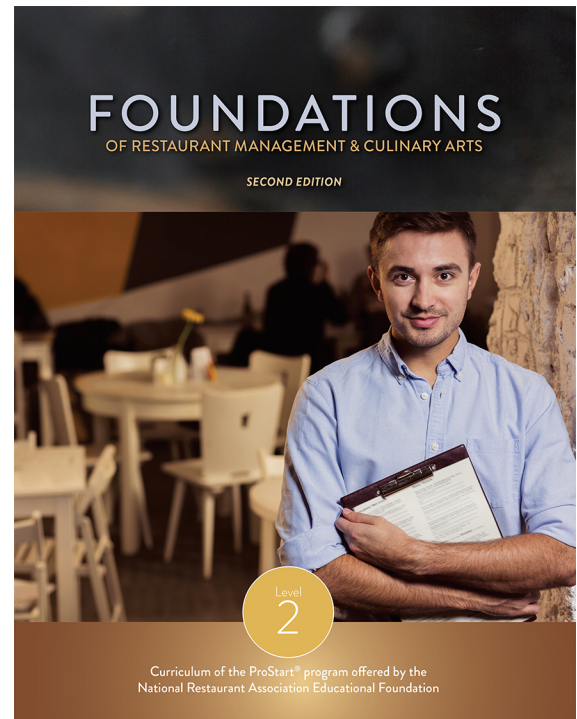
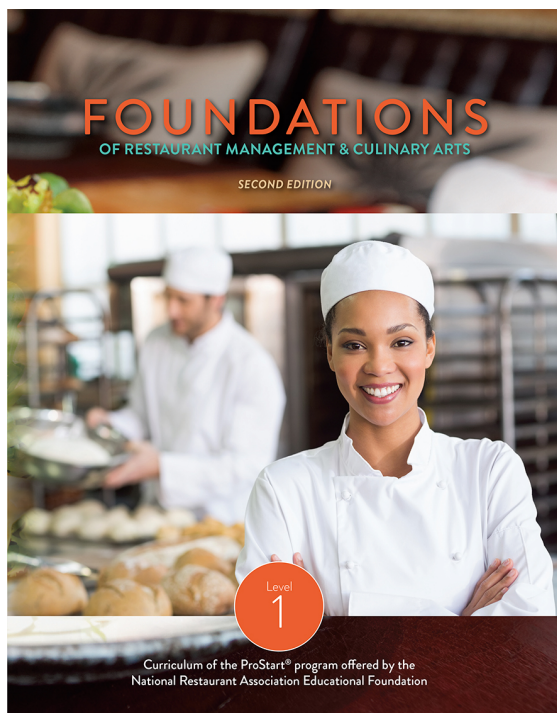


A Correlation of
***Foundations of
Restaurant Management & Culinary Arts,***
Second Edition
Levels 1 & 2 ©2018



To the
**Virginia Tasks and Competencies for Culinary
Arts I**
High School Level

INTRODUCTION

This document demonstrates how well the National Restaurant Association's ***Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 and 2 © 2018*** meet the objectives of the Virginia Tasks and Competencies for Culinary Arts I. Correlation page references are to the student edition and are cited at the page level.

The National Restaurant Association created the most comprehensive curriculum developed by industry and academic experts, ***Foundations of Restaurant Management & Culinary Arts, Second Edition***. This two-level program provides comprehensive student resources and robust teacher materials to provide an in-depth, industry-driven learning experience.

- Each Level features blended coverage of culinary arts and management topics designed to build well-rounded skills for the workplace.
- 21st Century Learning objectives are taught and reinforced throughout the program; critical thinking and problem solving; communication and collaboration; creativity and innovation; global awareness; and health literacy.
- Curriculum of the ProStart® Program

Certification

Students can earn exclusive certificates from the National Restaurant Association that meet Carl Perkins funding requirements. Upon completion of each course, Levels 1 and 2, students are eligible to take the corresponding exam. Those that pass will receive a certificate of recognition from the National Restaurant Association.

