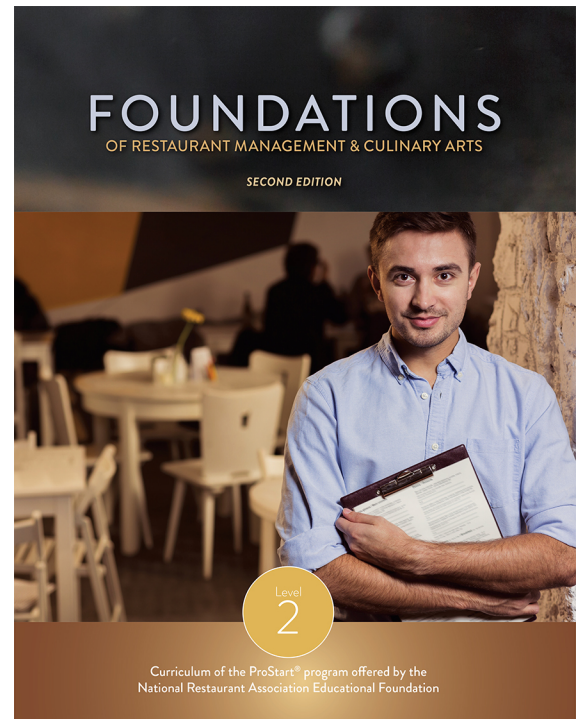
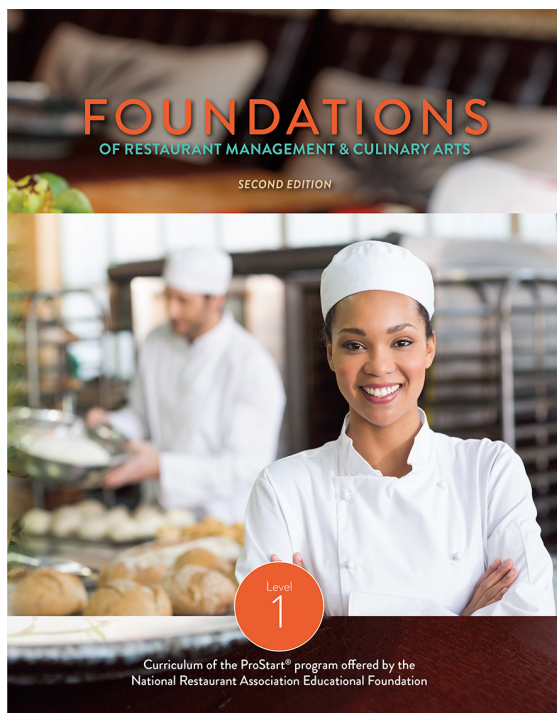


A Correlation of  
**Foundations of  
Restaurant Management & Culinary Arts,  
Second Edition  
Levels 1 & 2 ©2018**



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

## INTRODUCTION

This document demonstrates how well National Restaurant Association's *Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 and 2* © 2018 meets the objectives of the Virginia Tasks and Competencies for Culinary Arts II. 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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VIRGINIA TASKS AND COMPETENCIES FOR CULINARY ARTS II	Foundations of Restaurant Management & Culinary Arts, Second Edition Levels 1 and 2 © 2018
<b>Culinary Arts II</b>	
<b>TASKS/COMPETENCIES</b>	
<b>Workplace Readiness Skills: Personal Qualities and People Skills</b>	
001 Demonstrate positive work ethic.	<p><b><u>LEVEL 1</u></b> SE: 44–55 (entire chapter, including summary, activities, &amp; exam prep), 168–170, 171 (summary), 172 (activities), 173 (exam prep), 422–426, 429–430, 431 (summary), 432 (activities), 433 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
002 Demonstrate integrity.	<p><b><u>LEVEL 1</u></b> SE: 47, 48, 53 (summary), 54 (activities), 55 (exam prep), 470–471, 476 (summary), 479 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 254</p>
003 Demonstrate teamwork skills.	<p><b><u>LEVEL 1</u></b> SE: 46–47, 53 (summary), 54 (activities), 55 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 13, 22 (activities), 40 (activities), 86 (activities), 102, 184 (activities), 234 (activities), 244 (sidebar), 254, 298–304, 308 (activities), 354 (activities), 376 (activities), 399 (activities), 416 (activities), 437 (activities), 456 (activities), 482 (activities), 503 (activities), 520 (activities)</p>
004 Demonstrate self-representation skills.	<p><b><u>LEVEL 1</u></b> SE: 44–47, 48–50, 53 (summary), 54 (activities), 55 (exam prep), 424, 429–430, 432 (activities), 433 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

