



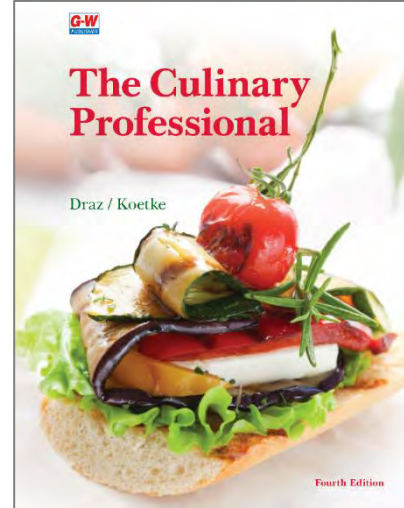
**Correlation of
The Culinary Professional, Draz and Koetke
(Goodheart-Willcox Publisher ©2023)**

to

FCS National Standards for Food Production and Services

The following chart correlates *The Culinary Professional* textbook to LEAD FCS Education’s National Standards for Food Production and Services. The chart lists each of the competencies and skills tested in the assessment and the chapter and heading where applicable information can be found in *The Culinary Professional* textbook.

Family and Consumer Sciences Education National Standards 3.0 (NASAFACS 2018–2028). Permission granted for use.



| Standards/Objectives/Indicators | G-W Content |
|--|--|
| Comprehensive Standard Integrate knowledge, skills, and practices required for careers in food production and services. | |
| Content Standard 8.1 Analyze career paths within the food production and food services industries. | |
| 8.1.1: Explain the roles, duties, and functions of individuals engaged in food production and services careers. | 9: The Brigade; Working with Other Departments 10: The Chef’s Many Roles; Allied Professions 28: Front-of-the-House Positions; Serving Guest |
| 8.1.2: Analyze opportunities for employment and entrepreneurial endeavors. | 8: An Overview of the Foodservice Industry; The Culinary Profession; Entrepreneurship |
| 8.1.3: Summarize education and training requirements and opportunities for career paths in food production and services. | 10: Education and Training Options |
| 8.1.4: Analyze the correlation between food production and services occupations and local, state, national, and global economies. | 8: An Overview of the Foodservice Industry |
| 8.1.5: Create an employment portfolio to communicate food production and services knowledge and skills. | 1-32: Chef’s E-Portfolio (end-of-chapter activities) |
| 8.1.6: Analyze the role of professional organizations in food production and services. | 10: Education and Training Options; Allied Professionals |
| Content Standard 8.2 Demonstrate food safety and sanitation procedures. | |

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| Standards/Objectives/Indicators | G-W Content |
|---|--|
| 8.2.1: Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. | 1: Importance of Safe Food Handling; Biological Hazards; Time and Temperature Control; Cross-Contamination; Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen; Personal Hygiene; Pest Control; Waste Control; Hazard Analysis Critical Control Point; The Health Inspection |
| 8.2.2: Employ food service management safety/sanitation program procedures, including CPR and first aid. | 1: Time and Temperature Control; Cross-Contamination; Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen; Personal Hygiene; Pest Control; Waste Control; Hazard Analysis Critical Control Point; The Health Inspection 2: The Safe Workplace; Dress for Safety; Kitchen Injuries; Fire Safety; Emergency Readiness Plans |
| 8.2.3: Use knowledge of systems for documenting, investigating, reporting, and preventing foodborne illness. | 1: Hazard Analysis Critical Control Point; The Health Inspection |
| 8.2.4: Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness. | 1: Hazard Analysis Critical Control Point 2: Emergency Readiness Plans |
| 8.2.5: Practice standard personal hygiene and wellness procedures. | 1: Personal Hygiene 10: Personal Behaviors of a Successful Chef |
| 8.2.6: Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared food. | 1: Time and Temperature Control; Cross-Contamination 29: Purchasing; Receiving; Storage; Issuing |
| 8.2.7: Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups. | 1: Cross-Contamination 20: Handling and Storing Meat and Poultry |
| 8.2.8: Analyze current types of cleaning and sanitizing materials for proper use. | 1: Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen 7: Cleaning Products and Sustainability |
| 8.2.9: Use the Occupational Safety and Health Administration (OSHA) Rights to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. | 1: Kitchen Chemicals 2: The Safe Workplace |
| 8.2.10: Demonstrate safe and environmentally responsible waste disposal and recycling methods. | 1: Waste Control 7: Waste 8: Sustainability |

