

# Standards Correlations

## Introduction to Culinary Arts (8249, 8250)

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
<b>Demonstrating Personal Qualities and Abilities</b>			
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,		

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	COM.1, COM.3, COM.4, COM.5, COM.8, DM.7, DM.1*, DM.10, DM.2*, 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,		

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	COM.8, DM.4, DM.7, DM.1*, DM.2*, DM.3*, DM.9*, PS.9*, PS.10* 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		

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	History and Social Science: CE.1, CE.4, CE.14, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1		
<b>Demonstrating Interpersonal Skills</b>			
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		

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	History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, 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		
<b>Demonstrating Professional Competencies</b>			
Demonstrate big-picture thinking.	English: 6.1, 6.4, 7.1, 7.4, 8.1, 8.4, 9.1, 9.5, 10.1,		

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	10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.4, CE.12, GOVT.1, 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		

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	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, 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,		

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	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.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		

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	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		
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,		

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	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		
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		

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	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, 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		

<b>Task</b>	<b>SOL Correlations</b>	<b>National Standards for Family and Consumer Sciences Education</b>	<b>FCCLA Correlations</b>
	Science: CH.1		
<b>Examining All Aspects of an Industry</b>			
Examine aspects of planning within an industry/organization.	History and Social Science: GOVT.16		
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		

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Examine community issues related to an industry/organization.	History and Social Science: GOVT.16		
Examine health, safety, and environmental issues related to an industry/organization.	History and Social Science: GOVT.16		
<b>Addressing Elements of Student Life</b>			
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			

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meetings, programs, and projects.			
Identify Internet safety issues and procedures for complying with acceptable use standards.			
<b>Exploring Work-Based Learning</b>			
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.			
<b>Balancing Work and Family</b>			
Analyze the meaning of work and the meaning of family.	English: 9.5, 10.5, 11.5, 12.5		

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	History and Social Science: GOVT.1		
Compare how families affect work life and how work life affects families.	English: 9.5, 10.5, 11.5, 12.5 History and Social Science: GOVT.1		
Identify management strategies for balancing work and family roles.	English: 9.5, 10.5, 11.5, 12.5 History and Social Science: GOVT.1		
<b>Exploring Culinary Arts</b>			
Describe the origins and development of culinary arts.	English: 9.5, 10.5, 11.5, 12.5 History and Social Science: VUS.1, VUS.8, VUS.14		<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Professional Presentation</li> </ul>
Identify career options, occupational venues, and	English: 9.5, 9.8, 10.5, 10.8, 11.5, 11.8, 12.5, 12.8	<b>8.1</b>	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> </ul>

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entrepreneurial opportunities in culinary arts professions and food-related industries.		Analyze career paths within the food production and food services industries.	<ul style="list-style-type: none"> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>
Describe the duties of selected positions in the culinary arts professions and food-related industries.	English: 9.5, 10.5, 11.5, 12.5	<p><b>8.1.1</b> Explain the roles, duties, and functions of individuals engaged in food production and service careers.</p> <p><b>8.1.2</b> Analyze opportunities for employment and entrepreneurial endeavors.</p> <p><b>8.1.3</b> Summarize education and training requirements and opportunities for career paths</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Culinary Math Management</li> </ul>

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		in food production and services.	<ul style="list-style-type: none"> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>
Identify specialized markets and entrepreneurial opportunities in culinary arts professions and food-related industries.	English: 9.5, 10.5, 11.5, 12.5	<b>8.1.2</b> Analyze opportunities for employment and entrepreneurial endeavors.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>
<b>Investigating Kitchen Safety</b>			
Identify physical hazards in the kitchen and procedures for avoiding them.	English: 9.5, 10.5, 11.5, 12.5	<b>8.2</b> Demonstrate food safety and sanitation procedures.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> </ul>

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	History and Social Science: VUS.8, WHII.8	<p><b>8.3.1</b> Operate tools and equipment following safety procedures and OSHA requirements.</p> <p><b>8.3.2</b> Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p><b>8.3.5</b> Demonstrate procedures for safe and secure storage of equipment and tools.</p>	<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>
Identify chemical hazards in the kitchen.	<p>English: 9.5, 10.5, 11.5, 12.5</p> <p>History and Social Science: VUS.8, WHII.8</p> <p>Science: CH.1</p>	<p><b>8.2.9</b> 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.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>

