

Standards Correlations

Culinary Arts I (8275)

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,		

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
	COM.1, COM.3, COM.4, COM.5, COM.8, DM.7, DM.1*, DM.10, DM.2*, 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,		

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

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

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

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

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

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

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

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

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

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

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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
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.			
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: 10.5, 11.5 History and Social Science: GOVT.1		

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Compare how families affect work life and how work life affects families.	English: 10.5, 11.5 History and Social Science: GOVT.1		
Identify management strategies for balancing work and family roles.			
Exploring Culinary Arts			
Explore the history of culinary arts.	English: 10.5, 10.8, 11.5, 11.8 History and Social Science: VUS.1, VUS.8		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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe the role of food and foodways in the history of Virginia.	English: 10.5, 11.5 History and Social Science: VUS.2		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
			<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. • Entrepreneurship • Hospitality, Tourism, and Recreation
Identify the duties and responsibilities of each member of the classical kitchen brigade.	English: 10.5, 10.8, 11.5, 11.8	8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and service careers.	<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 • Job Interview • Professional Presentation
Investigate careers in the culinary arts and hospitality industries.	English: 10.5, 10.8, 11.5, 11.8	8.1 Analyze career paths within the food production and food services industries.	<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: GOVT.15		<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. • Entrepreneurship • Hospitality, Tourism, and Recreation • Job Interview • Professional Presentation
Understanding Kitchen Safety			
Implement kitchen safety procedures.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	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"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain safety data sheets (SDS).	English: 10.5, 11.5 Science: CH.1	8.2.9 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.	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"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe safety hazards in food service operations.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	8.2 Demonstrate food safety and sanitation procedures.	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 • Entrepreneurship • Hospitality, Tourism, and Recreation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation
Demonstrate the use of cleaners and sanitizers.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	8.2.8 Analyze current types of cleaning and sanitizing materials for proper use. 8.2.9 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.	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 Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation
Explain the classes of fires and the method of extinguishing each.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	8.2 Demonstrate food safety and sanitation procedures.	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 Entrepreneurship

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Hospitality, Tourism, and Recreation Professional Presentation
Describe professional knife safety.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	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
List the regulatory agencies, laws, and regulations that govern safety in the food service environment.	English: 10.6, 11.6 History and Social Science: VUS.13, VUS.14		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"> Career Investigation Check the national FCCLA portal. Culinary Arts Entrepreneurship Hospitality, Tourism, and Recreation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation Public Policy Advocate
Understanding Kitchen Sanitation			
Identify microorganisms related to food contamination.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.4 Science: BIO.4	8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	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 Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation Public Policy Advocate
Identify food-borne illnesses, including their causes and symptoms.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.4 Science: BIO.4	8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Explain factors that make foods potentially hazardous.	English: 10.5, 11.5	<p>8.2 Demonstrate food safety and sanitation procedures.</p> <p>8.2.5 Practice standard personal hygiene and wellness procedures.</p> <p>8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross-contamination from potentially hazardous foods and food groups.</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 • Public Policy Advocate
Explain safe food handling, production, storage, and service procedures.	English: 10.5, 11.5 History and Social Science: VUS.8	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

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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Identify personal hygiene and health practices.	English: 10.5, 11.5 History and Social Science: VUS.8, WHI.6	8.2.5 Practice standard personal hygiene and wellness procedures.	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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify common food allergies.	English: 10.5, 11.5		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

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 FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Food Innovations • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation • Public Policy Advocate
Complete a daily sanitation inspection.	English: 10.5, 11.5 History and Social Science: VUS.8, WHII.8	8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.	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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Follow a schedule and standard procedures for cleaning and	History and Social Science: VUS.8, WHII.8	8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes,	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
sanitizing equipment and facilities.		glassware, and utensils to meet industry standards and OSHA requirements.	<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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify industry-standard waste disposal and recycling procedures.	<p>English: 10.5, 11.5</p> <p>History and Social Science: VUS.8, WHII.8</p>	<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 • 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 • Public Policy Advocate
Describe measures for pest control and eradication in the	English: 10.5, 11.5		<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
food service environment.	History and Social Science: VUS.8, WHII.8		<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 • Public Policy Advocate
List the agencies and regulations that govern sanitation in the food service environment.	English: 10.5, 11.5 History and Social Science: GOVT.9		<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 • Professional Presentation • Public Policy Advocate

