

Unit/Standard Number	<p style="text-align: right;"><u>High School Graduation Years 2023, 2024 and 2025</u></p> <p style="text-align: center;"><b>Institutional Food Worker CIP 12.0508 Task Grid</b></p>	<p style="text-align: center;">Proficiency Level Achieved: (X) Indicates Competency Achieved to Industry Proficiency Level</p>
<b>Secondary Competency Task List</b>		
<b>100</b>	<b>SAFETY AND SANITATION PROCEDURES</b>	
101	Wear and maintain culinary apparel.	
102	RESERVED (102)	
103	Lift and carry heavy objects up to 50 pounds.	
104	Prevent accidents and injuries in the foodservice industry.	
105	Follow emergency procedures for injuries and accidents.	
106	Explain and identify various fire suppression systems in the foodservice area.	
107	RESERVED (107-109)	
108	RESERVED (107-109)	
109	RESERVED (107-109)	
110	Review Safety Data Sheets (SDS) and apply their requirements in handling hazardous materials and describe personal protective equipment	
111	Describe and apply ServSafe certification requirements.	
<b>200</b>	<b>RESERVED</b>	
201	RESERVED	
202	RESERVED	
203	RESERVED	
204	RESERVED	
205	RESERVED	
206	RESERVED	
207	RESERVED	
208	RESERVED	
209	RESERVED	
210	RESERVED	
<b>300</b>	<b>THE FOOD INDUSTRY</b>	
301	RESERVED (301)	
302	RESERVED (302)	
303	Investigate professional organizations within the foodservice industry.	
304	Investigate career opportunities in the foodservice industry.	
305	Analyze the kitchen brigade system.	
306	RESERVED (306)	
<b>400</b>	<b>PURCHASING, RECEIVING AND STORAGE</b>	

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401	Follow procedures for purchasing, receiving, and storing of foodservice supplies.	
402	Label foodservice products for storage.	
403	RESERVED (403)	
404	Inventory foodservice supplies.	
405	RESERVED (405)	
<b>500</b>	<b>GARDE MANGER (COLD FOOD PREPARATION)</b>	
501	RESERVED (501)	
502	RESERVED (502)	
503	Create cold food plate presentations and displays.	
504	Prepare garnishes.	
505	Prepare cold hors d'oeuvres, canapés, and appetizers.	
506	Prepare cold sandwiches.	
507	RESERVED (507)	
508	Classify types of cheese.	
509	RESERVED (509)	
510	Prepare categories and types of salads.	
511	RESERVED (511)	
512	Prepare salad dressings.	
513	Set-up, maintain, and breakdown salad bars.	
514	Classify and examine dairy products and dairy alternatives.	
<b>600</b>	<b>KNIFE SKILLS</b>	
601	Identify parts of a knife and practice knife skills.	
602	Perform knife cuts: bâtonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince.	
603	RESERVED (603)	
604	Sharpen and hone knives.	
605	Identify various types of knives and their uses.	
<b>700</b>	<b>FOOD SERVICE TOOLS AND EQUIPMENT</b>	
701	Operate, clean, and sanitize large equipment.	
702	RESERVED (702)	
703	Operate, clean, and sanitize small equipment.	
704	RESERVED (704-716)	
705	RESERVED (704-716)	

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706	RESERVED (704-716)	
707	RESERVED (704-716)	
708	RESERVED (704-716)	
709	RESERVED (704-716)	
710	RESERVED (704-716)	
711	RESERVED (704-716)	
712	RESERVED (704-716)	
713	RESERVED (704-716)	
714	RESERVED (704-716)	
715	RESERVED (704-716)	
716	RESERVED (704-716)	
717	Pass safety tests for all equipment.	
718	Identify and use hand tools and smallwares.	
<b>800</b>	<b>STANDARDIZED RECIPES AND MEASUREMENT</b>	
801	Prepare food following standardized recipes within industry time limits.	
802	RESERVED (802)	
803	RESERVED (803)	
804	Cite US standard weight and volume measurement equivalencies.	
805	Measure ingredients using US standard weight and volume.	
806	Scale recipes.	
<b>900</b>	<b>NUTRITION</b>	
901	RESERVED (901)	
902	Research dietary guidelines.	
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.	
904	Identify major nutrients, their sources, and functions.	
905	RESERVED (905)	
906	RESERVED (906)	
907	Research nutritional concerns, food allergies/intolerances, and dietary restrictions.	
<b>1000</b>	<b>BREAKFAST FOODS</b>	
1001	RESERVED (1001)	
1002	Prepare eggs.	
1003	Prepare breakfast potatoes.	