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Implement kitchen safety procedures.	<p>English: 9.5, 10.5, 11.5, 12.5</p> <p>History and Social Science: VUS.8, WHII.8</p>	<p><b>8.2.9</b></p> <p>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.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> </ul>
<b>Investigating Food Safety and Sanitation Measures</b>			
Describe the latest advancements in food safety.	<p>English: 9.5, 10.5, 11.5, 12.5</p> <p>History and Social Science: GOVT.15</p>	<p><b>8.2</b></p> <p>Demonstrate food safety and sanitation procedures.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Sustainability Challenge</li> </ul>
Explain food-borne illnesses.	English: 9.5, 10.5, 11.5, 12.5  Science: BIO.4	<b>8.2.1</b> Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>
Identify federal, state, and local food safety requirements.	English: 9.5, 9.8, 10.5, 10.8, 11.5, 11.8, 12.5, 12.8  History and Social Science: GOVT.8, GOVT.9, GOVT.15	<b>8.2</b> Demonstrate food safety and sanitation procedures.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>Professional Presentation</li> <li>Public Policy Advocate</li> </ul>
Demonstrate the principles and procedures of safe food handling.		<b>8.2</b> Demonstrate food safety and sanitation procedures.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>Career Connection: My Career</li> <li>Career Connection: My Life</li> <li>Career Connection: My Path</li> <li>Career Connection: My Skills</li> <li>Power of One: A Better You</li> <li>Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>Career Investigation</li> <li>Check the national <a href="#">FCCLA portal</a>.</li> <li>Culinary Arts</li> <li>Entrepreneurship</li> <li>Food Innovations</li> <li>Hospitality, Tourism, and Recreation</li> <li>Professional Presentation</li> <li>Public Policy Advocate</li> </ul>
<b>Exploring the Foundations of Culinary Preparations</b>			
Identify the components of a standardized recipe.	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>Career Connection: My Career</li> <li>Career Connection: My Life</li> <li>Career Connection: My Path</li> <li>Career Connection: My Skills</li> <li>Power of One: A Better You</li> <li>Power of One: Working on Working</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Culinary Math Management</li> </ul>
Select hand tools and utensils for food preparation tasks.	English: 9.5, 10.5, 11.5, 12.5  History and Social Science: WHII.2		<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> </ul>
Identify kitchen equipment for use in food preparation.	English: 9.5, 10.5, 11.5, 12.5	<b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Demonstrate mise en place.		<b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Describe time-management principles in food service.	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.  <b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>Hospitality, Tourism, and Recreation</li> <li>Professional Presentation</li> </ul>
Explain concepts of taste and flavor.	English: 9.3, 9.5, 10.3, 10.5, 11.3, 11.5, 12.3, 12.5	<p><b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.</p> <p><b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>Career Connection: My Career</li> <li>Career Connection: My Life</li> <li>Career Connection: My Path</li> <li>Career Connection: My Skills</li> <li>Power of One: A Better You</li> <li>Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>Check the national <a href="#">FCCLA portal</a>.</li> <li>Culinary Arts</li> <li>Food Innovations</li> <li>Hospitality, Tourism, and Recreation</li> <li>Professional Presentation</li> </ul>
<b>Demonstrating Basic Culinary Skills</b>			
Demonstrate basic knife skills.		<p><b>8.5.1</b> Demonstrate professional skills in safe handling of knives, tools, and equipment.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>Career Connection: My Career</li> <li>Career Connection: My Life</li> <li>Career Connection: My Path</li> <li>Career Connection: My Skills</li> <li>Power of One: A Better You</li> <li>Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>Check the national <a href="#">FCCLA portal</a>.</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>
Identify cooking methods in food preparation.	English: 9.5, 10.5, 11.5, 12.5	<b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Professional Presentation</li> </ul>
Describe food-science principles in food preparation.	English: 9.5, 10.5, 11.5, 12.5	<b>8.5</b> Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Prepare stocks, soups, and sauces.	English: 9.5, 10.5, 11.5, 12.5	<b>8.5.6</b> Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> </ul>
Demonstrate techniques for scaling and measuring volume and weight.	English: 9.5, 10.5, 11.5, 12.5	<b>8.5.3</b> Demonstrate knowledge of portion control and proper scaling and measurement techniques.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Culinary Math Management</li> </ul>
