

Standards Correlations

Quantity Food Specialization (8273)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrating Personal Qualities and Abilities			
Demonstrate creativity and innovation.	English: 6.1, 6.3, 6.4, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 8.2, 8.4, 8.6, 8.7, 8.11, 8.12, 8.17, 8.18, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, AII.9, COM.1, COM.3, COM.4, COM.5, COM.8, DM.7, DM.1*, DM.10, DM.2*,		

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	DM.3*, PS.3*, PS.4*, PS.7*, PS.9*, PS.10* Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1		
Demonstrate critical thinking and problem solving.	English: 6.1, 6.3, 6.4, 6.5, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.5, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.5, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.10, 6.11, 7.2, 7.3, 7.8, 7.12, 7.13, 8.2, 8.4, 8.8, 8.9, 8.10, 8.11, A.8, A.9, G.1, G.13, G.14, AFDA.3, AFDA.5, AFDA.8, AII.9, AII.10, AII.11, COM.1, COM.3, COM.4, COM.5, COM.8, DM.4, DM.7, DM.1*, DM.2*, DM.3*, DM.9*, PS.9*, PS.10*		

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	Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1		
Demonstrate initiative and self-direction.	English: 6.1, 6.4, 6.6, 6.7, 6.9, 7.1, 7.4, 7.6, 7.7, 7.9, 8.1, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate integrity.	English: 6.1, 7.1, 8.1, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate work ethic.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, GOVT.16, USI.1, USII.1,		

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	VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
Demonstrating Interpersonal Skills			
Demonstrate conflict-resolution skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.4, 8.6, 8.7, 8.9, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, VUS.1		
Demonstrate listening and speaking skills.	English: 6.1, 6.2, 6.4, 6.6, 7.1, 7.2, 7.4, 7.6, 8.1, 8.2, 8.4, 8.6, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate respect for diversity.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1,		

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	USII.9, VUS.1, VUS.13, WG.1, WHI.1, WHII.1		
Demonstrate customer service skills.	English: 6.1, 6.4, 6.7, 7.1, 7.4, 7.7, 8.1, 8.4, 8.7, 9.1, 9.5, 9.6, 10.1, 10.5, 10.6, 11.1, 11.5, 11.6, 12.1, 12.5, 12.6 History and Social Science: CE.1, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Collaborate with team members	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrating Professional Competencies			
Demonstrate big-picture thinking.	English: 6.1, 6.4, 7.1, 7.4, 8.1, 8.4, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.4, CE.12, GOVT.1,		

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	GOVT.15, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate career- and life-management skills.	English: 6.1, 6.7, 7.1, 7.7, 8.1, 8.7, 9.1, 9.6, 10.1, 10.6, 11.1, 11.6, 12.1, 12.6 History and Social Science: CE.1, CE.4, CE.12, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 8.4		
Demonstrate continuous learning and adaptability.	English: 6.1, 6.4, 6.7, 6.9, 7.1, 7.4, 7.7, 7.9, 8.1, 8.4, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.3, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: BIO.1, CH.1, LS.1, PH.1, PH.4, PS.1		
Manage time and resources.	English: 6.1, 6.2, 6.4, 6.7, 6.9, 7.1, 7.2, 7.4, 7.7, 7.9, 8.1, 8.2, 8.4, 8.7, 8.9, 9.1,		

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	9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 7.10, 7.11, 7.12, 7.13, 8.4, 8.11, 8.12, 8.13, 8.14, 8.17, 8.18, A.4, A.5, A.8, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, COM.1, COM.3, COM.5, COM.8		
Demonstrate information-literacy skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.9, 9.2, 9.5, 9.6, 9.8, 10.2, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4,		

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	CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 7.8, 7.9, 8.11, 8.12, A.8, A.9, AFDA.3, AFDA.4, AFDA.6, AFDA.7, AFDA.8, DM.8, PS.1*, PS.2*, PS.3*, PS.4*, PS.7*, PS.8*, PS.9*, PS.10* Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1		
Demonstrate an understanding of information security.	English: 6.1, 6.2, 6.3, 6.4, 6.6, 6.7, 6.8, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.8, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.8, 8.9, 9.1, 9.2, 9.5, 9.6, 9.8, 10.1, 10.2, 10.5, 10.6, 10.8, 11.1, 11.2, 11.5, 11.6, 11.8, 12.1, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: COM.10		

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Maintain working knowledge of current information-technology (IT) systems.	English: 6.1, 6.3, 6.4, 6.6, 6.9, 7.1, 7.3, 7.4, 7.6, 7.9, 8.1, 8.3, 8.4, 8.6, 8.9 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 7.8, COM.1, COM.2, COM.7, COM.9, COM.10, COM.11, COM.16, COM.18, PS.17 Science: BIO.1, CH.1, ES.1, PH.1		
Demonstrate proficiency with technologies, tools, and machines common to a specific occupation.	History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 7.9, 8.4, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AII.4, AII.7, AII.9, COM.1, COM.7, COM.10, COM.11, COM.12, COM.16 Science: CH.1, ES.1, LS.1, PH.1, PS.1		

