

# Standards Correlations

## Baking and Pastry Specialization (8279)

| 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<br>History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1<br>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*, |   |                    |

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

| <b>Task</b>                                | <b>SOL Correlations</b>  | <b>National Standards for Family and Consumer Sciences Education</b> | <b>FCCLA Correlations</b> |
|--|--|--|---------------------------|
|  | 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<br>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<br>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<br>History and Social Science: CE.1, CE.4, CE.14, GOVT.1, GOVT.16, USI.1, USII.1,  |  |                           |

| Task                                       | SOL Correlations   | National Standards for Family and Consumer Sciences Education | FCCLA Correlations |
|--|--|---|--------------------|
|  | VUS.1, WG.1, WHI.1, WHII.1<br>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<br>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<br>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<br>History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1,   |   |                    |

| <b>Task</b>                                    | <b>SOL Correlations</b>   | <b>National Standards for Family and Consumer Sciences Education</b> | <b>FCCLA Correlations</b> |
|--|---|--|---------------------------|
|  | 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<br>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<br>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, 10.5, 11.1, 11.5, 12.1, 12.5<br>History and Social Science: CE.1, CE.4, CE.12, GOVT.1,   |  |                           |

| <b>Task</b>                                       | <b>SOL Correlations</b>   | <b>National Standards for Family and Consumer Sciences Education</b> | <b>FCCLA Correlations</b> |
|---|---|--|---------------------------|
|   | 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<br>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<br>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<br>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<br>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,  |  |                           |

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

| Task  | SOL Correlations  | National Standards for Family and Consumer Sciences Education | FCCLA Correlations |
|---|---|---|--------------------|
|   | CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>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*<br>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<br>History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>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<br>History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>Mathematics: 7.8, COM.1, COM.2, COM.7, COM.9, COM.10, COM.11, COM.16, COM.18, PS.17<br>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<br>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<br>Science: CH.1, ES.1, LS.1, PH.1, PS.1                          |   |                    |

| Task   | SOL Correlations  | National Standards for<br>Family and Consumer<br>Sciences Education | FCCLA Correlations |
|--|---|---|--------------------|
| 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<br>History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>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<br>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<br>History and Social Science: CE.1, CE.4,  |   |                    |

| Task   | SOL Correlations  | National Standards for Family and Consumer Sciences Education | FCCLA Correlations |
|--|---|---|--------------------|
|  | 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<br>History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>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<br>History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1<br>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   |   |                    |

| <b>Task</b>  | <b>SOL Correlations</b>             | <b>National Standards for<br/>Family and Consumer<br/>Sciences Education</b> | <b>FCCLA Correlations</b> |
|--|-------------------------------------|--|---------------------------|
| 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 |  |                           |

| <b>Task</b>   | <b>SOL Correlations</b> | <b>National Standards for Family and Consumer Sciences Education</b> | <b>FCCLA Correlations</b> |
|---|-------------------------|--|---------------------------|
| issues related to an industry/organization.   |                         |  |                           |
| <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 meetings, programs, and projects.                     |                         |  |                           |
| Identify Internet safety issues and procedures for complying with   |                         |  |                           |

| Task  | SOL Correlations                                       | National Standards for Family and Consumer Sciences Education | FCCLA Correlations |
|---|--|---|--------------------|
| 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: 12.5<br>History and Social<br>Science: GOVT.1 |   |                    |
| Compare how families affect work life and how work life affects families. | English: 12.5<br>History and Social<br>Science: GOVT.1 |   |                    |
| Identify management strategies for  | English: 12.5  |   |                    |

| Task  | SOL Correlations   | National Standards for Family and Consumer Sciences Education  | FCCLA Correlations   |
|---|--|--|--|
| balancing work and family roles.                        | History and Social Science: GOVT.1   |  |  |
| <b>Implementing Kitchen Safety</b>                      |  |  |  |
| Maintain a safety data sheet (SDS) book for a facility. | English: 12.5, 12.8<br>History and Social Science: VUS.14<br>Science: CH.1 | <b>8.2.9</b><br>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. | <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> |
| Develop a schedule for safety.                          | English: 12.5, 12.8<br>History and Social Science: VUS.8, VUS.14, WHII.8   | <b>8.2</b><br>Demonstrate food safety and sanitation procedures.<br><br><b>8.3</b><br>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>• Career Investigation</li> <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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>   |
| <b>Implementing Kitchen Sanitation</b>   |  |  |  |
| Implement the hazard analysis and critical control points (HACCP) system during all food-handling processes. | English: 12.5, 12.8  | <b>8.2.4</b><br>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. | <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><br><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> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul> |
| Create a sanitation inspection checklist.  | English: 12.5, 12.6<br>History and Social Science: GOVT.15 | <b>8.2</b><br>Demonstrate food safety and sanitation procedures.<br><br><b>8.3.3</b>   | <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> </ul>  |

