#### DOCUMENT RESUME

ED, 115 874

CE 005 712

TITLE

.Fall Department Head Report--Reporting Booklet 2.0 to the Massachusetts Division of Occupational Education (Fiscal Year Ending June 30, 1975) for the Quantity Foods Program.

INSTITUTION

Management and Information System for Occupational

Education, Winchester, Mass.

SPONS AGENCY

Massachusetts State Dept. of Education, Boston. Div.

of Occupational Education.

PUB DATE

30. Jun 75

NOTE

279p.; For related documents, see ED 062 553; ED 068 646-647; ED 072 225; ED 072 228; ED 072 303-304; CE 005 687-727; Instructions for completing the booklet

are available in CE 005 701

EDRS PRICE DESCRIPTORS

MF-\$0.76 HC-\$14.59 Plus Postage Annual Reports; Census Figures; Data Collection; Demonstration Projects: \*Educational Objectives; \*Food Service Occupations; Foods Instruction; Job Skills: \*Management Information Systems: Program Design; Program Evaluation; \*Records (Forms); State Programs: Trade and Industrial Education; \*Vocational

Education

IDENTIFIERS

Census Data System; \*Management Information System Occupational Educa; MISOE; Terminal Performance

Objectives: TERMOBS

#### ABSTRACT

The reporting booklet is required for the Census Data System (CDS) of the Management Information System for Occupational Education (MISOE); it contains the reporting forms which collect data that describe program structure and job-entry skill outcomes expected of program completors in the individual occupational education area of quantity foods. Utilization of instructional area is also determined. This booklet contains the terminal performance objectives (TERMOBS) for this program area. They are actually the forms by which the skills of program completors are reported by department heads. CDS, one of two major subsystems of the integrated management with comprehensive data on which to base rational management decisions. Essentially, CDS contains descriptive information systematically structured in a manner which allows it to be used as a basis for sampling evaluative research studies. CDS collects and stores census data for all school systems offering occupational education programs, including all data formerly collected by the Annual Federal Report for Occupational Information, except followup data. (Author/AJ)

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| Name of Preparer of Report | Title | Telephone No. |

THE COMMONWEALTH OF MASSACHUSETTS

DEPARTMENT OF EDUCATION

FALL DEPARTMENT HEAD REPORT-REPORTING BOOKLET 2.0

to the

DIVISION OF OCCUPATIONAL EDUCATION (Fiscal Year Ending June 30, 1975)

for the

QUANTITY FOODS PROGRAM

U S DEPARTMENT OF HEALTH, EDUCATION & WELFARE NATIONAL INSTITUTE OF EDUCATION

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Before filing said statement, the superintendent shall submit it to the chairman of the school committee, who shall countersign it on oath, if, after examination, he finds it correct.

(General Laws Relating to Education 1970: Chapter 72, Sec. 2A, Item 4, and Sec. 3, Item 2)

I hereby certify that all the statements contained in this report are true to the best of my knowledge and belief, and that this is a true statement, made under the penalties of perjury.



#### THE COMMONWEALTH OF MASSACHUSETTS

#### DEPARTMENT OF EDUCATION

### FALL DEPARTMENT HEAD REPORT-REPORTING BOOKLET 2.D

to the

DIVISION OF OCCUPATIONAL EDUCATION (Fiscal Year Ending June 30, 1975)

for the

QUANTITY FOODS PROGRAM

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I hereby certify that all the statements contained in this report are true to the best of my knowledge and belief, and that this is a true statement, made under the penalties of perjury.

| (Date) | Superintendent of Schools    |
|--------|------------------------------|
| (Date) | Chairman of School Committee |



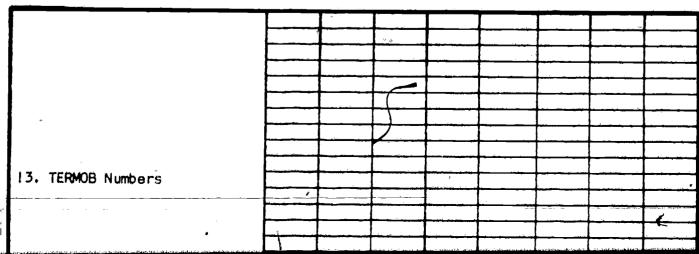
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Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objectives (TERMOB)

