

**Competency Task List – Secondary Component**

**Institutional Food Worker CIP 12.0508**

High School Graduation Years 2023, 2024, 2025

**100 Safety and Sanitation Procedures**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 101  | Wear and maintain culinary apparel.  |  |                            |
|      | RESERVED (102)   |  |                            |
| 103  | Lift and carry heavy objects up to 50 pounds.  |  |                            |
| 104  | Prevent accidents and injuries in the foodservice industry.  |  |                            |
| 105  | Follow emergency procedures for injuries and accidents.  |  |                            |
| 106  | Explain and identify various fire suppression systems in the foodservice area.   |  |                            |
|      | RESERVED (107-109)   |  |                            |
| 110  | Review Safety Data Sheets (SDS) and apply their requirements in handling hazardous materials and describe personal protective equipment (PPE). |  |                            |
| 111  | Describe and apply ServSafe certification requirements.  |  |                            |

**200 Reserved**

**300 The Food Industry**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
|      | RESERVED (301)  |  |                            |
|      | RESERVED (302)  |  |                            |
| 303  | Investigate professional organizations within the foodservice industry. |  |                            |
| 304  | Investigate career opportunities in the foodservice industry.           |  |                            |
| 305  | Analyze the kitchen brigade system.                                     |  |                            |
|      | RESERVED (306)  |  |                            |

**400 Purchasing, Receiving, and Storage**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 401  | Follow procedures for purchasing, receiving, and storing of foodservice supplies. |  |                            |
| 402  | Label foodservice products for storage.   |  |                            |
|      | RESERVED (403)  |  |                            |
| 404  | Inventory foodservice supplies.   |  |                            |
|      | RESERVED (405)  |  |                            |

**500 Garde Manger (Cold Food Preparation)**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
|      | RESERVED (501)  |  |                            |
|      | RESERVED (502)  |  |                            |
| 503  | Create cold food plate presentations and displays.          |  |                            |
| 504  | Prepare garnishes.  |  |                            |
| 505  | Prepare cold hors d'oeuvres, canapés, and appetizers.       |  |                            |
| 506  | Prepare cold sandwiches.                                    |  |                            |
|      | RESERVED (507)  |  |                            |
| 508  | Classify types of cheese.                                   |  |                            |
|      | RESERVED (509)  |  |                            |
| 510  | Prepare categories and types of salads.                     |  |                            |
|      | RESERVED (511)  |  |                            |
| 512  | Prepare salad dressings.                                    |  |                            |
| 513  | Set-up, maintain, and breakdown salad bars.                 |  |                            |
| 514  | Classify and examine dairy products and dairy alternatives. |  |                            |

**600 Knife Skills**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 601  | Identify parts of a knife and practice knife skills.  |  |                            |
| 602  | Perform knife cuts: bâtonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince. |  |                            |
|      | RESERVED (603)  |  |                            |
| 604  | Sharpen and hone knives.  |  |                            |
| 605  | Identify various types of knives and their uses.  |  |                            |

**700 Food Service Tools and Equipment**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 701  | Operate, clean, and sanitize large equipment. |  |                            |
|      | RESERVED (702)                                |  |                            |
| 703  | Operate, clean, and sanitize small equipment. |  |                            |
|      | RESERVED (704-716)                            |  |                            |
| 717  | Pass safety tests for all equipment.          |  |                            |
| 718  | Identify and use hand tools and smallwares.   |  |                            |

**800 Standardized Recipes and Measurement**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 801  | Prepare food following standardized recipes within industry time limits. |  |                            |
|      | RESERVED (802)   |  |                            |
|      | RESERVED (803)   |  |                            |
| 804  | Cite US standard weight and volume measurement equivalencies.            |  |                            |
| 805  | Measure ingredients using US standard weight and volume.                 |  |                            |
| 806  | Scale recipes.   |  |                            |

**900 Nutrition**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
|      | RESERVED (901)  |  |                            |
| 902  | Research dietary guidelines.  |  |                            |
| 903  | Interpret food labels in terms of the portion size, ingredients, and nutritional value. |  |                            |
| 904  | Identify major nutrients, their sources, and functions.                                 |  |                            |
|      | RESERVED (905)  |  |                            |
|      | RESERVED (906)  |  |                            |
| 907  | Research nutritional concerns, food allergies/intolerances, and dietary restrictions.   |  |                            |

**1000 Breakfast Foods**

| Item | Task                           | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--------------------------------|--|----------------------------|
|      | RESERVED (1001)                |  |                            |
| 1002 | Prepare eggs.                  |  |                            |
| 1003 | Prepare breakfast potatoes.    |  |                            |
| 1004 | Prepare breakfast meats.       |  |                            |
| 1005 | Prepare breakfast batters.     |  |                            |
| 1006 | Prepare hot breakfast cereals. |  |                            |
|      | RESERVED (1007)                |  |                            |
|      | RESERVED (1008)                |  |                            |

**1100 Reserved**

**1200 Vegetables and Fruits**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 1201 | Identify and select vegetables and fruits in their market forms. |  |                            |
| 1202 | Prepare vegetables and fruits.                                   |  |                            |
|      | RESERVED (1203-1205)   |  |                            |
| 1206 | Peel, cut, and zest fruits and vegetables.                       |  |                            |

**1300 Pasta, Grains, Legumes, and Potatoes**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 1301 | Prepare pasta, grains, legumes, and potatoes using dry, moist, and combination cooking methods. |  |                            |
|      | RESERVED (1302-1304)  |  |                            |