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Apply mathematical skills to job-specific tasks.	English: 6.4, 6.6, 6.7, 7.4, 7.6, 7.7, 8.4, 8.6, 8.7, 9.5, 9.6, 10.5, 10.6, 11.5, 11.6, 12.5, 12.6 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.5, 6.6, 6.12, 6.13, 6.14, 7.1, 7.2, 7.3, 7.4, 7.5, 7.6, 7.8, 7.9, 7.11, 7.12, 7.13, 8.4, 8.5, 8.6, 8.8, 8.9, 8.10, 8.11, 8.12, 8.13, 8.14, 8.15, 8.16, 8.17, 8.18, A.1, A.3, A.4, A.5, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AFDA.8, AII.3, AII.7, AII.9, AII.10, COM.1, COM.7 Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1		
Demonstrate professionalism.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4,		

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	CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1		
Demonstrate reading and writing skills.	English: 6.1, 6.6, 6.7, 7.1, 7.6, 7.7, 8.1, 8.6, 8.7, 9.1, 9.5, 9.6, 9.7, 10.1, 10.5, 10.6, 10.7, 11.1, 11.5, 11.6, 11.7, 12.1, 12.5, 12.6, 12.7 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: 6.1, PH.1, PS.1		
Demonstrate workplace safety.	English: 6.4, 7.4, 8.4, 9.5, 10.5, 11.5, 12.5 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
Examining All Aspects of an Industry			
Examine aspects of planning within an industry/organization.	History and Social Science: GOVT.16		

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Examine aspects of management within an industry/organization.			
Examine aspects of financial responsibility within an industry/organization.			
Examine technical and production skills required of workers within an industry/organization.			
Examine principles of technology that underlie an industry/organization.			
Examine labor issues related to an industry/organization.	History and Social Science: GOVT.16		
Examine community issues related to an industry/organization.	History and Social Science: GOVT.16		
Examine health, safety, and environmental	History and Social Science: GOVT.16		

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issues related to an industry/organization.			
Addressing Elements of Student Life			
Identify the purposes and goals of the student organization.			
Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.			
Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.			
Identify Internet safety issues and procedures for complying with			

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acceptable use standards.			
Exploring Work-Based Learning			
Identify the types of work-based learning (WBL) opportunities.			
Reflect on lessons learned during the WBL experience.			
Explore career opportunities related to the WBL experience.			
Participate in a WBL experience, when appropriate.			
Balancing Work and Family			
Analyze the meaning of work and the meaning of family.	English: 12.5 History and Social Science: GOVT.1		
Compare how families affect work life and how work life affects families.	English: 12.5 History and Social Science: GOVT.1		
Identify management strategies for	English: 12.5		

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balancing work and family roles.	History and Social Science: GOVT.1		
Implementing Kitchen Safety			
Maintain a safety data sheet (SDS) book for a facility.	English: 12.5, 12.8 History and Social Science: VUS.14 Science: CH.1	8.2.9 Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Develop a schedule for safety.	English: 12.5, 12.8 History and Social Science: VUS.8, VUS.14, WHII.8	8.2 Demonstrate food safety and sanitation procedures. 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Implementing Kitchen Sanitation			
Implement the hazard analysis and critical control points (HACCP) system during all food-handling processes.	English: 12.5, 12.8	8.2.4 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.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Create a sanitation inspection checklist.	English: 12.5, 12.6 History and Social Science: GOVT.15	8.2 Demonstrate food safety and sanitation procedures. 8.3.3	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	<ul style="list-style-type: none"> • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation • Public Policy Advocate
Monitor cleaning and sanitizing procedures.	History and Social Science: VUS.8, WHII.8	8.2 Demonstrate food safety and sanitation procedures. 8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Develop a schedule for sanitation.	English: 12.8		FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
	History and Social Science: VUS.8, VUS.14, WHIL.8		<ul style="list-style-type: none"> • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Describe procedures for protecting consumers who have common food allergies.	English: 12.5 History and Social Science: GOVT.15	<p>8.2 Demonstrate food safety and sanitation procedures.</p> <p>8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Applying Nutritional Principles			

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Adapt recipes for special dietary needs.	English: 12.5 History and Social Science: GOVT.15	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working • Student Body: The Healthy You FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Food Innovations • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Produce food products to meet customers' specific dietary requirements.	History and Social Science: GOVT.15	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working • Student Body: The Healthy You FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship

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			<ul style="list-style-type: none"> • Food Innovations • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Demonstrate cooking and holding techniques that ensure maximum retention of nutrients and quality.	English: 12.5 History and Social Science: GOVT.15	8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Family Ties • Power of One: Working on Working • Student Body: The Healthy You FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Nutrition and Wellness • Professional Presentation
Planning Menus			
Create a menu for a food service establishment.		8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills

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		<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p> <p>8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	<ul style="list-style-type: none"> • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Develop a purchase order based on a menu.	English: 12.6, 12.7, 12.8	<p>8.6.1 Apply principles of purchasing, receiving, and storing in food service operations.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Develop a production schedule based on a menu.	English: 12.6	8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Professional Presentation
Using Business and Mathematics Skills			
Calculate food cost.	History and Social Science: GOVT.15	8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		terminology, and menu pricing to menu planning.	<ul style="list-style-type: none"> • Financial Fitness: Spending • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Determine food costs and recipe yields.		<p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain the components of a profit-and-loss statement.	English: 12.5 History and Social Science: GOVT.15	8.6 Demonstrate implementation of food service management and leadership functions. 8.6.3 Apply accounting procedures in planning and forecasting profit and loss.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Estimate the cost of labor, based on production.	English: 12.5 History and Social Science: GOVT.15	8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal.

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify the regulations governing the issuance of a standard business license.	English: 12.5 History and Social Science: GOVT.15	8.6 Demonstrate implementation of food service management and leadership functions.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • National Programs in Action • Professional Presentation
Summarize the insurance requirements for a food service business.	English: 12.5 History and Social Science: GOVT.15	8.6 Demonstrate implementation of food service management and leadership functions.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • National Programs in Action • Professional Presentation
Maintain financial records for a business.	History and Social Science: GOVT.15	8.6 Demonstrate implementation of food service management and leadership functions.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Financial Fitness: Earning • Financial Fitness: Protecting • Financial Fitness: Spending • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Math Management • Entrepreneurship • Hospitality, Tourism, and Recreation • National Programs in Action • Professional Presentation
Maintaining Food Service Equipment			

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Select equipment for various food service operations.		8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Clean equipment used in production.		8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Store equipment used in production.		8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Maintain equipment used in production.		8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify sources of energy used for cooking.	English: 12.5	8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Exploring Careers			
Identify sources of employment opportunities.	English: 12.5, 12.8		FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Job Interview • Professional Presentation
Identify entry-level positions in the food service industry.		8.1 Analyze career paths within the food production and food services industries.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Job Interview • Professional Presentation
Identify career-progression options.	English: 12.5, 12.6, 12.7	<p>8.1</p> <p>Analyze career paths within the food production and food services industries.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Hospitality, Tourism, and Recreation • Interpersonal Communications • Job Interview • Leadership • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Identify postsecondary education opportunities.	English: 12.5, 12.8	8.1 Analyze career paths within the food production and food services industries.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Entrepreneurship • Event Management • Hospitality, Tourism, and Recreation • Interpersonal Communications • Job Interview • Leadership • Professional Presentation
Create a career portfolio.	English: 12.5, 12.6, 12.7	8.1 Analyze career paths within the food production and food services industries.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Check the national FCCLA portal. • Job Interview • Leadership • Professional Presentation
Complete an admission application for a postsecondary institution.	English: 12.5, 12.6	8.1 Analyze career paths within the food production and food services industries.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Career Investigation • Check the national FCCLA portal. • Job Interview • Leadership • National Programs in Action • Professional Presentation
Applying Quantity Food-Preparation Techniques			
Demonstrate mise en place for large-quantity food preparation.		8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Entrepreneurship • Hospitality, Tourism, and Recreation • Professional Presentation
Identify factors that influence the use of convenience foods.		<p>8.4.3 Analyze food, equipment, and supplies needed for menus production.</p> <p>8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p> <p>8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	FCCLA National Programs <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Professional Presentation

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Produce classical cuts.			
Produce bulk quantities of products for a catering display.			
Prepare large quantities of fruits, vegetables, starches, and other foods.		<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You • Power of One: Working on Working <p>FCCLA: STAR Events (2019)</p> <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Use standardized recipes for preparing large quantities of food.		<p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p>FCCLA National Programs</p> <ul style="list-style-type: none"> • Career Connection: My Career • Career Connection: My Life • Career Connection: My Path • Career Connection: My Skills • Power of One: A Better You

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> • Power of One: Working on Working FCCLA: STAR Events (2019) <ul style="list-style-type: none"> • Check the national FCCLA portal. • Culinary Arts • Professional Presentation
Prepare the classical sauces.			
Prepare breads and bakery items in large quantities.			
Prepare dessert products in large quantities.			