005 Demonstrate diversity awareness.	<p><b><u>LEVEL 1</u></b> SE: 48, 53 (summary), 54 (activities), 55 (exam prep), 168–170</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
006 Demonstrate conflict-resolution skills.	<p><b><u>LEVEL 1</u></b> SE: 66–68, 69 (Q1 &amp; 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><b><u>LEVEL 2</u></b> SE: n/a</p>
007 Demonstrate creativity and resourcefulness.	<p><b><u>LEVEL 1</u></b> SE: 325 (critical thinking activity), 371 (critical thinking activity), 472–474, 477 (science of the guest activity)</p> <p><b><u>LEVEL 2</u></b> SE: 31–34, 40 (case study follow-up), 85 (case study follow-up), 112 (activities), 145 (activities), 183 (case study follow-up), 234 (activities), 481 (case study follow-up), 519 (case study follow-up)</p>
<b>Workplace Readiness Skills: Professional Knowledge and Skills</b>	
008 Demonstrate effective speaking and listening skills.	<p><b><u>LEVEL 1</u></b> 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><b><u>LEVEL 2</u></b> SE: 40 (activities), 184 (activities), 213 (activities), 308 (activities), 437 (activities), 482 (activities)</p>
009 Demonstrate effective reading and writing skills.	<p><b><u>LEVEL 1</u></b> SE: 62–65, 69 (summary), 70 (activities), 71 (exam prep)</p>

	<p><b><u>LEVEL 2</u></b>  <b>SE:</b> 86 (activities), 144 (activities), 213 (activities), 248 (activities), 344, 354 (activities), 399 (activities), 416 (activities), 456 (activities), 482 (activities), 520</p>
010 Demonstrate critical-thinking and problem-solving skills.	<p><b><u>LEVEL 1</u></b>  <b>SE:</b> 22 (critical thinking activity), 40 (critical thinking activity), 54 (critical thinking activity), 66–68, 69 (Q1 &amp; 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><b><u>LEVEL 2</u></b>  <b>SE:</b> 40 (activities), 85 (case study follow-up), 86 (activities), 111 (case study follow-up), 143 (case study follow-up), 145 (activities), 247 (case study follow-up), 248 (activities), 284 (case study follow-up), 285 (activities) 308 (case study follow-up), 333 (case study follow-up), 354 (case study follow-up), 375 (case study follow-up), 376 (activities), 398 (case study follow-up), 415 (case study follow-up), 436 (case study follow-up), 437 (activities), 455 (case study follow-up), 502 (case study follow-up), 503 (activities), 520 (activities)</p>

011 Demonstrate healthy behaviors and safety skills.	<p><b><u>LEVEL 1</u></b> SE: 34–36, 160–173 (entire chapter, including summary, activities, &amp; exam prep), 212–213</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
012 Demonstrate an understanding of workplace organizations, systems, and climates.	<p><b><u>LEVEL 1</u></b> SE: 44–55 (entire chapter, including summary, activities, &amp; 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, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
013 Demonstrate lifelong-learning skills.	<p><b><u>LEVEL 1</u></b> SE: 30–31, 37–38, 39 (summary), 40 (mentoring activity), 41 (exam prep question 6), 90–91</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
014 Demonstrate job-acquisition and advancement skills.	<p><b><u>LEVEL 1</u></b> SE: 37–38, 39 (summary), 40 (activities), 41 (exam prep), 74–89, 92 (summary, Q1 &amp; Q2), 93 (activities), 94–95 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 294 (sidebar)</p>
015 Demonstrate time-, task-, and resource-management skills.	<p><b><u>LEVEL 1</u></b> SE: 34–36, 40 (scheduling time activity), 41 (exam prep), 133–134, 136 (summary), 137 (activities), 466–479 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

