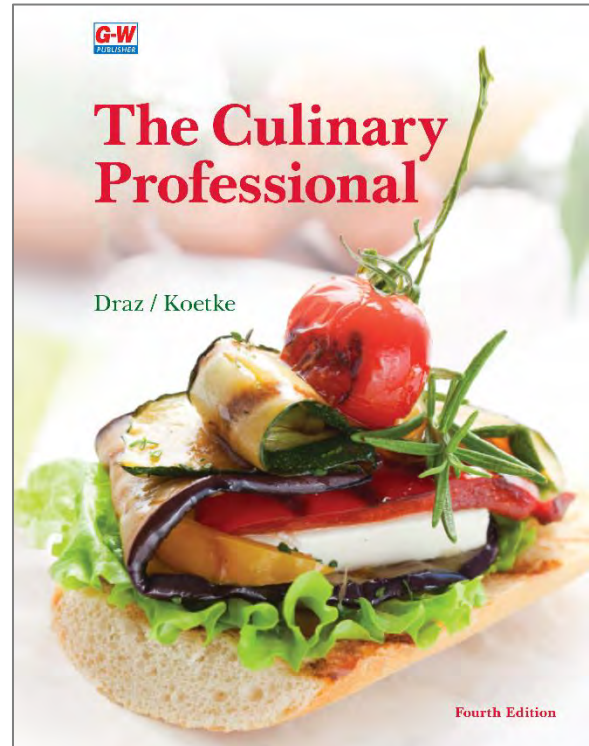




Correlation of
***The Culinary Professional*, Draz and Koetke**
(Goodheart-Willcox Publisher ©2023)
to
Pre-PAC Domains and Competencies for *Culinary Arts*

The American Association of Family and Consumer Sciences (AAFCS) in collaboration with AAFCS members and business, industry, and education leaders developed the Pre-Professional Assessment and Certification (Pre-PAC) Program. AAFCS administers these standards-based assessments for pre-professionals in family and consumer sciences career areas. The background sources used in developing these assessments include the National Standards for Family and Consumer Sciences Education, the Career Clusters initiative, and input from business and industry leaders.

The following chart correlates *The Culinary Professional* textbook to Pre-PAC's Domains and Competencies for the Culinary Arts. The chart lists each of the competencies and skills tested in the assessment and the chapter where applicable information can be found in *The Culinary Professional* textbook.



Standards / Objectives / Indicators	G-W Content
Domain 1: Safety, Health, and Environment	
Competency 1A. Analyze workplace safety conditions	
1.A.1: Safety training	Ch. 2, 3, 4
1.A.2: OSHA	Ch. 2, 3, 4
1.A.3: Right-to-know requirements	Ch. 1, 2

Standards / Objectives / Indicators	G-W Content
1.A.4: Types of fires	Ch. 2
1.A.5: Fire triangles	Ch. 2
1.A.6: Treatment of burns	Ch. 2
1.A.7: Types of hazards (biological, physical, chemical, natural)	Ch. 1
1.A.8: Lifting procedures	Ch. 2
1.A.9: Four-step PASS technique	Ch. 2
1.A.10: Preventing and treating cuts in the kitchen	Ch. 2
Competency 1B. Analyze food and beverage safety and sanitation procedures	
1.B.1: Types of contaminants	Ch. 1
1.B.2: Types of contamination/poisoning (i.e., Botulinum toxin; E. coli 0157:H7; Listeriosis poisoning; Toxoplasmosis illness; Foodborne botulism; Perfringens poisoning; Salmonellosis infection; Staphylococcal poisoning; Parasites)	Ch. 1
1.B.3: Foodborne illnesses	Ch. 1, 16
1.B.4: Proper use of insecticides	Ch. 1, 7
1.B.5: Safe food handling practices and procedures (i.e., avoiding cross-contamination; thawing foods, etc.)	Ch. 1
1.B.6: HACCP	Ch. 1
1.B.7: Proper chef attire for safety and sanitation	Ch. 2
1.B.8: Temperature of foods	Ch. 1
1.B.9: Fish toxins	Ch. 1
Competency 1C. Understand sustainability processes	
1.C.1: Environmental protection laws	Ch. 7, 8
1.C.2: Energy Star System	-----
1.C.3: Energy saving tips for appliances	Ch. 7
Domain 2: Management, Leadership, and Teamwork	
Competency 2A. Analyze basic management skills necessary for success	
2.A.1: Leadership qualities	Ch. 10
2.A.2: Culinary professional organizations	Ch. 10
2.A.3: Conflict resolution	Ch. 10
2.A.4: Problem solving	Ch. 10
2.A.5: Delegating	Ch. 10