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Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 and 2 ©2018
To the Virginia Tasks And Competencies For Culinary Arts I High School

VIRGINIA TASKS AND COMPETENCIES FOR CULINARY ARTS I	Foundations of Restaurant Management & Culinary Arts, Second Edition Levels 1 and 2 © 2018
Culinary Arts I	
TASKS/COMPETENCIES	
Workplace Readiness Skills: Personal Qualities and People Skills	
001 Demonstrate positive work ethic.	<p><u>LEVEL 1</u> SE: 44–55 (entire chapter, including summary, activities, & exam prep), 168–170, 171 (summary), 172 (activities), 173 (exam prep), 422–426, 429–430, 431 (summary), 432 (activities), 433 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
002 Demonstrate integrity.	<p><u>LEVEL 1</u> SE: 47, 48, 53 (summary), 54 (activities), 55 (exam prep), 470–471, 476 (summary), 479 (exam prep)</p> <p><u>LEVEL 2</u> SE: 254</p>
003 Demonstrate teamwork skills.	<p><u>LEVEL 1</u> SE: 46–47, 53 (summary), 54 (activities), 55 (exam prep)</p> <p><u>LEVEL 2</u> SE: 13, 22, 40, 86, 102, 184, 234, 244 (sidebar), 254, 298–304, 308, 354, 416, 437, 520</p>
004 Demonstrate self-representation skills.	<p><u>LEVEL 1</u> SE: 44–47, 48–50, 53 (summary), 54 (activities), 55 (exam prep), 424, 429–430, 432 (activities), 433 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
005 Demonstrate diversity awareness.	<p><u>LEVEL 1</u> SE: 48, 53 (summary), 54 (activities), 55 (exam prep), 168–170</p> <p><u>LEVEL 2</u> SE: n/a</p>

006 Demonstrate conflict-resolution skills.	<p><u>LEVEL 1</u> SE: 66–68, 69 (Q1 & Q2), 70 (critical thinking problem resolution activity), 117 (critical thinking problem), 137 (critical thinking activity), 429–430, 431 (summary), 432 (activities), 433 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
007 Demonstrate creativity and resourcefulness.	<p><u>LEVEL 1</u> SE: 325 (critical thinking activity), 371 (critical thinking activity), 472–474, 477 (science of the guest activity)</p> <p><u>LEVEL 2</u> SE: 31–34, 40, 85 (Case Study Follow-up), 112, 145, 183 (Case Study Follow-up), 234 (Chapter Activities)</p>
Workplace Readiness Skills: Professional Knowledge and Skills	
008 Demonstrate effective speaking and listening skills.	<p><u>LEVEL 1</u> SE: 48, 60–61, 61–62, 66–68, 69 (summary), 70 (activities), 71 (exam prep), 425–426, 429–430, 432 (activities), 433 (exam prep)</p> <p><u>LEVEL 2</u> SE: 40, 184, 213, 308, 436, 437</p>
009 Demonstrate effective reading and writing skills.	<p><u>LEVEL 1</u> SE: 62–65, 69 (summary), 70 (activities), 71 (exam prep)</p> <p><u>LEVEL 2</u> SE: 86, 144, 213, 248, 344, 354, 520</p>

<p>010 Demonstrate critical-thinking and problem-solving skills.</p>	<p><u>LEVEL 1</u> SE: 22 (critical thinking activity), 40 (critical thinking activity), 54 (critical thinking activity), 66–68, 69 (Q1 & Q2), 70 (critical thinking problem resolution activity), 93 (critical thinking activity), 117 (critical thinking problem), 137 (critical thinking activity), 156 (critical thinking activity), 172 (critical thinking activity), 194 (critical thinking activity), 218 (critical thinking activity), 242 (critical thinking activity), 268 (critical thinking activity), 294 (critical thinking activity), 325 (critical thinking activity), 345 (critical thinking activity), 371 (critical thinking activity), 396 (critical thinking activity), 411 (critical thinking activity), 429–430, 431 (summary), 432 (activities), 433 (exam prep), 462 (critical thinking activity), 472–474, 476 (summary), 477 (Q2), 478 (critical thinking activity), 479 (exam prep)</p> <p><u>LEVEL 2</u> SE: 40, 85, 86, 143, 145, 247, 248, 308, 333 (Case Study Follow-up), 354, 436, 437, 520</p>
<p>011 Demonstrate healthy behaviors and safety skills.</p>	<p><u>LEVEL 1</u> SE: 34–36, 160–173 (entire chapter, including summary, activities, & exam prep), 212–213</p> <p><u>LEVEL 2</u> SE: n/a</p>
<p>012 Demonstrate an understanding of workplace organizations, systems, and climates.</p>	<p><u>LEVEL 1</u> SE: 44–55 (entire chapter, including summary, activities, & exam prep), 168–170, 171 (summary), 172 (activities), 173 (exam prep), 423–424, 425–426, 429–430, 431 (summary), 432 (activities), 433 (exam prep), 439–441, 466–479 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>