016 Demonstrate job-specific mathematics skills.	<p><b><u>LEVEL 1</u></b> SE: 272–295 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 334 (activities), 399 (activities), 416 (activities), 437 (activities)</p>
017 Demonstrate customer-service skills.	<p><b><u>LEVEL 1</u></b> SE: 422–433 (entire chapter, including summary, activities, &amp; exam prep), 438, 439–441, 442–445, 446–447, 456–458, 459–460 (including Q2), 461 (summary), 462 (activities), 463 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
<b>Workplace Readiness Skills: Technology Knowledge and Skills</b>	
018 Demonstrate proficiency with technologies common to a specific occupation.	<p><b><u>LEVEL 1</u></b> 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><b><u>LEVEL 2</u></b> SE: n/a</p>
019 Demonstrate information technology skills.	<p><b><u>LEVEL 1</u></b> SE: 462 (career readiness activity)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
020 Demonstrate an understanding of Internet use and security issues.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
021 Demonstrate telecommunications skills.	<p><b><u>LEVEL 1</u></b> SE: 64–65, 70 (activities), 71 (exam prep)</p>



	<p><b><u>LEVEL 2</u></b> SE: n/a</p>
<b>Examining All Aspects of an Industry</b>	
022 Examine aspects of planning within an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 133–135, 137 (activities), 138–139 (exam prep), 286–288, 467–469, 475, 477–478 (activities), 479 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
023 Examine aspects of management within an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 33, 160–173 (entire chapter, including summary, activities, &amp; exam prep), 466–479 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 290–306</p>
024 Examine aspects of financial responsibility within an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
025 Examine technical and production skills required of workers within an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 29–31, 34–36, 44–55 (entire chapter, including summary, activities, &amp; exam prep), 58–71 (entire chapter, including summary, activities, &amp; exam prep), 272 –295 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
026 Examine principles of technology that underlie an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 378–393, 395 (summary), 396 (activities), 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

027 Examine labor issues related to an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 160–173 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 290–306</p>
028 Examine community issues related to an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 8–17</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
029 Examine health, safety, and environmental issues related to an industry/organization.	<p><b><u>LEVEL 1</u></b> SE: 160–173 (entire chapter, including summary, activities, &amp; exam prep), 176–195 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 322–332</p>
<b>Addressing Elements of Student Life</b>	
030 Identify the purposes and goals of the student organization.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> 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><b><u>LEVEL 1</u></b> SE: 37–38, 39 (summary)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
032 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
033 Identify Internet safety issues and procedures for complying with acceptable use standards.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

<b>Balancing Work and Family</b>	
034 Analyze the meaning of work and the meaning of family.	<p><b><u>LEVEL 1</u></b> SE: 27–28, 32–33, 34–36, 39 (summary), 436–437</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
035 Compare how families affect work life and how work life affects families.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
036 Identify management strategies for balancing work and family roles.	<p><b><u>LEVEL 1</u></b> SE: 34–36</p> <p><b><u>LEVEL 2</u></b> SE: 244</p>
<b>Examining Sanitation and Safety</b>	
037 Explain how the Hazard Analysis & Critical Control Points (CACCP) system helps to minimize the risk of food-borne illness.	<p><b><u>LEVEL 1</u></b> SE: 154, 165</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
038 Implement corrective action for adulterated foods.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 59</p>
039 Explain preventive measures for food-borne illnesses.	<p><b><u>LEVEL 1</u></b> SE: 102–119 (entire chapter, including summary, activities, &amp; exam prep), 154, 155 (summary), 156 (activities), 157 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 59, 410, 414</p>
040 Describe potentially hazardous foods.	<p><b><u>LEVEL 1</u></b> SE: 107, 111</p>

