

## 12.0500 - Cooking and Related Culinary Arts (2013)

### Technical - ServSafe

- I ServSafe
  - A Providing Safe Food
    - 1 Know what a foodborne illness is and determine when one has occurred.
    - 2 List challenges to food safety.
    - 3 Be aware of the costs of a foodborne illness.
    - 4 Have an understanding of contaminants that can make food unsafe.
    - 5 Know how food becomes unsafe.
    - 6 Identify food most likely to become unsafe.
    - 7 Recognize populations at high risk for foodborne illness.
    - 8 Identify government agencies that regulate food establishments.
    - 9 Note the training responsibilities of a manager in a foodservice operation.
  - B Forms of Contamination
    - 1 Identify ways in which contamination can occur.
    - 2 List the factors that affect the growth of foodborne pathogens (FAT TOM).  
Distinguish major foodborne pathogens and their sources; resulting illnesses and their symptoms.
    - 3
    - 4 Identify ways of preventing viral- bacterial- parasitic- and fungal contamination.
    - 5 Recognize the naturally occurring toxins and ways of preventing illnesses from them.
    - 6 Note physical and chemical contaminants and methods of prevention.
    - 7 Recognize points in the operation where food is at risk from deliberate contamination.
    - 8 Identify what to do in response to a foodborne-illness outbreak.
    - 9 Know the most common food allergens and their associated symptoms.
    - 10 Be aware of methods of preventing allergic reactions.
  - C The Safe Food Handler
    - 1 Have an understanding of how food handlers can contaminate food.
    - 2 Describe correct handwashing procedure.
    - 3 Distinguish when and where hands should be washed.
    - 4 Note hand antiseptics and when to use them.  
Identify hand-maintenance requirements including fingernail length- false fingernails- and nail polish.
    - 5
    - 6 Ascertain the correct way to cover infected wounds.
    - 7 Note how to use single-use gloves and when to change them.
    - 8 Recognize the importance of avoiding bare-hand contact with ready-to-eat food.
    - 9 List requirements for staff work attire.
    - 10 Know the jewelry that poses a hazard to food safety.
    - 11 Be aware of policies regarding eating- drinking- and smoking as they relate to food safety.  
Identify criteria for excluding staff from the operation or restricting them from working with or around food.
    - 12
    - 13 Know illnesses that need to be reported to the regulatory authority.
  - D The Flow of Food: An Introduction
    - 1 Recognize ways of preventing cross-contamination.
    - 2 Identify ways of preventing time-temperature abuse.
    - 3 List different types of temperature-measure devices and their uses.
    - 4 Know the general guidelines for thermometer use.
  - E The Flow of Food: Purchasing, Receiving, and Storage
    - 1 Understand characteristics of an approved supplier.
    - 2 Distinguish guidelines for receiving deliveries.
    - 3 Note requirements for key drop deliveries.

- 4 Identify procedure for handling food recalls.
  - 5 Be aware of procedures for checking the temperatures of various food items.
  - 6 Know the temperature requirements when receiving food.
  - 7 Describe packaging requirements when receiving food.
  - 8 List documentation required when receiving food.
  - 9 Ascertain quality requirements when receiving food.
  - 10 Identify requirements for labeling and date marking food.
  - 11 List temperature requirements for food in storage.
  - 12 Understand how to rotate food using first-in- first-out (FIFO).
  - 13 Distinguish practices that can prevent cross-contamination during storage.
  - 14 Describe locations where food should not be stored.
- F The Flow of Food: Preparation
- Ascertain the correct ways for prepping food to prevent cross-contamination and time-temperature abuse.
  - 1 List safe methods for thawing food.
  - 2 Know the minimum internal cooking temperatures for TCS food.
  - 3 Have an understanding of the correct way to cook TCS food in a microwave oven.
  - 4 Identify requirements for partially cooking TCS food.
  - 5 Be aware of the importance of informing consumers of risks when serving raw or undercooked food.
  - 6 Recognize methods and time-temperature requirements for cooling TCS food.
  - 7 Understand time and temperature requirements for reheating TCS food.
- G The Flow of Food: Service
- 1 Time and temperature requirements for holding hot and cold TCS food.
  - Ascertain ways of preventing time-temperature abuse and cross-contamination when displaying and serving food.
  - 2 Know the requirements for using time rather than temperature as the only method of control when holding ready-to-eat food.
  - 3 Be aware of ways of minimizing bare-hand contact with ready-to-eat food.
  - 4 Note how to prevent staff from contaminating food during service.
  - 5 Describe how to prevent customers from contaminating self-service areas.
  - 6 Distinguish the possible hazards of transporting food and ways of preventing them.
  - 7 Know the possible hazards of vending food and ways of preventing them.
- H Food Safety Management Systems
- 1 Methods for achieving active managerial control.
  - 2 Understand the Food and Drug Administration's (FDA) public health interventions.
  - 3 List the seven HACCP principles for preventing foodborne illness.
- I Safe Facilities and Pest Management
- 1 Identify characteristics of correct interior finishes including doors- walls- and ceilings.
  - 2 Distinguish organizations that certify equipment that meets sanitation standards.
  - 3 Know requirements for installing equipment.
  - 4 Identify requirements for dishwashing facilities.
  - 5 Understand requirements for handwashing stations.
  - 6 Have an understanding of approved water sources .
  - 7 Ascertain methods for preventing cross-connection and backflow.
  - 8 Be aware of the correct response to a wastewater overflow.
  - 9 Understand importance of lighting in an operation.
  - 10 Be aware that each area of the operation has its own lighting-intensity requirements .
  - 11 Understand importance of cleaning and maintaining ventilation systems .
  - 12 Identify requirements for handling garbage including correct storage and removal.
  - 13 Be aware of the ways to keep physical facilities in good repair.
  - 14 Identify the imminent health hazards that can affect a facility.

- 15 Know how to respond to imminent health hazards.
  - 16 Have an understanding of methods for denying pests access to an operation.
  - 17 Identify methods for denying pests food and shelter.
- J
- Cleaning and Sanitizing
- 1 Be aware of how to use cleaners correctly.
  - 2 Have an understanding of approved sanitizers including chlorine- iodine- and quats.  
Be aware of factors affecting the efficiency of sanitizers (e.g.- contact time- water
  - 3 temperature- concentration- water hardness- and pH).
  - 4 Know how to clean and sanitize food-contact surfaces.
  - 5 Recognize required frequency for cleaning and sanitizing food-contact surfaces.
  - 6 Ascertain correct machine-dishwashing procedures.
  - 7 Identify how to clean and sanitize items in a three-compartment sink.
  - 8 Know how to store clean and sanitized tableware and equipment.
  - 9 Recognize how to clean the premises.
  - 10 Identify how to store cleaning tools and supplies.
  - 11 Identify how to develop a cleaning program.

Technical - ProStart

Pathway

- I Restaurants and Food/Beverage Services
  - C Demonstrate safety and sanitation procedures in food and beverage service facilities.
    - 1 Identify sanitation procedures to ensure facility is in compliance with health codes.
    - 2 Identify overall safety procedures necessary to maintain a safe work area.
    - 3 Demonstrate emergency and first-aid knowledge and procedures applicable to the workplace.

Cluster

Career Ready Practices