013 Demonstrate lifelong-learning skills.	<p><u>LEVEL 1</u> SE: 30–31, 37–38, 39 (summary), 40 (mentoring activity), 41 (exam prep question 6), 90–91</p> <p><u>LEVEL 2</u> SE: n/a</p>
014 Demonstrate job-acquisition and advancement skills.	<p><u>LEVEL 1</u> SE: 37–38, 39 (summary), 40 (activities), 41 (exam prep), 74–89, 92 (summary, Q1 & Q2), 93 (activities), 94–95 (exam prep)</p> <p><u>LEVEL 2</u> SE: 294</p>
015 Demonstrate time-, task-, and resource-management skills.	<p><u>LEVEL 1</u> SE: 34–36, 40 (scheduling time activity), 41 (exam prep), 133–134, 136 (summary), 137 (activities), 466–479 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
016 Demonstrate job-specific mathematics skills.	<p><u>LEVEL 1</u> SE: 272–295 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 334, 437</p>
017 Demonstrate customer-service skills.	<p><u>LEVEL 1</u> SE: 422–433 (entire chapter, including summary, activities, & exam prep), 438, 439–441, 442–445, 446–447, 456–458, 459–460 (including Q2), 461 (summary), 462 (activities), 463 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>

Workplace Readiness Skills: Technology Knowledge and Skills	
018 Demonstrate proficiency with technologies common to a specific occupation.	<p><u>LEVEL 1</u> SE: 130–132, 178–179, 179–180, 182, 185, 186–187, 204–216, 217 (summary, Q2), 219 (exam prep), 237–240, 439–441, 459–460, 462 (career readiness activity), 463 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
019 Demonstrate information technology skills.	<p><u>LEVEL 1</u> SE: 462 (career readiness activity)</p> <p><u>LEVEL 2</u> SE: n/a</p>
020 Demonstrate an understanding of Internet use and security issues.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
021 Demonstrate telecommunications skills.	<p><u>LEVEL 1</u> SE: 64–65, 70 (activities), 71 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
Examining All Aspects of an Industry	
022 Examine aspects of planning within an industry/organization.	<p><u>LEVEL 1</u> SE: 133–135, 137 (activities), 138–139 (exam prep), 286–288, 467–469, 475, 477–478 (activities), 479 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
023 Examine aspects of management within an industry/organization.	<p><u>LEVEL 1</u> SE: 33, 160–173 (entire chapter, including summary, activities, & exam prep), 466–479 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 290–306</p>

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024 Examine aspects of financial responsibility within an industry/organization.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
025 Examine technical and production skills required of workers within an industry/organization.	<p><u>LEVEL 1</u> SE: 29–31, 34–36, 44–55 (entire chapter, including summary, activities, & exam prep), 58–71 (entire chapter, including summary, activities, & exam prep), 272 –295 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
026 Examine principles of technology that underlie an industry/organization.	<p><u>LEVEL 1</u> SE: 378–393, 395 (summary), 396 (activities), 397 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
027 Examine labor issues related to an industry/organization.	<p><u>LEVEL 1</u> SE: 160–173 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 290–306</p>
028 Examine community issues related to an industry/organization.	<p><u>LEVEL 1</u> SE: 8–17</p> <p><u>LEVEL 2</u> SE: n/a</p>
029 Examine health, safety, and environmental issues related to an industry/organization.	<p><u>LEVEL 1</u> SE: 160–173 (entire chapter, including summary, activities, & exam prep), 176–195 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 322–332</p>

Addressing Elements of Student Life	
030 Identify the purposes and goals of the student organization.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
031 Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.	<p><u>LEVEL 1</u> SE: 37–38, 39 (summary)</p> <p><u>LEVEL 2</u> SE: n/a</p>
032 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
033 Identify Internet safety issues and procedures for complying with acceptable use standards.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
Balancing Work and Family	
034 Analyze the meaning of work and the meaning of family.	<p><u>LEVEL 1</u> SE: 27–28, 32–33, 34–36, 39 (summary), 436–437</p> <p><u>LEVEL 2</u> SE: n/a</p>
035 Compare how families affect work life and how work life affects families.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
036 Identify management strategies for balancing work and family roles.	<p><u>LEVEL 1</u> SE: 34–36</p> <p><u>LEVEL 2</u> SE: 244</p>

