

# Standards Correlations

## Restaurant Operation Specialization (8274)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
<b>Demonstrating Personal Qualities and Abilities</b>			
Demonstrate creativity and innovation.	English: 6.1, 6.3, 6.4, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 8.2, 8.4, 8.6, 8.7, 8.11, 8.12, 8.17, 8.18, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, AII.9, COM.1, COM.3, COM.4, COM.5, COM.8, DM.7, DM.1*, DM.10, DM.2*,		

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	DM.3*, PS.3*, PS.4*, PS.7*, PS.9*, PS.10* Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1		
Demonstrate critical thinking and problem solving.	English: 6.1, 6.3, 6.4, 6.5, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.5, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.5, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.10, 6.11, 7.2, 7.3, 7.8, 7.12, 7.13, 8.2, 8.4, 8.8, 8.9, 8.10, 8.11, A.8, A.9, G.1, G.13, G.14, AFDA.3, AFDA.5, AFDA.8, AII.9, AII.10, AII.11, COM.1, COM.3, COM.4, COM.5, COM.8, DM.4, DM.7, DM.1*, DM.2*, DM.3*, DM.9*, PS.9*, PS.10*		

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	Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1		
Demonstrate initiative and self-direction.	English: 6.1, 6.4, 6.6, 6.7, 6.9, 7.1, 7.4, 7.6, 7.7, 7.9, 8.1, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate integrity.	English: 6.1, 7.1, 8.1, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate work ethic.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, GOVT.16, USI.1, USII.1,		

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	VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
<b>Demonstrating Interpersonal Skills</b>			
Demonstrate conflict-resolution skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.4, 8.6, 8.7, 8.9, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, VUS.1		
Demonstrate listening and speaking skills.	English: 6.1, 6.2, 6.4, 6.6, 7.1, 7.2, 7.4, 7.6, 8.1, 8.2, 8.4, 8.6, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate respect for diversity.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1,		

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	USII.9, VUS.1, VUS.13, WG.1, WHI.1, WHII.1		
Demonstrate customer service skills.	English: 6.1, 6.4, 6.7, 7.1, 7.4, 7.7, 8.1, 8.4, 8.7, 9.1, 9.5, 9.6, 10.1, 10.5, 10.6, 11.1, 11.5, 11.6, 12.1, 12.5, 12.6 History and Social Science: CE.1, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Collaborate with team members	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
<b>Demonstrating Professional Competencies</b>			
Demonstrate big-picture thinking.	English: 6.1, 6.4, 7.1, 7.4, 8.1, 8.4, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.4, CE.12, GOVT.1,		

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	GOVT.15, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate career- and life-management skills.	English: 6.1, 6.7, 7.1, 7.7, 8.1, 8.7, 9.1, 9.6, 10.1, 10.6, 11.1, 11.6, 12.1, 12.6 History and Social Science: CE.1, CE.4, CE.12, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 8.4		
Demonstrate continuous learning and adaptability.	English: 6.1, 6.4, 6.7, 6.9, 7.1, 7.4, 7.7, 7.9, 8.1, 8.4, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.3, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: BIO.1, CH.1, LS.1, PH.1, PH.4, PS.1		
Manage time and resources.	English: 6.1, 6.2, 6.4, 6.7, 6.9, 7.1, 7.2, 7.4, 7.7, 7.9, 8.1, 8.2, 8.4, 8.7, 8.9, 9.1,		

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	9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 7.10, 7.11, 7.12, 7.13, 8.4, 8.11, 8.12, 8.13, 8.14, 8.17, 8.18, A.4, A.5, A.8, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, COM.1, COM.3, COM.5, COM.8		
Demonstrate information-literacy skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.9, 9.2, 9.5, 9.6, 9.8, 10.2, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4,		

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	CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 7.8, 7.9, 8.11, 8.12, A.8, A.9, AFDA.3, AFDA.4, AFDA.6, AFDA.7, AFDA.8, DM.8, PS.1*, PS.2*, PS.3*, PS.4*, PS.7*, PS.8*, PS.9*, PS.10* Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1		
Demonstrate an understanding of information security.	English: 6.1, 6.2, 6.3, 6.4, 6.6, 6.7, 6.8, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.8, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.8, 8.9, 9.1, 9.2, 9.5, 9.6, 9.8, 10.1, 10.2, 10.5, 10.6, 10.8, 11.1, 11.2, 11.5, 11.6, 11.8, 12.1, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: COM.10		