Standards / Objectives / Indicators	G-W Content
2.A.6: Managing teams	Ch. 10
2.A.7: Motivating others	Ch. 10
Competency 2B. Apply effective communication skills	
2.B.1: Active listening	Ch. 10
2.B.2: Record keeping	Ch. 1, 2, 3, 4, 10, 29
2.B.3: Verbal and non-verbal communication	Ch.10
Competency 2C. Evaluate procedures of purchasing, receiving, issuing, storing, and inventory management	
2.C.1: Purchasing	Ch. 5, 7, 9, 10, 13, 19, 20, 22, 29
2.C.2: Receiving	Ch. 2, 10, 19, 29
2.C.3: Use of stored food	Ch. 1, 10, 19, 20, 22, 29
2.C.4: Types of inventory	Ch. 29
2.C.5: Par stock	Ch. 29
2.C.6: Re-ordering	Ch.29
Competency 2D. Determine effective methods of controlling costs of labor, production and food service facilities	
2.D.1: Labor costs and factors influencing labor costs	Ch. 29
2.D.2: Types of work schedules in foodservice operations	Ch. 29
2.D.3: Uniform System of Accounts for Restaurants	Ch. 29
2.D.4: Types of insurances for foodservice facilities	-----
2.D.5: Calculating cost per serving	Ch. 29
Domain 3: Ethics and Legal Responsibility	
Competency 3A. Analyze ethical issues and implications	
3.A.1: Work ethic	Ch. 10
3.A.2: Code of ethics	Ch. 10
3.A.3: Ethical issues in the workplace	Ch. 2, 10, 11, 20, 28, 29, 30, 32
3.A.4: Employee theft	Ch. 10, 29
3.A.5: Civil Rights Act	Ch. 10
3.A.6: Liquor sales and laws	Ch. 8
Competency 3B. Evaluate organizational policies and procedures	
3.B.1: Fair Labor Standards Act	Ch. 10
3.B.2: Legitimate condition of employment	Ch. 10

Standards / Objectives / Indicators	G-W Content
3.B.3: Policies and procedures manual	Ch. 10
Competency 3C. Analyze risk management and legal liability	
3.C.1: Laws affecting foodservice industry	Ch. 4, 8, 10, 14, 29, 30
3.C.2: Governmental regulations	Ch. 1, 2, 10
3.C.3: Zoning boards and procedures	Ch. 8
3.C.4: Licenses and inspections	Ch. 8
3.C.5: Minimum wage	Ch. 8, 10
Domain 4: Employability and Career Development	
Competency 4A. Understand career opportunities in hospitality, tourism, and recreation	
4.A.1: Job shadowing and internships	Ch. 10
4.A.2: Career planning (i.e., career plans, career ladder, etc.)	Ch. 10
4.A.3: Types of foodservice positions	Ch. 8, 9, 10, 28
4.A.4: Evaluating job offers	Ch. 10
4.A.5: Benefits of membership in professional and trade associations	Ch.10
Competency 4B. Demonstrate roles and duties in food production and service careers	
4.B.1: Role of chef	Ch. 9, 10
4.B.2: Role of general manager	Ch. 10
4.B.3: Role of banquet chef	Ch. 9
4.B.4: Other food preparation and service careers	Ch. 9, 10, 28
Competency 4C. Evaluate effective work behaviors and personal qualities	
4.C.1: Accepting authority	Ch. 10
4.C.2: Cover letter and résumé development	Ch. 10
4.C.3: Interviewing skills	Ch. 10
4.C.4: Portfolio development	Ch. 8, 10
Competency 4D. Understand strategies to manage multiple roles and responsibilities	
4.D.1: Managing stress	Ch. 10
4.D.2: Managing time	Ch. 10
4.D.3: Proper nutrition basics	Ch. 31
4.D.4: Family and Medical Leave Act	Ch. 10

