

Tourism, Hospitality, Foods & Nutrition Cluster
PROFESSIONAL FOODS PATHWAY

Pathway Core Competencies & Objectives

COMPETENCIES

PFP1 Use math in relation to aspects of food preparation as appropriate

OBJECTIVES

- PFP1-1 Convert fractions, decimals, and percentages
- PFP1-2 Understand and calculate food and beverage costing and menu pricing, including labor
- PFP1-3 Understand and apply standard measures, equivalency, and conversions between units (e.g., ounces, cups, pints, teaspoons, tablespoons, etc.)

COMPETENCY

PFP2 Understand and apply proper food safety and sanitation practices

OBJECTIVES

- PFP2-1 Understand, demonstrate and apply the difference between cleaning and sanitizing for work surfaces and equipment
- PFP2-2 List the major reasons for and recognize signs of food spoilage and contamination.
- PFP2-3 Describe cross contamination and use of acceptable food handling procedures to avoid it
- PFP2-4 Possess knowledge of appropriate food temperatures and procedures for receiving, storage, thawing, cooking, holding, cooling, reheating and serving

COMPETENCY

PFP3 Demonstrate professional food preparation methods and techniques to produce a variety of food products that meet customer needs

OBJECTIVES

- PFP3-1 Understand and apply dry, moist and combination cooking methods
- PFP3-2 Understand and exhibit proper application of basic knife skills
- PFP3-3 Demonstrate proper scaling and measurement techniques unique to baking.
- PFP3-4 Identify standard equipment appropriate for a professional kitchen
- PFP3-5 Identify appropriate preparation and plating of food
- PFP3-6 Understand and apply proper baking techniques, including:
- Quick bread mixing methods (muffin, biscuit and creaming)
 - Yeast bread mixing methods (straight, modified straight, and sponge)
 - 12 steps of yeast bread production
 - Basic pastry
 - Cake production & decorating

Note: For schools that are able to offer it, this may also include the following:

- Laminated dough/Puff pastry
- Dessert plating
- Frozen desserts

COMPETENCY

PFP4 Use communication and practical skills as appropriate to the professional food industry

OBJECTIVES

- PFP4-1 Read, interpret, adapt or change recipes
- PFP4-2 Create menu descriptions using appropriate content and description
- PFP4-3 Read, understand and apply equipment instructions and employee procedures (OSHA, technical standards, etc.)
- PFP4-4 Develop menu based on a variety of relevant factors (ex. Seasonality, budget, food allergies, customer desire, etc.)
- PFP4-5 Possess knowledge of basic terminology as related to the food service industry

COMPETENCY

PFP5 Develop a general understanding of the food service industry

OBJECTIVES

- PFP5-1 Exhibit an understanding of the history behind food service industry and how it has evolved
- PFP5-2 Demonstrate awareness of current industry trends and technological advances.
- PFP5-3 Demonstrate knowledge of typical organizational structures, roles and responsibilities found within food industry settings