Cassville High School
Department of Family & Consumer Sciences
Course Learning Targets

#	*Essential Learning Outcome*	*Mastery Level*	*Notes*
1	Analyze career paths within the food production and food services industries.	M = 80 – 100% PM = 60 – 79% NM = < 60%	
2	Demonstrate food safety and sanitation procedures.	M = 80 – 100% PM = 60 – 79% NM = < 60%	
3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	M = 80 – 100% PM = 60 – 79% NM = < 60%	
4	Demonstrate menu planning principles and techniques based on standardized recipes to meet customer's needs.	M = 80 – 100% PM = 60 – 79% NM = < 60%	
5	Demonstrate professional food preparation methods and techniques for all categories to produce a variety of food products that meet consumer needs.	M = 80 – 100% PM = 60 – 79% NM = < 60%	