|     | <u> </u>                           | 2                 |        | 3                 |        |
|-----|------------------------------------|-------------------|--------|-------------------|--------|
| 1.  | Grade                              | ٠                 |        |                   |        |
| 2.  | Student Group Name<br>and Number   | , 101             | ·      | 10                | )2 ,   |
| 3.  | USOE Code(s)                       | -                 |        |                   |        |
| 4.  | Level Code                         |                   |        |                   |        |
| 5.  | Type Code                          |                   |        | ģ                 |        |
| 6.  | Session Code                       | , (               |        |                   | · ·    |
| 7.  | Program Length (Years)             | <b>&lt;</b> I I 2 | 3 4    | <b>&lt;</b> 1 1 2 | 3 4    |
| 8.  | Cooperative                        | Yes N             | 0      | Yes               | No     |
| 9.  | Workstudy                          | Yes N             | 0      | Yes               | No     |
| 10. | Exploratory                        | Yes N             | 0      | Yes               | No     |
| 11. | Instructors and<br>Teacher's Aides |                   |        |                   |        |
|     |                                    | 0 14 (25)         |        |                   |        |
|     | A. Full Time                       |                   | 5      |                   |        |
|     | 3. Percentage of Time              |                   |        |                   |        |
| 12. | Enrollment                         | Male              | Female | Male              | Female |
|     |                                    |                   |        |                   |        |

TERMOB Applicability





| 4.  | Level Code                         |          | • 6, 9, 2 22, 6 9. | enga, miza i san | era , maamor | tic-Continues in Programme a troo |    |      | e garranana. | Ann Tibune & Main Street |     |          | START BE |
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| 5.  | Type Code                          |          |                    |                  |              |                                   |    |      |              |                          |     |          |          |
| 6.  | Session Code                       | <b>.</b> |                    | -                |              |                                   |    |      | i            |                          |     |          |          |
| 7.  | Program Length (Years)             | <        | 2                  | 3                | 4            |                                   | <1 |      | 2            | • 3                      | 4   | <u> </u> |          |
| 8.  | Cooperative                        | Yes      | N                  | lo ·             |              |                                   | Υ  | es_  |              | No.                      |     |          |          |
| 9.  | Workstudy                          | Yes      | N                  | lo               | •            |                                   | Y  | 'es  | _            | No                       |     |          |          |
| 10. | Exploratory                        | Yes      | N                  | lo               | ٠            |                                   | Y  | es · |              | No                       |     |          |          |
| 11. | Instructors and<br>Teacher's Aldes |          |                    | v                |              | •                                 |    |      |              |                          |     |          |          |
|     | , ·                                |          | -}                 |                  |              |                                   |    |      | -            |                          | - 3 | ti.      |          |
|     | A. Full Time                       |          |                    |                  |              |                                   |    |      |              |                          |     |          |          |
|     | Percentage of Time                 |          |                    |                  |              |                                   |    | 1_   | !            |                          |     |          |          |
| 12. | Enrollment                         | Male     |                    | Fe               | ema I        | e                                 | N  | ale  |              | F                        | ema | le       |          |
|     | <b>.</b>                           |          |                    |                  |              | i                                 |    |      |              |                          |     |          | ł        |

### TERMOB Applicability

|                    |              |              |   |              |              |              | ÷  |  |
|--------------------|--------------|--------------|---|--------------|--------------|--------------|--|--|
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| 13. TERMOB Numbers | <del> </del> | <del> </del> |   | <del> </del> | <u> </u>     | <del> </del> | <del>                                     </del> | <del> </del>                                     |
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Table 2.1 (Cont'd) Enrollment in Final Grade by Student Group

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|-------|--------|----------|---------------------------------------|---------------------------------------|-----------------|--------|---|
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| 5.    |        |          |                                       |                                       |                 |        | 1 |
| 6.    |        |          |                                       |                                       |                 |        | 7 |
| 7.    | <1 1 2 | 3 4      | <1 2                                  | 3 4                                   | <b>&lt;</b> 1 2 | 3 4    | 1 |
| 8.    | Yes    | No       | Yes                                   | No                                    | Yes             | No .   | 1 |
| 9.    | Yes    | No       | · Yes                                 | No                                    | Yes             | No     |   |
| 10.   | Yes    | No       | Yes                                   | No *                                  | Yes             | No     | 7 |
| 11.   |        |          |                                       | (°                                    |                 |        |   |
|       |        |          |                                       |                                       |                 |        |   |
| 12.   | Male   | Female . | Male                                  | Female                                | Male            | Female |   |

