

Culinary Concepts

Duty/Task Crosswalk to ACF Standards

The Culinary Concepts Duty/Task Crosswalk is referenced to three American Culinary Federation (ACF) Required Knowledge and Skill Competencies:

1. *Culinary Arts Program: American Culinary Federation Accrediting Commission* (Revised July 2001)
2. *Baking and Pastry Program* (July 2002)
3. *Access ACF: Certification for Secondary/Vocational Culinary Arts Programs* (January 2003)

✓ **Note:** Culinary Concepts can also be used to cross-reference with each state's individual educational requirements.

The ACF Skill Code comes from the specific ACF program's section number and competency (in parenthesis). This information notes how the ACF program matches the MAVCC Skill Description, which unit the skill is placed, and the specific Assignment or Job Sheet that allows the student to practice the ACF skill.

Abbreviations:

ACF – American Culinary Federation, Inc.

AS – Assignment Sheet

JS – Job Sheet

Skill Code for ACF Program			Location of Skill in MAVCC Culinary Concepts		
ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Program	Unit #	Skill Description (also title of Assignment or Job Sheet)	Student Workbook Reference
8(7,8)	6(7)	11(7)	1	Research Trends in Culinary Arts	AS-1
8(3)	6(3)	11(3)	1	Investigate Various Cuisines	AS-2
8(6)	6(6)	11(6)	1	Evaluate Career Opportunities Within the Foodservice Industry	AS-3
8(4)	6(4)	11(4)	1	Research Professional Culinary Organizations	AS-4
8(7,8)	6(8)	11(8)	1	Evaluate Trade Publications That Support Culinary Arts and the Foodservice Industry	AS-5
7(1)	5(1)	6(1)	2	Apply Effective Oral Communication Skills	AS-1
8(9)	6(9)	6(14)	2	Identify Stereotyping to Promote Workplace Diversity	AS-2
8(9)	6(9)	6(12)	2	Determine How Behavior Affect Job Performance	AS-3
8(9)	6(9)	6(11)	2	Analyze Work Situations to Determine the Importance of Employee Attitudes	AS-4
7(1)	5(1)	6(1)	2	Apply Effective Written Communication Skills	AS-5

ACF/MAVCC Crosswalk

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7(5)	5(5)	6(4)	3	Write a Resumé	AS-1
7(5)	5(5)	6(4)	3	Write a Letter of Application (Cover Letter)	AS-2
7(5)	5(5)	6(4)	3	Complete an Employment Application Form	AS-3
8(5)	5(5)	6(4)	3	Prepare a Career Portfolio	AS-4
7(5)	5(5)	6(4)	3	Follow Up an Interview With a Letter or Call	AS-5
1(5) & 3(1,4,9)	3(4)	5(5,6) & 7(4)	4	Adjust Recipes For Various Yields	AS-1
3(3)	3(3)	7(2)	4	Calculate Food and Labor Cost Percentages	AS-2
3(1,4,5,6,9)	3(5)	7(5)	4	Determine Cost Per Portion of Given Recipes	AS-3
3(1,2,3,5,6,7,8,9)	3(1)	7(1)	4	Solve Problems Concerning Operating Costs	AS-4
3(6)	3(6)	7(6.7)	4	Solve Selling Price of Menu Items and Customer Purchases	AS-5
3(3)	3(3)	7(3)	4	Calculate Labor Costs and Percentages	AS-6
3(7)	3(7)	7(1,3)	4	Determine Payroll Taxes, Tip Credits and Other Business Computations	AS-7
3(8)	3(8)	7(1)	4	Complete a Financial Statement	AS-8
3(9)	3(9)	7(8)	4	Perform Calculations Using Current Technology	AS-9
12(8,15)	9(8,14,15)	1(8,14,15)	5	Complete a Safety Checklist	AS-1
12(5)	9(8,15)	1(8,15)	5	Solve Problems Related to Foodservice Safety Practices	AS-2
12(18)	9(18)	1(18)	5	Research Foodservice Safety Violations	AS-3
12(12)	9(12)	1(12)	5	Solve Problems Related to Waste Disposal and Recycling	AS-4
12(17)	9(17)	1(17)	5	Use a Fire Extinguisher Properly	JS-1
12(15)	9(15)	1(15)	5	Lift and Carry a Heavy Object	JS-2
12(14,18)	9(1,4,7,8,11,13,14,15,18)	1(14)	6	Investigate Health Inspections	AS-1
12(3)	9(3)	1(3)	6	Solve Problems Concerning Foodborne Illnesses	AS-2
12(2)	9(2)	1(3,4,5,6,7,8)	6	Research a Foodborne Illness Outbreak	AS-3
10(10)	8(8,9)	1(7)	6	Observe and Record Food Handling and Storage Practices	AS-4
12(11,14,18)	9(11,14)	1(11)	6	Observe and Record Sanitation Practices	AS-5
12(11)	9(9,11,14)	1(1)	6	Develop a Cleaning Program	AS-6
12(1)	9(1)	1(1,2,3,4,5,6,7,8)	6	Create a HACCP Outline	AS-7