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Exploring the Purchasing and Receiving of Goods			
List the requirements for receiving and storing raw foods, prepared foods, and dry goods.	English: 10.5, 11.5	8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.	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: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Conduct an inventory of food and nonfood items.	English: 10.5, 10.6, 11.5, 11.6		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: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain the regulations for inspecting and grading foods.	English: 10.5, 11.5 History and Social Science: VUS.13, VUS.14		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: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Outline the flow of food from grower to buyer.	English: 10.6, 11.6		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: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Professional Presentation
Explain formal and informal purchasing methods.	English: 10.5, 11.5	8.6.1 Apply principles of purchasing, receiving, and	FCCLA National Programs <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
		storing in food service operations.	<ul style="list-style-type: none"> • Career Connection: My Path • Career Connection: My Skills • 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
Describe the purpose of a requisition.	English: 10.5, 11.5	8.6.1 Apply principles of purchasing, receiving, and storing in food service operations.	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • 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
Describe market fluctuations and their effects on product cost.	English: 10.5, 11.5 History and Social Science: GOVT.15		<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Hospitality, Tourism, and Recreation Professional Presentation
Explain the legal and ethical considerations of purchasing.	English: 10.5, 11.5 History and Social Science: GOVT.15		FCCLA National Programs <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 FCCLA: STAR Events (2019) <ul style="list-style-type: none"> Check the national FCCLA portal. Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation Public Policy Advocate
Describe the importance of product specifications.	English: 10.3, 10.5, 11.3, 11.5 History and Social Science: GOVT.15		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. Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Evaluate foods to determine conformity with specifications.	English: 10.5, 11.5	8.6.1 Apply principles of purchasing, receiving, and storing in food service operations.	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. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe the steps in receiving and storing nonfood items.	English: 10.5, 11.5	8.6.1 Apply principles of purchasing, receiving, and storing in food service operations.	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. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Understanding Nutritional Principles			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain USDA nutritional guidelines.	English: 10.5, 11.5 History and Social Science: GOVT.15	9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	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 • Student Body: The Healthy You FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Food Innovations • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Explain concepts related to energy balance.	English: 10.5, 11.5 Science: BIO.2		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 • Student Body: The Fit You • Student Body: The Healthy You FCCLA: STAR Events (2019) <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"> • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sports Nutrition
Describe the nutritional components of food.	English: 10.5, 11.5 Science: BIO.2		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 • Student Body: The Healthy You FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sports Nutrition
Evaluate personal diets, using the recommended dietary allowances.	English: 10.5, 11.5		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

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 • Student Body: The Fit You • Student Body: The Healthy You <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sports Nutrition
Explain cooking and storage techniques that promote maximum retention of nutrients.	English: 10.5, 11.5		<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: 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. • Culinary Arts • Food Innovations • Hospitality, Tourism, and Recreation • National Programs in Action • Nutrition and Wellness • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Sports Nutrition
Applying Food-Preparation Techniques			
Identify hand tools and utensils used in food preparation.	English: 10.5, 11.5 History and Social Science: WHI.2		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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate knife skills.		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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation
Identify operation of kitchen equipment.	English: 10.5, 10.6, 11.5, 11.6	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service 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 Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation
Identify the uses of a variety of cookware.	English: 10.5, 10.6, 11.5, 11.6	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service 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 Entrepreneurship Hospitality, Tourism, and Recreation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation
Describe the components of a standardized recipe.	English: 10.3, 10.5, 11.3, 11.5	8.4 Demonstrate menu planning principles and techniques based on standardized recipes to 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 Food Innovations Professional Presentation
Follow a standardized recipe.	English: 10.5, 10.6, 11.5, 11.6	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
Explain dry-heat cooking methods.	English: 10.5, 10.6, 11.5, 11.6	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
Explain moist-heat cooking methods.	English: 10.5, 11.5	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
Explain combination cooking methods.	English: 10.5, 11.5	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a	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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		variety of food products that meet customer needs.	<ul style="list-style-type: none"> Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> Check the national FCCLA portal. Culinary Arts
Demonstrate scaling and measuring techniques for weight.	Science: PH.1	8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement 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 scaling and measuring techniques for volume.	Science: PH.1	8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation
Apply time-management principles to planning, preparing, and serving food.		<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 National Programs in Action Professional Presentation
Design a kitchen workstation to facilitate preparation of a menu item.		<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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe uses of herbs, spices, oils, vinegars, and condiments.	English: 10.5, 11.5	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 • Food Innovations • Professional Presentation
Identify common red meat carcasses and their utilizations.	English: 10.5, 10.6, 11.5, 11.6	8.5.5 Prepare various meats, seafood, and poultry 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

