

CTESTAR™ Academic Competencies

Name
Driscoll, Ted S.

Id
817671

Pathway
Business, Management, Marketing and Technology

Course
Hospitality and Culinary Arts

Instructor
Chef Corbett Day

Number
12

Host School
LISD TECH Center

Biology

Bio.1.B1.1C	Conduct scientific investigations using appropriate tools and techniques (e.g., selecting an instrument that measures the desired quantity—length, volume, weight, time interval, temperature—with the appropriate level of precision).			
	02.03.11 Differentiate among types of thermometers and demonstrate how to use them	94%		
	Servsafe Chapter 5 & 6 Quiz[HOSP 2:Flow of Food,WA]	1.00	65%	
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%	
	Work Habits (x 15)	12.00	98%	
	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	75%		
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%	
	Appetizer Practical and Written Lab Assessment - 15 for 3 appetizers - [HOSP2:Appetizers Lab,PA,WA]	1.00	73%	
	Culinary Practical Exam - [HOSP2:FCCLA Menu 3,PA]	1.00	78%	
	Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]	1.00	66%	
	02.08.09 Suggest ways to make recipes more healthful	-		
	02.08.10 Suggest healthful substitutes for high-fat ingredients	-		
Bio.1.B1.1g	Use empirical evidence to explain and critique the reasoning used to draw a scientific conclusion or explanation.			
	02.08.09 Suggest ways to make recipes more healthful	-		
	02.08.10 Suggest healthful substitutes for high-fat ingredients	-		
Bio.1.B1.1h	Design and conduct a systematic scientific investigation that tests a hypothesis. Draw conclusions from data presented in charts or tables.			
	02.08.09 Suggest ways to make recipes more healthful	-		
	02.08.10 Suggest healthful substitutes for high-fat ingredients	-		
Bio.1.B1.2C	Develop an understanding of a scientific concept by accessing information from multiple sources. Evaluate the scientific accuracy and significance of the information.			
	02.08.07 Interpret information on a nutrition label	-		
	02.08.08 Identify recipes that preserve nutrients in quantity cooking	38%		
	Costing Worksheet for Midterm - [HOSP2:Recipe Costing,WA]	1.00	38%	
Bio.1.B1.2f	Critique solutions to problems, given criteria and scientific constraints.			

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	02.03.14 Compare different types of storage areas found in a foodservice operation	83%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes 1.00 83% [HOSP 2:Flow of Food2,WA]	
	02.08.09 Suggest ways to make recipes more healthful	-
	02.08.10 Suggest healthful substitutes for high-fat ingredients	-
Bio.1.B1.2g	Identify scientific tradeoffs in design decisions and choose among alternative solutions.	
	02.03.14 Compare different types of storage areas found in a foodservice operation	83%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes 1.00 83% [HOSP 2:Flow of Food2,WA]	
Bio.2.L2.p4B	Explain how an organism obtains energy from the food it consumes.	
	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients	-
	02.08.02 Describe cholesterol and list foods in which it is found	-
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
	02.08.04 Differentiate between complete and incomplete proteins	-
	02.08.06 Describe a healthy diet	-
Bio.2.B2.2C	Describe the composition of the four major categories of organic molecules (carbohydrates, lipids, proteins, and nucleic acids).	
	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients	-
	02.08.02 Describe cholesterol and list foods in which it is found	-
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
	02.08.04 Differentiate between complete and incomplete proteins	-
Bio.2.B2.2D	Explain the general structure and primary functions of the major complex organic molecules that compose living organisms.	
	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients	-
	02.08.02 Describe cholesterol and list foods in which it is found	-
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
Bio.2.B2.2f	Explain the role of enzymes and other proteins in biochemical functions (e.g., the protein hemoglobin carries oxygen in some organisms, digestive enzymes, and hormones).	
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
Bio.2.B2.3A	Describe how cells function in a narrow range of physical conditions, such as temperature and pH (acidity), to perform life functions.	
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
Bio.2.B2.3B	Describe how the maintenance of a relatively stable internal environment is required for the continuation of life.	
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients	-
Bio.2.B2.3C	Explain how stability is challenged by changing physical, chemical, and environmental conditions as well as the presence of disease agents.	
	02.02.03 Describe a variety of customers that may have special needs	87%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA] 1.00 82%	