Exploring Culinary Arts	
037 Explore the history of culinary arts.	<p><u>LEVEL 1</u> SE: 8–23 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
038 Describe the role of food and foodways in the history of Virginia.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>
039 Identify the duties and responsibilities of each member of the classical kitchen brigade.	<p><u>LEVEL 1</u> SE: 248, 269 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
040 Investigate careers in the culinary arts and hospitality industries.	<p><u>LEVEL 1</u> SE: 8–9, 16–20, 21 (summary), 22 (activities), 26–28, 29–33, 37–38, 39 (summary), 40 (activities), 41 (exam prep), 46–47, 52, 53 (summary), 54 (activities), 55 (exam prep), 74–95 (entire chapter, including summary, Q1, activities, & exam prep), 117 (career readiness activity), 168–169, 218 (career readiness activity), 272, 275 (Q2), 436–437, 466–467, 468–469, 470–471, 475, 476 (summary), 479 (exam prep)</p> <p><u>LEVEL 2</u> SE: 2–3, 42–43, 190–191, 310–311, 378–379, 442–443</p>
Understanding Kitchen Safety and Sanitation	
041 Describe the Hazard Analysis & Critical Control Points (HACCP) system.	<p><u>LEVEL 1</u> SE: 154, 165</p> <p><u>LEVEL 2</u> SE: 424</p>

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042 Identify microorganisms related to food contamination.	<p><u>LEVEL 1</u> SE: 104–109, 115 (summary), 116–117 (activities), 118–119 (exam prep)</p> <p><u>LEVEL 2</u> SE: 59</p>
043 Identify food-borne illnesses, including their causes and symptoms.	<p><u>LEVEL 1</u> SE: 102–109, 115 (summary), 116–117 (activities), 118–119 (exam prep)</p> <p><u>LEVEL 2</u> SE: 59, 62, 410</p>
044 Explain factors that make foods potentially hazardous.	<p><u>LEVEL 1</u> SE: 102–119 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 410</p>
045 Explain safe food production, storage, and service procedures.	<p><u>LEVEL 1</u> SE: 112–113, 122–126, 142–157 (entire chapter, including summary, activities, & exam prep), 165, 203, 212, 213</p> <p><u>LEVEL 2</u> SE: 52–53, 56, 103, 130, 391, 409, 430</p>
046 Identify good personal hygiene and health practices.	<p><u>LEVEL 1</u> SE: 122–127, 136 (summary), 137 (activities), 138–139 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
047 Identify common food allergies.	<p><u>LEVEL 1</u> SE: 111–112</p> <p><u>LEVEL 2</u> SE: n/a</p>
048 Explain Material Safety Data Sheets (MSDS).	<p><u>LEVEL 1</u> SE: 165, 171 (summary), 173 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>

049 Describe physical safety hazards in food service operations.	<p><u>LEVEL 1</u> SE: 160–173 (entire chapter, including summary, activities, & exam prep), 176–195 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
050 Complete a daily sanitation inspection checklist.	<p><u>LEVEL 1</u> SE: 133–134, 166–167</p> <p><u>LEVEL 2</u> SE: n/a</p>
051 Follow a schedule and the standard procedures for cleaning and sanitizing equipment and facilities.	<p><u>LEVEL 1</u> SE: 122–139 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
052 Demonstrate the safe use of cleaners and sanitizers used within food service operations.	<p><u>LEVEL 1</u> SE: 127–131, 136 (summary & Q2), 138–139 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
053 Identify industry-standard waste disposal and recycling procedures.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 328–332</p>
054 Describe accepted measures for pest control and eradication in the food service environment.	<p><u>LEVEL 1</u> SE: 134–135</p> <p><u>LEVEL 2</u> SE: n/a</p>
055 Explain the classes of fires and the method of extinguishing each.	<p><u>LEVEL 1</u> SE: 178–180</p> <p><u>LEVEL 2</u> SE: n/a</p>

