

Beverage Management

Duty/Task Crosswalk to ACF Standards

The Beverage Management 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:** Beverage Management 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

ACF Culinary Arts Program Skill Code	ACF Baking & Pastry Program Skill Code	Access ACF for Secondary/Vocational programs Skill Code	Skill Description	Beverage Management Unit #	Student Edition Reference
2(2)			Match Types of Fermented Beverage with Their Characteristics	1	AS-1
2(2)			Match Types of Distilled Beverages with Their Characteristics	1	AS-2
2(5, 6)			Match Glassware with Their Names	1	AS-3
2(5, 6)			Match Bar Tools with Their Names	1	AS-4
2(5)			Name the Beverage Preparation Process	1	AS-5
2(5, 6, 7); 5(6, 14, 17); 12(4, 12)		1(4, 12); 3(2, 5, 16)	Prepare and Evaluate Coffee	1	JS-1
2(5, 6); 5(6, 14, 17); 12(4, 12)		1(4, 12); 3(2, 5, 16)	Build and Stir an Alcoholic Beverage	1	JS-2
2(5, 6); 5(6, 14, 17); 12(4, 12)		1(4, 12, 17) 3(2, 5, 16)	Blend an Alcoholic Beverage	1	JS-3

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2(5, 6); 5(6, 14, 17); 12(4, 12, 17)		1(4, 12, 17); 3(2, 5, 16)	Tilt Pour and Flame an Alcoholic Beverage	1	JS-4
2(5, 6), 5(6, 17); 12(4, 12)		1(4, 12); 3(2, 5, 16)	Layer an Alcoholic Beverage	1	JS-5
2(5, 6), 5(6, 17); 12(4, 12)		1(4, 12); 3(2, 5, 16)	Muddle and Build an Alcoholic Beverage	1	JS-6
2(5, 6), 5(6, 17); 12(4, 12)		1(4, 12); 3(2, 5, 16)	Shake and Strain an Alcoholic Beverage	1	JS-7
2(3)			Match Grape Names by Color	2	AS-1
2(3, 4)			Match the Wine with Its Flavor Sensations	2	AS-2
2(3, 4)			Pair Wine With Food	2	AS-3
2(4)			Match the Cooking Style With the Technique Described	2	AS-4
2(3, 5, 6, 9); 4(1); 12(1, 4)		1(1, 4); 8(1)	Uncork a Bottle of Wine	2	JS-1
2(3, 5, 6); 4(1); 12(1, 4)		1(1, 4); 8(1)	Use a Tray to Serve a Glass of Wine	2	JS-2
2(3, 5, 6, 9); 4(1); 12(1, 4)		1(1, 4); 8(1)	Open and Serve Sparkling Wine	2	JS-3
2(1, 8, 9); 4(10); 12(18)		1(18)	Investigate Local, State, and Federal Alcohol Laws	3	AS-1
2(1, 8, 9); 4(7, 10); 12(18)		1(18); 8(5)	Troubleshoot Legal Scenarios	3	AS-2
2(1, 8, 9); 4(5, 7, 9, 10); 7(2, 3, 14, 16); 8(9); 12(18)		1(18); 6(2, 3, 12, 14); 8(3, 5)	Perform an ID Check	3	JS-1
2(1, 8, 9); 4(4, 5, 7, 8, 9, 10); 7(2, 3, 14, 16); 8(9)		6(2, 3, 12, 14); 8(3, 5)	Stop Beverage Service to an Intoxicated Customer	3	JS-2
2(1, 8, 9); 4(5, 7); 7(1, 2, 3, 10, 11, 14, 15, 16); 8(9); 12(10, 18)		1(10, 18); 6(1, 2, 3, 9, 10, 12, 13, 14); 8(3, 5)	Document an Accident Involving Intoxicated Individual	3	JS-3
2(1, 8, 9); 4(5, 8); 7(1, 2, 3, 10, 11, 14, 15, 16); 8(9); 12(10, 18)		1(10, 18); 6(1, 2, 3, 9, 10, 12, 13, 14); 8(3, 6)	Document an Accident Involving an Intoxicated Employee	3	JS-4