	<p><b><u>LEVEL 2</u></b> SE: 56, 59, 100–101, 128, 391, 409, 428–429</p>
041 Demonstrate safe food production, storage, and serving procedures.	<p><b><u>LEVEL 1</u></b> SE: 112–113, 122–126, 142–157 (entire chapter, including summary, activities, &amp; exam prep), 165, 203, 212, 213</p> <p><b><u>LEVEL 2</u></b> SE: 52–53, 56, 103, 130, 391, 409, 410, 412, 414, 430</p>
042 Demonstrate good personal hygiene/health practices.	<p><b><u>LEVEL 1</u></b> SE: 122–127, 136 (summary), 137 (activities), 138–139 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
043 Demonstrate food handling procedures with regard to common food allergens.	<p><b><u>LEVEL 1</u></b> SE: 112–113</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
044 Demonstrate use of Material Safety Data Sheets (MSDS).	<p><b><u>LEVEL 1</u></b> SE: 165, 171 (summary), 173 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
045 Identify the safety and sanitation design and construction features of food production equipment and facilities.	<p><b><u>LEVEL 1</u></b> SE: 130–132, 138–139 (exam prep), 148–149, 151, 156 (activities), 157 (exam prep), 162–163, 166–167, 183–184, 185, 203, 212–213, 232, 237, 242 (knife safety activity)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
046 Perform a sanitation inspection.	<p><b><u>LEVEL 1</u></b> SE: 133–134, 166–167</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

047 Develop a schedule for cleaning and sanitizing equipment and facilities.	<p><b><u>LEVEL 1</u></b> SE: 133–134</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
048 Demonstrate the procedures for receiving and storing raw and prepared foods.	<p><b><u>LEVEL 1</u></b> SE: 146–149, 153, 155 (summary), 156 (activities), 157 (exam prep), 203</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
049 Demonstrate the procedures for receiving and storing cleaning supplies and chemicals.	<p><b><u>LEVEL 1</u></b> SE: 146–147, 165</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
050 Demonstrate industry-standard waste-disposal and recycling procedures.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 328–332</p>
051 Apply accepted measures for pest control and eradication in the food service environment.	<p><b><u>LEVEL 1</u></b> SE: 134–135</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
052 Demonstrate emergency procedures for injuries in the food service environment.	<p><b><u>LEVEL 1</u></b> SE: 162–164, 182–184, 189–191, 193 (summary), 194 (activities), 195 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
053 Identify the different types of fire extinguishers and other methods of fire suppression.	<p><b><u>LEVEL 1</u></b> SE: 178–180</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>

054 Adhere to the laws and regulations governing sanitation and safety in the food service environment.	<p><b><u>LEVEL 1</u></b> SE: 114, 115 (summary), 119 (exam prep), 160–164, 171 (summary), 173 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
<b>Applying Nutritional Principles</b>	
055 Modify recipes to meet USDA nutritional guidelines.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 366–371</p>
056 Evaluate the impact of an individual’s eating patterns on wellness.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
057 Demonstrate cooking and storage techniques that promote maximum retention of nutrients.	<p><b><u>LEVEL 1</u></b> SE: 382, 384, 390, 391</p> <p><b><u>LEVEL 2</u></b> SE: 363–365</p>
<b>Applying Advanced Food-Preparation Techniques</b>	
058 Demonstrate accurate and consistent knife cuts.	<p><b><u>LEVEL 1</u></b> SE: 236–240, 241 (summary), 242 (activities), 243 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 104, 105, 131–133, 388, 410, 411, 431, 432</p>
059 Demonstrate operation of hand tools and utensils.	<p><b><u>LEVEL 1</u></b> SE: 222–243 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
060 Demonstrate operation of kitchen equipment.	<p><b><u>LEVEL 1</u></b> SE: 204–216, 217 (summary), 218 (activities), 219 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 225, 230</p>