TERMOB Applicability

|           | _                |             |                         |                        |   |                    |                     | _ 11 .  |  |                              |                           |  |  |        |
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|       | 5.         |     |               |             |                                       |          | -   |                |   |             |            |                       |              |               | *,            |                 |                        |                   |               |                   | ٠., | ·  |  |  |           | 1 |
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|       | 7.         | < 1 | <u> </u>      |             |                                       |          | 3   |                | 4 | <           | <u> </u>   |                       | 2            |               | .3            | 4               |                        | <                 |               | 1                 | 2   |    | 7,   | 4                                      |           | 1 |
|       | 8.         |     | Yes           |             |                                       | No       | )   |                |   |             | Yes        |                       |              | No            | 1             |                 |                        |                   | Yes           |                   |     | N, | <u>.                                    </u> | ·                                      |           | 1 |
|       | 9.         |     | Yes           | · · · · · · |                                       | No       |     |                |   |             | Yes        | -                     |              | No            |               |                 |                        |                   | Yes           |                   | _   | No |  | ,                                      |           | 1 |
|       | 10.        |     | Yes           | <del></del> | _                                     | No       |     |                |   |             | Yes        |                       |              | No            |               |                 |                        |                   | Yes           |                   |     | No | >  |  |           | 1 |
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|       | 11.        |     |               |             |                                       |          |     |                |   |             |            |                       |              |               |               |                 |                        | -                 |               |                   |     |    |  | μ                                      |           |   |
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|       | 12.        | ·   | Male          | э           |                                       | <u> </u> | ema | lé             |   |             | Mal∈       | ,                     |              |               | ema           | ıle             |                        |                   | Male          | 3                 |     | F  | ema  | le                                     |           |   |
| L     |            | -   |               | 4.          |                                       |          |     |                |   |             |            |                       |              |               |               |                 |                        | -                 |               |                   |     | -  |  |  |           |   |

TERMOB Applicability

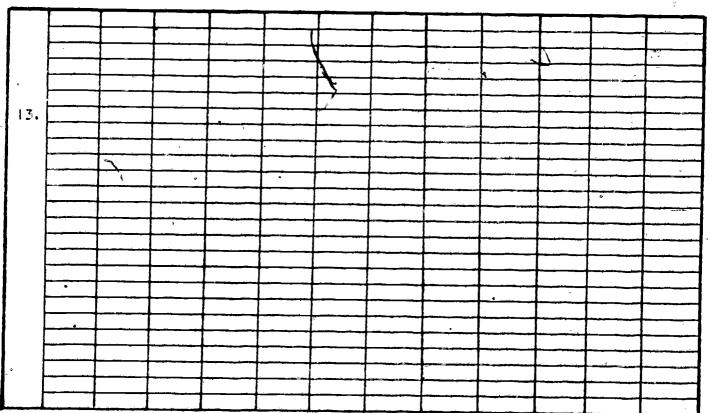




Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objective (TERMOB)

|     | 7                                  |      |          |            |    | 8      |   |   |           |        |               |          | 9            | 1      |          |   | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,  |
|-----|------------------------------------|------|----------|------------|----|--------|---|---|-----------|--------|---------------|----------|--------------|--------|----------|---|--|
| 1.  | Grade                              |      |          | ``         |    |        |   |   |           |        |               |          |              |        |          |   | 2000   |
| 2.  | Student Group Name<br>and Number   |      |          |            | 1( | 06     |   |   |           |        | •             |          | 107          | 7      | <i>ğ</i> |   | is the second of |
| 3.  | USOE Code(s)                       |      |          |            |    |        |   | _ | ų         |        |               |          | <del> </del> |        | . "      |   |  |
| 4.  | Level Code                         |      |          |            |    |        |   |   | •         |        |               | <u>.</u> |              |        |          |   |  |
| 5.  | Type Code                          |      |          |            | •  |        |   |   |           |        |               |          |              |        | <u>.</u> |   |  |
| 6.  | Session Code                       |      |          |            |    |        |   |   | ث: سوتدار |        |               |          |              |        |          |   |  |
| 7.  | Program Length (Years)             | <    | <u> </u> | 1          | 2  | 2      | 5 | 4 |           |        | <b>&lt;</b> 1 | _        | 1            | 2      | 3        | 4 |  |
| 8.  | Cooperative                        |      | Ye       | S          |    | No     |   |   |           |        | Y             | es       | ·            | No     |          |   |  |
| 9,  | Workstudy                          |      | Ye:      | s          |    | No     |   |   |           |        | ۵ <b>Y</b>    | es       |              | No     | ·        |   |  |
| 10. | Exploratory                        |      | Yes      | <b>S</b> . |    | No     |   |   |           |        | Y             | es       |              | No     |          |   |  |
| 11. | Instructors and<br>Teacher's Aldes |      |          | ,<br>,     |    |        | - |   |           |        | ٠             |          |              | Y      | ×        |   | And the second of the second o |
| •   | ۰                                  |      |          |            |    |        |   |   |           |        |               |          |              |        | 14       |   | 100  |
|     | A. Full Time                       |      |          |            |    |        |   |   |           |        |               |          |              |        |          |   |  |
| В   | . Percentage of Time               |      |          |            |    |        |   |   |           |        |               |          |              |        |          |   |  |
| 12. | Enrollment                         | Male |          |            |    | Female |   |   |           | Male . |               |          |              | Female |          |   |  |

