

**Competency Task List – Secondary Component**  
**Institutional Food Worker CIP 12.0508**  
 High School Graduation Years 2020, 2021, 2022

**100 Safety and Sanitation Procedures**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
101	Wear appropriate apparel in the food preparation area.		
102	RESERVED		
103	Lift and carry heavy objects.		
104	List causes and preventions of accidents and injuries in the foodservice industry.		
105	Follow emergency procedures for injuries and accidents.		
106	Use fire extinguishers in the foodservice area.		
107	RESERVED		
108	RESERVED		
109	RESERVED		
110	Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials and describe personal protective equipment (PPE).		
111	Describe and apply ServSafe certification requirements.		

**200 Reserved**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
201	RESERVED		
202	RESERVED		
203	RESERVED		
204	RESERVED		
205	RESERVED		

206	RESERVED		
207	RESERVED		
208	RESERVED		
209	RESERVED		
210	RESERVED		

**300 The Food Industry**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
301	RESERVED		
302	RESERVED		
303	Identify professional organizations within the foodservice industry.		
304	Investigate career opportunities in the foodservice industry.		
305	Examine the kitchen brigade system.		
306	Define hospitality and the importance of quality customer service.		

**400 Purchasing, Receiving, and Storage**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
401	Follow procedures for purchasing, receiving, and storing of foodservice supplies.		
402	Label foodservice products for storage.		
403	RESERVED		
404	Inventory foodservice supplies.		
405	RESERVED		

**500 Garde Manger (Cold Food Preparation)**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
501	RESERVED		
502	RESERVED		
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		
508	Identify and prepare various categories and types of dishes using cheese.		
509	RESERVED		
510	Identify and prepare various categories and types of salads.		
511	RESERVED		
512	Prepare various salad dressings.		
513	Set-up, maintain, and breakdown salad bars.		

**600 Knife Skills**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
601	Identify parts of a knife.		
602	Perform various knife cuts.		
603	RESERVED		
604	Sharpen and hone knives.		
605	Identify various types of knives and their uses.		

**700 Food Service Tools and Equipment**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
701	Operate, clean, and sanitize large equipment.		
702	RESERVED		
703	Operate, clean , and sanitize small equipment.		
704	RESERVED		
705	RESERVED		
706	RESERVED		
707	RESERVED		
708	RESERVED		
709	RESERVED		
710	RESERVED		
711	RESERVED		
712	RESERVED		
713	RESERVED		
714	RESERVED		
715	RESERVED		
716	RESERVED		
717	Pass safety tests for all equipment.		
718	Identify and use hand tools and smallwares.		

**800 Standardized Recipes and Measurement**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
801	Prepare food following standardized recipes within industry time limits.		
802	RESERVED		
803	RESERVED		
804	Cite US standard weight and volume measurement equivalencies.		
805	Measure ingredients using US standard weight and volume.		

**900 Nutrition**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
901	RESERVED		
902	Investigate current dietary guidelines.		
903	Interpret food labels in terms of the portion size, ingredients, and nutritional value.		
904	List major nutrients, their sources, and functions.		
905	RESERVED		
906	Perform cooking techniques for maximum retention of nutrients.		
907	Discuss current nutritional concerns, food allergies, and dietary restrictions.		

**1000 Breakfast Foods**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1001	RESERVED		
1002	Prepare eggs using a variety of methods.		
1003	Prepare breakfast potatoes.		
1004	Prepare breakfast meats.		
1005	Prepare and cook breakfast batter products.		
1006	Prepare hot breakfast cereals.		
1007	RESERVED		
1008	RESERVED		

**1100 Reserved**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1101	RESERVED		
1102	RESERVED		
1103	RESERVED		

**1200 Vegetables and Fruits**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1201	Identify vegetables and fruits and their various market forms.		
1202	Prepare vegetables and fruits using dry, moist, and combination cooking methods.		
1203	List the factors to consider when preparing vegetables and fruits.		
1204	Follow the standards of quality for cooked vegetables.		
1205	RESERVED		
1206	Peel, cut, and zest fruits and vegetables.		

**1300 Pasta, Grains, and Potatoes**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
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.		

**1400 Reserved**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1401	RESERVED		
1402	RESERVED		
1403	RESERVED		
1404	RESERVED		
1405	RESERVED		

**1500 Reserved**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1501	RESERVED		
1502	RESERVED		
1503	RESERVED		
1504	RESERVED		
1505	RESERVED		
1506	RESERVED		
1507	RESERVED		
1508	RESERVED		

**1600 Seasoning and Flavoring**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
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 proper seasoning and flavor balance.		

**1700 Stocks, Soups, and Sauces**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1701	Prepare and evaluate a variety of stocks.		
1702	Prepare and evaluate a variety of mother sauces and small/derivative sauces.		
1703	Prepare and evaluate types of soups.		
1704	RESERVED		
1705	Prepare thickening agents for sauces and soups.		
1706	RESERVED		

**1800 Meats, Poultry, and Seafood**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1801	Fabricate retail meat cuts and their sources.		
1802	RESERVED		
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.		

**1900 Baking and Pastry Skills**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
1901	RESERVED		
1902	RESERVED		
1903	Identify the factors influencing the quality of baked products.		



1904	RESERVED		
1905	Prepare a variety of quick breads.		
1906	Prepare a variety of pies and tarts.		
1907	Prepare a variety of fillings and toppings for baked goods.		
1908	Prepare a variety of yeast raised products.		
1909	Determine the function of baking ingredients.		
1910	RESERVED		
1911	RESERVED		
1912	Prepare and finish cakes.		
1913	RESERVED		
1914	Prepare various types of cookies.		
1915	RESERVED		
1916	Prepare pate a choux.		
1917	Prepare custards and puddings.		
1918	RESERVED		
1919	Prepare dessert sauces.		

**2000 Menus**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2001	RESERVED		
2002	Determine the methods for giving variety to a menu.		
2003	RESERVED		
2004	Create an a la carte restaurant menu with item descriptions.		
2005	Create menu formats.		

**2100 Back of House Operations**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2101	RESERVED		
2102	Set up, operate, clean, and break down a warewashing station		
2103	RESERVED		
2104	RESERVED		
2105	RESERVED		
2106	RESERVED		
2107	RESERVED		
2108	RESERVED		
2109	RESERVED		
2110	Set up, operate, and break down hot line stations.		
2111	Set up, operate, and break down garde manger stations.		

**2200 Front of House Operations**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2201	Determine various types of service used in restaurants.		
2202	RESERVED		
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		
2210	RESERVED		
2211	RESERVED		
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.		

**2300 Reserved**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2301	RESERVED		
2302	RESERVED		
2303	RESERVED		
2304	RESERVED		
2305	RESERVED		
2306	RESERVED		
2307	RESERVED		
2308	RESERVED		

**2400 Foodservice Information Technology**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2401	RESERVED		
2402	Describe use of foodservice industry operations technology, e.g., point of sale (POS) system.		
2403	RESERVED		
2404	Use industry communication technology, such as email and social media.		

**2500 Additional Hot Foods Preparations**

Item	Task	(X) Indicates Proficiency <sup>1</sup>	Secondary Course Crosswalk
2501	Create hot food plate presentations and displays.		
2502	Prepare hot hors d'oeuvres and appetizers.		
2503	Prepare hot sandwiches.		

<sup>1</sup> Student Demonstrated Entry-Level Industry Proficiency as Indicated by (X)

Secondary CTE Instructor Signature \_\_\_\_\_ Date \_\_\_\_\_

Student Signature \_\_\_\_\_ Date \_\_\_\_\_