061 Demonstrate selection and utilization of a variety of cookware for specific tasks.	<p><b><u>LEVEL 1</u></b> SE: 229–232</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
062 Demonstrate roasting.	<p><b><u>LEVEL 1</u></b> SE: 380, 382–383, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 136–137, 188, 403, 410, 420</p>
063 Demonstrate baking.	<p><b><u>LEVEL 1</u></b> SE: 411</p> <p><b><u>LEVEL 2</u></b> SE: 62–63, 109–110, 134, 156, 366, 452–454, 474, 492, 545</p>
064 Demonstrate broiling.	<p><b><u>LEVEL 1</u></b> SE: 380–381, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
065 Demonstrate grilling.	<p><b><u>LEVEL 1</u></b> SE: 380–381, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 107, 134, 140, 148, 392, 397, 414</p>
066 Demonstrate griddling.	<p><b><u>LEVEL 1</u></b> SE: 382–383, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
067 Demonstrate sautéing.	<p><b><u>LEVEL 1</u></b> SE: 382–383, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 108, 137, 147, 156, 392–393, 397, 401, 433</p>
068 Demonstrate pan frying.	<p><b><u>LEVEL 1</u></b> SE: 384–385, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 66, 392–393, 404, 433</p>

069 Demonstrate deep frying.	<p><b><u>LEVEL 1</u></b> SE: 386–387, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 140, 157, 392, 404, 433–434</p>
070 Demonstrate poaching.	<p><b><u>LEVEL 1</u></b> SE: 388–389, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 64, 107, 434, 500, 526</p>
071 Demonstrate steaming.	<p><b><u>LEVEL 1</u></b> SE: 390, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 134, 136, 155</p>
072 Demonstrate boiling/simmering.	<p><b><u>LEVEL 1</u></b> SE: 388–389, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 62, 134–135, 155, 180</p>
073 Demonstrate braising.	<p><b><u>LEVEL 1</u></b> SE: 391–392, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 134, 141, 393, 419</p>
074 Demonstrate stewing.	<p><b><u>LEVEL 1</u></b> SE: 391–392, 397 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 138, 141, 393</p>
075 Enhance food products, using herbs, spices, oils, vinegars, and condiments.	<p><b><u>LEVEL 1</u></b> SE: 253–258, 266 (summary), 268 (activities), 269 (exam prep), 318–321, 324 (summary), 325 (activities), 326 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 510–521 (entire chapter, including summary, activities, &amp; exam prep)</p>



076 Identify the standard cuts and grades of meat.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 384–389, 406–408</p>
077 Identify the purchase specifications of fish and shellfish.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 424–427</p>
078 Prepare stocks.	<p><b><u>LEVEL 1</u></b> SE: 352–359, 370 (summary), 371 (activities), 372 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
079 Prepare soups.	<p><b><u>LEVEL 1</u></b> SE: 365–369, 370 (summary), 371 (activities), 372 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 366–367, 518</p>
080 Prepare sauces.	<p><b><u>LEVEL 1</u></b> SE: 359–365, 370 (summary), 371 (activities), 372 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 109 (essential skills), 366–367</p>
081 Prepare fruits.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 103–110, 114–117</p>
082 Prepare vegetables.	<p><b><u>LEVEL 1</u></b> SE: 316–317</p> <p><b><u>LEVEL 2</u></b> SE: 131–141, 147–149</p>