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1004	Prepare breakfast meats.	
1005	Prepare breakfast batters.	
1006	Prepare hot breakfast cereals.	
1007	RESERVED (1007)	
1008	RESERVED (1008)	
<b>1100</b>	<b>RESERVED</b>	
1101	RESERVED	
1102	RESERVED	
1103	RESERVED	
<b>1200</b>	<b>VEGETABLES AND FRUITS</b>	
1201	Identify and select vegetables and fruits in their market forms.	
1202	Prepare vegetables and fruits.	
1203	RESERVED (1203-1205)	
1204	RESERVED (1203-1205)	
1205	RESERVED (1203-1205)	
1206	Peel, cut, and zest fruits and vegetables.	
<b>1300</b>	<b>PASTA, GRAINS AND POTATOES</b>	
1301	Prepare pasta, grains and potatoes using dry, moist, and combination cooking methods.	
1302	RESERVED	
1303	RESERVED	
1304	Follow the standards of quality for pasta, grain and potato dishes.	
<b>1400</b>	<b>RESERVED</b>	
1401	RESERVED	
1402	RESERVED	
1403	RESERVED	
1404	RESERVED	
1405	RESERVED	
<b>1500</b>	<b>RESERVED</b>	
1501	RESERVED	
1502	RESERVED	

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1503	RESERVED	
1504	RESERVED	
1505	RESERVED	
1506	RESERVED	
1507	RESERVED	
1508	RESERVED	
<b>1600</b>	<b>SEASONING AND FLAVORING</b>	
1601	Identify herbs, spices, seasonings and condiments and their market forms.	
1602	RESERVED	
1603	RESERVED	
1604	Use herbs, spices, seasonings, and condiments.	
1605	Evaluate foods for seasoning and flavor balance.	
<b>1700</b>	<b>STOCKS, SOUPS AND SAUCES</b>	
1701	Prepare and evaluate stocks and the use of bases.	
1702	Prepare and evaluate mother sauces, small/derivative sauces, and pan sauces.	
1703	Prepare and evaluate soups.	
1704	RESERVED (1704)	
1705	Prepare thickening agents.	
1706	RESERVED (1706)	
<b>1800</b>	<b>MEATS, POULTRY, AND SEAFOOD</b>	
1801	Fabricate red meat/pork.	
1802	RESERVED (1802)	
1803	Determine cooking techniques for retail cuts of meat, poultry, and seafood.	
1804	Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking methods.	
1805	Check for degrees of doneness.	
1806	Fabricate poultry.	
1807	Fabricate seafood.	
1860	Prepare poultry	
1861	Prepare seafood	
1862	Demonstrate knowledge of sustainability as it applies to food sourcing practices and products.	
<b>1900</b>	<b>BAKING &amp; PASTRY SKILLS</b>	

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1901	RESERVED (1901-1904)	
1902	RESERVED (1901-1904)	
1903	RESERVED (1901-1904)	
1904	RESERVED (1901-1904)	
1905	Prepare quick breads.	
1906	Prepare pies and tarts.	
1907	Prepare fillings and toppings for baked goods.	
1908	Prepare yeast raised products.	
1909	Determine the function of baking ingredients.	
1910	RESERVED (1910)	
1911	RESERVED (1911)	
1912	Prepare and finish cakes.	
1913	RESERVED (1913)	
1914	Prepare cookies.	
1915	RESERVED (1915)	
1916	Prepare pate a choux products.	
1917	Prepare custards and puddings.	
1918	RESERVED (1918)	
1919	Prepare dessert sauces.	
1920	Create plated desserts.	
<b>2000</b>	<b>MENUS</b>	
2001	RESERVED (2001)	
2002	Determine the methods for giving variety to a menu.	
2003	RESERVED (2003)	
2004	Create an a la carte restaurant menu with item descriptions.	
2005	Create menu formats.	
2006	Calculate food costs, percentages, and mark-up.	
<b>2100</b>	<b>BACK OF HOUSE OPERATIONS</b>	
2101	RESERVED (2101)	
2102	Set up, operate, and break down a ware-washing station	
2103	RESERVED (2103-2109)	
2104	RESERVED (2103-2109)	
2105	RESERVED (2103-2109)	

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2106	RESERVED (2103-2109)	
2107	RESERVED (2103-2109)	
2108	RESERVED (2103-2109)	
2109	RESERVED (2103-2109)	
2110	Set up, operate, and break down hot line stations.	
2111	Set up, operate, and break down garde manger stations.	
<b>2200</b>	<b>FRONT OF HOUSE OPERATIONS</b>	
2201	Determine various types of service used in restaurants.	
2202	RESERVED (2202)	
2203	Perform duties of a host.	
2204	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 (2209-2211)	
2210	RESERVED (2209-2211)	
2211	RESERVED (2209-2211)	
2212	Follow rules of table service.	
2213	Use sales techniques for service personnel including menu knowledge and suggestive selling.	
2214	Follow procedures for workflow between dining room and kitchen.	
2215	Provide customer service and customer relations.	
2216	Process guest checks.	
2217	Perform duties of a bus person.	
<b>2300</b>	<b>RESERVED</b>	
2301	RESERVED	
2302	RESERVED	
2303	RESERVED	
2304	RESERVED	
2305	RESERVED	
2306	RESERVED	
2307	RESERVED	
2308	RESERVED	

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<b>2400</b>	<b>FOODSERVICE INFORMATION TECHNOLOGY</b>	
2401	RESERVED (2401)	
2402	Investigate foodservice industry operations technology, e.g., point of sale (POS) system.	
2403	RESERVED (2403)	
2404	Use industry communication technology, such as email and social media.	
<b>2500</b>	<b>ADDITIONAL HOT FOODS PREPARATIONS</b>	
2501	Create hot food plate presentations and displays.	
2502	Prepare hot hors d'oeuvres and appetizers.	
2503	Prepare hot sandwiches.	