ACF/MAVCC Crosswalk

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12(4)	9(4)	1(4)	6	Wash Hands	JS-1
12(9,11)	9(4,11)	1(9,11)	6	Wash Pots and Pans	JS-2
12(9,11)	9(4,11)	1(9,11)	6	Wet Mop a Floor	JS-3
4(6,7)	3(9)	7(1,8)	7	Handle Specific Credit Card Situations	AS-1
4(6)	3(1)	7(1)	7	Distinguish Among Math Applications Performed by Service Personnel	AS-2
4(6)	3(1)	7(1,8)	7	Set Up a Cash Drawer	AS-3
4(6)	3(1)	7(1,8)	7	Balance and Total a Cash Drawer	AS-4
4(1,4,5,7,8)	9(14)	8(1)	7	Evaluate Service Situations Related to Safety and Sanitation	AS-5
4(1,4)	6(5)	8(1)	7	Label Cover and Service Items	AS-6
4(7)	5(1,2,3) & 6(9)	8(5)	7	Solve Problems Concerning Customer Relations and Accommodations of Special Needs	AS-7
4(7)	5(1,2,3) & 6(9)	8(5)	7	Handle Special Service Situations	AS-8
4(9)			7	Evaluate Sales Techniques	AS-9
4(4,5,7,8,9)			7	Suggest Sales Techniques for Various Foodservice Situations	AS-10
4(1,4,8)	5(4)	8(2)	7	List Various Dining Room Jobs	AS-11
4(1,2,3)	6(5)	8(1,2)	7	Demonstrate Proper Service Methods	JS-1
4(1)	6(5)	8(1,2)	7	Greet and Seat Guests	JS-2
4(1,5,6)	3(1)	8(4)	7	Write and Total a Guest Check	JS-3
4(1,2,3,5,6)	6(5)	8(1,2,3)	7	Load and Handle a Tray	JS-4
4(1,2,3,5,7)	6(5)	8(1,2,3)	7	Use Arm Technique to Pick Up and Place Plates and Glasses	JS-5
4(1,2,3,5,6)	6(5)	8(1,2,3)	7	Serve Guests	JS-6
4(1,2,3,5,7)	6(5)	8(1,2,3)	7	Serve a Booth or Wall Table	JS-7
4(6)	3(9)	7(8)	7	Process a Credit Card Sale	JS-8
4(6)	3(1)	7(1)	7	Take Cash and Make Change	JS-9
4(1,2,3,5,8)	6(5)	8(1,3)	7	Prepare a Table for Service	JS-10
4(1,2,3,5,9)	6(5)	8(1,3)	7	Demonstrate Table Setting	JS-11
4(1,2,3,5,10)	6(5)	8(1,3,6)	7	Bus a Table	JS-12
4(5,9) & 5(2,14)	4(2,13)	8(3)	7	Prepare and Evaluate Coffee	JS-13
4(5,8,9)	6(5)	8(1)	7	Demonstrate Basic Napkin Folds	JS-14
4(4,5,8)		8(3,6)	7	Perform Dining Room Opening Duties	JS-15
4(4,5,9)		8(3,6)	7	Perform Dining Room Closing Duties	JS-16

