

GLENCOE

Correlation

Culinary Essentials

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Florida
Culinary Operations 1
Grades 9 - 12

CORRELATION
FLORIDA DEPARTMENT OF EDUCATION
COURSE DESCRIPTION

SUBJECT: Family and Consumer Sciences
 COURSE NAME: Culinary Operations 1
 SUBMISSION TITLE: Culinary Essentials © 2006
 PUBLISHER: Glencoe/McGraw-Hill

COURSE CODE NUMBER: 8515210

GRADE(S): 9-12

OUTCOME NUMBER	BENCHMARK NUMBER	INTENDED OUTCOME/BENCHMARK DESCRIPTION	PAGE(S) OR LOCATION(S) WHERE TAUGHT IN MAJOR TOOL	I/M*
1		IDENTIFY CAREER AND JOB OPPORTUNITIES		I
1.01		Identify occupations in the food service and hospitality industry.	SE: 16-31 IRG: 53-54, 79-86 LM: 9-12	I
1.02		Identify resources for a job search.	SE: 48-56 IRG: 87-92 LM: 13-24	I
1.03		Identify levels of training required for food service and hospitality occupations.	SE: 27-30 IRG: 51, 55-56, 83-84 LM: 11	I
2		APPLY BASIC SKILLS		I
2.01		Follow verbal and written directions.	SE: 41-43, 47 IRG: 87-88, 257-258 LM: 9-224	I
2.02		Apply verbal and written directions.	SE: 41-43, 47, 51-56, 62, 72-75, 89 IRG: 87-88, 89-90, 257-262 LM: 9-224	I
2.03		Use verbal and nonverbal communication skills.	SE: 41-42, 65 IRG: 91-92, 261-262 LM: 21, 22, 25-31, 39	I
3		DEMONSTRATE PERSONAL PRODUCTIVITY		I
3.01		Exhibit employability skills.	SE: 39-65 IRG: 48-56, 87-88, 257-258 LM: 13-73, 75-100, 103-224	I
3.02		Exhibit work ethics.	SE: 43-45, 47, 64, 719, 729	I
3.03		Maintain positive personal relationships.	SE: 62-65 LM: 13-14, 21-22	I
3.04		Develop personal and professional etiquette.	SE: 43-45, 54-56, 62-65, 72-86	I

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3.05		Demonstrate the ability to function as a team member.	SE: 42, 62-63, 70, 89 IRG: 87, 89, 95, 101, 109, 111, 121, 125, 127, 157, 177, 181, 185, 191, 197, 207, 213, 217, 219, 223, 225, 235, 239 LM: 12, 22, 25-26, 28-29, 31, 33, 42, 77-78, 84, 93-96, 100-114, 123-126, 129-150, 155-160, 165-168, 173-176, 179-182, 185-186, 191-200, 209-210, 213-224	I
4		EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES		I
4.01		Follow standard procedures for hazard control.	SE: 155-175, 177-197 IRG: 41-42, 43, 115-116, 117-118, 285-286, 287-288 LM: 43-53	I
4.02		Identify first-aid procedures for accidents and injuries.	SE: 162-165, 174-175 IRG: 44-46, 115-116, 285-286	I
4.03		Apply sanitary procedures in maintaining the facility.	SE: 166-175 IRG: 117-122, 287-291 LM: 41, 45-46, 47, 49-50	I
4.04		Follow the standards for infectious disease control.	SE: 179-181, 182-187 IRG: 117-118, 287-288, 289-290 LM: 41, 45-53	I
4.05		Demonstrate acceptable employee health habits.	SE: 177-181 IRG: 119-120, 289-290 LM: 48	I
4.06		Follow sanitary procedures in food storage, preparation, packing, transport, and service.	SE: 188-195, 196 IRG: 121-124, 291-294 LM: 41, 45-53, 95-96, 103-114, 117-120, 123-126, 129-133, 135-150, 155-160, 167-168, 171-186, 191-224	I
5		UTILIZE OPERATIONAL SYSTEMS		
5.01		Identify elements of a successful organized food service operation in relation to time, energy, money, and space.	SE: 71-82, 115-122, 126-127, 128-132, 206, 292-295, 314-333, 448 IRG: 93-96, 103-110, 149-150, 155-156, 263-266, 273-280, 319-320, 325-326 LM: 12, 25-26, 39, 40, 41, 42, 43-44, 47, 49-50, 51-54, 89-92	I
5.02		Follow rules, regulations, and laws.	SE: 141-153 IRG: 111-114, 281-284 LM: 41-42, 43-53	I