Correlation of *The Culinary Professional* to Lead FCS Education National Standards for Food Production and Services—page 3

| Standards/Objectives/Indicators | G-W Content |
|---|--|
| 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. | 1: Time and Temperature Control; Sanitation & Safety—The Importance of Thermometers; Hazard Analysis Critical Control Point 2: The Safe Workplace; Sanitation & Safety—Universal Precautions |
| Content Standard 8.3 | |
| Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. | |
| 8.3.1: Operate tools and equipment following safety procedures and OSHA requirements. | 1: Large Equipment 3: Knife Storage and Safety; Kitchen Equipment Safety 4: Microwave Ovens; Steamers |
| 8.3.2: Maintain tools and equipment following safety procedures and OSHA requirements. | 3: Knife Storage and Safety; Kitchen Equipment Safety 4: Microwave Ovens, Steamers, Maintaining Equipment 7: Maintenance |
| 8.3.3: Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. | 1: Clean Versus Sanitary; Cleaning and Sanitizing the Entire Kitchen |
| 8.3.4: Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods. | 4: Cooking Equipment 7: Equipment Selection; Industry Insights—Gas Versus Electric in the Commercial Kitchen |
| 8.3.5: Demonstrate procedures for safe and secure storage of equipment and tools. | 3: Knife Storage and Safety; Smallwares Storage |
| 8.3.6: Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving. | 3: Knives and Their Uses; The Steel; The Whetstone; Hand Tools; Cookware; Measuring Equipment; Straining Equipment; Cutting and Processing Equipment 4: Cooking Equipment; Holding Equipment; Refrigeration 26: Bakeshop Equipment |
| Content Standard 8.4 | |
| Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. | |
| 8.4.1: Use computer based menu systems to develop and modify menus. | N/A |
| 8.4.2: Apply menu-planning principles to develop and modify menus. | 30: Menu Types; Menu Mechanics; Menu Labeling; Menu Planning for Success 31: Offer Healthful Menu Selections; Make Accommodations for Special Needs |
| 8.4.3: Analyze food, equipment, and supplies needed for menu production. | 4: Critical Thinking 30: Menu Planning for Success |
| 8.4.4: Develop a variety of menu layouts, themes, and design styles. | 30: Menu Mechanics |

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| Standards/Objectives/Indicators | G-W Content |
|--|--|
| 8.4.5: Prepare requisitions for food, equipment, and supplies to meet production requirements. | 29: Managing Food Cost |
| 8.4.6: Record performance of menu items to analyze sales and determine menu revisions. | 29: Production |
| 8.4.7: Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. | 5: Units of Measure; Measuring Ingredients; Using Standardized Recipes; Changing Recipes Yields 20: Portioning 29: Managing Food Cost; Using a Recipe Costing Form; Food and Labor Cost Percentages 30: Menu Planning for Success |
| Content Standard 8.5 Demonstrate professional food methods and techniques for all menu categories to produce a variety of food products that meet customer needs. | |
| 8.5.1: Demonstrate professional skills in safe handling of knives, tools, and equipment. | 3: Sharpening Knives 11: Preparing the Workstation; Using the Chef’s Knife; Basic Knife Cuts; Using the Boning Knife; Using the Paring Knife; Using the Slicer and Serrated Bread Knife; Peeling, Slicing, and Dicing Onions; Mincing Parsley; Chiffonade; Peeling, Seeding, and Dicing Tomatoes; Washing and Cutting Leeks; Peeling and Mincing Garlic; Clarified Butter |
| 8.5.2: Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. | 12: Cooking Methods |
| 8.5.3: Demonstrate knowledge of portion control and proper scaling and measurement techniques. | 5: Units of Measure; Measuring Ingredients; Standardized Recipes; Changing Recipe Yields |
| 8.5.4: Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. | 1: Time and Temperature Control |
| 8.5.5: Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. | 20: Handling and Storing Meat and Poultry; Poultry Fabrication; Meat Fabrication 21: Sautéing; Grilling and Broiling; Roasting; Poaching; Simmering; Braising; Stewing 22: Filleting Roundfish; Filleting Flatfish; Skinning Fillets; Shellfish Preparation; Storage and Handling of Fish and Shellfish; Cooking Fish and Shellfish |
| 8.5.6: Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. | 18: Basic Stock Ingredients; Attributes of a Well-Made Stock; Stock Preparation; Vegetable Stock; Thickening Sauces; Mother Sauces and Derivative Sauces; Nontraditional Sauces; Clear Soups; Thick Soups; Specialty Soups |