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
Identify types of poultry and their utilizations.	English: 10.5, 10.6, 11.5, 11.6	8.5.5 Prepare various meats, seafood, and poultry 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
Identify types of fish and their utilizations.	English: 10.5, 10.6, 11.5, 11.6	8.5.5 Prepare various meats, seafood, and poultry 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Identify types of shellfish and their utilizations.	English: 10.5, 10.6, 11.5, 11.6	8.5.5 Prepare various meats, seafood, and poultry 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
Explain the preparation methods and pairings for stocks, soups, and sauces.	English: 10.5, 10.6, 11.5, 11.6	8.5.6 Prepare various stocks, soups, and sauces 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
Identify fruits, vegetables, and farinaceous items.	English: 10.5, 10.6, 11.5, 11.6	8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils	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
		using safe handling 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 a variety of breakfast meats.	English: 10.5, 11.5	8.5.1 Demonstrate professional skills in safe handling of knives, tools, and 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"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Identify a variety of egg products.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation 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

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
Identify a variety of breakfast cereals.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products 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
Identify breakfast batter products.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Prepare a variety of breakfast meats.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products 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 eggs using various methods.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products 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 hot breakfast cereals.	English: 10.5, 11.5	8.5.11 Prepare breakfast meats, eggs, cereals, and batter products 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
Prepare breakfast batter products.	English: 10.5, 11.5	<p>8.5.11</p> <p>Prepare breakfast meats, eggs, cereals, and batter products 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
Exploring Garde Manager Techniques			
Prepare cold salads.	English: 10.5, 11.5	<p>8.5.8</p> <p>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

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 FCCLA: STAR Events (2019) <ul style="list-style-type: none"> Check the national FCCLA portal. Culinary Arts Professional Presentation
Prepare cold dressings.	English: 10.5, 11.5	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
Prepare cold sandwiches.	English: 10.5, 11.5	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.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Arts • Professional Presentation
Exploring Baking Fundamentals			
Define baking terms.	English: 10.3, 11.3	8.5.10 Prepare breads, baked goods, and desserts 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 • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify equipment and utensils used in baking.	English: 10.5, 11.5	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service 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.

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 • Professional Presentation
Identify the ingredients used in baking and their functions.	English: 10.3, 11.3	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
Prepare quick breads	English: 10.3, 11.3	8.5.10 Prepare breads, baked goods, and desserts 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Prepare pies and tarts.	English: 10.5, 11.5	8.5.10 Prepare breads, baked goods, and desserts 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 cookies.	English: 10.5, 11.5	8.5.10 Prepare breads, baked goods, and desserts 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
Serving in the Dining Room			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Describe the types of table service and table settings.	English: 10.3, 10.5, 10.6, 11.3, 11.5, 11.6		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"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Communicate with diverse customers.	English: 10.1, 11.1		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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> Professional Presentation
Demonstrate beverage service.			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 Entrepreneurship Hospitality, Tourism, and Recreation Professional Presentation
Using Business and Mathematics Skills			
Determine food costs.		8.6.3 Apply accounting procedures in planning and forecasting profit and loss. 8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to	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: Spending Power of One: A Better You Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> Career Investigation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		planning and front and back of the house operations.	<ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Event Management • Hospitality, Tourism, and Recreation • Professional Presentation
Demonstrate recipe conversion.	Mathematics: A.1, A.4	8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement 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"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify culinary units of measurement and measurement tools.		8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement 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

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Take the Lead • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Prepare a handwritten guest check.		8.7 Demonstrate the concept of internal and external customer service.	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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation
Identify types of dining establishments.	English: 10.5, 11.5		FCCLA National Programs <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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Job Interview • Professional Presentation
Demonstrate procedures for marketing to customers.		<p>8.6.8 Implement marketing plan for food service operations.</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 • Job Interview • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Describe the interrelationships and workflow between dining room and kitchen operations.	History and Social Science: GOVT.3	8.6.10 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.	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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Job Interview • Professional Presentation
Investigating the Food Service Industry			
Describe the scope of the food service industry within the hospitality industry.	English: 10.5, 11.5 History and Social Science: GOVT.3	8.6 Demonstrate implementation of food service management and leadership functions.	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"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Hospitality, Tourism, and Recreation • Interpersonal Communications • Job Interview • Professional Presentation
Identify professional food service organizations.	English: 10.5, 10.8, 11.5, 11.8	8.6 Demonstrate implementation of food service management and leadership functions.	<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 • Job Interview • Leadership • Professional Presentation • Public Policy Advocate