

Standards Correlations

Culinary Arts II (8276)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrating Personal Qualities and Abilities			
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*, DM.3*,		

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	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* Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1		

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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, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
Demonstrating Interpersonal Skills			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
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, 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,		

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	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		
Demonstrating Professional Competencies			
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, 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		

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
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, 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		

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	AFDA.7, AFDA.8, COM.1, COM.3, COM.5, COM.8		
Demonstrate information-literacy skills.	<p>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</p> <p>History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1</p> <p>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*</p> <p>Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1</p>		
Demonstrate an understanding of information security.	<p>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</p>		

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	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		
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		

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	Science: CH.1, ES.1, LS.1, PH.1, PS.1		
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, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		

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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		
Examining All Aspects of an Industry			
Examine aspects of planning within an industry/organization.	History and Social Science: GOVT.16		
Examine aspects of management within an industry/organization.			
Examine aspects of financial responsibility			

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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 issues related to an industry/organization.	History and Social Science: GOVT.16		
Addressing Elements of Student Life			
Identify the purposes and goals of the student organization.			

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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 acceptable use standards.			
Exploring Work-Based Learning			
Identify the types of work-based learning (WBL) opportunities.			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Reflect on lessons learned during the WBL experience.			
Explore career opportunities related to the WBL experience.			
Participate in a WBL experience, when appropriate.			
Balancing Work and Family			
Analyze the meaning of work and the meaning of family.	English: 11.5, 12.5 History and Social Science: GOVT.1		
Compare how families affect work life and how work life affects families.	English: 11.5, 12.5 History and Social Science: GOVT.1		
Identify management strategies for balancing work and family roles.	English: 11.5, 12.5 History and Social Science: GOVT.1		
Examining Safety			
Demonstrate use of safety data sheets (SDS).	English: 11.8, 12.8 Science: CH.1	8.2.9 Use the Occupational Safety and Health	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.	<ul style="list-style-type: none"> • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify the safety design and construction features of food production equipment and facilities.	English: 11.8, 12.8 History and Social Science: VUS.8, VUS.14, WHII.8	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Develop strategies for minimizing safety	English: 11.8, 12.8	8.2	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career

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hazards in the kitchen.	History and Social Science: VUS.14	<p>Demonstrate food safety and sanitation procedures.</p> <p>8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools.</p>	<ul style="list-style-type: none"> • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate professional knife safety.	History and Social Science: VUS.8, WHII.8	<p>8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
<p>Demonstrate emergency procedures for injuries in the food service environment.</p>	<p>English: 11.1, 11.8, 12.1, 12.8</p> <p>History and Social Science: VUS.8, WHII.8</p>	<p>8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.</p> <p>8.6.4 Examine the areas of risk management and legal liability within the food service industry.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
<p>Identify types of fire extinguishers and other methods of fire suppression.</p>	<p>English: 11.5, 12.5</p> <p>History and Social Science: VUS.8, WHII.8</p>	<p>8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p>

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			<ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Adhere to laws and regulations governing sanitation and safety in the food service environment.	English: 11.8, 12.8 History and Social Science: VUS.8, VUS.14	<p>8.2 Demonstrate food safety and sanitation procedures.</p> <p>8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.</p> <p>8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing food borne illness.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Examining Sanitation			
Explain how the hazard analysis and critical control points (HACCP) system	English: 11.5, 12.5 History and Social Science: GOVT.13	8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
helps to minimize the risk of food-borne illness.		management principles and procedures during food handling processes to minimize the risks of food borne illness.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Implement corrective action for adulterated foods.	English: 11.5, 12.5	8.2 Demonstrate food safety and sanitation procedures.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Explain preventive measures for food-borne illnesses.	English: 11.5, 12.5	8.2 Demonstrate food safety and sanitation procedures.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
	History and Social Science: VUS.8, VUS.14, WHII.8, WHII.14 Science: BIO.4		<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Public Policy Advocate
Describe potentially hazardous foods.	English: 11.5, 12.5	8.2 Demonstrate food safety and sanitation procedures.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate safe food production,	English: 11.5, 12.5	8.2 Demonstrate food safety and sanitation procedures.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life