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| Standards/Objectives/Indicators | G-W Content |
|---|---|
| <p>8.5.7: Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.</p> | <p>13: Oils 16: Basic Skills; Fruit Presentation; Cooking Fruits 17: Principles of Vegetable Cookery; Parcooking Vegetables; Finishing Techniques; Moist-Heat Cooking Methods; Dry-Heat Cooking Methods 23: Fresh Dairy Products; Concentrated Milk Products; Butter; Cultured Dairy Products; Cheese; Eggs 26: Shortenings</p> |
| <p>8.5.8: Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.</p> | <p>6: Herbs; Spices; Marinades and Rubs 13: Types of Salads; Common Salad Greens; Preparing Salad Greens; Basic Vinaigrette; Emulsified Sauces; Dairy-Based Sauces; Sanitation and Quality in Salad Preparation</p> |
| <p>8.5.9: Prepare sandwiches, canapés, and appetizers using safe handling and professional preparation techniques.</p> | <p>14: Types of Sandwiches; Sandwich Attributes; Sandwich Ingredients; Sandwich Assembly; Types of Cold Appetizers and Hors d'Oeuvres 15: Hot Sandwiches; Pizza; Types of Hot Hors d'Oeuvres and Appetizers</p> |
| <p>8.5.10: Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p> | <p>26: Quick Bread Basics; Types of Quick Breads; Other Products Made from Batters; Dough Preparation; Shaping; Proofing; Baking 27: What Makes a Cookie Good?; Mixing Methods; Forming Methods; Piecrust; Pie Fillings; Tarts; Puff Pastry; Cake Ingredients; Pan Preparation; Baking; Finishing and Decorating; Custards; Foams; Buttercreams; Dessert Sauces; Frozen Desserts</p> |
| <p>8.5.11: Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.</p> | <p>23: Preparing Eggs; Breakfast Meats; Breakfast Batters; Hot Cereals</p> |
| <p>8.5.12: Demonstrate professional plating, garnishing, and good presentation techniques.</p> | <p>25: Appropriate Use of Garnishes; Plating Principles; Platter Presentation; Buffets</p> |
| <p>8.5.13: Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management.</p> | <p>7: Sustainability in Foodservice; Waste 29: Managing Food Cost</p> |
| <p>8.5.14: Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.</p> | <p>31: Offer Healthful Menu Selections; Make Accommodations for Special Needs</p> |
| <p>Content Standard 8.6 Demonstrate implementation of food service management and leadership functions.</p> | |
| <p>8.6.1: Apply principles of purchasing, receiving, and storing in food service operations.</p> | <p>29: Managing Food Cost</p> |

Correlation of *The Culinary Professional* to Lead FCS Education National Standards for Food Production and Services—page 6

| Standards/Objectives/Indicators | G-W Content |
|--|---|
| 8.6.2: Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. | 29: Storage; Industry Insights—FIFO |
| 8.6.3: Apply accounting procedures in planning and forecasting profit and loss. | 29: Measuring Performance |
| 8.6.4: Examine the areas of risk management and legal liability within the food service industry. | 8: Legal Forms of Business Ownership; Foodservice Laws and Regulations; Entrepreneurship 10: Laws and Conditions of Employment |
| 8.6.5: Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment. | 10: Interviewing; What Employees Can Expect; Laws and Conditions of Employment |
| 8.6.6: Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. | 10: Preparing for a Job Search; Finding Job Opportunities; Submitting Your Résumé; Applying for the Job; Interviewing; What Employers Expect; What Employees Can Expect; Laws and Conditions of Employment 29: Managing Labor Cost |
| 8.6.7: Conduct staff orientation, initial training and education, consistent reinforcement of training principles, and on the job training/retraining. | 10: Manager; Education and Training Options; Training and Probation Period; Policies and Procedures 2: The Safe Workplace |
| 8.6.8: Implement marketing plans for food service operations. | 8: Entrepreneurship; Industry Insights—Marketing |
| 8.6.9: Design internal/external crisis management and disaster plans and response procedures. | 2: Emergency Readiness Plans |
| 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. | 10: Leadership Skills 29: Managing Food Cost; Managing Labor Cost; Measuring Performance |
| Content Standard 8.7 | |
| Demonstrate the concept of internal and external customer service. | |
| 8.7.1: Analyze the role of quality service as a strategic component of exceptional performance. | 8: An Overview of the Foodservice Industry; The Real Rewards 10: The Chef’s Many Roles; Professional Traits of a Successful Chef 28: Front-of-the-House Positions; Handling Reservations and Inquiries; Serving Guests |
| 8.7.2: Demonstrate quality service techniques and procedures that meet industry standards in the food service industry. | 28: Front-of-the-House Positions; Handling Reservations and Inquiries; Serving Guests |
| 8.7.3: Analyze the relationship between employee attitude and skills and customer satisfaction. | 28: Front-of-the-House Positions; Handling Reservations and Inquiries; Serving Guests |

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| Standards/Objectives/Indicators | G-W Content |
|---|--|
| 8.7.4: Apply procedures for addressing and resolving complaints. | 28: Industry Insights—Customer Complaints; Industry Insights—Customer Feedback |
| 8.7.5: Demonstrate sensitivity to diversity and special needs. | 10: Respectful; Equal Employment Opportunities 32: Industry Insights—Global Diversity |