevent cross contamination and cross contact from potentially hazardous foods. [FCS.CAFS.1.B.A.8](#)
- 9 Use Occupational Safety and Health Administration (OSHA)'s Right to Know Law and Material Safety Data Sheets (MSDS), and explain their requirements in safe handling and storage of hazardous materials. [FCS.CAFS.1.B.A.9](#)
- 10 Demonstrate the ability to maintain necessary records to document time and temperature control, hazard analysis critical control point (HACCP), employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. [FCS.CAFS.1.B.A.10](#)

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**C Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.** **FCS.CAFS.1.C**

Beginning (b)

- 1 Identify common cooking tools and equipment. **FCS.CAFS.1.C.B.1**
- 3 Identify industry-relevant tools and equipment. **FCS.CAFS.1.C.B.3**
- 2 Describe how to wash and dry dishes. **FCS.CAFS.1.C.B.2**

Intermediate (i)

- 1 Demonstrate proper usage and storage of common cooking tools and equipment. **FCS.CAFS.1.C.I.1**
- 3 Prioritize equipment needs based on long-term business planning. **FCS.CAFS.1.C.I.3**
- 2 Demonstrate how to properly wash and sanitize dishes and cooking surfaces. **FCS.CAFS.1.C.I.2**

Advanced (a)

- 1 Operate, maintain, and store tools and equipment following safety procedures and industry standards. **FCS.CAFS.1.C.A.1**
- 2 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. **FCS.CAFS.1.C.A.2**
- 3 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods. **FCS.CAFS.1.C.A.3**

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**D Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.** FCS.CAFS.1.D

Beginning (b)

- 1 Define menu planning. FCS.CAFS.1.D.B.1
- 2 Identify required documents for purchasing food and supplies. FCS.CAFS.1.D.B.2
- 3 Describe factors that influence the success of a menu item. FCS.CAFS.1.D.B.3

Intermediate (i)

- 1 Analyze and modify restaurant menus according to principles of menu planning. FCS.CAFS.1.D.I.1
- 2 Prepare requisitions for food and supplies to meet production requirements. FCS.CAFS.1.D.I.2
- 3 Develop a variety of menu layouts, themes, and design styles. FCS.CAFS.1.D.I.3

Advanced (a)

- 1 Apply menu-planning principles to develop and modify menus. FCS.CAFS.1.D.A.1
- 2 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. FCS.CAFS.1.D.A.2
- 3 Record performance of menu items to analyze sales and determine menu revisions. FCS.CAFS.1.D.A.3

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**E Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.** FCS.CAFS.1.E

Beginning (b)

- 1 Identify knife safety and other safety steps around sharp objects in the food service industry. FCS.CAFS.1.E.B.1
- 2 Define a variety of cooking methods, including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking. FCS.CAFS.1.E.B.2
- 13 Identify items that are compostable. FCS.CAFS.1.E.B.13
- 12 Identify garnishes on photos of food. FCS.CAFS.1.E.B.12
- 4 Calibrate and demonstrate how to use a food thermometer. FCS.CAFS.1.E.B.4
- 3 Demonstrate proper measurement techniques. FCS.CAFS.1.E.B.3

Intermediate (i)

- 1 Demonstrate basic skills in handling knives, tools, and equipment safely. FCS.CAFS.1.E.I.1
- 2 Compare and contrast a variety of cooking methods, including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking. FCS.CAFS.1.E.I.2
- 13 Examine ways to avoid waste of purchased food items, such as using chicken bones to make stock. FCS.CAFS.1.E.I.13
- 12 Apply plating, garnishing, or food presentation techniques. FCS.CAFS.1.E.I.12
- 11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling techniques. FCS.CAFS.1.E.I.11
- 10 Prepare breads, baked goods, and desserts using safe handling techniques. FCS.CAFS.1.E.I.10
- 9 Prepare sandwiches, canapés, and appetizers using safe handling techniques. FCS.CAFS.1.E.I.9
- 8 Prepare various salads, dressings, marinades, and spices using safe handling techniques. FCS.CAFS.1.E.I.8
- 7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling techniques. FCS.CAFS.1.E.I.7
- 6 Prepare various stocks, soups, and sauces using safe handling techniques. FCS.CAFS.1.E.I.6
- 5 Prepare various meats, seafood, and poultry using safe handling techniques. FCS.CAFS.1.E.I.5
- 4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. FCS.CAFS.1.E.I.4
- 3 Demonstrate knowledge of portion control and proper scaling and measurement techniques. FCS.CAFS.1.E.I.3

Advanced (a)

- 1 Demonstrate professional skills in safe handling of knives, tools, and equipment. [FCS.CAFS.1.E.A.1](#)
- 2 Demonstrate professional skills 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. [FCS.CAFS.1.E.A.2](#)
- 3 Assess the impact of portion control, proper scaling, and measurement techniques on the production cost of a variety of menu items. [FCS.CAFS.1.E.A.3](#)
- 4 Evaluate the impacts of time, temperature, and cooking methods on a variety of foods. [FCS.CAFS.1.E.A.4](#)
- 5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.5](#)
- 6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.6](#)
- 7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.7](#)
- 8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.8](#)
- 9 Prepare sandwiches, canapés, and appetizers using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.9](#)
- 10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.10](#)
- 11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques. [FCS.CAFS.1.E.A.11](#)
- 12 Demonstrate professional plating, garnishing, and food presentation techniques. [FCS.CAFS.1.E.A.12](#)
- 13 Integrate sustainability in food production and services, including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management. [FCS.CAFS.1.E.A.13](#)

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**F Demonstrate implementation of food service management.** FCS.CAFS.1.F

Beginning (b)

- 1 Recognize the differences in date markings on foods, such as expiration, sell by, and best by. FCS.CAFS.1.F.B.1
- 2 Compare a cost serving of foods in a variety of menus. FCS.CAFS.1.F.B.2
- 3 variety of legal responsibilities and liabilities in the food service industry. FCS.CAFS.1.F.B.3

Intermediate (i)

- 1 Practice inventory procedures, including “first in/first out” concept, date marking, and specific recordkeeping. FCS.CAFS.1.F.I.1
- 2 Perform culinary math skills, such as food cost percentage, costing, and yield percentage. FCS.CAFS.1.F.I.2
- 3 Examine the areas of risk management and legal liability within the food service industry. FCS.CAFS.1.F.I.3

Advanced (a)

- 1 Apply principles of purchasing, receiving, issuing, and storing in food service operations. FCS.CAFS.1.F.A.1
- 2 Apply accounting procedures in planning and forecasting profit and loss. FCS.CAFS.1.F.A.2
- 3 Assess efforts to continuously monitor and evaluate risk management practices. FCS.CAFS.1.F.A.3