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6		USE RECIPES		
6.01		Use standardized recipes.	SE: 298-313 IRG: 151-152, 321-322 LM: 79-88, 95, 106, 111-113, 134, 141-142, 143-144	
6.02		Calculate portion size and recipe yield.	SE: 303-313 IRG: 151-154, 225-226, 323-324 LM: 89-92, 153-154	
7		USE AND CARE FOR COMMERCIAL TOOLS AND EQUIPMENT		
7.01		Identify commercial tools and equipment.	SE: 203-229, 231-253, 609-613 IRG: 125-136, 295-306 LM: 55-64, 115-116	
7.02		Use and maintain commercial tools.	SE: 215, 220-222, 2338-239, 251, 253, 611-613 IRG: 125-136, 225-226, 295-306, 395-396	
7.03		Use and maintain commercial equipment.	SE: 215, 220-222, 231-253, 609-613 IRG: 125-136, 225-226, 295-306, 395-396	
8		APPLY PRINCIPLES OF NUTRITION		
8.01		Identify knowledge of food and nutritional needs.	SE: 255-277 IRG: 137-142, 307-312 LM: 65-73	
9		PERFORM FRONT-OF-THE HOUSE DUTIES		
9.01		Perform table setup, order taking, check presentation, bussing, serving, receiving money, and host/hostess skills.	SE: 67-89, 100-107 IRG: 93-98, 263-268 LM: 25-38	
9.02		Identify types of meal services.	SE: 94-99 IRG: 99-100, 269-270 LM: 27-31	
9.03		Establish, set up, and maintain service stations.	SE: 83-87, 100-108 IRG: 93-94, 97-98, 263-264, 267-268	

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10		PERFORM BACK-OF-THE-HOUSE DUTIES		
10.01		Perform starting duties.	SE: 188-195, 197, 206-211, 217, 229, 233-239, 240-249, 253, 303-305, 313, 327-331, 333, 339-357, 359-377, 385, 387-405, 407, 414-431, 433, 435--447, 449, 451-465, 467, 469-481, 483, 485-505, 507, 509-523, 525, 527-547, 549, 551-567, 569, 571-597, 599 IRG: 159-164, 165-172, 173-178, 179-186, 187-190, 191-194, 195-198, 199-204, 205-208, 209-214, 215-218, 219-224, 329-334, 335-342, 343-348, 349-356, 357-360, 361-364, 365-368, 369-374, 375-378, 379-384, 385-388, 389-394 LM: 48-53, 103-114, 117-120, 123-153, 155-167, 171-224	I
11		PREPARE FOOD AND BEVERAGE ITEMS		
11.01		Prepare bake station items.	SE: 637-689 IRG: 229-244, 399-414 LM: 187-188, 191-222	I
11.02		Prepare pantry station items.	SE: 177-195, 197, 206, 213-215, 233-251, 253, 333, 359-377, 409-341, 433, 435-441, 446-447, 449, 571-578, 579-587 IRG: 133-136, 165-170, 179-186, 187-190, 219-222, 303-306, 335-340, 349-356, 357-360, 389-392 LM: 115-134	I
11.03		Prepare fry station items.	SE: 177-195, 197, 213-215, 217, 257-258, 273-275, 344-349, 503-505, 507, 519-521, 523, 525, 616-617 IRG: 119-124, 129-132, 137-138, 141-142, 161-164, 203-204, 207-208, 227-228, 289-294, 311-312, 329-332, 373-374, 377-378, 397-398 LM: 149-150, 155-156, 159-160	I
11.04		Prepare hot station items.	SE: 177-195, 197, 393-405, 407, 442-445, 447, 451-467, 469-483, 500-505, 507, 516-523, 525, 542-547, 549, 555-558, 565-567, 569, 576-578, 586-590, 594-597, 599 IRG: 119-124, 175-178, 187-189, 191-194, 195-198, 199-203, 205-208, 209-214, 215-218, 219-224 LM: 93-96, 103-114, 133-152, 155-160, 163-168, 173-176, 178-186	I
11.05		Prepare beverage items.	SE: 83-89 IRG: 97-98, 267-268 LM: 25-26, 27	I

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11.06		Perform food presentation and display techniques.	SE: 400, 409-420, 425, 426-431, 433, 438, 445-446, 477-478, 480-481, 505, 523, 547, 567, 578, 590, 597 IRG: 179-188, 189-190, 195-198, 203-204, 207-208, 213-214, 221-222, 349-356, 359-360, 367-368, 377-378, 383-384, 389-392 LM: 115-128	I
11.07		Recognize standards of quality.	SE: 182-187, 188-195, 271-275, 277, 284-288, 299-311, 327-331, 339-343, 378-383, 385, 389-392, 394-400, 402-405, 407, 416-420, 429-431, 433, 448-449, 464, 467, 483, 489-499, 507, 511-512, 525, 530-532, 535-541, 547, 549, 553-555, 557, 567, 569, 571-576, 579-586, 593-594, 636, 648-649, 651, 661, 664-665, 669-670, 674, 683, 689, 695 LM: 103-114, 117-120, 123-126, 129-150, 155-160, 167-168, 171-176, 178-186, 191-208, 211-224	I

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