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10(1,2,3)	7(1,2,3)	2(1,2,3)	8	Plan Nutritionally Balanced Menus	AS-1
9(1,2,3,4,5) & 10(9)	7(3,9)	2(1,2,3,4,5)	8	Analyze Your Eating Habits	AS-2
10(10)	7(10)	2(8)	8	Identify Methods of Preventing Allergen Contamination in Kitchens	AS-3
10(4,5)	7(4,5)	2(5)	8	Compare the Vitamin and Mineral Content of Foods	AS-4
4(10) & 9(1,4,7) & 10(9)	7(1,2,3,9)	2(4)	8	Plan Healthy Meals from Fast Food Restaurants	AS-5
9(1,4,7,10)	7(11)	2(9)	8	Research Needs of Special Diets	AS-6
9(1,4,7) & 10(9)	7(11)	2(9)	8	Plan Meals for Special Diets	AS-7
10(8)	7(8)	2(7)	8	Compare Cooking Techniques for Maximum Nutrient Retention	JS-1
9(3)	6(9)	9(3)	9	Create Menu Item Descriptions Using Truth-In-Menu Guidelines	AS-1
9(7)	7(9)	9(1,2,3)	9	Correct Menu Flaws	AS-2
9(6) & 10(9)	7(1,2,3,9, 10,11)	9(1,2,6)	9	Plan Various Types of Menus	AS-3
9(5)	3(5,6)	9(5)	9	Determine Recipe Costs and Menu Prices	AS-4
9(1,3,4,5, 6,7,8)	7(1,2,3,9, 10,11)	9(1,2,3,4, 5,6)	9	Develop a Menu	AS-5
9(1,3,4,5, 6,7)	6(5)	9(1,2,3,4, 5,6)	9	Review and Evaluate Menus	AS-6
9(5,7)	8(3)	10(3)	10	Analyze Market Fluctuations and Product Cost	AS-1
11(1,2,3,13)	8(2)	10(2)	10	Complete a Purchasing Chart to Show Amounts Ordered	AS-2
11(1,2,3,13)	8(2)	10(2)	10	Complete a Purchasing Chart to Show Amounts Needed	AS-3
11(7)	8(7)	10(1,2)	10	Write Bid Specifications	AS-4
11(8)	8(8)	10(6)	10	Evaluate Goods to Determine If They Meet User Specifications	AS-5
11(7)	8(7)	10(6)	10	Write Specifications for a Canned Food, a Fresh Food, and a Frozen Food	AS-6
11(8,10)	8(9,10)	10(8)	10	Identify Proper Storage Areas For Food and Non-Food Items	AS-7
5(13)	8(13)	10(9)	10	Identify Specific Food Items	AS-8
5(17)	4(16) & 8(15)	3(16) & 10(11)	10	Prepare Storeroom Requisitions	AS-9

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11(10,13)	8(13)	10(9)	10	Complete an Inventory of Food and Nonfood Items	AS-10
		10(10)	10	Solve Problems Concerning Ways to Reduce Costs Related to Purchasing and Receiving	AS-11
5(6) & 11(12)	8(12)	10(10)	10	Conduct Yield and Cost Comparison Test of Prefabricated Products and On-Premises Butchered Products	JS-1
5(6) & 11(11)	8(11)	10(10)	10	Conduct Yield and Quality Test on Canned, Fresh, Frozen, and Prepared Items	JS-2
11(9) & 12(7)	8(9) & 9(7)	10(7)	10	Receive and Store Fresh, Frozen, Refrigerated, and Staple Goods	JS-3
7(1,3,4)	5(4)	6(5)	11	Create a Job Description For a Server	AS-1
7(1,3,4,5)	5(5)	6(4)	11	Write Interview Questions	AS-2
7(1,3,4,6,7)	5(7)	6(7)	11	Evaluate Training Programs	AS-3
7(1,3,4,6,7)	5(7)	6(7)	11	Train an Employee Using the Four-Step Training Method	AS-4
7(1,3,4,8)	5(8)	6(6)	11	Complete a Survey on the Effectiveness of a Performance Evaluation System	AS-5
7(1,3,15)	5(15)	6(3,13)	11	Schedule Waiters/Waitresses for a Given Restaurant Operation	AS-6
7(1,3,15)	5(15)	6(13)	11	Create an Operational Schedule	AS-7
7(1,3,4, 5)	5(5)	6(4)	11	Conduct an Interview	JS-1