Demonstrate recipe conversion, using conversion factors (CFs) and formulas.	English: 9.5, 10.5, 11.5, 12.5  Mathematics: A.1, A.4	<b>8.5.3</b> Demonstrate knowledge of portion control and proper	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		scaling and measurement techniques.	<ul style="list-style-type: none"> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Culinary Math Management</li> </ul>
Demonstrate basic baking and pastry techniques.		<p><b>8.5.10</b> Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> </ul>
Describe a kitchen workstation.	English: 9.5, 10.5, 11.5, 12.5	<p><b>8.3</b> Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
<b>Exploring Diverse Cuisines and Service Styles</b>			
Explain the types of dining service.	English: 9.5, 10.5, 11.5, 12.5	<b>8.7</b> Demonstrate the concept of internal and external customer service.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Describe influences on the development of various cuisines.	English: 9.5, 10.5, 11.5, 12.5	<b>8.7.5</b> Demonstrate sensitivity to diversity and special needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Professional Presentation</li> </ul>
Summarize trends in current cuisines.	English: 9.5, 10.5, 11.5, 12.5	<b>8.7.5</b> Demonstrate sensitivity to diversity and special needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
<b>Exploring Menu Development</b>			
Describe the sources and functions of nutrients.	English: 9.3, 9.5, 10.3, 10.5, 11.3, 11.5, 12.3, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
			<ul style="list-style-type: none"> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Food Innovations</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
Evaluate a food label.	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Food Innovations</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
Evaluate a recipe for nutritional values and preparation process.	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		based on standardized recipes to meet customer needs.	<ul style="list-style-type: none"> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Arts</li> <li>• Food Innovations</li> <li>• Professional Presentation</li> </ul>
Design menus to meet culinary trends.	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Food Innovations</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
Identify special dietary needs and preferences of	English: 9.5, 10.5, 11.5, 12.5	<b>8.4</b> Demonstrate menu planning principles and techniques	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
various consumer groups.		based on standardized recipes to meet customer needs.	<ul style="list-style-type: none"> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>
Modify a recipe to meet the special dietary needs or preferences of a selected consumer group.	English: 9.5, 10.5, 11.5, 12.5		<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Food Innovations</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Explain food-resource management.	English: 9.5, 10.5, 11.5, 12.5	<b>8.6.10</b> 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.	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Saving</li> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> <li>• Sustainability Challenge</li> </ul>
<b>Introducing the Economics of Food</b>			
Describe how to determine food costs.	English: 9.5, 10.5, 11.5, 12.5  History and Social Science: GOVT.15	<b>8.6.3</b> Apply accounting procedures in planning and forecasting profit and loss.  <b>8.6.10</b> Apply principles of inventory management, labor cost and control techniques,	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Financial Fitness: Saving</li> <li>• Financial Fitness: Spending</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
		production planning and control, sustainability, and facilities management to planning and front and back of the house operations.	<ul style="list-style-type: none"> <li>• Power of One: A Better You</li> <li>• Power of One: Family Ties</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>
Identify the cost components of food production.	History and Social Science: GOVT.15	<p><b>8.6.3</b> Apply accounting procedures in planning and forecasting profit and loss.</p> <p><b>8.6.10</b> 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>	<b>FCCLA National Programs</b> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Financial Fitness: Saving</li> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>

Task	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA Correlations
Evaluate environmental factors relating to food costs.	<p>English: 9.5, 10.5, 11.5, 12.5</p> <p>History and Social Science: WG.4, WG.16, WG.17, WG.18</p>	<p><b>8.6.3</b></p> <p>Apply accounting procedures in planning and forecasting profit and loss.</p>	<p><b>FCCLA National Programs</b></p> <ul style="list-style-type: none"> <li>• Career Connection: My Career</li> <li>• Career Connection: My Life</li> <li>• Career Connection: My Path</li> <li>• Career Connection: My Skills</li> <li>• Financial Fitness: Earning</li> <li>• Financial Fitness: Saving</li> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul> <p><b>FCCLA: STAR Events (2019)</b></p> <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>