

# Restaurants and Food & Beverage Services (2015): Grades 9, 10, 11, 12, Higher Education

Adopted 2015

**Integrate knowledge, skills, and practices required for careers in food production and services.** RFBS.01

**01. Analyze career paths within the food production and food services industries.** RFBS.01.01

- a. Explain the roles, duties, and functions of individuals engaged in food production and services careers. RFBS.01.01.A
- b. Analyze opportunities for employment and entrepreneurial endeavors. RFBS.01.01.B
- c. Summarize education and training requirements and opportunities for career paths in food production and services. RFBS.01.01.C
- d. Analyze the role of professional organizations in food production and services. RFBS.01.01.D

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**02. Demonstrate food safety and sanitation procedures.** RFBS.01.02

- a. Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. RFBS.01.02.A
- b. Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness. RFBS.01.02.B
- c. Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness. RFBS.01.02.C
- d. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. RFBS.01.02.D
- e. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. RFBS.01.02.E
- f. Demonstrate safe and environmentally responsible waste disposal and recycling methods. RFBS.01.02.F
- g. Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. RFBS.01.02.G

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**03. Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.** RFBS.01.03

- a. Operate tools and equipment following safety procedures and OSHA requirements. RFBS.01.03.A
- b. Maintain tools and equipment following safety procedures and OSHA requirements. RFBS.01.03.B
- c. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. RFBS.01.03.C
- d. Demonstrate procedures for safe and secure storage of equipment and tools. RFBS.01.03.D
- e. Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. RFBS.01.03.E

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**04. Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.** RFBS.01.04

- a. Apply menu-planning principles to develop and modify menus. RFBS.01.04.A
- b. Analyze food, equipment, and supplies needed for menus. RFBS.01.04.B
- c. Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning. RFBS.01.04.C

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**05. Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.** RFBS.01.05

- a. Demonstrate professional skills in safe handling of knives, tools, and equipment. RFBS.01.05.A
- b. Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. RFBS.01.05.B
- c. Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. RFBS.01.05.C
- d. Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. RFBS.01.05.D
- e. Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. RFBS.01.05.E
- f. Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. RFBS.01.05.F
- g. Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. RFBS.01.05.G
- h. Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques. RFBS.01.05.H
- i. Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. RFBS.01.05.I
- j. Demonstrate professional plating, garnishing, and food presentation techniques. RFBS.01.05.J
- k. Examine the applicability of convenience food items. RFBS.01.05.K
- l. Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor. RFBS.01.05.L

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**06. Demonstrate implementation of food service management and leadership functions.** RFBS.01.06

- a. Apply principles of purchasing, receiving, issuing, and storing in food service operations. RFBS.01.06.A
- b. Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. RFBS.01.06.B
- c. Implement marketing plan for food service operations RFBS.01.06.C
- d. Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations. RFBS.01.06.D

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**07. Demonstrate the concept of internal and external customer service.** RFBS.01.07

- a. Analyze the role of quality service as a strategic component of exceptional performance. RFBS.01.07.A
- b. Demonstrate quality services that meet industry standards in the food service industry. RFBS.01.07.B
- c. Analyze the relationship between employees and customer satisfaction. RFBS.01.07.C
- d. Apply strategies for addressing and resolving complaints. RFBS.01.07.D
- e. Demonstrate sensitivity to diversity and individuals with special needs. RFBS.01.07.E

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**Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.** RFBS.02

**01. Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans in a variety of settings.** RFBS.02.01

- a. Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions. RFBS.02.01.A
- b. Analyze nutritional data. RFBS.02.01.B
- c. Use nutritional information to support care planning. RFBS.02.01.C
- d. Utilize a selective menu. RFBS.02.01.D

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**Family & Consumer Sciences National Reasoning for Action Standards** RFBS.03

**01. Evaluate reasoning for self and others.** RFBS.03.01

- a. Analyze different types of reasoning (e.g., scientific, practical, interpersonal). RFBS.03.01.A
- b. Establish criteria for adequate reasoning. RFBS.03.01.B

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**02. Analyze recurring and evolving family, workplace, and community standards.** RFBS.03.02

- a. Classify different types of concerns (e.g., theoretic, technical, practical) and possible methods for addressing them. RFBS.03.02.A

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**03. Analyze practical reasoning components.** RFBS.03.03

- a. Analyze role exchange, universal consequences, the role of ethics, and other tests for making responsible judgments. RFBS.03.03.A

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**04. Implement practical reasoning for responsible action in families, workplaces and communities.** RFBS.03.04

- a. Describe a particular recurring and evolving individual, family, workplace, or community concern. RFBS.03.04.A
- b. Generate reasonable actions for reaching goals/valued ends for a particular concern. RFBS.03.04.B
- c. Use adequate and reliable information to critique possible actions. RFBS.03.04.C
- d. Evaluate potential short and long term consequences of possible actions on self, others, culture/society, and global environment. RFBS.03.04.D
- e. Design a plan for accomplishing a selected action. RFBS.03.04.E
- f. Implement and monitor a plan of action based on established standards and valued ends. RFBS.03.04.F

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**05. Demonstrate scientific inquiry and reasoning to gain factual knowledge and test theories on which to base judgments for action.** RFBS.03.05

