Correlation of

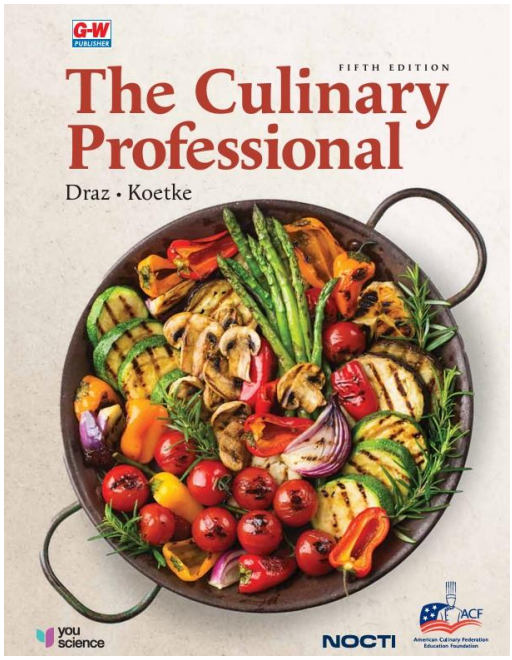
***The Culinary Professional 5e,* Draz/Koetke**

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to

Pre-PAC Domains and Competencies: *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 are driven by the industry standards with input from business and industry leaders, the NASAFACS National Standards for Family and Consumer Sciences, and the Career Clusters Initiative. The following chart correlates the domains and competencies of the Culinary Arts Pre-PAC assessment with the content of ***The Culinary Professional***. For each competency, the chart lists the pages that identify the content location.



Domain 1: Safety, Health, and Environment

Competency	G-W Content
Competency 1A: Analyze workplace safety conditions	
1.A.1: Safety training	Chapters 2, 3, and 4
1.A.2: OSHA	Chapters 2, 3, and 4
1.A.3: Right-to-know requirements	Chapters 1 and 2
1.A.4: Types of fires	Chapter 2
1.A.5: Fire triangle	Chapter 2
1.A.6: Treatment of burns	Chapter 2
1.A.7: Types of hazards (biological, physical, chemical, natural)	Chapter 1
1.A.8: Lifting procedures	Chapter 2
1.A.9: Four-step PASS technique	Chapter 2
1.A.10: Preventing and treating cuts in the kitchen	Chapter 2
Competency 1B: Analyze food and beverage safety and sanitation procedures	
1.B.1: Types of contaminants	Chapter 1

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Competency	G-W Content
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; Staphyloccocal poisoning; Parasites)	Chapter 1
1.B.3: Foodborne illnesses	Chapters 1, 16
1.B.4: Proper use of insecticides	Chapters 1, 7
1.B.5: Safe food handling practices and procedures (i.e., avoiding cross-contamination; thawing foods, etc.)	Chapter 1
1.B.6: HACCP	Chapter 1
1.B.7: Proper chef attire for safety and sanitation	Chapter 2
1.B.8: Temperature of foods	Chapter 1
1.B.9: Fish toxins	Chapter 1
Competency 1C: Understand sustainability processes	
1.C.1: Environmental protection laws	Chapters 7 and 8
1.C.2: Energy Star System	—
1.C.3: Energy saving tips for appliances	Chapter 7

Domain 2: Management, Leadership, and Teamwork

Competency	Text Concepts
Competency 2A: Analyze basic management skills necessary for success	
2.A.1: Leadership qualities	Chapter 10
2.A.2: Culinary professional organizations	Chapter 10
2.A.3: Conflict resolution	Chapter 10
2.A.4: Problem solving	Chapter 10
2.A.5: Delegating	Chapter 10
2.A.6: Managing teams	Chapter 10
2.A.7: Motivating others	Chapter 10
Competency 2B: Apply effective communication skills	
2.B.1: Active listening techniques	Chapter 10
2.B.2: Record keeping	Chapters 1, 2, 3, 4, 10, and 29
2.B.3: Verbal and non-verbal communication	Chapter 10
Competency 2C: Evaluate procedures of purchasing, receiving, issuing, storing and inventory management	
2.C.1: Purchasing	Chapters 5, 7, 9, 10, 13, 19, 20, 22, and 29
2.C.2: Receiving	Chapters 2, 10, 19, and 29
2.C.3: Use of stored food	Chapters 1, 10, 19, 20, 22, and 29
2.C.4: Types of inventory	Chapter 29
2.C.5: Par stock	Chapter 29
2.C.6: Re-ordering	Chapter 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	Chapter 29

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Competency	Text Concepts
2.D.2: Types of work schedules in foodservice operations	Chapter 29
2.D.3: Uniform System of Accounts for Restaurants	Chapter 29
2.D.4: Types of insurances for foodservice facilities	—
2.D.5: Calculating cost per serving	Chapter 29

Domain 3: Ethics and Legal Responsibility

Competency	Text Concepts
Competency 3A: Analyze ethical issues and implications	
3.A.1: Work ethic	Chapter 10
3.A.2: Code of ethics	Chapter 10
3.A.3: Ethical issues in the workplace	Chapters 2, 10, 11, 20, 28, 29, 30, and 32
3.A.4: Employee theft	Chapters 10 and 29
3.A.5: Civil Rights Act	Chapter 10
3.A.6: Liquor sales and laws	Chapter 8
Competency 3B: Evaluate organizational policies and procedures	
3.B.1: Fair Labor Standards Act	Chapter 10
3.B.2: Legitimate condition of employment	Chapter 10
3.B.3: Policies and procedures manual	Chapter 10
Competency 3C: Analyze risk management and legal liability	
3.C.1: Laws affecting foodservice industry	Chapters 4, 8, 10, 14, 29, and 30
3.C.2: Governmental regulations	Chapters 1, 2, and 10
3.C.3: Zoning boards and procedures	Chapter 8
3.C.4: Licenses and inspections	Chapter 8
3.C.5: Minimum wage	Chapters 8 and 10