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storage, and serving procedures.		<p>8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.</p>	<ul style="list-style-type: none"> • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate personal hygiene and health practices.	History and Social Science: VUS.8, WHI.6, WHII.8	<p>8.2.5 Practice standard personal hygiene and wellness procedures.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate food handling procedures.	English: 11.5, 12.5	<p>8.2 Demonstrate food safety and sanitation procedures.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify the sanitation design and construction features of food production equipment and facilities.	English: 11.5, 12.5 History and Social Science: GOVT.13, GOVT.16	8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Perform a sanitation inspection.	English: 11.5, 12.5	8.3.3 Demonstrate procedures for cleaning and sanitizing	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
	History and Social Science: GOVT.15	equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	<ul style="list-style-type: none"> • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Develop a schedule for cleaning and sanitizing equipment and facilities.	English: 11.5, 12.5 History and Social Science: VUS.8, WHII.8	8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate the procedures for receiving and storing	History and Social Science: GOVT.15	8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
raw and prepared foods.		both raw and prepared foods.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate the procedures for receiving and storing cleaning supplies and chemicals.	<p>English: 11.5, 11.8, 12.5, 12.8</p> <p>History and Social Science: VUS.8, VUS.14, WHII.8</p> <p>Science: CH.4</p>	<p>8.2.9</p> <p>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.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate waste-disposal and recycling procedures.		<p>8.2.10</p> <p>Demonstrate safe and environmentally responsible waste disposal and recycling methods.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Sustainability Challenge
Describe measures for pest control and eradication in the food service environment.			<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Sustainability Challenge
Applying Nutritional Principles			
Modify recipes to meet U.S. Department of			<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Agriculture (USDA) nutritional guidelines.			<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Culinary Math Management • Entrepreneurship • Food Innovations • Hospitality, Tourism, and Recreation • Professional Presentation
Identify special dietary needs.	English: 11.8, 12.8		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working • Student Body: The Healthy You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Evaluate how eating patterns influence wellness.	English: 11.3, 11.5, 11.6, 12.3, 12.5, 12.6		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Family Ties • Power of One: Working on Working • Student Body: The Healthy You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Demonstrate cooking and storage techniques that promote maximum retention of nutrients.	English: 11.5, 12.5	<p>8.5</p> <p>Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Family Ties • Power of One: Working on Working • Student Body: The Healthy You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Applying Advanced Food-Preparation Techniques			
Demonstrate knife cuts.		8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate operation of hand tools and utensils.	History and Social Science: WHI.2	8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate operation of kitchen equipment.		<p>8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Use a variety of cookware for specific tasks.		<p>8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Apply time-management principles when planning, preparing, and serving food.	English: 11.5, 12.5	<p>8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.</p> <p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>8.6 Demonstrate implementation of food service management and leadership functions.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Design a kitchen floor plan to facilitate a specific menu.	English: 11.5, 12.5	<p>8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate roasting.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate baking.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate broiling.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate grilling.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrate griddling.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate sautéing.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate pan frying.	English: 11.3, 11.5, 12.3, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		menu categories to produce a variety of food products that meet customer needs.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate deep frying.	English: 11.3, 11.5, 12.3, 12.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate poaching.	English: 11.3, 11.5, 12.3, 12.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate steaming.	English: 11.3, 11.5, 12.3, 12.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate boiling and simmering.	English: 11.3, 11.5, 12.3, 12.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrate braising.	English: 11.3, 11.5, 12.3, 12.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate stewing.	English: 11.3, 11.5, 12.3, 12.5		FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Enhance food products.		8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		and professional preparation techniques.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Identify the standard cuts and grades of meat.	<p>English: 11.3, 11.5, 11.6, 12.3, 12.5, 12.6</p> <p>History and Social Science: VUS.14</p>	<p>8.5.5</p> <p>Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal.
Identify the purchase specifications of fish and shellfish.	English: 11.5, 11.6, 12.5, 12.6	<p>8.5.5</p> <p>Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Prepare stocks.		<p>8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare soups.		<p>8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare sauces.		<p>8.5.6 Prepare various stocks, soups, and sauces using safe handling and</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		professional preparation techniques.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare fruits.		<p>8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare vegetables.		<p>8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare farinaceous products.		8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts
Demonstrate food-presentation techniques.		8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Identify the purposes of convenience and partially cooked (par-cooked) food items.	English: 11.5, 12.5		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Saving • Financial Fitness: Spending • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Applying Advanced Garde Manger Techniques			
Prepare cold dips and relishes.	English: 11.5, 12.5	<p>8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Prepare cold canapés and other hors d'oeuvres.	English: 11.5, 12.5	8.5.9 Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare marinades.	English: 11.5, 12.5	8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Demonstrate cold food-presentation techniques.		8.5.9 Prepare sandwiches, canapés and appetizers using safe handling and	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		professional preparation techniques.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Produce edible, decorative pieces.		8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Performing Baking Techniques			
Select equipment and utensils used in baking.		8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe baking ingredients.	English: 11.5, 12.5	<p>8.5.10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Prepare yeasted dough products.	English: 11.5, 12.5	<p>8.5.10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare pastries.	English: 11.5, 12.5	<p>8.5.10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare an assortment of cakes.	English: 11.5, 12.5	<p>8.5.10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Arts • Professional Presentation
Prepare creams, custards, and mousses.	English: 11.5, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare dessert sauces.	English: 11.5, 12.5	<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrate dessert and baked goods presentation techniques.			<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Serving in the Dining Room			
Demonstrate table-service etiquette.	English: 11.1, 12.1		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrate table service.	English: 11.5, 12.5		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Developing Menus			
List the basic principles of menu development.	English: 11.5, 12.5 History and Social Science: GOVT.15		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Apply principles of menu design to create a menu, including item descriptions.	English: 11.5, 12.5		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation
Apply the principles of nutrition to menu development.	English: 11.5, 12.5	<p>8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
<p>Explain the importance of product mix and average check.</p>	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT.15</p>	<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p> <p>8.6 Demonstrate implementation of food service management and leadership functions.</p> <p>8.6.3 Apply accounting procedures in planning and forecasting profit and loss.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Financial Fitness: Saving • Financial Fitness: Spending • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
<p>Describe various cuisines and their relationship to customer preferences and expectations.</p>	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT.15, WHI.3, WHI.4, WHI.5, WHI.7, WHI.9, WHI.11, WHI.12, WHI.13, WHI.15</p>		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Family Ties