- a. Draw conclusions based on data and information that are judged to be reliable. RFBS.03.05.A

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**Integrate knowledge, skills, and practices required for careers in food production and services.** RFBS.04

**01. Analyze career paths within the food production and food services industries.** RFBS.04.01

- a. Explain the roles, duties, and functions of individuals engaged in food production and services careers. RFBS.04.01.A
- b. Analyze opportunities for employment and entrepreneurial endeavors. RFBS.04.01.B
- c. Summarize education and training requirements and opportunities for career paths in food production and services. RFBS.04.01.C
- d. Analyze the role of professional organizations in food production and services. RFBS.04.01.D

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**02. Demonstrate food safety and sanitation procedures.** RFBS.04.02

- a. Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness. RFBS.04.02.A
- b. Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness. RFBS.04.02.B
- c. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. RFBS.04.02.C
- d. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. RFBS.04.02.D
- e. Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards. RFBS.04.02.E
- f. Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. RFBS.04.02.F
- g. Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. RFBS.04.02.G

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**03. Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.** RFBS.04.03

- a. Operate tools and equipment following safety procedures and OSHA requirements. RFBS.04.03.A
- b. Maintain tools and equipment following safety procedures and OSHA requirements. RFBS.04.03.B
- c. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. RFBS.04.03.C
- d. Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. RFBS.04.03.D

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**04. Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.** RFBS.04.04

- a. Use computer based menu systems to develop and modify menus. RFBS.04.04.A
- b. Apply menu-planning principles to develop and modify menus. RFBS.04.04.B
- c. Analyze food, equipment, and supplies needed for menus. RFBS.04.04.C
- d. Develop a variety of menu layouts, themes, and design styles. RFBS.04.04.D
- e. Prepare requisitions for food, equipment, and supplies to meet production requirements. RFBS.04.04.E
- f. Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning. RFBS.04.04.F

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**05. Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.** RFBS.04.05

- a. Demonstrate professional skills in safe handling of knives, tools, and equipment. RFBS.04.05.A
- b. Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. RFBS.04.05.B
- c. Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. RFBS.04.05.C
- d. Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. RFBS.04.05.D
- e. Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. RFBS.04.05.E
- f. Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. RFBS.04.05.F
- g. Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. RFBS.04.05.G
- h. Demonstrate professional plating, garnishing, and food presentation techniques. RFBS.04.05.H
- i. Examine the applicability of convenience food items. RFBS.04.05.I

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**06. Demonstrate implementation of food service management and leadership functions.** RFBS.04.06

- a. Implement marketing plan for food service operations. RFBS.04.06.A
- b. Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of house operations. RFBS.04.06.B

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**07. Demonstrate the concept of internal and external customer service.** RFBS.04.07

- a. Analyze the role of quality service as a strategic component of exceptional performance. RFBS.04.07.A
- b. Demonstrate quality services that meet industry standards in the food service industry. RFBS.04.07.B
- c. Analyze the relationship between employees and customer satisfaction. RFBS.04.07.C
- d. Apply strategies for addressing and resolving complaints. RFBS.04.07.D
- e. Demonstrate sensitivity to diversity and individuals with special needs. RFBS.04.07.E

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**Family & Consumer  
Sciences National  
Reasoning for Action  
Standards** RFBS.05

**01. Evaluate reasoning for self and others.** RFBS.05.01

- a. Analyze different types of reasoning (e.g., scientific, practical, interpersonal). RFBS.05.01.A

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**02. Analyze recurring and evolving family, workplace, and community standards.** RFBS.05.02

- a. Classify different types of concerns (e.g., theoretic, technical, practical) and possible methods for addressing them. RFBS.05.02.A
- b. Describe recurring and evolving concerns facing individuals, families, workplaces and communities. RFBS.05.02.B
- c. Describe conditions and circumstances that create or sustain recurring and evolving concerns. RFBS.05.02.C

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**03. Analyze practical reasoning components.** RFBS.05.03

- a. Differentiate types of knowledge needed for reasoned action: value-ends, goals, contextual factors, possible actions and consequences. RFBS.05.03.A
- b. Analyze short-term and long-term consequences on self, family, culture/society, and global environment. RFBS.05.03.B
- c. Analyze assumptions that underly beliefs and actions. RFBS.05.03.C

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**04. Implement practical reasoning for responsible action in families, workplaces and communities.** RFBS.05.04

- a. Synthesize information from a variety of sources that are judged to be reliable. RFBS.05.04.A
- b. Describe a particular recurring and evolving individual, family, workplace, or community concern. RFBS.05.04.B
- c. Generate reasonable actions for reaching goals/valued ends for a particular concern. RFBS.05.04.C
- d. Justify possible reasons and actions based on valued ends and information that is judged to be adequate and reliable. RFBS.05.04.D
- e. Select an action supported by justified reasons, valued ends, contextual conditions, and positive consequences of actions. RFBS.05.04.E
- f. Evaluate actions and results including consequences on self, others, culture/society, and global environment. RFBS.05.04.F
- g. Evaluate practical reasoning processes. RFBS.05.04.G

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**05. Demonstrate scientific inquiry and reasoning to gain factual knowledge and test theories on which to base judgments for action.** RFBS.05.05

- a. Draw conclusions based on data and information that are judged to be reliable. RFBS.05.05.A