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	FOODSERVICE TOOLS AND EQUIPMENT	
	Operate and clean/sanitize large equipment.	
	RESERVED	
	Operate and clean/sanitize small equipment.	
	RESERVED	
	Pass safety tests for all equipment.	
718	Identify and use hand tools and smallwares.	
	STANDARDIZED RECIPES AND MEASUREMENT	
	Prepare food following standardized recipes within industry time limits.	
	RESERVED	
-	RESERVED	
804	Cite US Standard weight and volume measurement equivalencies.	
805	Measure ingredients using US Standard weight and volume.	
	NUTRITION	
	RESERVED	
	Investigate current dietary guidelines.	
	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	
	List major nutrients, their sources and functions.	
	RESERVED	
	Perform cooking techniques for maximum retention of nutrients.	
907	Discuss current nutritional concerns, food allergies and dietary restrictions.	
	BREAKFAST FOODS	
	RESERVED	
	Prepare eggs using a variety of methods.	
	Prepare breakfast potatoes.	
	Prepare breakfast meats.	
	Prepare and cook breakfast batter products.	
	Prepare hot breakfast cereals.	
	RESERVED	
1008	RESERVED	
4400		
	RESERVED	
1101	RESERVED	
1101 1102	RESERVED RESERVED	
1101 1102	RESERVED	
1101 1102 1103	RESERVED RESERVED RESERVED	
1101 1102 1103 1200	RESERVED RESERVED RESERVED VEGETABLES AND FRUITS	
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1101 1102 1103 1200 1201 1202	RESERVED RESERVED RESERVED VEGETABLES AND FRUITS Identify vegetables and fruits and their various market forms. Prepare vegetables and fruits using dry, moist, and combination methods.	
1101 1102 1103 1200 1201 1202 1203	RESERVED RESERVED RESERVED VEGETABLES AND FRUITS Identify vegetables and fruits and their various market forms. Prepare vegetables and fruits using dry, moist, and combination methods. List the factors to consider when preparing vegetables and fruits.	
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1503	RESERVED	
	RESERVED	
1505	RESERVED	
	RESERVED	
	RESERVED	
	RESERVED	
1300	REGERVED	
4000		
	SEASONING AND FLAVORING	
-	Identify herbs, spices, seasonings and condiments and their market forms.	
	RESERVED	
1603	RESERVED	
1604	Use seasonings, herbs, spices, seasoning and condiments.	
1605	Evaluate foods for proper seasoning and flavor balance.	
1700	STOCKS, SOUPS AND SAUCES	
	Prepare and evaluate a variety of stocks.	
	Prepare and evaluate a variety of mother sauces and small/derivative sauces.	
	Prepare and evaluate types of soups.	
	RESERVED	
	Prepare thickening agents for sauces and soups.	
1706	RESERVED	
1800	MEATS, POULTRY, AND SEAFOOD	
-	Fabricate retail meat cuts and their sources.	
	RESERVED	
	Determine cooking techniques for retail cuts of meat, poultry and seafood.	
	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking techniques.	
	Check for degrees of doneness.	
1806	Fabricate poultry.	
	Fabricate seafood.	
1900	BAKING & PASTRY SKILLS	
	RESERVED	
	RESERVED	
	Identify the factors influencing the quality of baked products.	
	RESERVED	
	Prepare a variety of quick breads.	
	Prepare a variety of pies and tarts.	
1907	Prepare a variety of fillings and toppings for baked goods.	
1908	Prepare a variety of yeast-risen products.	
	Determine the function of baking ingredients.	
	RESERVED	
	RESERVED	
	Prepare and finish cakes.	
	RESERVED	
	Prepare various types of cookies.	
	RESERVED	
	Prepare pate a choux.	
	Prepare custards and puddings.	
1918	RESERVED	
1919	Prepare dessert sauces.	
2000	MENUS	
	RESERVED	
-	Determine the methods for giving variety to a menu.	
	RESERVED	
	Create an a la carte restaurant menu item with descriptions.	
2005	Create menu formats.	
L		
	BACK OF HOUSE OPERATIONS	
2101	RESERVED	
	Set up, operate, clean and break down a warewashing station	
	RESERVED	
	RESERVED	
	RESERVED	
	RESERVED	
	RESERVED	
	RESERVED	
2109	RESERVED	
	Set up, operate, and break down hot line stations.	
2111	Set up, operate, and break down garde manger stations.	
<u> </u>		
2200	FRONT OF HOUSE OPERATIONS	
6400		
	Determine verieue types of cenvice used in restaurants	
2201	Determine various types of service used in restaurants.	
2201 2202	RESERVED	
2201 2202		

	Perform duties of a beverage professional.	
2205	Perform duties of a cashier.	
2206	Perform duties of a server.	
2207	Perform duties of a food runner.	
2208	Perform sidework duties.	
2209	RESERVED	
2210	RESERVED	
2211	RESERVED	
	Follow rules of table service.	
	Use sales techniques for service personnel including menu knowledge and suggestive selling.	
	Follow procedures for workflow between dining room and kitchen.	
-	Provide customer service and customer relations.	
	Process guest checks.	
2217	Perform duties of a bus person.	
	RESERVED	
2308	RESERVED	
	FOODSERVICE INFORMATION TECHNOLOGY	
-	RESERVED	
	Describe use of foodservice industry operations technology, such as Point of Sale system (P.O.S.).	
2403	RESERVED	
2404	Use industry communication technology, such as email and social media.	
	ADDITIONAL HOT FOODS PREPARATIONS	
	Create hot food plate presentations, and displays.	
	Prepare hot hors d'ouevres and appetizers.	
2503	Prepare hot sandwiches.	