

CTESTAR™ Course Assignment Cross-Walk

Pathway

Business, Management, Marketing and Technology

Course

Food Services and Culinary Arts

Instructor

John Helmbreck

Number

2010-2011

Host School

Jackson Area Career Center

. **Assignments**

.. **Power-Grade Assignments**

Aca

CR	Classroom Rules	
	01.01	Introduction: Preparing for a Successful Career (Duplicated in Year Two) 1.00
	01.04	Chapter 3: Preventing Accidents and Injuries 1.00
	01.05	Chapter 4: Kitchen Basics 1.00
	23.05	Identify positive work behaviors and personal qualities to retain employment. 1.00
	23.06	Determine the chain of command for a particular industry to evaluate personal skills and potential. 1.00
	29.01	Responsibility 1.00
	29.02	Self-Management 1.00
	29.03	Ethical Behavior 1.00
GKS	General Kitchen Safety	
	01.04	Chapter 3: Preventing Accidents and Injuries 1.00
	01.05	Chapter 4: Kitchen Basics 1.00
	01.06	Chapter 5: Foodservice Equipment 1.00
	03.12	Chemical Contamination 1.00
	03.13	Physical Contamination 1.00
	03.14	The Deliberate Contamination of Food 1.00
	03.15	Food Allergens 1.00
	07.01	Examine sanitation (SAFETY) procedures to ensure facility is in compliance with health codes. 1.00
	07.01.01	Identify electric and mechanical hazards. 1.00
	20.01	Examine overall safety procedures to maintain a safe work area. 1.00
	20.02.03	Use appropriate safety equipment and clothing. 1.00
	20.03.02	Demonstrate handling safety with mechanical, environmental, microwave radiation, vehicle, optical laser, radar, high frequency radio, and fiber optics. 1.00
	20.03.04	Demonstrate the appropriate use of safety equipment & procedures, such as lockout/tag out, as required for work activity. 1.00
	20.05	Follow industry standards to comply with safety policies and procedures. 1.00
	30.02.05	Work within constraints of safety precautions and available resources. 1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

Emergency Infor	Emergency Information	
	29.01 Responsibility	1.00
	29.02 Self-Management	1.00
SSSQ	ServSafe Starters Quiz	
	03.01 The Dangers of Foodborne Illness	1.00
	03.02 Preventing Foodborne Illness	1.00
	03.03 How Food Becomes Unsafe	1.00
	03.05 Microbial Contaminants	1.00
	03.06 Classifying Foodborne Illnesses	1.00
	03.07 Bacteria	1.00
	03.08 Viruses	1.00
	03.09 Parasites	1.00
	03.10 Fungi	1.00
	03.11 Biological Contamination	1.00
	03.12 Chemical Contamination	1.00
	03.13 Physical Contamination	1.00
	03.16 How Foodhandlers Can Contaminate Food	1.00
	03.18 Components of a Good Personal Hygiene Program	1.00
	04.01 Preventing Cross-Contamination	1.00
	04.02 Time and Temperature Control	1.00
	04.03 Monitoring Time and Temperature	1.00
	04.06 General Storage Guidelines	1.00
	04.07 Refrigerated Storage	1.00
	04.08 Frozen Storage	1.00
	04.09 Dry Storage	1.00
	04.10 Storing Specific Food	1.00
	04.11 Thawing Food Properly	1.00
	04.13 Cooking Food	1.00
	04.14 Storing Cooked Food	1.00
	04.15 Reheating Food	1.00
	04.17 Serving Food Safely	1.00
	05.08 Cleaning and Sanitizing	1.00
	05.09 Cleaning Agents	1.00
	05.12 Cleaning and Sanitizing in a Three-Compartment Sink	1.00
	05.13 Cleaning and Sanitizing Equipment	1.00
	05.21 Denying Pests Access to the Establishment	1.00
	05.22 Denying Pests Food and Shelter	1.00
	05.23 Identifying Pests	1.00
SSSF	ServSafe Starters Final	
	03.01 The Dangers of Foodborne Illness	1.00
	03.02 Preventing Foodborne Illness	1.00
	03.03 How Food Becomes Unsafe	1.00
	03.05 Microbial Contaminants	1.00
	03.06 Classifying Foodborne Illnesses	1.00
	03.07 Bacteria	1.00
	03.08 Viruses	1.00
	03.09 Parasites	1.00
	03.10 Fungi	1.00
	03.11 Biological Contamination	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	03.12	Chemical Contamination	1.00
	03.13	Physical Contamination	1.00
	03.15	Food Allergens	1.00
	03.16	How Foodhandlers Can Contaminate Food	1.00
	03.18	Components of a Good Personal Hygiene Program	1.00
	04.01	Preventing Cross-Contamination	1.00
	04.02	Time and Temperature Control	1.00
	04.03	Monitoring Time and Temperature	1.00
	04.06	General Storage Guidelines	1.00
	04.07	Refrigerated Storage	1.00
	04.08	Frozen Storage	1.00
	04.09	Dry Storage	1.00
	04.11	Thawing Food Properly	1.00
	04.13	Cooking Food	1.00
	04.14	Storing Cooked Food	1.00
	04.15	Reheating Food	1.00
	04.17	Serving Food Safely	1.00
	05.08	Cleaning and Sanitizing	1.00
	05.09	Cleaning Agents	1.00
	05.10	Sanitizing	1.00
	05.12	Cleaning and Sanitizing in a Three-Compartment Sink	1.00
	05.13	Cleaning and Sanitizing Equipment	1.00
	05.21	Denying Pests Access to the Establishment	1.00
	05.22	Denying Pests Food and Shelter	1.00
	05.23	Identifying Pests	1.00
BNQ	Board Notes Quiz		
	03.07	Bacteria	1.00
	03.08	Viruses	1.00
	03.18	Components of a Good Personal Hygiene Program	1.00
	04.01	Preventing Cross-Contamination	1.00
	04.02	Time and Temperature Control	1.00
SS4	ServSafe 4		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	03.16	How Foodhandlers Can Contaminate Food	1.00
	03.17	Diseases Not Transmitted through Food	1.00
	03.18	Components of a Good Personal Hygiene Program	1.00
	03.19	Management's Role in a Personal Hygiene Program	1.00
SS5	ServSafe 5		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	04.01	Preventing Cross-Contamination	1.00
	04.02	Time and Temperature Control	1.00
	04.03	Monitoring Time and Temperature	1.00
SS6	ServSafe 6		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	02.08	Chapter 7: Purchasing and Inventory Control	1.00
	04.04	General Purchasing and Receiving Principles	1.00
	04.05	Receiving and Inspecting Food	1.00
	04.06	General Storage Guidelines	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	04.07	Refrigerated Storage	1.00
	04.08	Frozen Storage	1.00
	04.09	Dry Storage	1.00
	04.10	Storing Specific Food	1.00
	04.11	Thawing Food Properly	1.00
SS7	ServSafe 7		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	04.12	Preparing Specific Food	1.00
	04.13	Cooking Food	1.00
	04.14	Storing Cooked Food	1.00
	04.15	Reheating Food	1.00
SS8	ServSafe 8		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	04.16	General Rules for Holding Food	1.00
	04.17	Serving Food Safely	1.00
	04.18	Off-Site Service	1.00
SS9	ServSafe 9		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	04.19	Prerequisite Food Safety Programs	1.00
	04.20	Active Managerial Control	1.00
	04.21	Hazard Analysis Critical Control Point (HACCP)	1.00
	04.22	Crisis Management	1.00
SS10	ServSafe 10		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	05.01	Sanitary Facilities and Equipment	1.00
	05.02	Designing a Sanitary Establishment	1.00
	05.03	Materials for Interior Construction	1.00
	05.04	Considerations for Specific Areas of the Facility	1.00
	05.05	Sanitation Standards for Equipment	1.00
	05.06	Installing and Maintaining Kitchen Equipment	1.00
	05.07	Utilities	1.00
SS11	ServSafe 11		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	05.08	Cleaning and Sanitizing	1.00
	05.09	Cleaning Agents	1.00
	05.10	Sanitizing	1.00
	05.11	Machine Dishwashing	1.00
	05.12	Cleaning and Sanitizing in a Three-Compartment Sink	1.00
	05.13	Cleaning and Sanitizing Equipment	1.00
	05.14	Cleaning and Sanitizing the Premises	1.00
	05.15	Tools for Cleaning	1.00
	05.16	Storing Utensils, Tableware, and Equipment	1.00
	05.17	Using Hazardous Materials	1.00
	05.18	Developing a Cleaning Program	1.00
	20.06	Outline resources to utilize in various emergency situations for self, co-workers, and customers/guests.	1.00
SS12	ServSafe 12		

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	05.19	Integrated Pest Management (IPM)	1.00
	05.20	The Integrated Pest Management (IPM) Program	1.00
	05.21	Denying Pests Access to the Establishment	1.00
	05.22	Denying Pests Food and Shelter	1.00
	05.23	Identifying Pests	1.00
	05.24	Working with a Pest Control Operator (PCO)	1.00
	05.25	Using and Storing Pesticides	1.00
HDN tour	Hot Dog Notes		
	02.02	Chapter 1: The History of Food Service	1.00
	12.02	Examine market and alternative ways of marketing to develop a promotional package.	1.00
	15.04	Examine various industry sectors such as independent vs. chain operations to differentiate careers in each type of operation.	1.00
	16.03	Identify the components of cultural diversity and geographical studies to appreciate their importance in developing product and services.	1.00
	26.02	Explain the advantages and disadvantages of working for self, others, being an employee of a large or small organization.	1.00
	Rule	Rule Match: Id Contains:tour	----
GKSQ	General Kitchen Safety Quiz		
	01.06	Chapter 5: Foodservice Equipment	1.00
	03.04	The Keys to Food Safety	1.00
	03.05	Microbial Contaminants	1.00
	03.12	Chemical Contamination	1.00
	03.13	Physical Contamination	1.00
	03.14	The Deliberate Contamination of Food	1.00
	03.15	Food Allergens	1.00
	07.02	Examine sanitation procedures to ensure facility is in compliance with health codes.	1.00
	20.02.03	Use appropriate safety equipment and clothing.	1.00
	20.03.02	Demonstrate handling safety with mechanical, environmental, microwave radiation, vehicle, optical laser, radar, high frequency radio, and fiber optics.	1.00
	20.03.04	Demonstrate the appropriate use of safety equipment & procedures, such as lockout/tag out, as required for work activity.	1.00
	29.02.02	Demonstrate health and safety practices and drug-free behavior in school & workplace setting.	1.00
ESV	Emulsion Sauces Video		
	01.10	Chapter 9: Salads and Garnishes	1.00
RecCon math	Recipe Conversions		
	Rule	Rule Match: Id Contains:math	----
FofH VQ	Front of the House Video Notes Quiz		
	01.02	Chapter 1: Successful Customer Relations	1.00
	06.01	Examine all comments and suggestions from the customer service area to formulate improvements and ensure guests satisfaction.	1.00
IC math	Inventory Concepts		
	Rule	Rule Match: Id Contains:math	----

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

Portfolios1 eng	Portfolios 1		
	23.03	Seek, and apply for employment to begin career objectives.	1.00
	26.01	Organize career information and labor market trends from a variety of sources.	1.00
	26.05	Apply a decision-making model and use career assessment information to choose a career pathway.	1.00
	26.06	Annually review EDP and include plan for continuing education.	1.00
	32.01	Continue the EDP process which includes an annual review with student and counselor and notification of parents.	1.00
	32.06	Apply career and labor market information to seek and obtain employment and/or pursue educational goals.	1.00
	32.07	Research availability of educational programs, financial requirements, and resource and complete an application process as appropriate for career goals.	1.00
	32.08	Understand the need for lifelong learning in a rapidly changing job market.	1.00
	Rule	Rule Match: Id Contains:eng	----
	Rule	Rule Match: Id Is Exactly:Portfolios1 eng	----
CQ1	Corner Quiz 1		
	01.07	Chapter 6: Nutrition	1.00
	01.08	Chapter 7: Breakfast Foods and Sandwiches	1.00
	Rule	Rule Match: Id Contains:CQ	----
CQ2	Corner Quiz 2		
	Rule	Rule Match: Id Contains:CQ	----
IC2 math	Inventory Concepts2		
	02.10	Chapter 9: Standard Accounting Practices	1.00
	Rule	Rule Match: Id Contains:math	----
J english	Journal		
	Rule	Rule Match: Id Contains:eng	----
MNS english	Must, Need, Should		
	11.02	Formulate staff development plans to create an effective working team.	1.00
	Rule	Rule Match: Id Contains:eng	----
CH math	Cash Handling		
	Rule	Rule Match: Id Contains:math	----
NT english	Note Taking		
	Rule	Rule Match: Id Contains:eng	----
CQ3	Corner Quiz 3		
	Rule	Rule Match: Id Contains:CQ	----
RCD	Restaurant Concept Development		
	02.07	Chapter 6: Marketing and the Menu	1.00
	02.07.02	Organize the information on a menu	1.00
	13.01	Identify ways computers and software are used to provide guest and food services.	1.00
	13.02	Use software applications to manage different aspects of food service operations.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	27.05	Develop a plan to market a new product, service, or concept which includes identifying of customers, a graphic presentation, product requirements, and costs.	1.00
	27.06	Practice and demonstrate presentation skills using a variety of media and interpretive data.	1.00
CPT	Competency Pre-test		
Portfolios2 eng	Portfolios 2		
	23.03	Seek, and apply for employment to begin career objectives.	1.00
	26.01	Organize career information and labor market trends from a variety of sources.	1.00
	26.05	Apply a decision-making model and use career assessment information to choose a career pathway.	1.00
	26.06	Annually review EDP and include plan for continuing education.	1.00
	32.01	Continue the EDP process which includes an annual review with student and counselor and notification of parents.	1.00
	32.06	Apply career and labor market information to seek and obtain employment and/or pursue educational goals.	1.00
	32.07	Research availability of educational programs, financial requirements, and resource and complete an application process as appropriate for career goals.	1.00
	32.08	Understand the need for lifelong learning in a rapidly changing job market.	1.00
	Rule	Rule Match: Id Contains:eng	----
CPostT	Competency Post-test		
ST	Staff Training		
	11.02	Formulate staff development plans to create an effective working team.	1.00
MSDS	Material Safety Data Sheets		
	05.09	Cleaning Agents	1.00
	05.10	Sanitizing	1.00
	05.17	Using Hazardous Materials	1.00
	20.06	Outline resources to utilize in various emergency situations for self, co-workers, and customers/guests.	1.00
CQ5	Corner Quiz 5		
	01.02	Chapter 1: Successful Customer Relations	1.00
	Rule	Rule Match: Id Contains:CQ	----
CQ4	Corner Quiz 4		
	01.10	Chapter 9: Salads and Garnishes	1.00
	01.12	Chapter 11: Fruits and Vegetables	1.00
	Rule	Rule Match: Id Contains:CQ	----
CQ			
SSE	ServSafe Exam		
	05.26	Government Regulatory System for Food	1.00
	05.27	The FDA Food Code	1.00
	05.28	The Inspection Process	1.00
	05.29	Self Inspection	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	05.30	Initial and Ongoing Employee Training	1.00
	05.31	Delivering Training	1.00
	05.32	Training Follow Up	1.00
	05.33	Food Safety Certification	1.00
	06.02	Achieve an awareness of applicable legal policies to comply with laws regarding hiring, harassment and safety issues.	1.00
	22.01	Develop an awareness of applicable legal policies to comply with laws regarding hiring, harassment and safety issues.	1.00
	22.01.01	Define legal and ethical responsibilities for safety procedures.	1.00
HFQ	Hot Food Quiz		
	01.08	Chapter 7: Breakfast Foods and Sandwiches	1.00
	02.03	Chapter 2: Potatoes and Grains	1.00
	02.09	Chapter 8: Meat, Poultry, and Seafood	1.00
	02.11	Chapter 10: Stocks, Soups, and Sauces	1.00
PQ	Pastry Quiz		
	02.06	Chapter 5: Desserts and Baked Goods	1.00
	09.01	Apply mathematical, reading, and writing skills to correctly deliver food products and guest service.	1.00
UQ	Utility Quiz		
	01.05	Chapter 4: Kitchen Basics	1.00
	01.06	Chapter 5: Foodservice Equipment	1.00
CKQ	Cold Kitchen Quiz		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	01.08	Chapter 7: Breakfast Foods and Sandwiches	1.00
	01.10	Chapter 9: Salads and Garnishes	1.00
	01.12	Chapter 11: Fruits and Vegetables	1.00
	04.01	Preventing Cross-Contamination	1.00
FHQ	Front of the House Quiz		
	01.02	Chapter 1: Successful Customer Relations	1.00
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	01.09	Chapter 8: Working with People	1.00
	02.05	Chapter 4: The Art of Service	1.00
	10.01	Use verbal and nonverbal communications to provide a positive experience for guests and employees.	1.00
	10.02	Recognize and respond to guest's needs and nonverbal cues to provide quality service.	1.00
	12.01	Interpret calculations of food, labor, and pricing to ensure profitability.	1.00
	16.01	Apply mathematical, reading and writing skills necessary to perform job tasks in the hospitality & tourism industry.	1.00
	16.02	Achieve a familiarity with marketing techniques used in the hospitality & tourism industry to sell a product or service.	1.00

Emp

EW 6	Employability 1		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

EW 7	Employability Wk 7		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW 8	Employability Wk 8		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW9	Employability Wk 9		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW10	Employability Wk 10		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW11	Employability Wk 11		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW12	Employability Wk 12		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW1	Employability Wk 1		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW2	Employability Wk 2		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW3	Employability Wk 3		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW4	Employability Wk 4		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW5	Employability Wk 5		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW 19	Employability Wk 19		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW 20	Employability Wk 20		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----
EW 21	Employability Wk 21		
	Rule	Rule Match: Id Contains:EW	----
	Rule	Rule Match: Id Contains:EW	----

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

EW 22	Employability Wk 22	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 23	Employability Wk 23	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 24	Employability Wk 24	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 25	Employability Wk 25	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 26	Employability Wk 26	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 27	Employability Wk 27	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 28	Employability Wk 28	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 29	Employability Wk 29	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 30	Employability Wk 30	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 31	Employability Wk 31	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 32	Employability Wk 32	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 33	Employability Wk 33	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----
EW 34	Employability Wk 34	
	Rule	Rule Match: Id Contains:EW ----
	Rule	Rule Match: Id Contains:EW ----

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

Lab

Lab	Lab		
	08.05	Use points and various types of service to provide customer service in accordance with company policy.	1.00
	19.02	Use organizational charts to analyze the workplace operations.	1.00
	19.03	Develop plans to improve organizational performance including customer satisfaction and service/operations performance.	1.00
	19.03.03	Use structured problem-solving process to develop systematic improvements.	1.00
	20.04	Examine the pursuit of personal life style choices to prepare for careers in the hospitality and tourism industry.	1.00
	21.02	Observe outstanding leaders to identify effective management styles.	1.00
	21.03	Use leadership skills to create motivation for change.	1.00
	26.03	Analyze information & preferences from work-based opportunity.	1.00
	26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
	27.04	Assess the quality of the concept, service, or product using a predetermined standard.	1.00
	28.02	Identify typical problems that occur in a workplace and use a problem solving model to devise solutions, compare alternatives to past solutions, and predict their success.	1.00
	32.03	Show ability to market oneself by preparing for and completing an interview process.	1.00
	Rule	Rule Match: Id Begins With:Lab	----

Lab2	Lab2		
	08.05	Use points and various types of service to provide customer service in accordance with company policy.	1.00
	19.02	Use organizational charts to analyze the workplace operations.	1.00
	19.03	Develop plans to improve organizational performance including customer satisfaction and service/operations performance.	1.00
	19.03.03	Use structured problem-solving process to develop systematic improvements.	1.00
	20.04	Examine the pursuit of personal life style choices to prepare for careers in the hospitality and tourism industry.	1.00
	21.02	Observe outstanding leaders to identify effective management styles.	1.00
	21.03	Use leadership skills to create motivation for change.	1.00
	26.03	Analyze information & preferences from work-based opportunity.	1.00
	26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
	27.04	Assess the quality of the concept, service, or product using a predetermined standard.	1.00
	28.02	Identify typical problems that occur in a workplace and use a problem solving model to devise solutions, compare alternatives to past solutions, and predict their success.	1.00
	32.03	Show ability to market oneself by preparing for and completing an interview process.	1.00
	Rule	Rule Match: Id Begins With:Lab	----

Lab3	Lab3		
	08.05	Use points and various types of service to provide customer service in accordance with company policy.	1.00
	19.02	Use organizational charts to analyze the workplace operations.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	19.03	Develop plans to improve organizational performance including customer satisfaction and service/operations performance.	1.00
	19.03.03	Use structured problem-solving process to develop systematic improvements.	1.00
	20.04	Examine the pursuit of personal life style choices to prepare for careers in the hospitality and tourism industry.	1.00
	21.02	Observe outstanding leaders to identify effective management styles.	1.00
	21.03	Use leadership skills to create motivation for change.	1.00
	26.03	Analyze information & preferences from work-based opportunity.	1.00
	26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
	27.04	Assess the quality of the concept, service, or product using a predetermined standard.	1.00
	28.02	Identify typical problems that occur in a workplace and use a problem solving model to devise solutions, compare alternatives to past solutions, and predict their success.	1.00
	32.03	Show ability to market oneself by preparing for and completing an interview process.	1.00
	Rule	Rule Match: Id Begins With:Lab	----
Lab4	Lab4		
	08.05	Use points and various types of service to provide customer service in accordance with company policy.	1.00
	19.02	Use organizational charts to analyze the workplace operations.	1.00
	19.03	Develop plans to improve organizational performance including customer satisfaction and service/operations performance.	1.00
	19.03.03	Use structured problem-solving process to develop systematic improvements.	1.00
	20.04	Examine the pursuit of personal life style choices to prepare for careers in the hospitality and tourism industry.	1.00
	21.02	Observe outstanding leaders to identify effective management styles.	1.00
	21.03	Use leadership skills to create motivation for change.	1.00
	26.03	Analyze information & preferences from work-based opportunity.	1.00
	26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
	27.04	Assess the quality of the concept, service, or product using a predetermined standard.	1.00
	28.02	Identify typical problems that occur in a workplace and use a problem solving model to devise solutions, compare alternatives to past solutions, and predict their success.	1.00
	32.03	Show ability to market oneself by preparing for and completing an interview process.	1.00
	Rule	Rule Match: Id Begins With:Lab	----
Lab5	Lab5		
	08.05	Use points and various types of service to provide customer service in accordance with company policy.	1.00
	19.02	Use organizational charts to analyze the workplace operations.	1.00
	19.03	Develop plans to improve organizational performance including customer satisfaction and service/operations performance.	1.00
	19.03.03	Use structured problem-solving process to develop systematic improvements.	1.00
	20.04	Examine the pursuit of personal life style choices to prepare for careers in the hospitality and tourism industry.	1.00
	21.02	Observe outstanding leaders to identify effective management styles.	1.00
	21.03	Use leadership skills to create motivation for change.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	26.03	Analyze information & preferences from work-based opportunity.	1.00
	26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
	27.04	Assess the quality of the concept, service, or product using a predetermined standard.	1.00
	28.02	Identify typical problems that occur in a workplace and use a problem solving model to devise solutions, compare alternatives to past solutions, and predict their success.	1.00
	32.03	Show ability to market oneself by preparing for and completing an interview process.	1.00
	Rule	Rule Match: Id Begins With:Lab	----
Lab6	Lab6		
	Rule	Rule Match: Id Begins With:Lab	----
WPL	Writing a Prep List		
	09.01	Apply mathematical, reading, and writing skills to correctly deliver food products and guest service.	1.00
	09.02	Retrieve vital facts and statistics to correctly utilize information in a service environment.	1.00
	16.01	Apply mathematical, reading and writing skills necessary to perform job tasks in the hospitality & tourism industry.	1.00
	17.08	Analyze information read to learn meaning, technical concepts, vocabulary, and follow directions.	1.00
	17.09	Interpret, transcribe and communicate information, data, and observations to apply information learned from reading to actual practice.	1.00

Rule

Id Begins With	Lab		
	01.03	Chapter 2: Preparing and Serving Safe Food	1.00
	01.04	Chapter 3: Preventing Accidents and Injuries	1.00
	01.05	Chapter 4: Kitchen Basics	1.00
	01.06	Chapter 5: Foodservice Equipment	1.00
	01.07	Chapter 6: Nutrition	1.00
	01.08	Chapter 7: Breakfast Foods and Sandwiches	1.00
	01.09	Chapter 8: Working with People	1.00
	01.10	Chapter 9: Salads and Garnishes	1.00
	01.12	Chapter 11: Fruits and Vegetables	1.00
	01.13	Chapter 12: Controlling Foodservice Costs	1.00
	02.03	Chapter 2: Potatoes and Grains	1.00
	02.06	Chapter 5: Desserts and Baked Goods	1.00
	02.11	Chapter 10: Stocks, Soups, and Sauces	1.00
	02.13	Chapter 12: Communicating with Customers	1.00
	04.01	Preventing Cross-Contamination	1.00
	04.02	Time and Temperature Control	1.00
	04.03	Monitoring Time and Temperature	1.00
	04.06	General Storage Guidelines	1.00
	04.07	Refrigerated Storage	1.00
	04.08	Frozen Storage	1.00
	04.09	Dry Storage	1.00
	04.10	Storing Specific Food	1.00
	04.11	Thawing Food Properly	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

04.12	Preparing Specific Food	1.00
04.13	Cooking Food	1.00
04.14	Storing Cooked Food	1.00
04.15	Reheating Food	1.00
04.16	General Rules for Holding Food	1.00
04.17	Serving Food Safely	1.00
05.06	Installing and Maintaining Kitchen Equipment	1.00
05.08	Cleaning and Sanitizing	1.00
05.10	Sanitizing	1.00
05.11	Machine Dishwashing	1.00
05.12	Cleaning and Sanitizing in a Three-Compartment Sink	1.00
05.13	Cleaning and Sanitizing Equipment	1.00
05.14	Cleaning and Sanitizing the Premises	1.00
05.15	Tools for Cleaning	1.00
05.16	Storing Utensils, Tableware, and Equipment	1.00
05.22	Denying Pests Food and Shelter	1.00
08.01	Implement set of Operating Procedures to comply with company requirements.	1.00
08.02	Evaluate prepared foods for quality and presentation to set quality standards in accordance with company requirements.	1.00
08.02.01	Show consistent appearance in prepared foods. - OBSERVATION	1.00
08.02.02	Detail ways to monitor quality of prepared food. - OBSERVATION	1.00
08.03	Use basic food knowledge to prepare nutritional, quality foods.	1.00
08.03.04	Exhibit high quality food presentation.	1.00
08.04	Evaluate types of kitchen equipment to match equipment with correct cooking methodology.	1.00
08.04.01	Use scales and other food service equipment.	1.00
08.04.02	Sharpen knives safely. - LECTURE / DEMO / DO & OBSERVATION	1.00
08.04.03	Use pots and pans for different food preparations. - OBSERVATION	1.00
08.04.04	Explain how to store and retrieve foods in a variety of settings (cold, hot, dry, etc.) - QUIZ & OBSERVATION	1.00
08.05.02	Identify types of dining utensils and proper uses.	1.00
08.05.03	Show proper set up procedures for dining room/counter. - QUIZ	1.00
08.05.04	Explain menu items. - QUIZ & ROLE PLAY OBSERVATION	1.00
09.01.01	Convert recipes. - RECIPE OUTCOME OBSERVATION	1.00
09.01.02	Use proper measurements of ingredients. - OBSERVATION	1.00
09.01.04	Read & comprehend recipes, operational manuals, inventory control sheets, menus, correspondence, training manuals, etc.	1.00
10.01.01	Read English or required language.- OBSERVATION	1.00
10.01.03	Exhibit pleasing appearance and hygiene.	1.00
10.01.04	Present comfortable tone in speaking with people. - OBSERVATION / ROLE PLAY	1.00
10.01.05	Exhibit a hospitable personality.- ROLE PLAY OBSERVATION	1.00
10.01.06	Listen and understand others.- ROLE PLAY OBSERVATION	1.00
10.01.07	Communicate clearly and concisely to co-workers and guests.- OBSERVATION	1.00
10.02	Recognize and respond to guest's needs and nonverbal cues to provide quality service.	1.00
10.02.01	Identify common nonverbal cues exhibited by guests and employees.	1.00
10.02.02	Provide feedback to management in order to enhance operations.- OBSERVATION	1.00
11.01.02	Work well with other staff members.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

13.03	Retrieve website information to use in menu planning, recipes, and for product information.	1.00
14.01	Implement set of Operating Procedures to comply with company requirements.	1.00
14.02	Evaluate prepared foods for quality and presentation to set quality standards in accordance with company requirements.	1.00
14.02.01	Show consistent appearance in prepared foods.	1.00
14.03	Use basic food knowledge to prepare nutritional, quality foods.	1.00
14.04	Evaluate types of kitchen equipment to match equipment with correct cooking methodology.	1.00
14.04.02	Sharpen knives safely.- LECTURE / DEMO / DO & OBSERVATION	1.00
14.04.03	Use pots and pans for different food preparations.- OBSERVATION	1.00
14.04.04	Explain how to store and retrieve foods in variety of settings (cold hot, dry, etc.) - QUIZ & OBSERVATION	1.00
14.05	Use appropriate types of food service to provide customer service according to set standards.	1.00
14.05.02	Identify types of dining utensils and proper uses. - OBSERVATION	1.00
14.05.03	Show proper set up procedures for dining room/counter. - ROLE PLAY & OBSERVATION	1.00
14.05.04	Explain menu items.- ROLE PLAY & OBSERVATION	1.00
15.02.04	Identify hierarchy within the organization. - QUIZ	1.00
15.03.02	Describe the major duties/tasks for each job option.	1.00
16.01	Apply mathematical, reading and writing skills necessary to perform job tasks in the hospitality & tourism industry.	1.00
16.01.02	Read and follow instructions to perform a task.	1.00
16.01.03	Perform basic mathematical functions including use of decimals, fractions, percentages, formulas and methods of measurements.	1.00
17.01	Apply active listening skills in obtaining and clarifying information.	1.00
17.02	Respond with restatement and clarification techniques to clarify information.	1.00
17.03	Interpret verbal and nonverbal behaviors to enhance communication with co-workers and customers/guests.	1.00
17.03.04	Communicate clearly and concisely to co-workers and others.	1.00
17.04	Interpret nonverbal behaviors to enhance communication.	1.00
17.04.02	Observe eye contact, facial expressions, posture, gestures, and other body language.	1.00
17.04.03	Explain message conveyed by nonverbal behaviors	1.00
17.05	Apply proper etiquette in all customer contacts.	1.00
17.06	Utilize tactful phraseology and communication to dispel misunderstandings or difficult situations.	1.00
18.01	Use customer comments to guide customer satisfaction policies.	1.00
18.02	Use critical thinking skills to solve problems.	1.00
20.01	Examine overall safety procedures to maintain a safe work area.	1.00
20.03	Practice personal safety while at the work site & on work related assignments to avoid injuries or accidents.	1.00
20.05	Follow industry standards to comply with safety policies and procedures.	1.00
21.01	Develop group-working relationships to improve the work environment.	1.00
21.04	Model leadership and teamwork qualities to aid in employee morale.	1.00
21.05	Use interpersonal skills to build effective working relationships.	1.00
22.02	Respect others at all times to express personal ethical values.	1.00
22.03	Demonstrate awareness of responsibilities for different positions within the organization.	1.00
23.02	Study entry-level, skilled level and supervisory positions to gain an awareness of qualifications and skills needed for different levels of employment.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

	23.05	Identify positive work behaviors and personal qualities to retain employment.	1.00
	23.06	Determine the chain of command for a particular industry to evaluate personal skills and potential.	1.00
	24.01	Apply customer service skills to ensure guest satisfaction.	1.00
	25.01	Mathematics	1.00
	28.01	Apply a problem solving model to a workplace situation that involves setting goals, implementing and evaluating results.	1.00
	29.01	Responsibility	1.00
	29.02	Self-Management	1.00
	29.03	Ethical Behavior	1.00
	29.04	Respect for Self and Others	1.00
	30.01	Time	1.00
	30.02	Materials	1.00
	30.03	Human Resources	1.00
	31.01	Group Participation	1.00
	31.02	Conflict Resolution	1.00
	31.03	Diversity	1.00
	31.04	Leadership	1.00
	32.02	Participate in work-based opportunities such as job-shadowing, mentorships, work experiences, etc.	1.00
Id Contains	CQ		
	01.09	Chapter 8: Working with People	1.00
	02.01	Introduction: Preparing for a Successful Career (Duplicate of Year One)	1.00
	06.03	Interpret ethical and legal guidelines relating to job performance to solve legal or ethical issues.	1.00
	11.01	Model leadership and teamwork qualities to aid in employee retention and create a pleasant working atmosphere for staff members.	1.00
	11.03	Review industry standards in human relations policies and procedures to ensure all necessary information is included in orientation for new employees.	1.00
	12.04	Identify the problem, possible solutions, and decide on a course of action to resolve unexpected situations.	1.00
	15.01	Summarize steps needed to obtain a job in the restaurant and food service industry.	1.00
	15.02	Summarize steps needed to retain a job in the restaurant and food service industry.	1.00
	17.01	Apply active listening skills in obtaining and clarifying information.	1.00
	17.02	Respond with restatement and clarification techniques to clarify information.	1.00
	17.03	Interpret verbal and nonverbal behaviors to enhance communication with co-workers and customers/guests.	1.00
	17.04	Interpret nonverbal behaviors to enhance communication.	1.00
	17.06	Utilize tactful phraseology and communication to dispel misunderstandings or difficult situations.	1.00
	17.08	Analyze information read to learn meaning, technical concepts, vocabulary, and follow directions.	1.00
	17.09	Interpret, transcribe and communicate information, data, and observations to apply information learned from reading to actual practice.	1.00
	20.01	Examine overall safety procedures to maintain a safe work area.	1.00
	20.02	Examine sanitation procedures to ensure facility is in compliance with health codes.	1.00
	20.03	Practice personal safety while at the work site & on work related assignments to avoid injuries or accidents.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

20.05	Follow industry standards to comply with safety policies and procedures.	1.00
21.01	Develop group-working relationships to improve the work environment.	1.00
21.05	Use interpersonal skills to build effective working relationships.	1.00
21.06	Use conflict-management skills to facilitate solutions.	1.00
22.02	Respect others at all times to express personal ethical values.	1.00
23.04	Summarize steps necessary to retain a job in the industry.	1.00
23.05	Identify positive work behaviors and personal qualities to retain employment.	1.00
23.06	Determine the chain of command for a particular industry to evaluate personal skills and potential.	1.00
23.07	Explain what projects need to be accomplished or skills required to achieve a promotion.	1.00
28.01	Apply a problem solving model to a workplace situation that involves setting goals, implementing and evaluating results.	1.00
29.01	Responsibility	1.00
29.02	Self-Management	1.00
29.03	Ethical Behavior	1.00
29.04	Respect for Self and Others	1.00
30.03	Human Resources	1.00
31.01	Group Participation	1.00
31.02	Conflict Resolution	1.00
31.03	Diversity	1.00
31.04	Leadership	1.00
02.04	Chapter 3: The Lodging Industry	1.00
02.12	Chapter 11: Tourism and the Retail Industry	1.00
16.04	Identify the elements of geography that affect the hospitality & tourism industry to aid in customer service.	1.00
16.05	Summarize how to use the "state of the economy" to plan products and service.	1.00
16.06	Examine management styles of different organizational structures to learn best practices for each style.	1.00
19.01	Research appropriate sources to trace the development of the hospitality and tourism industry and learn the overall structure.	1.00
01.11	Chapter 10: Business Math	1.00
01.13	Chapter 12: Controlling Foodservice Costs	1.00
12.01	Interpret calculations of food, labor, and pricing to ensure profitability.	1.00
12.03	Anticipate future needs to plan accordingly.	1.00
12.04	Identify the problem, possible solutions, and decide on a course of action to resolve unexpected situations.	1.00
16.01	Apply mathematical, reading and writing skills necessary to perform job tasks in the hospitality & tourism industry.	1.00
24.02	Handle different types of payments to accommodate the guest/customer.	1.00
25.01	Mathematics	1.00
09.01	Apply mathematical, reading, and writing skills to correctly deliver food products and guest service.	1.00
09.02	Retrieve vital facts and statistics to correctly utilize information in a service environment.	1.00
10.01	Use verbal and nonverbal communications to provide a positive experience for guests and employees.	1.00
12.03	Anticipate future needs to plan accordingly.	1.00
13.03	Retrieve website information to use in menu planning, recipes, and for product information.	1.00
15.01	Summarize steps needed to obtain a job in the restaurant and food service industry.	1.00

CTESTAR™ Course Assignment Cross-Walk

Food Services and Culinary Arts

2010-2011

15.02	Summarize steps needed to retain a job in the restaurant and food service industry.	1.00
15.03	Examine jobs available within the various types of restaurants and food service operations to assess career opportunities.	1.00
16.01	Apply mathematical, reading and writing skills necessary to perform job tasks in the hospitality & tourism industry.	1.00
17.01	Apply active listening skills in obtaining and clarifying information.	1.00
17.07	Use purpose as a context to select reading strategies and read text.	1.00
17.08	Analyze information read to learn meaning, technical concepts, vocabulary, and follow directions.	1.00
17.09	Interpret, transcribe and communicate information, data, and observations to apply information learned from reading to actual practice.	1.00
17.10	Use computer skills to design and develop written materials and supporting visual aids.	1.00
17.11	Develop tables, charts and figures to support written and oral communication.	1.00
18.01	Use customer comments to guide customer satisfaction policies.	1.00
23.01	Examine the numerous career paths within hospitality and tourism to discover personal preferences.	1.00
23.02	Study entry-level, skilled level and supervisory positions to gain an awareness of qualifications and skills needed for different levels of employment.	1.00
26.04	Interpret information from a variety of career assessments to identify career interests and abilities.	1.00
27.01	Gather, interpret, analyze, and refine data.	1.00
27.02	Analyze and synthesize information and data from multiple sources.	1.00
27.03	Plan and transform ideas and requirements into a concept, service, or product.	1.00
32.04	Accurately complete records/documents to support job applications (inquiry letters, resume, references, evaluations, follow-up letters).	1.00
32.05	Use a portfolio, resume, record of attendance, certificates, and/or transcript as self-marketing tools to demonstrate interest and competence.	1.00

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Cross Walk Summary

Subject	Items	Alignable	Aligned	Percent
	2	0	0	0
Aca	38	38	36	95
CQ	6	6	6	100
Emp	28	28	28	100
Lab	7	7	7	100
Rule	8	8	5	63