056 List the regulatory agencies and the laws and relations that govern sanitation and safety in the food service environment.	<p><u>LEVEL 1</u> SE: 114, 115 (summary), 119 (exam prep), 160–164, 171 (summary), 173 (exam prep)</p> <p><u>LEVEL 2</u> SE: 37, 52, 358–360, 373</p>
Exploring the Purchasing and Receiving of Goods	
057 List the requirements for receiving and storing raw foods, prepared foods, and dry goods.	<p><u>LEVEL 1</u> SE: 146–147, 148–149, 149–153, 155 (summary), 156 (activities), 157 (exam prep)</p> <p><u>LEVEL 2</u> SE: 52–53, 56, 59, 103, 122, 130, 172, 271–276, 390–391, 408–409, 428–429, 534</p>
058 Conduct an inventory of food and nonfood items.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 219–220, 232, 235 (Chapter Activities), 277–280</p>
059 Explain the use of regulations for inspecting and grading foods.	<p><u>LEVEL 1</u> SE: 114, 115 (summary), 119 (exam prep), 147</p> <p><u>LEVEL 2</u> SE: 57, 384–385, 406–407, 424–425</p>
060 Explain formal and informal purchasing methods.	<p><u>LEVEL 1</u> SE: 146</p> <p><u>LEVEL 2</u> SE: 102, 129, 208–209, 228–229, 252, 256, 263–265, 362, 390–391, 408–409</p>
061 Describe the purpose of a requisition.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 253, 532</p>
062 Describe market fluctuations and their effect on product cost.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 262</p>

063 Explain the legal and ethical considerations of purchasing.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 254
064 Describe the importance of product specifications.	<u>LEVEL 1</u> SE: 147 <u>LEVEL 2</u> SE: 265–267
065 Evaluate received foods to determine conformity with user’s product specifications and agree-upon price.	<u>LEVEL 1</u> SE: 146–147, 202 <u>LEVEL 2</u> SE: 271–273
066 Describe the steps of receiving and storing cleaning supplies and chemicals.	<u>LEVEL 1</u> SE: 109, 110, 165 <u>LEVEL 2</u> SE: n/a
Understanding Nutritional Principles	
067 Explain USDA nutritional guidelines.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 349–350
068 Explain the concepts of energy balance.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 340 (Nutrition)
069 Describe the nutritional components of food.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 340–345
070 Evaluate personal diets, using the recommended dietary allowances.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 349–350, 358–360

071 Explain cooking and storage techniques that promote maximum retention of nutrients.	<p><u>LEVEL 1</u> SE: 382, 384, 390, 391</p> <p><u>LEVEL 2</u> SE: 363–365</p>
Applying Food-Preparation Techniques	
072 Identify hand tools and utensils used in food preparation.	<p><u>LEVEL 1</u> SE: 222–243 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
073 Demonstrate basic knife skills.	<p><u>LEVEL 1</u> SE: 236–240, 241 (summary), 242 (activities), 243 (exam prep)</p> <p><u>LEVEL 2</u> SE: 388, 410, 411, 431, 432</p>
074 Identify operation of kitchen equipment.	<p><u>LEVEL 1</u> SE: 204–216, 217 (summary), 218 (activities), 219 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
075 Identify uses of a variety of cookware.	<p><u>LEVEL 1</u> SE: 229–232</p> <p><u>LEVEL 2</u> SE: n/a</p>
076 Describe the components of a standardized recipe.	<p><u>LEVEL 1</u> SE: 276–277, 292 (summary)</p> <p><u>LEVEL 2</u> SE: n/a</p>
077 Demonstrate following a standardized recipe.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: n/a</p>

078 Explain the dry heat cooking method.	<p><u>LEVEL 1</u> SE: 380–387</p> <p><u>LEVEL 2</u> SE: 392–393, 410, 412, 414, 433</p>
079 Explain the moist heat cooking method.	<p><u>LEVEL 1</u> SE: 388–390</p> <p><u>LEVEL 2</u> SE: 393, 414, 434</p>
080 Explain the combination cooking method.	<p><u>LEVEL 1</u> SE: 391–392</p> <p><u>LEVEL 2</u> SE: 393, 414, 435</p>
081 Demonstrate scaling and measuring techniques for measuring weight.	<p><u>LEVEL 1</u> SE: 284–285</p> <p><u>LEVEL 2</u> SE: n/a</p>
082 Demonstrate scaling and measuring techniques for measuring volume.	<p><u>LEVEL 1</u> SE: 283–284</p> <p><u>LEVEL 2</u> SE: n/a</p>
083 Describe uses of herbs, spices, oils, vinegars, and condiments.	<p><u>LEVEL 1</u> SE: 253–258, 266 (summary), 268 (activities), 269 (exam prep), 318–321, 324 (summary), 325 (activities), 326 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
084 Identify types of red meat and their utilizations.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 385</p>
085 Identify types of poultry and their utilizations.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 407–408</p>