| 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"> <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> <li>• Professional Presentation</li> <li>• Public Policy Advocate</li> </ul>  |
| Monitor cleaning and sanitizing procedures. | History and Social Science: VUS.8, WHII.8 | <b>8.2</b><br>Demonstrate food safety and sanitation procedures.<br><br><b>8.3.3</b><br>Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. | <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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul> |
| Develop a schedule for sanitation.          | English: 12.8                             |   | <b>FCCLA National Programs</b> <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   |
|--|--|--|--|
|  | History and Social Science: VUS.8, VUS.14, WHIL.8    |  | <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: 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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>  |
| Describe procedures for protecting consumers who have common food allergies. | English: 12.5<br>History and Social Science: GOVT.15 | <p><b>8.2</b><br/>Demonstrate food safety and sanitation procedures.</p> <p><b>8.3</b><br/>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> <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>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul> |
| <b>Applying Nutritional Principles</b>                                       |  |  |  |

| Task  | SOL Correlations                                     | National Standards for Family and Consumer Sciences Education   | FCCLA Correlations  |
|---|--|---|---|
| Adapt recipes for special dietary needs.                                | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.3</b><br>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> <li>• Student Body: The Healthy You</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>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul> |
| Produce food products to meet customers' specific dietary requirements. | History and Social Science: GOVT.15                  | <b>8.3</b><br>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> <li>• Student Body: The Healthy You</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> </ul>  |

| Task   | SOL Correlations                                     | National Standards for Family and Consumer Sciences Education  | FCCLA Correlations   |
|--|--|--|--|
|  |  |  | <ul style="list-style-type: none"> <li>• Food Innovations</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul>  |
| Demonstrate cooking and holding techniques that ensure maximum retention of nutrients and quality. | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.5</b><br>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: Family Ties</li> <li>• Power of One: Working on Working</li> <li>• Student Body: The Healthy You</li> </ul><br><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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Nutrition and Wellness</li> <li>• Professional Presentation</li> </ul> |
| <b>Planning Menus</b>  |  |  |  |
| Create a menu for a food service establishment.  |  | <b>8.4</b><br>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> </ul>  |

| Task                                      | SOL Correlations          | National Standards for Family and Consumer Sciences Education  | FCCLA Correlations  |
|---|---------------------------|--|---|
|   |                           | <p><b>8.4.7</b><br/>Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</p> <p><b>8.6.10</b><br/>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"> <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 Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>              |
| Develop a purchase order based on a menu. | English: 12.6, 12.7, 12.8 | <p><b>8.6.1</b><br/>Apply principles of purchasing, receiving, and storing in food service operations.</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 Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>   |
| Develop a production schedule based on a menu. | English: 12.6                       | <b>8.6.10</b><br>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>• 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> <li>• Interpersonal Communications</li> <li>• Professional Presentation</li> </ul> |
| <b>Using Business and Mathematics Skills</b>   |                                     |  |   |
| Calculate food cost.                           | History and Social Science: GOVT.15 | <b>8.4.7</b><br>Apply principles of measurement, portion control, conversions, food cost analysis and control, menu  | <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> </ul>   |

| 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"> <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>Career Investigation</li> <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>  |
| Determine food costs and recipe yields. |                  | <p><b>8.4.7</b></p> <p>Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</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 Math Management</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   |
|--|--|--|--|
| Explain the components of a profit-and-loss statement. | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.6</b><br>Demonstrate implementation of food service management and leadership functions.<br><br><b>8.6.3</b><br>Apply accounting procedures in planning and forecasting profit and loss.                                    | <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>• 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 Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul> |
| Estimate the cost of labor, based on production.       | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.6.10</b><br>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: Earning</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> </ul>  |

| Task  | SOL Correlations                                     | National Standards for Family and Consumer Sciences Education                                 | FCCLA Correlations  |
|---|--|---|---|
|   |  |   | <ul style="list-style-type: none"> <li>• Culinary Math Management</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>   |
| Identify the regulations governing the issuance of a standard business license. | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.6</b><br>Demonstrate implementation of food service management and leadership functions. | <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>• Interpersonal Communications</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul> |
| Summarize the insurance requirements for a food service business.               | English: 12.5<br>History and Social Science: GOVT.15 | <b>8.6</b><br>Demonstrate implementation of food service management and leadership functions. | <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>  |

| Task                                       | SOL Correlations                    | National Standards for Family and Consumer Sciences Education                                 | FCCLA Correlations   |
|--|-------------------------------------|---|--|
|  |                                     |   | <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>• National Programs in Action</li> <li>• Professional Presentation</li> </ul>   |
| Maintain financial records for a business. | History and Social Science: GOVT.15 | <b>8.6</b><br>Demonstrate implementation of food service management and leadership functions. | <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: Protecting</li> <li>• Financial Fitness: Spending</li> <li>• Power of One: A Better You</li> <li>• Power of One: Working on Working</li> </ul><br><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>• National Programs in Action</li> <li>• Professional Presentation</li> </ul> |
| <b>Maintaining Food Service Equipment</b>  |                                     |   |  |