TERMOB Applicability

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|                    | •    |          |      |   |                                |
| 13. TERMOB Numbers |      |          |      |   |                                |
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|                    | V    |          |      | I |                                |
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| 4.  | Level Code                         | -2.477   |          |    | • |     |      |    | * |   |               | <b>90</b> er |   | 18,-3.00 |         |          |         |
|-----|------------------------------------|----------|----------|----|---|-----|------|----|---|---|---------------|--------------|---|----------|---------|----------|---------|
| 5.  | Type Code                          |          |          |    |   |     |      |    |   |   | <u>.</u>      |              |   | `        |         | <i>-</i> |         |
| 6.  | Session Code                       |          | _        | -  |   |     | ·    |    |   |   |               | •            |   |          |         |          |         |
| 7.  | Program Length (Years)             | <        | 1        | 1_ | 2 | 3   |      | 4_ |   |   | <b>&lt;</b> 1 |              | 2 | <u> </u> | 3       | 4        |         |
| 8.  | Cooperative                        | ı        | Ye:      | s  |   | No_ |      |    |   |   | •             | es           |   | No       |         |          |         |
| 9.  | Workstudy                          | -        | Ye       | 5  |   | No  |      |    |   |   | Y             | es           |   | No       | _       |          | ì       |
| 10. | Exploratory                        |          | Ý6:      | s_ |   | No  |      |    |   |   | . Y           | es_          |   | No       | ·       |          | 3       |
| 11. | Instructors and<br>Teacher's Aides | 2        |          |    |   |     | ٤    |    |   | - |               | •            |   |          |         | 4        |         |
|     | . Percentage of Time               | <u> </u> | <u> </u> |    |   |     |      |    |   |   |               | <u> </u>     |   | =        | <u></u> |          | <u></u> |
| 12. | Enrollment                         |          | Male     |    |   |     | Fema | le |   |   | Male          | <u> </u>     |   |          | Fema    | ale_     |         |

# TERMOB Applicability

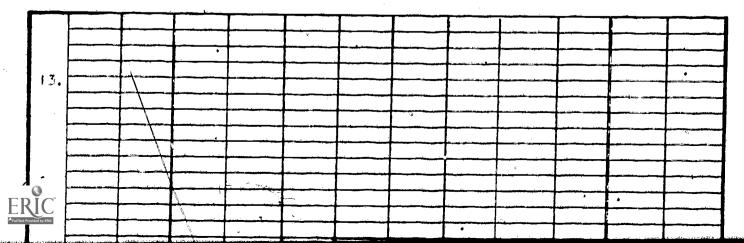
|                    |             | ( |          |     |         |  |          |         |          |
|--------------------|-------------|---|----------|-----|---------|--|----------|---------|----------|
| į.                 |             |   |          | ý   |         |  |          |         |          |
| 1.                 |             |   |          |     |         |  |          |         |          |
|                    |             |   |          |     |         |  |          |         |          |
| i.                 | <b>\$</b> 0 |   |          | ,۶. |         |  |          |         |          |
|                    | 4           |   |          |     |         | 44.                                    |          |         |          |
| ì.                 |             |   |          |     |         |  |          |         |          |
| 13. TERMOB Numbers |             |   |          |     |         |  |          |         |          |
|                    |             |   |          |     |         | ــــــــــــــــــــــــــــــــــــــ |          |         |          |
|                    |             |   |          |     |         |  |          |         |          |
| ł                  |             |   |          |     |         |  |          |         |          |
| Ì                  | i           |   |          |     |         |  |          |         |          |
|                    | !           |   | }        |     | <u></u> |  |          |         |          |
|                    | ĭ           |   |          |     |         |  |          |         |          |
| · a                | 1           |   |          |     |         |  |          |         |          |
| ٠.                 |             |   |          |     |         |  |          | ·       |          |
| * * * *            | Ĭ           |   |          |     |         |  |          |         | •        |
| ` '                | h           |   |          |     |         |  | - ;      | <b></b> |          |
|                    |             |   |          |     |         |  |          |         |          |
|                    | :<br>!      |   | <u> </u> |     |         |  |          |         |          |
|                    | ļ           |   |          |     |         |  |          |         |          |
|                    | İ           |   |          |     |         |  |          |         |          |
|                    | §<br>1      |   |          | ,   |         |  | *        |         |          |
| ł                  | }           |   |          |     |         |  |          |         |          |
| <u> </u>           |             |   |          |     | L       |  | <u> </u> |         | <u> </u> |