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	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	Employability Skills - [HOSP2:Resume/Cover Letter, WA]	1.00	100%
02.03.01	List reasons why it is important to keep food safe		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
02.03.02	Describe good personal hygiene and how it affects food safety		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
02.03.06	Identify and list ways chemical and physical hazards can contaminate food		84%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.07	Distinguish between situations in which contamination and cross-contamination occur		82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.15	Define the difference between clean and sanitary		96%
	Servsafe Chapter 9 & 10 Quiz Servsafe Chapter 7 & 8 Quizzes [HOSP2:Manage/Facilities,WA]	1.00	66%
	Knife Cutting Assessments - Batonnet, Julienne and Fine Julienne[HOSP2:Knife Cut,PA]	1.00	100%
	Work Habits (x 15)	12.00	98%
02.08.03	Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients		-
02.09.01	Explain and demonstrate how to keep milk products safe and sanitary		90%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
	Chapter 4 - Kitchen Basics Test [HOSP2:Kitchen Basics,WA]	1.00	91%
02.09.07	Describe the ways to keep eggs and egg products safe and sanitary		90%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
	Chapter 4 - Kitchen Basics Test [HOSP2:Kitchen Basics,WA]	1.00	91%
02.10.06	Develop a list of sanitation procedures for preparing sandwiches		-
02.12.04	Demonstrate appropriate methods to clean salad greens		-
02.12.05	Design a procedure to prepare and store salads properly		83%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
02.14.04	Demonstrate the procedures for properly storing ripe fruits, vegetables, roots, and tubers		73%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
	Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]	1.00	66%

	Vegetable Identification Midterm - [HOSP2:Veg. Identification,PA]	1.00	72%
02.14.05	Summarize ways to prevent fruits and vegetables from spoiling too quickly		69%
	Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]	1.00	66%
	Vegetable Identification Midterm - [HOSP2:Veg. Identification,PA]	1.00	72%
02.14.08	Explain how to prevent enzymatic browning of fruits		-
04.01.01	The Dangers of Foodborne Illness		84%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.01.02	Preventing Foodborne Illness		87%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.01.03	How Food Becomes Unsafe		86%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.03.01	Biological Contamination		87%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.03.02	Chemical Contamination		85%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.03.03	Physical Contamination		85%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%

Hospitality and Culinary Arts

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	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.03.04	The Deliberate Contamination of Food		86%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.03.05	Food Allergens		86%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.04.01	How Foodhandlers Can Contaminate Food		85%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
Bio.2.B2.3d	Identify the general functions of the major systems of the human body (digestion, respiration, reproduction, circulation, excretion, protection from disease, and movement, control, and coordination) and describe ways that these systems interact with each other.		
02.02.03	Describe a variety of customers that may have special needs		87%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	Employability Skills - [HOSP2:Resume/Cover Letter, WA]	1.00	100%
02.03.01	List reasons why it is important to keep food safe		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
02.05.02	Demonstrate proper lifting and carrying procedures to avoid injury		98%
	Work Habits (x 15)	12.00	98%
02.05.06	Outline basic first aid concepts and procedures		-
02.08.01	Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients		-
02.08.06	Describe a healthy diet		-
04.01.01	The Dangers of Foodborne Illness		84%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.04.01	How Foodhandlers Can Contaminate Food		85%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%

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	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
Bio.2.B2.3e	Describe how human body systems maintain relatively constant internal conditions (temperature, acidity, and blood sugar).		
	02.05.06 Outline basic first aid concepts and procedures		-
	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients		-
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients		-
	02.08.06 Describe a healthy diet		-
Bio.2.B2.3f	Explain how human organ systems help maintain human health.		
	02.05.02 Demonstrate proper lifting and carrying procedures to avoid injury		98%
	Work Habits (x 15)	12.00	98%
	02.05.06 Outline basic first aid concepts and procedures		-
	02.05.09 List ways to use protective clothing and equipment to prevent injuries		-
	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients		-
	02.08.03 Characterize the roles of proteins, water, vitamins, and minerals in people's diets and identify foods that contain these nutrients		-
	02.08.06 Describe a healthy diet		-
Bio.2.B2.3g	Compare the structure and function of a human body system or subsystem to a nonliving system (e.g., human joints to hinges, enzyme and substrate to interlocking puzzle pieces).		
	02.05.02 Demonstrate proper lifting and carrying procedures to avoid injury		98%
	Work Habits (x 15)	12.00	98%
Bio.2.B2.4h	Describe the structures of viruses and bacteria.		
	02.03.02 Describe good personal hygiene and how it affects food safety		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
	02.03.05 Categorize and describe the micro-organisms that cause foodborne illnesses		83%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
Bio.2.B2.4i	Recognize that while viruses lack cellular structure, they have the genetic material to invade living cells.		
	02.03.05 Categorize and describe the micro-organisms that cause foodborne illnesses		83%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
Bio.2.B2.5A	Recognize and explain that macromolecules such as lipids contain high energy bonds.		

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	02.08.01 Characterize the roles of carbohydrates, hormones, fiber, starch, and fats in people's diets and identify foods that contain these nutrients	-
Bio.2.B2.r6e	Analyze the body's response to medical interventions such as organ transplants, medicines, and inoculations.	
	02.05.06 Outline basic first aid concepts and procedures	-
Bio.3.L3.p2A	Describe common relationships among organisms and provide examples of producer/consumer, predator/prey, or parasite/host relationship.	
	02.03.01 List reasons why it is important to keep food safe	84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00 82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00 89%
	02.03.02 Describe good personal hygiene and how it affects food safety	84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00 82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00 89%
	02.03.04 Give examples of potentially hazardous foods	79%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%
	Servsafe Chapter 9 & 10 Quiz Servsafe Chapter 7 & 8 Quizzes [HOSP2:Manage/Facilities,WA]	1.00 66%
	04.02.01 Microbial Contaminants	87%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00 88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00 82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00 100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00 89%
	04.02.02 Classifying Foodborne Illnesses	82%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00 88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00 82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%
	Servsafe Chapter 5 & 6 Quiz[HOSP 2:Flow of Food,WA]	1.00 65%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00 89%
Bio.3.B3.r5g	Diagram and describe the stages of the life cycle for a human disease-causing organism.	
	02.03.01 List reasons why it is important to keep food safe	84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00 82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00 97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00 65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00 88%