| Task  | SOL Correlations | National Standards for Family and Consumer Sciences Education   | FCCLA Correlations  |
|---|------------------|---|---|
| Select equipment for various food service operations. |                  | <b>8.3</b><br>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> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul> |
| Clean equipment used in production.                   |                  | <b>8.3</b><br>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> <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  |
|--|------------------|---|---|
| Store equipment used in production.          |                  | <b>8.3</b><br>Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. | <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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul>   |
| Maintain equipment used in production.       |                  | <b>8.3</b><br>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> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Professional Presentation</li> </ul> |
| Identify sources of energy used for cooking. | English: 12.5    | <b>8.3</b><br>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>   |

| 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 Careers</b>                                     |                     |   |  |
| Identify sources of employment opportunities.                | English: 12.5, 12.8 |   | <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><br><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>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul> |
| Identify entry-level positions in the food service industry. |                     | <b>8.1</b><br>Analyze career paths within the food production and food services industries. | <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> </ul>  |

| Task                                 | SOL Correlations          | National Standards for Family and Consumer Sciences Education                                       | FCCLA Correlations  |
|--------------------------------------|---------------------------|---|---|
|                                      |                           |   | <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>• Career Investigation</li> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Job Interview</li> <li>• Professional Presentation</li> </ul>   |
| Identify career-progression options. | English: 12.5, 12.6, 12.7 | <p><b>8.1</b><br/>Analyze career paths within the food production and food services industries.</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>• Entrepreneurship</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul> |

| <b>Task</b>                                     | <b>SOL Correlations</b>   | <b>National Standards for Family and Consumer Sciences Education</b>                        | <b>FCCLA Correlations</b>  |
|---|---------------------------|---|--|
| Identify postsecondary education opportunities. | English: 12.5, 12.8       | <b>8.1</b><br>Analyze career paths within the food production and food services industries. | <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><br><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>• Event Management</li> <li>• Hospitality, Tourism, and Recreation</li> <li>• Interpersonal Communications</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul> |
| Create a career portfolio.                      | English: 12.5, 12.6, 12.7 | <b>8.1</b><br>Analyze career paths within the food production and food services industries. | <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><br><b>FCCLA: STAR Events (2019)</b> <ul style="list-style-type: none"> <li>• Career Investigation</li> </ul>   |

| Task   | SOL Correlations    | National Standards for Family and Consumer Sciences Education  | FCCLA Correlations  |
|--|---------------------|--|---|
|  |                     |  | <ul style="list-style-type: none"> <li>• Check the national <a href="#">FCCLA portal</a>.</li> <li>• Job Interview</li> <li>• Leadership</li> <li>• Professional Presentation</li> </ul>  |
| Complete an admission application for a postsecondary institution. | English: 12.5, 12.6 | <b>8.1</b><br>Analyze career paths within the food production and food services industries.  | <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><br><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>• Job Interview</li> <li>• Leadership</li> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul> |
| <b>Applying Baking and Pastry-Preparation Techniques</b>           |                     |  |   |
| Demonstrate mise en place for baking and pastry.                   |                     | <b>8.5</b><br>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>   |

| 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>• Professional Presentation</li> </ul>   |
| Describe the relationship between ingredients and quality of results. | English: 12.5    | <b>8.5</b><br>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><br><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> <li>• National Programs in Action</li> <li>• Professional Presentation</li> </ul> |
| Identify baking and pastry ingredients and their functions.           |                  | <b>8.5</b><br>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>   |

| 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>• Professional Presentation</li> </ul>   |
| Identify baking and pastry-preparation errors. |                  | <b>8.5</b><br>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>• Culinary Math Management</li> <li>• Professional Presentation</li> </ul> |
| Prepare a variety of yeast-leavened doughs.    |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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> </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>   |
| Prepare a variety of baked goods, using laminated products. |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |
| Prepare a variety of quick breads.                          |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |

| Task   | SOL Correlations | National Standards for Family and Consumer Sciences Education   | FCCLA Correlations   |
|--|------------------|---|--|
| Produce a variety of cakes, using different mixing methods.        |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |
| Prepare a variety of fillings and icings.                          |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |
| Finish cakes and pastries, using a variety of fillings and icings. |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts using safe   | <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  |
|---|------------------|--|---|
|   |                  | handling and professional preparation 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>• Professional Presentation</li> </ul>   |
| Decorate cakes for special occasions.                                   |                  | <p><b>8.5.10</b></p> <p>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>• Professional Presentation</li> </ul> |
| Prepare a variety of pies and tarts, using various scratch-made crusts. |                  | <p><b>8.5.10</b></p> <p>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>  |

| 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>• Professional Presentation</li> </ul>   |
| Prepare advanced mousses, creams, and custards. |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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>• Professional Presentation</li> </ul> |
| Prepare advanced dessert sauces.                |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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>• Professional Presentation</li> </ul> |

| Task  | SOL Correlations | National Standards for Family and Consumer Sciences Education   | FCCLA Correlations   |
|---|------------------|---|--|
| Prepare frozen desserts.                      |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |
| Prepare pâte à choux desserts.                |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts 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><br><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> |
| Demonstrate dessert presentation and plating. |                  | <b>8.5.10</b><br>Prepare breads, baked goods, and desserts using safe   | <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  |
|------|------------------|---|---|
|      |                  | handling and professional preparation 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>• Professional Presentation</li> </ul> |