Table 2.1 (Cont'd) Enrollment in Final Crade by Student Group and Terminal Objectives (TFRMOBS)

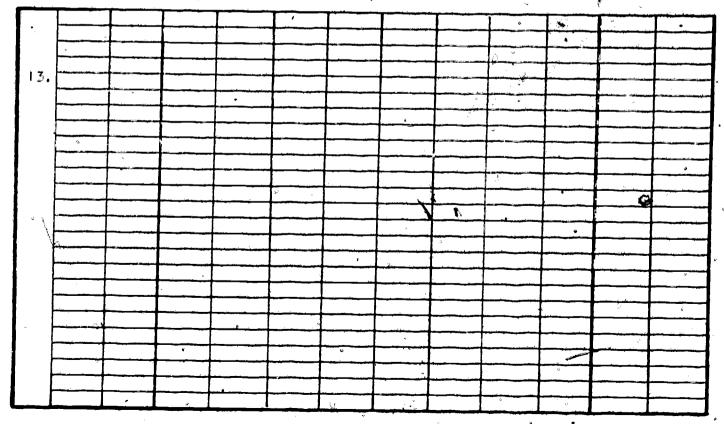
|           | <u> </u> | 0         | 11     |                 |  | 2           |
|-----------|----------|-----------|--------|-----------------|--|-------------|
| 1.        |          | Ŧ.        |        |                 |  | •           |
| 2.        | ,        |           | ,      | -               |  |             |
| 3.        |          | 08        |        |                 |  |             |
| 4.        | . 1      | <b>70</b> | 109    | <del></del>     | <u>                                     </u> | 0           |
| 5.        |          |           |        |                 |  | <del></del> |
| 6.        | T        |           |        | ,               |  | نه          |
| 7.        |          | 2 3 4     | <1 1 2 | 3 4             | <b>&lt;</b> 1 1 2                            | 3 4         |
| 8.        | Yes      | No        | Yes    | No              | Yes  | No          |
| <u>3.</u> | Yes_     | · No      | Yes    | <sup>0</sup> No | Yes  | No          |
| 10.       | *es      | . No      | Yes    | No              | Yes  | No -        |
|           |          |           |        |                 | 4  |             |
|           |          |           |        |                 |  | ٥           |
| 12.       | Male     | Female    | Male   | Female          | Male   | Female      |

TERMOB Applicability .



| 4.   |   | and proper gradient supporting the second support supp | Company of the American Company of the American Company of the Com | ege genggliftiggli vegy vegydriften i till kenteng å fan årtt flakette yege verd fan it stadiskan. | · · · · · · · · · · · · · · · · · · · | \$\$\$\_\$\$\$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ |
|------|---|--|--|--|---------------------------------------|--|
| 5.   | es a                                    |  |  | <del></del>  |                                       | 1  |
| 6.   |   |  |  |  |                                       | •  |
| 7.   | <b>K1</b> 1 2                           | 3 4  | <b>&lt;</b> 1 1 2  | 3 4  | <1 1 2                                | 3 4  |
| 8.   | Yes                                     | No   | Yes  | No   | Yes .                                 | No.  |
| . 9. | *es_                                    | . No   | Yes  | No   | l Yes                                 | Vo   |
| 10.  | Yes                                     | No   | Yes  | No   | Yes                                   | No   |
|      | - 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 |  |  |  |                                       |  |
| 11.  |   |  |  |  | )                                     |  |
|      |   |  |  |  |                                       |  |
|      |   |  |  | ,  |                                       |  |
| _    |   |  |  |  |                                       |  |
| 12.  | Mate                                    | Female   | Male.  | Female   | Male                                  | · Female,                                    |
|      |   | , , ,  |  | *  |                                       |  |