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Maintain working knowledge of current information-technology (IT) systems.	English: 6.1, 6.3, 6.4, 6.6, 6.9, 7.1, 7.3, 7.4, 7.6, 7.9, 8.1, 8.3, 8.4, 8.6, 8.9 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 7.8, COM.1, COM.2, COM.7, COM.9, COM.10, COM.11, COM.16, COM.18, PS.17 Science: BIO.1, CH.1, ES.1, PH.1		
Demonstrate proficiency with technologies, tools, and machines common to a specific occupation.	History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 7.9, 8.4, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AII.4, AII.7, AII.9, COM.1, COM.7, COM.10, COM.11, COM.12, COM.16 Science: CH.1, ES.1, LS.1, PH.1, PS.1		

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Apply mathematical skills to job-specific tasks.	English: 6.4, 6.6, 6.7, 7.4, 7.6, 7.7, 8.4, 8.6, 8.7, 9.5, 9.6, 10.5, 10.6, 11.5, 11.6, 12.5, 12.6 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.5, 6.6, 6.12, 6.13, 6.14, 7.1, 7.2, 7.3, 7.4, 7.5, 7.6, 7.8, 7.9, 7.11, 7.12, 7.13, 8.4, 8.5, 8.6, 8.8, 8.9, 8.10, 8.11, 8.12, 8.13, 8.14, 8.15, 8.16, 8.17, 8.18, A.1, A.3, A.4, A.5, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AFDA.8, AII.3, AII.7, AII.9, AII.10, COM.1, COM.7 Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1		
Demonstrate professionalism.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4,		

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	CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate reading and writing skills.	English: 6.1, 6.6, 6.7, 7.1, 7.6, 7.7, 8.1, 8.6, 8.7, 9.1, 9.5, 9.6, 9.7, 10.1, 10.5, 10.6, 10.7, 11.1, 11.5, 11.6, 11.7, 12.1, 12.5, 12.6, 12.7 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: 6.1, PH.1, PS.1		
Demonstrate workplace safety.	English: 6.4, 7.4, 8.4, 9.5, 10.5, 11.5, 12.5 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
<b>Examining All Aspects of an Industry</b>			
Examine aspects of planning within an industry/organization.	History and Social Science: GOVT.16		

<b>Task</b>	<b>SOL Correlations</b>	<b>National Standards for Family and Consumer Sciences Education</b>	<b>FCCLA Correlations</b>
Examine aspects of management within an industry/organization.			
Examine aspects of financial responsibility within an industry/organization.			
Examine technical and production skills required of workers within an industry/organization.			
Examine principles of technology that underlie an industry/organization.			
Examine labor issues related to an industry/organization.	History and Social Science: GOVT.16		
Examine community issues related to an industry/organization.	History and Social Science: GOVT.16		
Examine health, safety, and environmental	History and Social Science: GOVT.16		

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issues related to an industry/organization.			
<b>Addressing Elements of Student Life</b>			
Identify the purposes and goals of the student organization.			
Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.			
Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.			
Identify Internet safety issues and procedures for complying with			

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acceptable use standards.			
<b>Exploring Work-Based Learning</b>			
Identify the types of work-based learning (WBL) opportunities.			
Reflect on lessons learned during the WBL experience.			
Explore career opportunities related to the WBL experience.			
Participate in a WBL experience, when appropriate.			
<b>Balancing Work and Family</b>			
Analyze the meaning of work and the meaning of family.	English: 12.5 History and Social Science: GOVT.1		
Compare how families affect work life and how work life affects families.	English: 12.5 History and Social Science: GOVT.1		
Identify management strategies for	English: 12.5		

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balancing work and family roles.	History and Social Science: GOVT.1		
<b>Implementing Kitchen Safety</b>			
Maintain a safety data sheet (SDS) book for a facility.	English: 12.5, 12.8 History and Social Science: VUS.14 Science: CH.1	<b>8.2.9</b> Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Develop a schedule for safety.	English: 12.5, 12.8 History and Social Science: VUS.8, VUS.14, WHII.8	<b>8.2</b> Demonstrate food safety and sanitation procedures.  <b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> </ul>

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			<ul style="list-style-type: none"> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>
<b>Implementing Kitchen Sanitation</b>			
Implement the hazard analysis and critical control points (HACCP) system during all food-handling processes.	English: 12.5, 12.8	<p><b>8.2.4</b> 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.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>
Create a sanitation inspection checklist.	English: 12.5, 12.6 History and Social Science: GOVT.15	<p><b>8.2</b> Demonstrate food safety and sanitation procedures.</p> <p><b>8.3.3</b></p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		<p>Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p>	<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>
<p>Monitor cleaning and sanitizing procedures.</p>	<p>History and Social Science: VUS.8, WHII.8</p>	<p><b>8.2</b> Demonstrate food safety and sanitation procedures.</p> <p><b>8.3.3</b> Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
<p>Develop a schedule for sanitation.</p>	<p>English: 12.8</p>		<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> </ul>