Domain 4: Employability and Career Development

Competency	Text Concepts
Competency 4A: Understand career opportunities in hospitality, tourism, and recreation	
4.A.1: Job shadowing and internships	Chapter 10
4.A.2: Career planning (i.e., career plans, career ladder, etc.)	Chapter 10
4.A.3: Types of foodservice positions	Chapters 8, 9, 10, and 28
4.A.4: Evaluating job offers	Chapter 10
4.A.5: Benefits of membership in professional and trade associations	Chapter 10
Competency 4B: Demonstrate roles and duties in food production and service careers	
4.B.1: Role of chef	Chapters 9 and 10
4.B.2: Role of general manager	Chapter 10
4.B.3: Role of banquet chef	Chapter 9
4.B.4: Other food preparation and service careers	Chapters 9, 10, and 28
Competency 4C: Evaluate effective work behaviors and personal qualities	
4.C.1: Accepting authority	Chapter 10
4.C.2: Cover letter and résumé development	Chapter 10

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Competency	Text Concepts
4.C.3: Interviewing skills	Chapter 10
4.C.4: Portfolio development	Chapters 8 and 10
Competency 4D: Understand strategies to manage multiple roles and responsibilities	
4.D.1: Managing stress	Chapter 10
4.D.2: Managing time	Chapter 10
4.D.3: Proper nutrition basics	Chapter 31
4.D.4: Family and Medical Leave Act	Chapter 10

Domain 5: Technical Skills—Customer Service (FOH)

Competency	Text Concepts
Competency 5A: Demonstrate effective customer service skills necessary for success	
5.A.1: Front-of-house positions and tasks	Chapter 28
5.A.2: Traits of a successful culinarian	Chapter 10
5.A.3: Professionalism	Chapter 10
5.A.4: Customer feedback (i.e., obtaining purpose of and use)	Chapter 28
Competency 5B:	
5.B.1: Types of restaurants	Chapter 8
5.B.2: Types of service	Chapter 8
5.B.3: Independent vs. chain restaurants	Chapter 8
5.B.4: Franchises	Chapter 8
Competency 5C: Summarize types of technology utilized in food service operations	
5.C.1: Point of sale (POS) systems	Chapters 28 and 29
5.C.2: Computer use and applications in restaurants	Chapters 8, 5, 28, and 29

Domain 6: Technical Skills (BOH)

Competency	Text Concepts
Competency 6A: Apply menu planning principles and techniques based on standardized recipes	
6.A.1: Types of menus	Chapter 30
6.A.2: Calculating menu price using mark-up method	Chapter 30
6.A.3: Calculating menu item costs	Chapters 29 and 30
6.A.4: Calculating menu price	Chapter 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)	Chapter 31
6.B.2: Use of dietary reference intakes (DRI)	Chapter 31
6.B.3: Current government nutrition guidelines (MyPlate—formerly MyPyramid)	Chapter 31
6.B.4: Percent Daily Value on Nutrition Facts Panel	Chapter 31
6.B.5: Healthy food choices	Chapter 31

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Competency	Text Concepts
Competency 6C: Apply appropriate weighing and measurement skills and tools	
6.C.1: Measuring techniques	Chapter 5
6.C.2: Common measures	Chapter 5
6.C.3: Formulas for calculating the conversion factor (i.e., increasing or decreasing yield)	Chapter 5; Appendixes C and D
Competency 6D: Execute a recipe using correct conversions and menu terminology	
6.D.1: Reading and following a recipe	Chapter 5
6.D.2: Mixing techniques	Chapter 26
6.D.3: Equivalent measures	Chapter 5; Appendixes A, B, and E
6.D.4: Substitutions	Chapters 5 and 6
6.D.5: Standardized recipes	Chapter 5
Competency 6E: Understand the selection, use, storage and maintenance of tools and equipment	
6.E.1: Types of cooking tools and equipment	Chapters 3 and 4
6.E.2: Proper use of cooking tools and equipment	Chapters 3, 4, and 11
6.E.3: Knives and knife safety	Chapters 3 and 11
Competency 6F: Understand food cost analysis and controls	
6.F.1: Invoices	Chapter 29
6.F.2: Costing recipes	Chapter 29
6.F.3: Controlling labor costs	Chapter 29
6.F.4: Food cost percentage	Chapter 29
6.F.5: Controlling food costs	Chapter 29
6.F.6: Determining menu price	Chapter 30

Domain 7: Preparation Techniques

Competency	Text Concepts
Competency 7A: Summarize food preparation methods and techniques	
7.A.1: Proper cooking techniques	Chapters 12, 15, 17, 19, 21, 22, 23, 26, and 27
7.A.2: Types of cooking methods	Chapter 12
7.A.3: Knife skills	Chapters 3 and 11
7.A.4: Sauces	Chapter 18
7.A.5: Mise en place	Chapter 11
Competency 7B: Create professional plating utilizing garnishing and food presentation techniques	
7.B.1: Principles for food arrangement and plating	Chapter 25
7.B.2: Plate presentation	Chapter 25
7.B.3: Buffet arrangement	Chapter 25
7.B.4: Garnishing	Chapter 25

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