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	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
02.03.02	Describe good personal hygiene and how it affects food safety		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
02.03.05	Categorize and describe the micro-organisms that cause foodborne illnesses		83%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.07	Distinguish between situations in which contamination and cross-contamination occur		82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.08	List the conditions under which bacteria multiply rapidly and use the letters FAT-TOM		83%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.09	Explain how time and temperature guidelines can reduce growth of micro-organisms		83%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
02.03.15	Define the difference between clean and sanitary		96%
	Servsafe Chapter 9 & 10 Quiz Servsafe Chapter 7 & 8 Quizzes [HOSP2:Manage/Facilities,WA]	1.00	66%
	Knife Cutting Assessments - Batonnet, Julienne and Fine Julienne[HOSP2:Knife Cut,PA]	1.00	100%
	Work Habits (x 15)	12.00	98%
02.07.05	Explain how to store food and supplies properly on shelves and in refrigerators and freezers		83%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
02.07.11	Demonstrate proper cleaning and sanitizing of foodservice equipment and utensils		81%
	Knife Cutting Assessments - Batonnet, Julienne and Fine Julienne[HOSP2:Knife Cut,PA]	1.00	100%
	Culinary Practical Exam - [HOSP2:FCCLA Menu 3,PA]	1.00	78%
	Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]	1.00	66%
02.09.01	Explain and demonstrate how to keep milk products safe and sanitary		90%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
	Chapter 4 - Kitchen Basics Test [HOSP2:Kitchen Basics,WA]	1.00	91%
02.09.07	Describe the ways to keep eggs and egg products safe and sanitary		90%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
	Chapter 4 - Kitchen Basics Test [HOSP2:Kitchen Basics,WA]	1.00	91%

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02.10.06	Develop a list of sanitation procedures for preparing sandwiches	-	-
02.12.04	Demonstrate appropriate methods to clean salad greens	-	-
02.12.05	Design a procedure to prepare and store salads properly	83%	
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
02.14.04	Demonstrate the procedures for properly storing ripe fruits, vegetables, roots, and tubers	73%	
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
	Midterm Identification Test - [HOSP2:Lg. Equip/Fruit/Cuts,WA]	1.00	66%
	Vegetable Identification Midterm - [HOSP2:Veg. Identification,PA]	1.00	72%
04.01.01	The Dangers of Foodborne Illness	84%	
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.01.02	Preventing Foodborne Illness	87%	
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.01.03	How Food Becomes Unsafe	86%	
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 3 - Quiz on Food Allergens [HOSP 2:Food Allergens, WA]	1.00	81%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.02.01	Microbial Contaminants	87%	
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.02.03	Bacteria	86%	
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%

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	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.02.04	Viruses		86%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.02.05	Parasites		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.02.06	Fungi		84%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz [HOSP2:The Microworld,WA]	1.00	97%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%
04.04.01	How Foodhandlers Can Contaminate Food		85%
	Servsafe Video #1 Quiz [HOSP2:Chap 1 SS Video Quiz 1]	1.00	88%
	Servsafe Chapter 1 - Quiz [HOSP2:Providing Safe Food, WA]	1.00	82%
	Servsafe Chapter 2 - Quiz - Preventing Foodborne Illness [HOSP2:Foodborne Illness,WA]	1.00	65%
	Servsafe Chapter 4 - Quiz[HOSP 2:Safe Foodhandler,WA]	1.00	100%
	Servsafe Unit 1 Test [HOSP2:SS Unit 1 Test]	1.00	88%
	Servsafe Chapter 7 & 8 Quizzes Servsafe Chapter 7 & 8 Quizzes [HOSP 2:Flow of Food2,WA]	1.00	83%
	ServSafe Diagnostic - [HOSP2:Clean/Sanitize, IPM,WA]	1.00	89%

Summary

Subject	B0	B1	B2	B3	B4
	Count	Avg	Std Dev	Count NZ	Avg NZ StdDevNZ
Bio	44	2	4	46	10
	106	49	42.0	62	84

B0 - Tasks with Grade of 0%

B1 - Tasks with Grade of 1-69%

B2 - Tasks with Grade of 70-79%

B3 - Tasks with Grade of 80-89%

B4 - Tasks with Grade of 90-100%

Count - Count of Task/Framework Alignments

Avg - Average Grade of Task/Framework Aligned Tasks

Std Dev - Standard Deviation of Task/Framework Aligned Tasks (Consistency)

Count NZ, Avg NZ, and StdDevNZ are for Task/Framework Aligned Tasks with Non-Zero Grades