083 Prepare farinaceous products.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 154–157, 172–176, 180–182, 186–189</p>
084 <i>Demonstrate food-presentation techniques.</i>	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 511–514</p>
085 Identify the purposes of convenience and par-cooked food items.	<p><b><u>LEVEL 1</u></b> SE: 288, 355, 389</p> <p><b><u>LEVEL 2</u></b> SE: 472</p>
<b>Applying Advanced Garde Manger Techniques</b>	
086 Prepare cold dips and relishes.	<p><b><u>LEVEL 1</u></b> SE: 322–323, 324 (summary &amp; Q2)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
087 Prepare cold canapés and hors d’oeuvres.	<p><b><u>LEVEL 1</u></b> SE: 333, 341</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
088 Prepare marinades.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
089 Demonstrate cold food-presentation techniques.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 511–516</p>

090 Produce edible, decorative pieces.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 516
<b>Exploring Baking Fundamentals</b>	
091 Select equipment and utensils used in baking.	<u><b>LEVEL 1</b></u> SE: 222–227, 228–229, 230–231  <u><b>LEVEL 2</b></u> SE: n/a
092 Describe the properties and functions of baking ingredients.	<u><b>LEVEL 1</b></u> SE: 400–403  <u><b>LEVEL 2</b></u> SE: 490–495
093 Prepare yeast products.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 450–454
094 Prepare pastries.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 472–479
095 Prepare cakes.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 464–465, 484, 486
096 Prepare creams, custards, puddings, and mousses.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 496–498, 505
097 Prepare dessert sauces.	<u><b>LEVEL 1</b></u> SE: n/a  <u><b>LEVEL 2</b></u> SE: 500–501, 507

098 Demonstrate dessert and baked goods presentation techniques.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 517</p>
<b>Serving in the Dining Room</b>	
099 Demonstrate table service etiquette.	<p><b><u>LEVEL 1</u></b> SE: 422–433 (entire chapter, including summary, activities, &amp; exam prep), 438–441, 445, 446–447, 455–458, 459–460, 461 (summary), 462 (activities), 463 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
100 Demonstrate the types of table service.	<p><b><u>LEVEL 1</u></b> SE: 438, 446–454, 462 (activities), 463 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
<b>Developing Menus</b>	
101 List the basic principles of menu development for a food service establishment.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 26–41 (entire chapter, including summary, activities, &amp; exam prep)</p>
102 Apply principles of menu design to create a menus, including item descriptions.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 28–33</p>
103 Apply the principles of nutrition to menu development.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 359–360</p>
104 Explain the importance and impact of product mix and check average.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 34–38</p>

105 Describe various cuisines and their relationship to customer preferences and expectations.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
<b>Using Business and Math Skills</b>	
106 Perform recipe conversions to meet different yields.	<p><b><u>LEVEL 1</u></b> SE: 278–279, 280–281, 292, 293 (Q2), 294 (recipe conversion activity), 295 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 224, 482 (activities)</p>
107 Process an electronic guest check.	<p><b><u>LEVEL 1</u></b> SE: 441, 459–460</p> <p><b><u>LEVEL 2</u></b> SE: n/a</p>
108 Calculate recipe costs.	<p><b><u>LEVEL 1</u></b> SE: 289–292 (on 292 see Q3 &amp; summary), 293–294 (activities), 295 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 221–222, 235 (activities)</p>
109 Determine pricing for menu items.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 35–38, 227</p>
110 Identify factors that contribute to profit and loss.	<p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 196–215 (entire chapter, including summary, activities, &amp; exam prep), 218–237 (entire chapter, including summary, activities, &amp; exam prep), 240–249 (entire chapter, including summary, activities, &amp; exam prep)</p>

<b>Performing Catered Functions</b>	
111 Demonstrate performance of an on-site catered function.	<u><b>LEVEL 1</b></u> <b>SE:</b> n/a  <u><b>LEVEL 2</b></u> <b>SE:</b> n/a
112 Demonstrate performance of an off-site catered function.	<u><b>LEVEL 1</b></u> <b>SE:</b> n/a  <u><b>LEVEL 2</b></u> <b>SE:</b> n/a
113 Identify the components of a customer contract.	<u><b>LEVEL 1</b></u> <b>SE:</b> n/a  <u><b>LEVEL 2</b></u> <b>SE:</b> n/a

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