086 Identify types of fish and their utilizations.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 425–427</p>
087 Identify types of shellfish and their utilizations.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 425</p>
088 Explain the preparation methods and common pairings of stocks, soups, and sauces.	<p><u>LEVEL 1</u> SE: 352–372 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
089 Identify fruits, vegetables, and farinaceous items, including their utilizations.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 95–99, 120–128, 152–182</p>
090 Identify breakfast meats.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 82–83</p>
091 Identify different egg products.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 61–69</p>
092 Identify hot breakfast cereals.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 83–84</p>
093 Identify batter products.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 79</p>

094 Prepare breakfast meats.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 82
095 Prepare eggs in a variety of ways.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 63–69
096 Prepare hot breakfast cereals.	<u>LEVEL 1</u> SE: n/a <u>LEVEL 2</u> SE: 83–84
097 Prepare batter products.	<u>LEVEL 1</u> SE: 386–387, 401 (good batter, bad batter activity) <u>LEVEL 2</u> SE: 80–81
Exploring Garde Manger Techniques	
098 Prepare cold salads.	<u>LEVEL 1</u> SE: 310–317 <u>LEVEL 2</u> SE: n/a
099 Prepare cold dressings.	<u>LEVEL 1</u> SE: 318–321 <u>LEVEL 2</u> SE: n/a
100 Prepare cold sandwiches.	<u>LEVEL 1</u> SE: 333, 340–341 <u>LEVEL 2</u> SE: n/a

Exploring Baking Fundamentals	
101 Define baking terms.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 452–453</p>
102 Identify basic equipment and utensils used in baking.	<p><u>LEVEL 1</u> SE: 222–227, 228–229, 230–231</p> <p><u>LEVEL 2</u> SE: n/a</p>
103 Identify the ingredients used in baking and their functions.	<p><u>LEVEL 1</u> SE: 400–403</p> <p><u>LEVEL 2</u> SE: 448, 464, 465, 470</p>
104 Prepare quick breads.	<p><u>LEVEL 1</u> SE: 407–409</p> <p><u>LEVEL 2</u> SE: 452–454</p>
105 Prepare pies and tarts.	<p><u>LEVEL 1</u> SE: n/a</p> <p><u>LEVEL 2</u> SE: 473, 495</p>
106 Prepare cookies	<p><u>LEVEL 1</u> SE: 406</p> <p><u>LEVEL 2</u> SE: 506</p>
Serving in the Dining Room	
107 Describe the types of table service and table settings.	<p><u>LEVEL 1</u> SE: 438, 446–454, 462 (activities), 463 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>

108 Demonstrate communication with diverse types of customers.	<p><u>LEVEL 1</u> SE: 48–49, 423–424, 425–426, 429–430, 431 (summary), 432 (activities), 433 (exam prep), 439–441</p> <p><u>LEVEL 2</u> SE: 22</p>
109 Serve beverages.	<p><u>LEVEL 1</u> SE: 456–458</p> <p><u>LEVEL 2</u> SE: 198</p>
Using Business and Math Skills	
110 Demonstrate recipe conversion, using conversion factors and formulas.	<p><u>LEVEL 1</u> SE: 278–279, 281, 294 (recipe conversion activity)</p> <p><u>LEVEL 2</u> SE: 144, 184, 224</p>
111 Process a handwritten guest check.	<p><u>LEVEL 1</u> SE: 441, 459–460</p> <p><u>LEVEL 2</u> SE: n/a</p>
112 Identify types of dining establishments.	<p><u>LEVEL 1</u> SE: 10–12, 21 (summary), 23 (exam prep)</p> <p><u>LEVEL 2</u> SE: n/a</p>
113 Demonstrate effective procedures for marketing to customers.	<p><u>LEVEL 1</u> SE: 442–443, 462 (selling script activity), 463 (exam prep)</p> <p><u>LEVEL 2</u> SE: 8–20</p>
114 Describe the interrelationships and workflow between dining room and kitchen operations.	<p><u>LEVEL 1</u> SE: 26, 28, 46–47, 55 (exam prep), 246–251</p> <p><u>LEVEL 2</u> SE: n/a</p>

Investigating the Food Service Industry	
115 Describe the scope of food service industry within the hospitality industry.	<u>LEVEL 1</u> SE: 8–13 <u>LEVEL 2</u> SE: n/a
116 Identify professional food service organizations.	<u>LEVEL 1</u> SE: 37 <u>LEVEL 2</u> SE: 2–3, 42–43, 190–191, 378–379, 443

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