Standards / Objectives / Indicators	G-W Content
Domain 5: Technical Skills—Customer Service (FOH)	
Competency 5A. Demonstrate effective customer service skills necessary for success	
5.A.1: Front-of-house positions and tasks	Ch. 28
5.A.2: Traits OF A Successful culinarian	Ch. 10
5.A.3: Professionalism	Ch. 10
5.A.4: Customer feedback (i.e., obtaining purpose of and use)	Ch. 28
Competency 5B. Differentiate between the different types and styles of food service	
5.B.1: Types of restaurants	Ch. 8
5.B.2: Types of service	Ch. 8
5.B.3: Independent vs. chain restaurants	Ch. 8
5.B.4: Franchises	Ch. 8
Competency 5C. Summarize types of technology utilized in food service operations.	
5.C.1: Point of sale (POS) systems	Ch. 28, 29
5.C.2: Computer use and applications in restaurants	Ch. 8, 5, 28, 29
Domain 6: Technical Skills (BOH)	
Competency 6A. Apply menu planning principles and techniques based on standardized recipes	
6.A.1: Types of menus	Ch. 30
6.A.2: Calculating menu price using mark-up method	Ch. 30
6.A.3: Calculating menu item costs	Ch. 29, 30
6.A.4: Calculating menu price	Ch. 30
Competency 6B. Apply nutrition principles during menu development and food preparation	
6.B.1: Nutrients (i.e., vitamins, minerals, proteins, carbohydrates, fats, and water)	Ch. 31
6.B.2: Use of dietary reference intakes (DRI)	Ch. 31
6.B.3: Current government nutrition guidelines (MyPlate—formerly MyPyramid)	Ch. 31
6.B.4: Percent Daily Value on Nutrition Facts Panel	Ch. 31
6.B.5: Healthy food choices	Ch. 31
Competency 6C. Apply appropriate weighting and measurement skills and tools	

Standards / Objectives / Indicators	G-W Content
6.C.1: Measuring techniques	Ch. 5
6.C.2: Common measures	Ch. 5 Appendixes C, D
6.C.3: Formulas for calculating the conversion factor (i.e., increasing or decreasing yield)	Ch. 5
Competency 6D. Execute a recipe using correct conversions and menu terminology	
6D.1: Reading and following a recipe	Ch. 5
6.D.2: Mixing techniques	Ch. 26
6.D.3: Equivalent measures	Ch. 5 Appendixes A, B, E
6.D.4: Substitutions	Ch. 5, 6
6.D.5: Standardized recipes	Ch. 5
Competency 6E. Understand THE SELECTION, USE, storage, and maintenance of tools and equipment	
6.E.1: Types of cooking tools and equipment	Ch. 3, 4
6.E.2: Proper use of cooking tools and equipment	Ch. 3, 4, 11
6.E.3: Knives and knife safety	Ch. 3, 11
Competency 6F. Understand food cost analysis and controls	
6.F.1: Invoices	Ch. 29
6.F.2: Costing recipes	Ch. 29
6.F.3: Controlling labor costs	Ch. 29
6.F.4: Food cost percentage	Ch. 29
6.F.5: Controlling food costs	Ch. 29
6.F.6: Determining menu price	Ch. 30
Domain 7: Preparation Techniques	
Competency 7A. Summarize food preparation methods and techniques	
7.A.1: Proper cooking techniques	Ch. 12, 15, 17, 19, 21, 22, 23, 26, 27
7.A.2: Types of cooking methods	Ch. 12
7.A.3: Knife skills	Ch. 3, 11
7.A.4: Sauces	Ch. 18
7.A.5: Mise en place	Ch. 11
Competency 7B. Create professional plating utilizing garnishing and food presentation techniques	
7.B.1: Principles for food arrangement and plating	Ch. 25

Standards / Objectives / Indicators	G-W Content
7.B.2: Plate presentation	Ch. 25
7.B.3: Buffet arrangement	Ch. 25
7.B.4: Garnishing	Ch. 25