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	History and Social Science: VUS.8, VUS.14, WHII.8		<ul style="list-style-type: none"> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Describe procedures for protecting consumers who have common food allergies.	English: 12.5 History and Social Science: GOVT.15	<p><b>8.2</b> Demonstrate food safety and sanitation procedures.</p> <p><b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
<b>Applying Nutritional Principles</b>			

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Adapt recipes for special dietary needs.	English: 12.5 History and Social Science: GOVT.15	<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
Produce food products to meet customers' specific dietary requirements.	History and Social Science: GOVT.15	<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
<p>Demonstrate cooking and holding techniques that ensure maximum retention of nutrients and quality.</p>	<p>English: 12.5 History and Social Science: GOVT.15</p>	<p><b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
<b>Planning Menus</b>			
<p>Create a menu for a food service establishment.</p>		<p><b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		<p><b>8.4.7</b> Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p> <p><b>8.6.10</b> Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Develop a purchase order based on a menu.	English: 12.6, 12.7, 12.8	<p><b>8.6.1</b> Apply principles of purchasing, receiving, and storing in food service operations.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Develop a production schedule based on a menu.	English: 12.6	<p><b>8.6.10</b> Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Professional Presentation</li> </ul>
<b>Using Business and Mathematics Skills</b>			
Calculate food cost.	History and Social Science: GOVT.15	<p><b>8.4.7</b> Apply principles of measurement, portion control, conversions, food cost analysis and control, menu</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		terminology, and menu pricing to menu planning.	<ul style="list-style-type: none"> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Determine food costs and recipe yields.		<b>8.4.7</b> Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain the components of a profit-and-loss statement.	English: 12.5 History and Social Science: GOVT.15	<p><b>8.6</b> Demonstrate implementation of food service management and leadership functions.</p> <p><b>8.6.3</b> Apply accounting procedures in planning and forecasting profit and loss.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Estimate the cost of labor, based on production.	English: 12.5 History and Social Science: GOVT.15	<p><b>8.6.10</b> Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Identify the regulations governing the issuance of a standard business license.	English: 12.5 History and Social Science: GOVT.15	<b>8.6</b> Demonstrate implementation of food service management and leadership functions.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
Summarize the insurance requirements for a food service business.	English: 12.5 History and Social Science: GOVT.15	<b>8.6</b> Demonstrate implementation of food service management and leadership functions.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
Maintain financial records for a business.	History and Social Science: GOVT.15	<b>8.6</b> Demonstrate implementation of food service management and leadership functions.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Financial Fitness: Protecting</li> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
<b>Maintaining Food Service Equipment</b>			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Select equipment for various food service operations.		<p><b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Clean equipment used in production.		<p><b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Store equipment used in production.		<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Maintain equipment used in production.		<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Identify sources of energy used for cooking.	English: 12.5	<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
<b>Exploring Careers</b>			
Identify sources of employment opportunities.	English: 12.5, 12.8		<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>
Identify entry-level positions in the food service industry.		<b>8.1</b> Analyze career paths within the food production and food services industries.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>
Identify career-progression options.	English: 12.5, 12.6, 12.7	<p><b>8.1</b> Analyze career paths within the food production and food services industries.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Identify postsecondary education opportunities.	English: 12.5, 12.8	<b>8.1</b> Analyze career paths within the food production and food services industries.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Event Management</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul>
Create a career portfolio.	English: 12.5, 12.6, 12.7	<b>8.1</b> Analyze career paths within the food production and food services industries.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul>
Complete an admission application for a postsecondary institution.	English: 12.5, 12.6	<b>8.1</b> Analyze career paths within the food production and food services industries.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
<b>Applying Restaurant-Operation Techniques</b>			
Demonstrate mise en place for the restaurant kitchen.		<b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Event Management</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
Demonstrate table settings and service.			<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Describe the functions of dining service.	<p>English: 12.1</p> <p>History and Social Science: GOVT.3</p>	<p><b>8.7</b></p> <p>Demonstrate the concept of internal and external customer service.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
<p>Explain training procedures for dining room staff.</p>	<p>English: 12.5</p>	<p><b>8.6.7</b>            Conduct staff orientation, initial training and education, consistent reinforcement of training principles, and on the job training/retraining.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Describe point-of-sale procedures.	English: 12.3	<b>8.6</b> Demonstrate implementation of food service management and leadership functions.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>
Produce classical cuts.			
Prepare menu items.		<b>8.5.7</b> Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Produce bulk quantities of products for a catering display.			
Prepare à la carte meals.		<b>8.5.5</b> Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>
Prepare the classical sauces.			
Prepare breads and bakery items in large quantities.			
Prepare dessert products in large quantities.			