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Using Business and Mathematics Skills			
Perform unit conversions.			<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Culinary Math Management • Professional Presentation
Perform recipe conversions to meet different yields.	Mathematics: A.1, A.4	8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control,	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		menu terminology, and menu pricing to menu planning.	<ul style="list-style-type: none"> • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Create a standardized recipe.			<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Financial Fitness: Saving • Financial Fitness: Spending • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Process an electronic guest check.		<p>8.7 Demonstrate the concept of internal and external customer service.</p>	<ul style="list-style-type: none"> • Professional Presentation <p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation
Use yield percentage.		<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Math Management

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Calculate recipe costs.		<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Determine pricing for menu items.	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT.15</p>	<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify factors that contribute to profit and loss.	English: 11.5, 12.5 History and Social Science: GOVT.15	8.6.3 Apply accounting procedures in planning and forecasting profit and loss.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Performing Catered Functions			
Cater an on-site function.		8.7.2 Demonstrate quality services that meet	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		industry standards in the food service industry.	<ul style="list-style-type: none"> • Career Connection: My Skills • Power of One: A Better You • Power of One: Speak Out for FCCLA • Power of One: Take the Lead • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Event Management • Hospitality, Tourism, and Recreation • Interpersonal Communications • National Programs in Action • Professional Presentation
Cater an off-site function.		8.7.2 Demonstrate quality services that meet industry standards in the food service industry.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Speak Out for FCCLA • Power of One: Take the Lead • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Entrepreneurship • Event Management • Hospitality, Tourism, and Recreation • Interpersonal Communications • National Programs in Action • Professional Presentation
Identify the components of a catering contract.	English: 11.5, 12.5 History and Social Science: GOVT.15		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Families First: Families Today • Families First: Meet the Challenge • Families First: Parent Practice • Families First: You-Me-Us • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Event Management • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation