

# CTESTAR™ Course Assignment Cross-Walk

Pathway

## Business, Management, Marketing and Technology

Course

**Hospitality and Culinary Arts**

Instructor

**Chef Corbett Day**

Number

**12**

Host School

**LISD TECH Center**

. **Assignments**

.. **Excel Assignments**

## PRO

HOSP2:Chap 1 SS V Chapter 1 - Workbook and Book Questions [HOSP2:Chap 1 SS Workbook]

HOSP2:Appetizers I Appetizer Practical and Written Lab Assessment - 15 for 3 appetizers - [HOSP2:Appetizers Lab,PA,WA]

|          |   |      |
|----------|---|------|
| 02.03.13 | Outline proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food that includes use of proper tools and equipment | 1.00 |
| 02.06.05 | Apply effective mise en place through practice  | 1.00 |
| 02.07.02 | Demonstrate measuring and portioning foods using ladles, measuring cups and spoons, scales, and scoops  | 1.00 |
| 02.07.04 | Give examples of preparing foods using pots and pans  | 1.00 |
| 02.07.06 | Demonstrate how to cut and mix foods using standard kitchen equipment   | 1.00 |
| 02.07.07 | Compare and contrast cooking foods using various types of steamers, broilers, griddle, grills, ranges, fryers, and ovens  | 1.00 |
| 02.09.06 | Prepare and serve eggs using a variety of cooking methods   | 1.00 |
| 02.10.08 | Prepare common sandwich spreads and fillings  | 1.00 |
| 02.12.08 | List the ingredients of and prepare an emulsified salad dressing  | 1.00 |
| 02.12.09 | Select ingredients to prepare mayonnaise  | 1.00 |
| 02.12.12 | Choose the ingredients and prepare several dips   | 1.00 |
| 02.12.14 | Describe and prepare ingredients commonly used as garnishes   | 1.00 |
| 02.14.06 | Match and cook vegetables to appropriate methods  | 1.00 |
| 02.14.07 | Match and cook fruits to appropriate methods  | 1.00 |
| 03.03.04 | Using a variety of recipes and cooking techniques, prepare potatoes   | 1.00 |
| 03.03.06 | Using a variety of recipes and cooking techniques, prepare grains and legumes   | 1.00 |
| 03.03.08 | Using a variety of recipes and cooking techniques, prepare pasta  | 1.00 |
| 03.07.01 | Prepare cookies using various makeup methods  | 1.00 |
| 03.13.01 | Prepare the ingredients for and cook several kinds of stocks  | 1.00 |
| 03.13.08 | Prepare several kinds of sauces   | 1.00 |
| 03.13.09 | Match sauces to appropriate foods   | 1.00 |
| 05.04.03 | Cooking Food  | 1.00 |
| 05.04.04 | Storing Cooked Food   | 1.00 |

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## Hospitality and Culinary Arts

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|                 |  |      |
|-----------------|--|------|
|                 | 09.01.02 Detail operating procedures for food presentation.  | 1.00 |
|                 | 09.02.01 Show consistent appearance in prepared foods.   | 1.00 |
|                 | 09.03.02 Choose appropriate cooking procedures (saute', broil, bake, etc.)                             | 1.00 |
|                 | 09.03.04 Exhibit high quality food presentation.   | 1.00 |
|                 | 15.01.02 Detail operating procedures for food presentation.  | 1.00 |
|                 | 15.02.01 Show consistent appearance in prepared foods.   | 1.00 |
|                 | 15.03.02 Choose appropriate cooking procedures (saute', broil, bake, etc.)                             | 1.00 |
|                 | 15.03.04 Exhibit high quality food presentation.   | 1.00 |
|                 | 15.04.01 Use of scales and other food service equipment.   | 1.00 |
|                 | 15.04.03 Use pots and pans for different food preparations.  | 1.00 |
|                 | 15.04.04 Explain how to store and retrieve foods in variety of settings (cold hot, dry, etc.)          | 1.00 |
|                 | 37.11.03 Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.   | 1.00 |
| HOSP2:Dip Prepa | Guacamole Preparation - Dips/Mise En Place - [HOSP2:Dip Preparation. PA]                               |      |
|                 | 03.03.04 Using a variety of recipes and cooking techniques, prepare potatoes                           | 1.00 |
|                 | 03.03.08 Using a variety of recipes and cooking techniques, prepare pasta                              | 1.00 |
|                 | 03.10.04 Match various cooking methods with different forms of meat                                    | 1.00 |
| HOSP2:Resume/Co | Employability Skills - [HOSP2:Resume/Cover Letter, WA]   |      |
|                 | 02.01.03 State the difference between school and workplace environments                                | 1.00 |
|                 | 02.01.04 Develop a list of workplace guidelines  | 1.00 |
|                 | 02.01.05 Identify and give examples of positive work attitudes   | 1.00 |
|                 | 02.01.06 Give examples of career opportunities in the foodservice industry                             | 1.00 |
|                 | 02.01.07 Make a list of qualities of successful foodservice employees                                  | 1.00 |
|                 | 02.01.08 Outline a plan for an effective job search  | 1.00 |
|                 | 02.01.09 Given a list of effective cover letter elements, write a cover letter                         | 1.00 |
|                 | 02.01.10 Demonstrate networking skills   | 1.00 |
|                 | 02.01.11 Compile the best examples of their work into a portfolio                                      | 1.00 |
|                 | 02.01.12 Write a resume that lists their skills and competencies                                       | 1.00 |
|                 | 02.01.13 Read and complete a college application form  | 1.00 |
|                 | 02.01.14 Read and complete a job application form  | 1.00 |
|                 | 02.01.15 List the steps to an effective job interview  | 1.00 |
|                 | 02.01.16 Explain the follow-up steps for a job interview   | 1.00 |
|                 | 02.01.17 State their interpretation of a first day on the job  | 1.00 |
|                 | 02.01.18 Outline the steps to resigning a job  | 1.00 |
|                 | 02.02.01 Recognize and state the importance of customer service to food service                        | 1.00 |
|                 | 02.02.02 List the reasons and the ways to make a positive first impression in the foodservice industry | 1.00 |
|                 | 02.02.03 Describe a variety of customers that may have special needs                                   | 1.00 |
|                 | 02.02.04 Distinguish between effective and ineffective communication with customers by giving examples | 1.00 |
|                 | 02.02.05 Explain how customer satisfaction directly affects a restaurant's success                     | 1.00 |
|                 | 02.02.06 Outline the service planning process  | 1.00 |
|                 | 03.01.07 Make a list of qualities of successful foodservice employees                                  | 1.00 |
|                 | 03.01.08 Outline a plan for an effective job search  | 1.00 |
|                 | 03.01.14 Read and complete a job application form  | 1.00 |
|                 | 03.01.15 List the steps to an effective job interview  | 1.00 |
|                 | 03.01.16 Explain the follow-up steps for a job interview   | 1.00 |
|                 | 03.01.17 State their interpretation of a first day on the job  | 1.00 |
|                 | 03.01.18 Outline the steps to resigning a job  | 1.00 |

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| 03.04.08 | Identify career opportunities in the hospitality industry and list the qualifications commonly sought by hospitality employers                            | 1.00 |
| 06.03.01 | Initial and Ongoing Employee Training   | 1.00 |
| 10.01.05 | Use basic writing skills (grammar, punctuation, spelling) to produce inventory control sheets, recipes, menus, correspondence, employee evaluations, etc. | 1.00 |
| 11.02.01 | Identify common nonverbal cues exhibited by guests and employees.   | 1.00 |
| 12.02.01 | Maintain current job descriptions for all positions under the managerial level.   | 1.00 |
| 16.01.01 | Outline a plan for effective job search.  | 1.00 |
| 16.01.03 | List steps for an effective job interview.  | 1.00 |
| 16.01.04 | Explain follow up steps for a job interview.  | 1.00 |
| 16.02.03 | Make a list of qualities of successful food service employees.  | 1.00 |
| 16.03.02 | Describe the major duties/tasks for each job option.  | 1.00 |
| 28.01.05 | Demonstrate the role of good listening skills in job success.   | 1.00 |
| 35.02.01 | Detail entry-level job qualifications in the industry.  | 1.00 |
| 35.02.02 | Detail skilled level job qualification in the industry.   | 1.00 |
| 35.02.03 | Detail supervisory level job qualification in the industry.   | 1.00 |
| 35.04.01 | Outline a plan for effective job search.  | 1.00 |
| 35.04.03 | Complete job applications forms.  | 1.00 |
| 35.04.04 | List steps for an effective job interview.  | 1.00 |
| 35.04.05 | Explain follow up steps for a job interview.  | 1.00 |
| 35.05.03 | Make a list of characteristics of a successful employee.  | 1.00 |
| 37.08.02 | Explain the advantages and disadvantages of working for self, others, being an employee of a large or small organization.                                 | 1.00 |
| 37.13.02 | Describe employer-employee rights and responsibilities.   | 1.00 |
| 37.13.03 | Demonstrate appropriate behaviors necessary to maintaining employment.  | 1.00 |
| 37.25.02 | Participate in work-based opportunities such as job-shadowing, mentorships, work experiences, etc.  | 1.00 |
| 37.25.04 | Accurately complete records/documents to support job applications (inquiry letters, resume, references, evaluations, follow-up letters).                  | 1.00 |
| 37.25.06 | Apply career and labor market information to seek and obtain employment and/or pursue educational goals.  | 1.00 |
| 37.25.08 | Understand the need for lifelong learning in a rapidly changing job market.   | 1.00 |

## Rule

|                 |   |      |
|-----------------|---|------|
| Id Is Any Value | Workhabits  |      |
| 02.01.02        | List the elements of excellent service and give examples                  | 1.00 |
| 02.01.03        | State the difference between school and workplace environments            | 1.00 |
| 02.01.05        | Identify and give examples of positive work attitudes                     | 1.00 |
| 02.01.10        | Demonstrate networking skills   | 1.00 |
| 02.03.11        | Differentiate among types of thermometers and demonstrate how to use them | 1.00 |
| 02.03.15        | Define the difference between clean and sanitary                          | 1.00 |
| 02.05.02        | Demonstrate proper lifting and carrying procedures to avoid injury        | 1.00 |
| 02.05.04        | Demonstrate correct and safe use of knives                                | 1.00 |
| 02.06.02        | Convert recipes to yield smaller and larger quantities                    | 1.00 |
| 02.06.05        | Apply effective mise en place through practice                            | 1.00 |
| 02.07.01        | Demonstrate how to use scales and carts to receive food and supplies      | 1.00 |

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|----------|---|------|
| 02.07.02 | Demonstrate measuring and portioning foods using ladles, measuring cups and spoons, scales, and scoops  | 1.00 |
| 02.07.03 | Demonstrate how to properly sharpen and use different types of knives   | 1.00 |
| 03.01.10 | Demonstrate networking skills   | 1.00 |
| 03.15.03 | Model proper and courteous telephone skills through demonstration   | 1.00 |
| 03.15.05 | List and demonstrate effective listening and speaking skills  | 1.00 |
| 14.01.02 | Demonstrate knowledge in basic computer applications.   | 1.00 |
| 14.01.03 | Demonstrate knowledge in computer programs used for food production.  | 1.00 |
| 28.01.05 | Demonstrate the role of good listening skills in job success.   | 1.00 |
| 29.05.03 | Demonstrate flexibility.  | 1.00 |
| 32.03.03 | Demonstrate safe work habits and procedure related to application of electricity and static discharge.  | 1.00 |
| 34.03.02 | Demonstrate good life values.   | 1.00 |
| 35.06.01 | Demonstrate regular attendance.   | 1.00 |
| 35.06.04 | Demonstrate effort and initiative.  | 1.00 |
| 35.06.05 | Demonstrate the willingness to learn.   | 1.00 |
| 37.11.01 | Demonstrate regular attendance, promptness, and staying with a task until satisfactory completion.  | 1.00 |
| 37.11.03 | Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.   | 1.00 |
| 37.12.02 | Demonstrate health and safety practices and drug-free behavior in school & workplace setting.   | 1.00 |
| 37.13.04 | Demonstrate positive personal qualities as a group leader.  | 1.00 |
| 37.19.03 | Demonstrate understanding of how effective teams operate within organization and diverse settings.  | 1.00 |
| 37.20.01 | Demonstrate leadership by listening to others and asking appropriate questions to clarify a problem or issue.   | 1.00 |
| 37.21.03 | Demonstrate ability to work with others with different backgrounds, cultures, and abilities.  | 1.00 |
| 37.22.01 | Demonstrate leadership ability in a work or school setting.   | 1.00 |
| 37.23.03 | Demonstrate objectivity in assessing other viewpoints by considering all sides of an issue, using past experience, data and logical analysis, and showing respectful behavior towards others. | 1.00 |
| 37.24.07 | Demonstrate the use of equipment and machines to solve practical or work-based problems.  | 1.00 |
| 37.25.05 | Use a portfolio, resume, record of attendance, certificates, and/or transcript as self-marketing tools to demonstrate interest and competence.  | 1.00 |
| 38.01.12 | Demonstrate how to import/export text, graphics, or audio files.  | 1.00 |

## TEST

HOSP2:Chap 1 SS V Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]

|          |   |      |
|----------|---|------|
| 04.01.01 | The Dangers of Foodborne Illness              | 1.00 |
| 04.01.02 | Preventing Foodborne Illness                  | 1.00 |
| 04.01.03 | How Food Becomes Unsafe                       | 1.00 |
| 04.01.04 | The Keys to Food Safety                       | 1.00 |
| 04.02.01 | Microbial Contaminants                        | 1.00 |
| 04.02.02 | Classifying Foodborne Illnesses               | 1.00 |
| 04.03.01 | Biological Contamination                      | 1.00 |
| 04.04.01 | How Foodhandlers Can Contaminate Food         | 1.00 |
| 04.04.03 | Components of a Good Personal Hygiene Program | 1.00 |
| 05.01.01 | Preventing Cross-Contamination                | 1.00 |
| 05.01.02 | Time and Temperature Control                  | 1.00 |

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## Hospitality and Culinary Arts

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|                   |   |      |
|-------------------|---|------|
|                   | 05.02.01 General Purchasing and Receiving Principles  | 1.00 |
|                   | 05.03.01 General Storage Guidelines   | 1.00 |
|                   | 05.05.01 General Rules for Holding Food   | 1.00 |
|                   | 05.06.01 Prerequisite Food Safety Programs  | 1.00 |
| HOSP2:Providing S | Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]   |      |
|                   | 02.02.03 Describe a variety of customers that may have special needs                              | 1.00 |
|                   | 02.03.01 List reasons why it is important to keep food safe                                       | 1.00 |
|                   | 02.03.02 Describe good personal hygiene and how it affects food safety                            | 1.00 |
|                   | 04.01.01 The Dangers of Foodborne Illness   | 1.00 |
|                   | 04.01.02 Preventing Foodborne Illness   | 1.00 |
|                   | 04.01.03 How Food Becomes Unsafe  | 1.00 |
|                   | 04.01.04 The Keys to Food Safety  | 1.00 |
|                   | 04.02.01 Microbial Contaminants   | 1.00 |
|                   | 04.02.02 Classifying Foodborne Illnesses  | 1.00 |
|                   | 04.02.03 Bacteria   | 1.00 |
|                   | 04.02.04 Viruses  | 1.00 |
|                   | 04.02.05 Parasites  | 1.00 |
|                   | 04.02.06 Fungi  | 1.00 |
|                   | 04.03.01 Biological Contamination   | 1.00 |
|                   | 04.03.02 Chemical Contamination   | 1.00 |
|                   | 04.03.03 Physical Contamination   | 1.00 |
|                   | 04.04.01 How Foodhandlers Can Contaminate Food  | 1.00 |
|                   | 05.01.01 Preventing Cross-Contamination   | 1.00 |
|                   | 05.01.02 Time and Temperature Control   | 1.00 |
| HOSP2:The Micro   | Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]   |      |
|                   | 02.03.01 List reasons why it is important to keep food safe                                       | 1.00 |
|                   | 02.03.02 Describe good personal hygiene and how it affects food safety                            | 1.00 |
|                   | 02.03.04 Give examples of potentially hazardous foods   | 1.00 |
|                   | 02.03.05 Categorize and describe the micro-organisms that cause foodborne illnesses               | 1.00 |
|                   | 02.03.07 Distinguish between situations in which contamination and cross-contamination occur      | 1.00 |
|                   | 02.03.08 List the conditions under which bacteria multiply rapidly and use the letters FAT-TOM    | 1.00 |
|                   | 02.03.09 Explain how time and temperature guidelines can reduce growth of micro-organisms         | 1.00 |
|                   | 02.03.10 Define the food temperature danger zone and list temperatures that fall within that zone | 1.00 |
|                   | 04.01.01 The Dangers of Foodborne Illness   | 1.00 |
|                   | 04.01.02 Preventing Foodborne Illness   | 1.00 |
|                   | 04.01.03 How Food Becomes Unsafe  | 1.00 |
|                   | 04.01.04 The Keys to Food Safety  | 1.00 |
|                   | 04.02.01 Microbial Contaminants   | 1.00 |
|                   | 04.02.02 Classifying Foodborne Illnesses  | 1.00 |
|                   | 04.02.03 Bacteria   | 1.00 |
|                   | 04.02.04 Viruses  | 1.00 |
|                   | 04.02.05 Parasites  | 1.00 |
|                   | 04.02.06 Fungi  | 1.00 |
|                   | 04.03.01 Biological Contamination   | 1.00 |

HOSP2:Foodborne I Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]

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|                  |   |  |      |
|------------------|---|--|------|
|                  | 02.03.01  | List reasons why it is important to keep food safe                                       | 1.00 |
|                  | 02.03.02  | Describe good personal hygiene and how it affects food safety                            | 1.00 |
|                  | 02.03.04  | Give examples of potentially hazardous foods   | 1.00 |
|                  | 02.03.05  | Categorize and describe the micro-organisms that cause foodborne illnesses               | 1.00 |
|                  | 02.03.07  | Distinguish between situations in which contamination and cross-contamination occur      | 1.00 |
|                  | 02.03.08  | List the conditions under which bacteria multiply rapidly and use the letters FAT-TOM    | 1.00 |
|                  | 02.03.09  | Explain how time and temperature guidelines can reduce growth of micro-organisms         | 1.00 |
|                  | 02.03.10  | Define the food temperature danger zone and list temperatures that fall within that zone | 1.00 |
|                  | 04.01.01  | The Dangers of Foodborne Illness   | 1.00 |
|                  | 04.01.02  | Preventing Foodborne Illness   | 1.00 |
|                  | 04.01.03  | How Food Becomes Unsafe  | 1.00 |
|                  | 04.01.04  | The Keys to Food Safety  | 1.00 |
|                  | 04.02.01  | Microbial Contaminants   | 1.00 |
|                  | 04.02.02  | Classifying Foodborne Illnesses  | 1.00 |
|                  | 04.02.03  | Bacteria   | 1.00 |
|                  | 04.02.04  | Viruses  | 1.00 |
|                  | 04.02.05  | Parasites  | 1.00 |
|                  | 04.02.06  | Fungi  | 1.00 |
|                  | 04.03.01  | Biological Contamination   | 1.00 |
|                  | 04.04.01  | How Foodhandlers Can Contaminate Food  | 1.00 |
|                  | 04.04.03  | Components of a Good Personal Hygiene Program  | 1.00 |
|                  | 05.01.01  | Preventing Cross-Contamination   | 1.00 |
|                  | 05.01.02  | Time and Temperature Control   | 1.00 |
|                  | 05.02.01  | General Purchasing and Receiving Principles  | 1.00 |
| HOSP 2:Food All  | Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA] |  |      |
|                  | 02.02.03  | Describe a variety of customers that may have special needs                              | 1.00 |
|                  | 02.03.06  | Identify and list ways chemical and physical hazards can contaminate food                | 1.00 |
|                  | 02.03.07  | Distinguish between situations in which contamination and cross-contamination occur      | 1.00 |
|                  | 04.01.03  | How Food Becomes Unsafe  | 1.00 |
|                  | 04.01.04  | The Keys to Food Safety  | 1.00 |
|                  | 04.03.02  | Chemical Contamination   | 1.00 |
|                  | 04.03.03  | Physical Contamination   | 1.00 |
|                  | 04.03.04  | The Deliberate Contamination of Food   | 1.00 |
|                  | 04.03.05  | Food Allergens   | 1.00 |
|                  | 05.01.01  | Preventing Cross-Contamination   | 1.00 |
|                  | 05.03.01  | General Storage Guidelines   | 1.00 |
|                  | 06.01.01  | Sanitary Facilities and Equipment  | 1.00 |
|                  | 06.01.17  | Using Hazardous Materials  | 1.00 |
|                  | 06.01.25  | Using and Storing Pesticides   | 1.00 |
| HOSP 2:Safe Food | Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]                   |  |      |
|                  | 04.01.02  | Preventing Foodborne Illness   | 1.00 |
|                  | 04.01.03  | How Food Becomes Unsafe  | 1.00 |
|                  | 04.01.04  | The Keys to Food Safety  | 1.00 |
|                  | 04.02.01  | Microbial Contaminants   | 1.00 |
|                  | 04.02.03  | Bacteria   | 1.00 |

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|                   |   |      |
|-------------------|---|------|
|                   | 04.02.04 Viruses  | 1.00 |
|                   | 04.03.01 Biological Contamination   | 1.00 |
|                   | 04.04.01 How Foodhandlers Can Contaminate Food  | 1.00 |
|                   | 04.04.03 Components of a Good Personal Hygiene Program  | 1.00 |
|                   | 04.04.04 Management's Role in a Personal Hygiene Program  | 1.00 |
| HOSP2:SS Unit 1 T | Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]   |      |
|                   | 02.02.03 Describe a variety of customers that may have special needs                              | 1.00 |
|                   | 02.03.01 List reasons why it is important to keep food safe                                       | 1.00 |
|                   | 02.03.02 Describe good personal hygiene and how it affects food safety                            | 1.00 |
|                   | 02.03.04 Give examples of potentially hazardous foods   | 1.00 |
|                   | 02.03.05 Categorize and describe the micro-organisms that cause foodborne illnesses               | 1.00 |
|                   | 02.03.06 Identify and list ways chemical and physical hazards can contaminate food                | 1.00 |
|                   | 02.03.07 Distinguish between situations in which contamination and cross-contamination occur      | 1.00 |
|                   | 02.03.08 List the conditions under which bacteria multiply rapidly and use the letters FAT-TOM    | 1.00 |
|                   | 02.03.09 Explain how time and temperature guidelines can reduce growth of micro-organisms         | 1.00 |
|                   | 02.03.10 Define the food temperature danger zone and list temperatures that fall within that zone | 1.00 |
|                   | 04.01.01 The Dangers of Foodborne Illness   | 1.00 |
|                   | 04.01.02 Preventing Foodborne Illness   | 1.00 |
|                   | 04.01.03 How Food Becomes Unsafe  | 1.00 |
|                   | 04.01.04 The Keys to Food Safety  | 1.00 |
|                   | 04.02.01 Microbial Contaminants   | 1.00 |
|                   | 04.02.02 Classifying Foodborne Illnesses  | 1.00 |
|                   | 04.02.03 Bacteria   | 1.00 |
|                   | 04.02.04 Viruses  | 1.00 |
|                   | 04.02.05 Parasites  | 1.00 |
|                   | 04.02.06 Fungi  | 1.00 |
|                   | 04.03.01 Biological Contamination   | 1.00 |
|                   | 04.03.02 Chemical Contamination   | 1.00 |
|                   | 04.03.03 Physical Contamination   | 1.00 |
|                   | 04.03.04 The Deliberate Contamination of Food   | 1.00 |
|                   | 04.03.05 Food Allergens   | 1.00 |
|                   | 04.04.01 How Foodhandlers Can Contaminate Food  | 1.00 |
|                   | 04.04.03 Components of a Good Personal Hygiene Program  | 1.00 |
|                   | 04.04.04 Management's Role in a Personal Hygiene Program  | 1.00 |
|                   | 05.01.01 Preventing Cross-Contamination   | 1.00 |
|                   | 05.01.02 Time and Temperature Control   | 1.00 |
|                   | 05.01.03 Monitoring Time and Temperature  | 1.00 |
|                   | 05.02.01 General Purchasing and Receiving Principles  | 1.00 |
| HOSP 2:Flow of F  | Servsafe Chapter 5 & 6 Quiz[HOSP 2:Flow of Food,WA]   |      |
|                   | 02.03.11 Differentiate among types of thermometers and demonstrate how to use them                | 1.00 |
|                   | 04.02.02 Classifying Foodborne Illnesses  | 1.00 |
|                   | 05.01.01 Preventing Cross-Contamination   | 1.00 |
|                   | 05.01.02 Time and Temperature Control   | 1.00 |
|                   | 05.01.03 Monitoring Time and Temperature  | 1.00 |
|                   | 05.02.01 General Purchasing and Receiving Principles  | 1.00 |

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## Hospitality and Culinary Arts

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|                  |  |      |
|------------------|--|------|
|                  | 05.02.02 Receiving and Inspecting Food   | 1.00 |
|                  | 05.03.01 General Storage Guidelines  | 1.00 |
|                  | 05.03.02 Refrigerated Storage  | 1.00 |
|                  | 05.03.03 Frozen Storage  | 1.00 |
|                  | 05.03.04 Dry Storage   | 1.00 |
|                  | 05.03.05 Storing Specific Food   | 1.00 |
| HOSP 2:Flow of F | Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]  |      |
|                  | 02.03.03 List the steps to proper handwashing  | 1.00 |
|                  | 02.03.11 Differentiate among types of thermometers and demonstrate how to use them   | 1.00 |
|                  | 02.03.13 Outline proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food that includes use of proper tools and equipment | 1.00 |
|                  | 02.03.14 Compare different types of storage areas found in a foodservice operation   | 1.00 |
|                  | 02.07.05 Explain how to store food and supplies properly on shelves and in refrigerators and freezers  | 1.00 |
|                  | 02.12.05 Design a procedure to prepare and store salads properly   | 1.00 |
|                  | 02.13.12 State the appropriate storage guidelines and temperatures for different perishable foods  | 1.00 |
|                  | 02.14.04 Demonstrate the procedures for properly storing ripe fruits, vegetables, roots, and tubers  | 1.00 |
|                  | 04.04.01 How Foodhandlers Can Contaminate Food   | 1.00 |
|                  | 04.04.03 Components of a Good Personal Hygiene Program   | 1.00 |
|                  | 05.01.01 Preventing Cross-Contamination  | 1.00 |
|                  | 05.01.02 Time and Temperature Control  | 1.00 |
|                  | 05.01.03 Monitoring Time and Temperature   | 1.00 |
|                  | 05.04.01 Thawing Food Properly   | 1.00 |
|                  | 05.04.02 Preparing Specific Food   | 1.00 |
|                  | 05.04.03 Cooking Food  | 1.00 |
|                  | 05.04.04 Storing Cooked Food   | 1.00 |
|                  | 05.04.05 Reheating Food  | 1.00 |
|                  | 05.05.01 General Rules for Holding Food  | 1.00 |
|                  | 05.05.02 Serving Food Safely   | 1.00 |
|                  | 05.05.03 Off-Site Service  | 1.00 |
| HOSP2:Food Temp  | Servsafe Food Temperature Quiz [HOSP2:Food Temperature, WA]  |      |
|                  | 05.01.02 Time and Temperature Control  | 1.00 |
|                  | 05.01.03 Monitoring Time and Temperature   | 1.00 |
|                  | 05.04.03 Cooking Food  | 1.00 |
|                  | 05.04.05 Reheating Food  | 1.00 |
| HOSP2:Manage/Fac | Servsafe Chapter 9 & 10 Quiz Servsafe Chapter 7 & 8 Quizzes [HOSP2:Manage/Facilities,WA]   |      |
|                  | 02.03.04 Give examples of potentially hazardous foods  | 1.00 |
|                  | 02.03.12 List the seven major steps in a Hazard Analysis Critical Control Point (HACCP) food safety system   | 1.00 |
|                  | 02.03.15 Define the difference between clean and sanitary  | 1.00 |
|                  | 04.04.04 Management's Role in a Personal Hygiene Program   | 1.00 |
|                  | 05.06.01 Prerequisite Food Safety Programs   | 1.00 |
|                  | 05.06.02 Active Managerial Control   | 1.00 |
|                  | 05.06.03 Hazard Analysis Critical Control Point (HACCP)  | 1.00 |



# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|                    |  |      |
|--------------------|--|------|
|                    | 05.06.04 Crisis Management   | 1.00 |
|                    | 06.01.01 Sanitary Facilities and Equipment   | 1.00 |
|                    | 06.01.02 Designing a Sanitary Establishment  | 1.00 |
|                    | 06.01.03 Materials for Interior Construction   | 1.00 |
|                    | 06.01.04 Considerations for Specific Areas of the Facility   | 1.00 |
|                    | 06.01.05 Sanitation Standards for Equipment  | 1.00 |
|                    | 06.01.06 Installing and Maintaining Kitchen Equipment  | 1.00 |
|                    | 06.01.07 Utilities   | 1.00 |
| HOSP2:Clean/Saniti | ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]   |      |
|                    | 02.03.01 List reasons why it is important to keep food safe  | 1.00 |
|                    | 02.03.02 Describe good personal hygiene and how it affects food safety                                     | 1.00 |
|                    | 02.03.12 List the seven major steps in a Hazard Analysis Critical Control Point (HACCP) food safety system | 1.00 |
|                    | 02.09.01 Explain and demonstrate how to keep milk products safe and sanitary                               | 1.00 |
|                    | 02.09.07 Describe the ways to keep eggs and egg products safe and sanitary                                 | 1.00 |
|                    | 04.01.01 The Dangers of Foodborne Illness  | 1.00 |
|                    | 04.01.02 Preventing Foodborne Illness  | 1.00 |
|                    | 04.01.03 How Food Becomes Unsafe   | 1.00 |
|                    | 04.01.04 The Keys to Food Safety   | 1.00 |
|                    | 04.02.01 Microbial Contaminants  | 1.00 |
|                    | 04.02.02 Classifying Foodborne Illnesses   | 1.00 |
|                    | 04.02.03 Bacteria  | 1.00 |
|                    | 04.02.04 Viruses   | 1.00 |
|                    | 04.02.05 Parasites   | 1.00 |
|                    | 04.02.06 Fungi   | 1.00 |
|                    | 04.03.01 Biological Contamination  | 1.00 |
|                    | 04.03.02 Chemical Contamination  | 1.00 |
|                    | 04.03.03 Physical Contamination  | 1.00 |
|                    | 04.03.04 The Deliberate Contamination of Food  | 1.00 |
|                    | 04.03.05 Food Allergens  | 1.00 |
|                    | 04.04.01 How Foodhandlers Can Contaminate Food   | 1.00 |
|                    | 04.04.03 Components of a Good Personal Hygiene Program   | 1.00 |
|                    | 04.04.04 Management's Role in a Personal Hygiene Program   | 1.00 |
|                    | 05.01.01 Preventing Cross-Contamination  | 1.00 |
|                    | 05.01.02 Time and Temperature Control  | 1.00 |
|                    | 05.01.03 Monitoring Time and Temperature   | 1.00 |
|                    | 05.02.01 General Purchasing and Receiving Principles   | 1.00 |
|                    | 05.02.02 Receiving and Inspecting Food   | 1.00 |
|                    | 05.03.01 General Storage Guidelines  | 1.00 |
|                    | 05.03.02 Refrigerated Storage  | 1.00 |
|                    | 05.03.03 Frozen Storage  | 1.00 |
|                    | 05.03.04 Dry Storage   | 1.00 |
|                    | 05.03.05 Storing Specific Food   | 1.00 |
|                    | 05.04.01 Thawing Food Properly   | 1.00 |
|                    | 05.04.02 Preparing Specific Food   | 1.00 |
|                    | 05.04.03 Cooking Food  | 1.00 |
|                    | 05.04.04 Storing Cooked Food   | 1.00 |
|                    | 05.04.05 Reheating Food  | 1.00 |
|                    | 05.05.01 General Rules for Holding Food  | 1.00 |
|                    | 05.05.02 Serving Food Safely   | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|                 |  |      |
|-----------------|--|------|
|                 | 05.05.03 Off-Site Service  | 1.00 |
|                 | 05.06.02 Active Managerial Control   | 1.00 |
|                 | 05.06.03 Hazard Analysis Critical Control Point (HACCP)  | 1.00 |
|                 | 05.06.04 Crisis Management   | 1.00 |
|                 | 06.01.01 Sanitary Facilities and Equipment   | 1.00 |
|                 | 06.01.02 Designing a Sanitary Establishment  | 1.00 |
|                 | 06.01.03 Materials for Interior Construction   | 1.00 |
|                 | 06.01.04 Considerations for Specific Areas of the Facility   | 1.00 |
|                 | 06.01.05 Sanitation Standards for Equipment  | 1.00 |
|                 | 06.01.06 Installing and Maintaining Kitchen Equipment  | 1.00 |
|                 | 06.01.07 Utilities   | 1.00 |
|                 | 06.01.08 Cleaning and Sanitizing   | 1.00 |
|                 | 06.01.09 Cleaning Agents   | 1.00 |
|                 | 06.01.10 Sanitizing  | 1.00 |
|                 | 06.01.11 Machine Dishwashing   | 1.00 |
|                 | 06.01.12 Cleaning and Sanitizing in a Three-Compartment Sink                                       | 1.00 |
|                 | 06.01.13 Cleaning and Sanitizing Equipment   | 1.00 |
|                 | 06.01.14 Cleaning and Sanitizing the Premises  | 1.00 |
|                 | 06.01.15 Tools for Cleaning  | 1.00 |
|                 | 06.01.16 Storing Utensils, Tableware, and Equipment  | 1.00 |
|                 | 06.01.17 Using Hazardous Materials   | 1.00 |
|                 | 06.01.18 Developing a Cleaning Program   | 1.00 |
|                 | 06.01.19 Integrated Pest Management (IPM)  | 1.00 |
|                 | 06.01.20 The Integrated Pest Management (IPM) Program  | 1.00 |
|                 | 06.01.21 Denying Pests Access to the Establishment   | 1.00 |
|                 | 06.01.22 Denying Pests Food and Shelter  | 1.00 |
|                 | 06.01.23 Identifying Pests   | 1.00 |
|                 | 06.01.24 Working with a Pest Control Operator (PCO)  | 1.00 |
|                 | 06.01.25 Using and Storing Pesticides  | 1.00 |
|                 | 06.02.01 Government Regulatory System for Food   | 1.00 |
|                 | 06.02.02 The FDA Food Code   | 1.00 |
|                 | 06.02.03 The Inspection Process  | 1.00 |
|                 | 06.02.04 Self Inspection   | 1.00 |
|                 | 06.03.01 Initial and Ongoing Employee Training   | 1.00 |
|                 | 06.03.02 Delivering Training   | 1.00 |
|                 | 06.03.03 Training Follow Up  | 1.00 |
| HOSP2:Knife Cut | Knife Cutting Assessments - Batonnet, Julienne and Fine Julienne[HOSP2:Knife Cut,PA]               |      |
|                 | 02.03.15 Define the difference between clean and sanitary  | 1.00 |
|                 | 02.03.16 State procedures for cleaning and sanitizing tools and equipment                          | 1.00 |
|                 | 02.05.03 Locate and list hazards that can cause cuts   | 1.00 |
|                 | 02.05.04 Demonstrate correct and safe use of knives  | 1.00 |
|                 | 02.06.05 Apply effective mise en place through practice  | 1.00 |
|                 | 02.06.06 Identify different functions of several types of knives and demonstrate their proper uses | 1.00 |
|                 | 02.07.03 Demonstrate how to properly sharpen and use different types of knives                     | 1.00 |
|                 | 02.07.06 Demonstrate how to cut and mix foods using standard kitchen equipment                     | 1.00 |
|                 | 02.07.11 Demonstrate proper cleaning and sanitizing of foodservice equipment and utensils          | 1.00 |
|                 | 09.04.02 Sharpen knives safely.  | 1.00 |
|                 | 15.04.01 Use of scales and other food service equipment.   | 1.00 |
|                 | 15.04.02 Sharpen knives safely.  | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|                   |  |      |
|-------------------|--|------|
|                   | 37.11.03 Use mistakes as learning opportunities; demonstrate persistence and adaptability to change. | 1.00 |
| HOSP2:Knife Cut D | Knife Cutting Assessment - Dimensions-[HOSP2:Knife Cut Dimensions,WA]                                |      |
|                   | 02.05.03 Locate and list hazards that can cause cuts   | 1.00 |
|                   | 02.05.04 Demonstrate correct and safe use of knives  | 1.00 |
|                   | 02.06.06 Identify different functions of several types of knives and demonstrate their proper uses   | 1.00 |
| HOSP2:Kitchen Ba  | Chapter 4 - Kitchen Basics Test [HOSP2:Kitchen Basics,WA]  |      |
|                   | 02.06.05 Apply effective mise en place through practice  | 1.00 |
|                   | 02.09.01 Explain and demonstrate how to keep milk products safe and sanitary                         | 1.00 |
|                   | 02.09.04 Distinguish among several different types of cheeses and give examples of each              | 1.00 |
|                   | 02.09.05 List the characteristics of eggs and include size and grade                                 | 1.00 |
|                   | 02.09.06 Prepare and serve eggs using a variety of cooking methods                                   | 1.00 |
|                   | 02.09.07 Describe the ways to keep eggs and egg products safe and sanitary                           | 1.00 |
|                   | 02.10.03 Prepare coffee, tea, and cocoa  | 1.00 |
|                   | 02.12.09 Select ingredients to prepare mayonnaise  | 1.00 |
|                   | 02.12.11 Give examples of ingredients used to make dips  | 1.00 |
|                   | 02.12.12 Choose the ingredients and prepare several dips   | 1.00 |
|                   | 02.12.13 Give an example of a garnish  | 1.00 |
|                   | 02.12.14 Describe and prepare ingredients commonly used as garnishes                                 | 1.00 |
|                   | 02.12.15 Demonstrate garnishing plates   | 1.00 |
|                   | 02.14.01 Identify, describe, and demonstrate the preparation of different types of vegetables        | 1.00 |
|                   | 02.14.02 Identify, describe, and demonstrate the preparation of different types of fruits            | 1.00 |
|                   | 03.03.04 Using a variety of recipes and cooking techniques, prepare potatoes                         | 1.00 |
|                   | 03.03.05 Identify and describe different types of grains and legumes                                 | 1.00 |
|                   | 03.03.07 Identify and describe different types of pasta  | 1.00 |
|                   | 03.10.03 Demonstrate proper procedures for purchasing, storing, and fabricating meat                 | 1.00 |
|                   | 03.12.01 Identify the four essential parts of stock and the proper ingredients for each              | 1.00 |
|                   | 03.12.02 List and explain the various types of stock and their ingredients                           | 1.00 |
|                   | 03.12.03 Demonstrate three methods for preparing bones for stock                                     | 1.00 |
|                   | 03.13.01 Prepare the ingredients for and cook several kinds of stocks                                | 1.00 |
|                   | 03.13.02 List the ways to cool stock properly  | 1.00 |
|                   | 03.13.03 Identify the two basic kinds of soups and give examples of each                             | 1.00 |
|                   | 03.13.06 Identify the grand sauces and describe other sauces made from them                          | 1.00 |
|                   | 03.13.07 List the proper ingredients for sauces  | 1.00 |
|                   | 03.13.08 Prepare several kinds of sauces   | 1.00 |
|                   | 03.13.09 Match sauces to appropriate foods   | 1.00 |
|                   | 09.02.01 Show consistent appearance in prepared foods.   | 1.00 |
|                   | 09.02.02 Detail ways to monitor quality of prepared food.  | 1.00 |
|                   | 15.01.02 Detail operating procedures for food presentation.  | 1.00 |
|                   | 15.02.01 Show consistent appearance in prepared foods.   | 1.00 |
|                   | 15.02.02 Detail ways to monitor quality of prepared food.  | 1.00 |
|                   | 15.03.01 Explain use of a variety of sauces.   | 1.00 |
|                   | 15.03.02 Choose appropriate cooking procedures (saute', broil, bake, etc.)                           | 1.00 |
|                   | 15.03.04 Exhibit high quality food presentation.   | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|  | 37.11.03 Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.                                   | 1.00 |
| Little Caesars Pizza : Little Caesars Pizza Kits Sales |  |      |
| HOSP2:Roux/Moth  | Roux and Mother Sauces Practical Assessment- [HOSP2:Roux/Mother Sauces,PA]   |      |
|  | 02.06.03 Describe the use of common liquid and dry measure tools   | 1.00 |
|  | 02.06.05 Apply effective mise en place through practice  | 1.00 |
|  | 02.13.05 Given a set of numbers, convert between customary and metric units of measure   | 1.00 |
|  | 03.13.01 Prepare the ingredients for and cook several kinds of stocks  | 1.00 |
|  | 03.13.06 Identify the grand sauces and describe other sauces made from them  | 1.00 |
|  | 03.13.07 List the proper ingredients for sauces  | 1.00 |
|  | 03.13.08 Prepare several kinds of sauces   | 1.00 |
|  | 03.13.09 Match sauces to appropriate foods   | 1.00 |
|  | 05.04.03 Cooking Food  | 1.00 |
|  | 09.03.01 Explain use of variety of sauces.   | 1.00 |
|  | 09.03.02 Choose appropriate cooking procedures (saute', broil, bake, etc.)   | 1.00 |
|  | 10.01.02 Use proper measurements of ingredients.   | 1.00 |
|  | 15.03.01 Explain use of a variety of sauces.   | 1.00 |
|  | 15.03.02 Choose appropriate cooking procedures (saute', broil, bake, etc.)   | 1.00 |
|  | 27.01.03 Perform basic mathematical functions including use of decimals, fractions, percentages, formulas and methods of measurements. | 1.00 |
|  | 37.11.03 Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.                                   | 1.00 |
| HOSP2:Roux/Moth  | Roux and Mother Sauces Written Assessment - [HOSP2:Roux/Mother Sauces,WA]  |      |
|  | 02.06.03 Describe the use of common liquid and dry measure tools   | 1.00 |
|  | 02.06.05 Apply effective mise en place through practice  | 1.00 |
|  | 02.13.05 Given a set of numbers, convert between customary and metric units of measure   | 1.00 |
|  | 03.13.06 Identify the grand sauces and describe other sauces made from them  | 1.00 |
|  | 03.13.07 List the proper ingredients for sauces  | 1.00 |
|  | 03.13.08 Prepare several kinds of sauces   | 1.00 |
|  | 03.13.09 Match sauces to appropriate foods   | 1.00 |
|  | 09.03.01 Explain use of variety of sauces.   | 1.00 |
|  | 10.01.02 Use proper measurements of ingredients.   | 1.00 |
|  | 15.03.01 Explain use of a variety of sauces.   | 1.00 |
|  | 27.01.03 Perform basic mathematical functions including use of decimals, fractions, percentages, formulas and methods of measurements. | 1.00 |
|  | 37.11.03 Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.                                   | 1.00 |
| HOSP2:Breakout S                                       | Breakout Sauces Practical Assessment- [HOSP2:Breakout Sauces,PA]   |      |
|  | 02.06.03 Describe the use of common liquid and dry measure tools   | 1.00 |
|  | 02.06.05 Apply effective mise en place through practice  | 1.00 |
|  | 02.13.01 Given a list of numbers, add, subtract, multiply, and divide using basic math operations                                      | 1.00 |
|  | 02.13.02 Given a list of fractions, decimals, whole numbers, and percents-add, subtract, multiply and divide                           | 1.00 |
|  | 02.13.03 Convert recipes from original yield to desired yield using conversion factors   | 1.00 |
|  | 02.13.04 Given a problem, approximate recipe yields  | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|                  |  |  |      |
|------------------|--|--|------|
|                  | 02.13.05   | Given a set of numbers, convert between customary and metric units of measure  | 1.00 |
|                  | 02.13.07   | Given an example, calculate standard recipe cost and cost per serving  | 1.00 |
|                  | 02.13.13   | Outline proper techniques for portion control, including standard portion size, standardized recipe, and standard portion cost | 1.00 |
|                  | 02.15.10   | Determine daily and monthly food cost  | 1.00 |
|                  | 02.15.11   | Determine standard portion cost  | 1.00 |
|                  | 02.15.12   | Determine selling prices using the food cost percentage method   | 1.00 |
|                  | 02.15.15   | Determine selling prices using the straight mark-up pricing method   | 1.00 |
|                  | 03.12.01   | Identify the four essential parts of stock and the proper ingredients for each   | 1.00 |
|                  | 03.12.02   | List and explain the various types of stock and their ingredients  | 1.00 |
|                  | 03.13.01   | Prepare the ingredients for and cook several kinds of stocks   | 1.00 |
|                  | 03.13.02   | List the ways to cool stock properly   | 1.00 |
|                  | 03.13.03   | Identify the two basic kinds of soups and give examples of each  | 1.00 |
|                  | 03.13.06   | Identify the grand sauces and describe other sauces made from them   | 1.00 |
|                  | 03.13.07   | List the proper ingredients for sauces   | 1.00 |
|                  | 03.13.08   | Prepare several kinds of sauces  | 1.00 |
|                  | 03.13.09   | Match sauces to appropriate foods  | 1.00 |
|                  | 05.04.03   | Cooking Food   | 1.00 |
|                  | 09.03.01   | Explain use of variety of sauces.  | 1.00 |
|                  | 09.03.02   | Choose appropriate cooking procedures (saute', broil, bake, etc.)  | 1.00 |
|                  | 10.01.02   | Use proper measurements of ingredients.  | 1.00 |
|                  | 13.01.01   | Calculate food cost and determine ways to meet goals.  | 1.00 |
|                  | 13.01.03   | Determine the values of inventory or stock.  | 1.00 |
|                  | 13.01.04   | Determine menu pricing.  | 1.00 |
|                  | 13.01.05   | Define portion control.  | 1.00 |
|                  | 15.03.01   | Explain use of a variety of sauces.  | 1.00 |
|                  | 15.03.02   | Choose appropriate cooking procedures (saute', broil, bake, etc.)  | 1.00 |
|                  | 27.01.03   | Perform basic mathematical functions including use of decimals, fractions, percentages, formulas and methods of measurements.  | 1.00 |
|                  | 37.11.03   | Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.                                    | 1.00 |
| HOSP2:Breakout S | Breakout Sauces Written Assessment- [HOSP2:Breakout Sauces,WA] |  |      |
|                  | 02.06.03   | Describe the use of common liquid and dry measure tools  | 1.00 |
|                  | 02.06.05   | Apply effective mise en place through practice   | 1.00 |
|                  | 02.13.05   | Given a set of numbers, convert between customary and metric units of measure  | 1.00 |
|                  | 03.13.06   | Identify the grand sauces and describe other sauces made from them   | 1.00 |
|                  | 03.13.07   | List the proper ingredients for sauces   | 1.00 |
|                  | 03.13.08   | Prepare several kinds of sauces  | 1.00 |
|                  | 03.13.09   | Match sauces to appropriate foods  | 1.00 |
|                  | 09.03.01   | Explain use of variety of sauces.  | 1.00 |
|                  | 10.01.02   | Use proper measurements of ingredients.  | 1.00 |
|                  | 15.03.01   | Explain use of a variety of sauces.  | 1.00 |
|                  | 27.01.03   | Perform basic mathematical functions including use of decimals, fractions, percentages, formulas and methods of measurements.  | 1.00 |
|                  | 37.11.03   | Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.                                    | 1.00 |
| HOSP2:Recipe Co  | Costing Worksheet for Midterm - [HOSP2:Recipe Costing,WA]      |  |      |
|                  | 02.06.01   | Identify the components and functions of a standardized recipe   | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|                  |  |   |      |
|------------------|--|---|------|
|                  | 02.06.02   | Convert recipes to yield smaller and larger quantities  | 1.00 |
|                  | 02.08.08   | Identify recipes that preserve nutrients in quantity cooking  | 1.00 |
|                  | 02.13.03   | Convert recipes from original yield to desired yield using conversion factors   | 1.00 |
|                  | 02.13.04   | Given a problem, approximate recipe yields  | 1.00 |
|                  | 02.13.07   | Given an example, calculate standard recipe cost and cost per serving   | 1.00 |
|                  | 02.13.13   | Outline proper techniques for portion control, including standard portion size, standardized recipe, and standard portion cost                                      | 1.00 |
|                  | 02.15.01   | Analyze the relationship between cost and sales to determine food cost percentage   | 1.00 |
|                  | 02.15.11   | Determine standard portion cost   | 1.00 |
|                  | 02.15.12   | Determine selling prices using the food cost percentage method  | 1.00 |
|                  | 03.03.04   | Using a variety of recipes and cooking techniques, prepare potatoes   | 1.00 |
|                  | 03.03.06   | Using a variety of recipes and cooking techniques, prepare grains and legumes   | 1.00 |
|                  | 03.03.08   | Using a variety of recipes and cooking techniques, prepare pasta  | 1.00 |
|                  | 03.06.04   | Convert recipes to a new yield  | 1.00 |
|                  | 10.01.01   | Convert recipes.  | 1.00 |
|                  | 10.01.03   | Calculate menu and recipe costs.  | 1.00 |
|                  | 10.01.04   | Read & comprehend recipes, operational manuals, inventory control sheets, menus, correspondence, training manuals, etc.   | 1.00 |
|                  | 10.01.05   | Use basic writing skills (grammar, punctuation, spelling) to produce inventory control sheets, recipes, menus, correspondence, employee evaluations, etc.           | 1.00 |
|                  | 13.01.01   | Calculate food cost and determine ways to meet goals.   | 1.00 |
|                  | 14.03.02   | Download recipes.   | 1.00 |
|                  | 37.16.01   | Estimate costs and prepare a detailed budget for a school-based or work-based project.  | 1.00 |
| HOSP2:Mise en Pl | Mise En Place for Midterm - [HOSP2:Mise en Place,PA] |   |      |
|                  | 02.01.03   | State the difference between school and workplace environments  | 1.00 |
|                  | 02.06.05   | Apply effective mise en place through practice  | 1.00 |
|                  | 03.01.03   | State the difference between school and workplace environments  | 1.00 |
|                  | 11.01.01   | Read English or required language.  | 1.00 |
|                  | 11.01.02   | Write English or required language.   | 1.00 |
|                  | 11.02.02   | Provide feedback to management in order to enhance operations.  | 1.00 |
|                  | 37.11.03   | Use mistakes as learning opportunities; demonstrate persistence and adaptability to change.   | 1.00 |
| HOSP2:FCCLA Me   | Culinary Practical Exam - [HOSP2:FCCLA Menu 3,PA]    |   |      |
|                  | 02.03.13   | Outline proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food that includes use of proper tools and equipment | 1.00 |
|                  | 02.03.16   | State procedures for cleaning and sanitizing tools and equipment  | 1.00 |
|                  | 02.06.05   | Apply effective mise en place through practice  | 1.00 |
|                  | 02.06.08   | Describe and demonstrate several basic prepreparation techniques, including clarifying butter, separating eggs, whipping egg whites, and making parchment liners    | 1.00 |
|                  | 02.07.01   | Demonstrate how to use scales and carts to receive food and supplies  | 1.00 |
|                  | 02.07.02   | Demonstrate measuring and portioning foods using ladles, measuring cups and spoons, scales, and scoops  | 1.00 |
|                  | 02.07.06   | Demonstrate how to cut and mix foods using standard kitchen equipment   | 1.00 |
|                  | 02.07.08   | Outline how to hold and serve food and beverages using kitchen equipment  | 1.00 |

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

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|          |   |      |
|----------|---|------|
| 02.07.11 | Demonstrate proper cleaning and sanitizing of foodservice equipment and utensils            | 1.00 |
| 02.09.06 | Prepare and serve eggs using a variety of cooking methods                                   | 1.00 |
| 02.10.01 | Prepare pancakes, crêpes, waffles, and French toast   | 1.00 |
| 02.10.02 | Prepare ham, hash, grits, cold cereals, oatmeal, and sausage                                | 1.00 |
| 02.10.03 | Prepare coffee, tea, and cocoa  | 1.00 |
| 02.10.08 | Prepare common sandwich spreads and fillings  | 1.00 |
| 02.12.07 | Demonstrate the preparation of a vinaigrette  | 1.00 |
| 02.12.09 | Select ingredients to prepare mayonnaise  | 1.00 |
| 02.12.12 | Choose the ingredients and prepare several dips   | 1.00 |
| 02.13.10 | Differentiate between the two categories of food purchase: perishable and nonperishable     | 1.00 |
| 02.14.01 | Identify, describe, and demonstrate the preparation of different types of vegetables        | 1.00 |
| 02.14.02 | Identify, describe, and demonstrate the preparation of different types of fruits            | 1.00 |
| 02.15.01 | Analyze the relationship between cost and sales to determine food cost percentage           | 1.00 |
| 02.15.12 | Determine selling prices using the food cost percentage method                              | 1.00 |
| 03.03.04 | Using a variety of recipes and cooking techniques, prepare potatoes                         | 1.00 |
| 03.03.06 | Using a variety of recipes and cooking techniques, prepare grains and legumes               | 1.00 |
| 03.03.08 | Using a variety of recipes and cooking techniques, prepare pasta                            | 1.00 |
| 03.06.09 | Prepare different types of quick breads and cake batters                                    | 1.00 |
| 03.06.11 | Prepare and describe steamed puddings and dessert soufflés                                  | 1.00 |
| 03.07.01 | Prepare cookies using various makeup methods  | 1.00 |
| 03.13.08 | Prepare several kinds of sauces   | 1.00 |
| 05.04.03 | Cooking Food  | 1.00 |
| 06.01.01 | Sanitary Facilities and Equipment   | 1.00 |
| 06.01.05 | Sanitation Standards for Equipment  | 1.00 |
| 06.01.06 | Installing and Maintaining Kitchen Equipment  | 1.00 |
| 06.01.13 | Cleaning and Sanitizing Equipment   | 1.00 |
| 06.01.16 | Storing Utensils, Tableware, and Equipment  | 1.00 |
| 08.02.03 | Illustrate correct use of knives and kitchen equipment.                                     | 1.00 |
| 09.04.01 | Use scales and other food service equipment.  | 1.00 |
| 09.04.03 | Use pots and pans for different food preparations.  | 1.00 |
| 13.01.01 | Calculate food cost and determine ways to meet goals.                                       | 1.00 |
| 14.01.03 | Demonstrate knowledge in computer programs used for food production.                        | 1.00 |
| 15.02.01 | Show consistent appearance in prepared foods.   | 1.00 |
| 15.03.04 | Exhibit high quality food presentation.   | 1.00 |
| 15.04.01 | Use of scales and other food service equipment.   | 1.00 |
| 15.04.03 | Use pots and pans for different food preparations.  | 1.00 |
| 32.02.03 | Use appropriate safety equipment and clothing.  | 1.00 |
| 37.11.03 | Use mistakes as learning opportunities; demonstrate persistence and adaptability to change. | 1.00 |
| 37.17.04 | Identify and prepare tools, equipment, space, and facilities appropriate for a task.        | 1.00 |
| 37.24.07 | Demonstrate the use of equipment and machines to solve practical or work-based problems.    | 1.00 |

HOSP2:Lg. Equip/ Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]

# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

12

|                 |  |      |
|-----------------|--|------|
|                 | 02.03.13 Outline proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food that includes use of proper tools and equipment | 1.00 |
|                 | 02.03.16 State procedures for cleaning and sanitizing tools and equipment  | 1.00 |
|                 | 02.05.04 Demonstrate correct and safe use of knives  | 1.00 |
|                 | 02.06.06 Identify different functions of several types of knives and demonstrate their proper uses   | 1.00 |
|                 | 02.07.03 Demonstrate how to properly sharpen and use different types of knives   | 1.00 |
|                 | 02.07.06 Demonstrate how to cut and mix foods using standard kitchen equipment   | 1.00 |
|                 | 02.07.08 Outline how to hold and serve food and beverages using kitchen equipment  | 1.00 |
|                 | 02.07.11 Demonstrate proper cleaning and sanitizing of foodservice equipment and utensils  | 1.00 |
|                 | 02.14.02 Identify, describe, and demonstrate the preparation of different types of fruits  | 1.00 |
|                 | 02.14.04 Demonstrate the procedures for properly storing ripe fruits, vegetables, roots, and tubers  | 1.00 |
|                 | 02.14.05 Summarize ways to prevent fruits and vegetables from spoiling too quickly   | 1.00 |
|                 | 02.14.07 Match and cook fruits to appropriate methods  | 1.00 |
|                 | 06.01.01 Sanitary Facilities and Equipment   | 1.00 |
|                 | 06.01.05 Sanitation Standards for Equipment  | 1.00 |
|                 | 06.01.06 Installing and Maintaining Kitchen Equipment  | 1.00 |
|                 | 06.01.13 Cleaning and Sanitizing Equipment   | 1.00 |
|                 | 06.01.16 Storing Utensils, Tableware, and Equipment  | 1.00 |
|                 | 08.02.03 Illustrate correct use of knives and kitchen equipment.   | 1.00 |
|                 | 09.04.01 Use scales and other food service equipment.  | 1.00 |
|                 | 09.04.02 Sharpen knives safely.  | 1.00 |
|                 | 15.04.01 Use of scales and other food service equipment.   | 1.00 |
|                 | 15.04.02 Sharpen knives safely.  | 1.00 |
|                 | 28.18.03 Operate any equipment used with support materials smoothly and efficiently.   | 1.00 |
|                 | 32.02.03 Use appropriate safety equipment and clothing.  | 1.00 |
|                 | 37.17.04 Identify and prepare tools, equipment, space, and facilities appropriate for a task.  | 1.00 |
|                 | 37.24.07 Demonstrate the use of equipment and machines to solve practical or work-based problems.  | 1.00 |
| HOSP2:Veg. Iden | Vegetable Identification Midterm - [HOSP2:Veg. Identification,PA]  |      |
|                 | 02.14.01 Identify, describe, and demonstrate the preparation of different types of vegetables  | 1.00 |
|                 | 02.14.04 Demonstrate the procedures for properly storing ripe fruits, vegetables, roots, and tubers  | 1.00 |
|                 | 02.14.05 Summarize ways to prevent fruits and vegetables from spoiling too quickly   | 1.00 |
|                 | 02.14.06 Match and cook vegetables to appropriate methods  | 1.00 |

Create Guacamole      Create Guacamole

## WH

W1 - Weekly Workh      W1 - Weekly Workhabits

|      |  |      |
|------|--|------|
| Rule | Rule Match: Id Is Any Value:Workhabits | ---- |
|------|--|------|

W2 - Weekly Workh      W2 - Weekly Workhabits



# CTESTAR™ Course Assignment Cross-Walk

## Hospitality and Culinary Arts

12

|                   |                         |  |      |
|-------------------|-------------------------|--|------|
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W3 - Weekly Workh | W3 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W4 - Weekly Workh | W4 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W5 - Weekly Workh | W5 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W6 - Weekly Workh | W6 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W7 - Weekly Workh | W7 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W8 - Weekly Workh | W8 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W9 - Weekly Workh | W9 - Weekly Workhabits  |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W10 - Weekly Wor  | W10 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W11 - Weekly Wor  | W11 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W12 - Weekly Wor  | W12 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W13 - Weekly Wor  | W13 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W14 - Weekly Wor  | W14 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |
| W15 - Weekly Wor  | W15 - Weekly Workhabits |  |      |
|                   | Rule                    | Rule Match: Id Is Any Value:Workhabits | ---- |

## Cross Walk Summary

| Subject | Items | Alignable | Aligned | Percent |
|---------|-------|-----------|---------|---------|
|         | 2     | 0         | 0       | 0       |
| PRO     | 4     | 4         | 3       | 75      |
| Rule    | 1     | 1         | 1       | 100     |
| TEST    | 26    | 26        | 24      | 92      |
| WH      | 15    | 15        | 15      | 100     |