**1400 Reserved**

**1500 Reserved**

**1600 Seasoning and Flavoring**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 1601 | Identify herbs, spices, seasonings, and condiments and their market forms. |  |                            |
|      | RESERVED (1602)  |  |                            |
|      | RESERVED (1603)  |  |                            |
| 1604 | Use herbs, spices, seasonings, and condiments.                             |  |                            |
| 1605 | Evaluate foods for seasoning and flavor balance.                           |  |                            |

**1700 Stocks, Soups, and Sauces**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 1701 | Prepare and evaluate stocks and the use of bases.                            |  |                            |
| 1702 | Prepare and evaluate mother sauces, small/derivative sauces, and pan sauces. |  |                            |
| 1703 | Prepare and evaluate soups.  |  |                            |
|      | RESERVED (1704)  |  |                            |
| 1705 | Prepare thickening agents.   |  |                            |
|      | RESERVED (1706)  |  |                            |

**1800 Meat, Poultry, and Seafood**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 1801 | Fabricate red meat/pork.  |  |                            |
|      | RESERVED (1802)   |  |                            |
| 1803 | Determine cooking techniques for retail cuts of meat, poultry, and seafood.                   |  |                            |
| 1804 | Prepare meat, poultry, and seafood recipes using dry, moist, and combination cooking methods. |  |                            |
| 1805 | Check for degrees of doneness.  |  |                            |
| 1806 | Fabricate poultry.  |  |                            |
| 1807 | Fabricate seafood.  |  |                            |

**1900 Baking and Pastry Skills**

| Item | Task                    | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|-------------------------|--|----------------------------|
|      | RESERVED (1901-1904)    |  |                            |
| 1905 | Prepare quick breads.   |  |                            |
| 1906 | Prepare pies and tarts. |  |                            |

|      |  |  |  |
|------|--|--|--|
| 1907 | Prepare fillings and toppings for baked goods. |  |  |
| 1908 | Prepare yeast raised products.                 |  |  |
| 1909 | Determine the function of baking ingredients.  |  |  |
|      | RESERVED (1910)                                |  |  |
|      | RESERVED (1911)                                |  |  |
| 1912 | Prepare and finish cakes.                      |  |  |
|      | RESERVED (1913)                                |  |  |
| 1914 | Prepare cookies.                               |  |  |
|      | RESERVED (1915)                                |  |  |
| 1916 | Prepare pate a choux products.                 |  |  |
| 1917 | Prepare custards and puddings.                 |  |  |
|      | RESERVED (1918)                                |  |  |
| 1919 | Prepare dessert sauces.                        |  |  |
| 1920 | Create plated desserts.                        |  |  |

**2000 Menus**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
|      | RESERVED (2001)  |  |                            |
| 2002 | Determine the methods for giving variety to a menu.          |  |                            |
|      | RESERVED (2003)  |  |                            |
| 2004 | Create an a la carte restaurant menu with item descriptions. |  |                            |
| 2005 | Create menu formats.   |  |                            |
| 2006 | Calculate food costs, percentages, and mark-up.              |  |                            |

**2100 Back of House Operations**

| Item | Task   | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|--|--|----------------------------|
|      | RESERVED (2101)  |  |                            |
| 2102 | Set up, operate, and break down a ware-washing station |  |                            |

|      |  |  |  |
|------|--|--|--|
|      | RESERVED (2103-2109)                                   |  |  |
| 2110 | Set up, operate, and break down hot line stations.     |  |  |
| 2111 | Set up, operate, and break down garde manger stations. |  |  |

**2200 Front of House Operations**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 2201 | Determine various types of service used in restaurants.                                     |  |                            |
|      | RESERVED (2202)   |  |                            |
| 2203 | Perform duties of a host.   |  |                            |
| 2204 | Perform duties of a beverage professional.  |  |                            |
| 2205 | Perform duties of a cashier.  |  |                            |
| 2206 | Perform duties of a server.   |  |                            |
| 2207 | Perform duties of a food runner.  |  |                            |
| 2208 | Perform sidework duties.  |  |                            |
|      | RESERVED (2209-2211)  |  |                            |
| 2212 | Follow rules of table service.  |  |                            |
| 2213 | Use sales techniques for service personnel including menu knowledge and suggestive selling. |  |                            |
| 2214 | Follow procedures for workflow between dining room and kitchen.                             |  |                            |
| 2215 | Provide customer service and customer relations.  |  |                            |
| 2216 | Process guest checks.   |  |                            |
| 2217 | Perform duties of a bus person.   |  |                            |

**2300 Reserved**



**2400 Foodservice Information Technology**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
|      | RESERVED (2401)   |  |                            |
| 2402 | Investigate foodservice industry operations technology, e.g., point of sale (POS) system. |  |                            |
|      | RESERVED (2403)   |  |                            |
| 2404 | Use industry communication technology, such as email and social media.                    |  |                            |

**2500 Additional Hot Foods Preparations**

| Item | Task  | (X) Indicates Proficiency <sup>1</sup> | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 2501 | Create hot food plate presentations and displays. |  |                            |
| 2502 | Prepare hot hors d'oeuvres and appetizers.        |  |                            |
| 2503 | Prepare hot sandwiches.                           |  |                            |

<sup>1</sup> Student Demonstrated Entry-Level Industry Proficiency as Indicated by (X)

Secondary CTE Instructor Signature \_\_\_\_\_ Date \_\_\_\_\_

Student Signature \_\_\_\_\_ Date \_\_\_\_\_

[PA In-Demand Occupations List \(PA IDOL\)](#)  
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