TERMOB Applicability





|   | MISO | Number |  |            |   |   | <u> </u>    | 1           | 1        | -      |   |   | <u> </u>  |
|---|------|--------|--|------------|---|---|-------------|-------------|----------|--------|---|---|-----------|
|   |      |        | •  |            |   | ` | 7 4         | 0           |          |        |   | Ferra e                                 |           |
| 9.  |      | 205    | •  |            |   |   | 2           | 2           | \$       | 2      |   | μ.                                      | -         |
|   | ,    |        |  |            |   |   | V           | Yes         | Yes      | Yes    |   | a                                       |           |
|   |      |        | •  |            |   |   | . 4         |             | •        | ŧ      |   | F G G                                   |           |
| Ŋ   |      | 204    |  | ,          |   |   | 2 3         | S           | 2        | S<br>S |   |   | <u>}</u>  |
|   |      |        |  | •          | - | • | _<br>_<br>_ | Yes         | Yes      | Yes    |   |   | 5         |
| ent Group   | ٠    | 4      |  |            | Č |   | 3 4         | iş.         | No       | No     |   | T G G G G G G G G G G G G G G G G G G G | 2   2     |
| Enrollment in Lower Grades by Student Group $\frac{1}{4}$ |      | 203    |  |            |   | , | 1 1 2       | Yes         | Yes      | Yes    |   | G                                       |           |
| In Lower Gra  |      |        |  |            |   |   | 3 4         | No          | , 0,     | No     | 1 | C                                       | a dina la |
| inrollment  |      | 202    |  |            |   |   | - 2         | Yes         |          | Yes    |   |   | 2 0 0     |
| Table 2.11 E  |      |        | The state of the s |            |   | و | V           | , y         | *        | *      | , |   | 1         |
| Table<br>2.   |      |        |  | , i        |   |   | ъ.          | <u>Q</u>    | 9        | ્ર     |   | i c                                     | ם<br>ס    |
|   |      | 201    |  | 1          |   |   | 1 2         | Yes         | Xex      | Yes    |   |   | a e       |
| C Sol by ERIC   |      |        |  | <b> </b> " |   |   | v           | <b>&gt;</b> | <b>-</b> |        |   |   |           |

Table 2.11 Enrollment in Lower Grades by Student Group ,  $\frac{2}{3}$ 

S

|                  | -                     |                | 4  |                |                          |        |        |      |        |
|------------------|-----------------------|----------------|--|----------------|--------------------------|--------|--------|------|--------|
| _                | Grade                 |                | •  | panish         |                          |        | •      | • .  |        |
| 2                | <del>4</del>          | 201            |  |                | 202                      |        | 203    | ·    | 204    |
| <b>M</b>         | <del></del>           |                | The second secon |                | * =                      |        |        |      |        |
| 4                | 4                     |                |  | ্চু <b>ছ</b> ে |                          | •      | ÷      |      |        |
| 5.               | -                     |                |  |                |                          |        |        |      |        |
| 9                |                       |                | -  | ,              |                          |        |        |      |        |
| 7.               | ļ                     | <b>€</b>     2 | 3 4  | <b>4</b>       | 2 3 4                    | -<br>V | 2 3 4  | -    | 2 3 4  |
| 80               | <del> </del>          | Yes            | Q:   | yes.           | ON.                      | Yes    | Q.     | Yes  | · ON   |
| 9,               | <u></u>               | seX            | No   | Yes            | <u>Q</u> .               | Yes    | No     | Yes  | No     |
| 0                |                       | Yes            | 94   | Yes            | No                       | Yes    | No     | Yes  | No     |
|                  |                       |                |  |                |                          |        |        |      |        |
|                  | A Time                |                |  |                |                          |        |        |      |        |
| والمرادون والماد | B. Percentage of Time |                |  |                | - 1<br>- 2<br>- 2<br>- 1 |        |        |      |        |
|                  | 1                     | Male           | Female   | Male           | Female                   | Male   | Female | Maie | Female |
| 12.              | .   Enrollment        |                |  |                |                          |        |        |      |        |

ERIC Full faxt Provided by ERIC

15 Misoe Number Female 22 9 2 210 Male Yes Yes Yes Female 2 2 2 209 Male Kes Yes Yes V Female £ ટ 2 KJ 6 0 Male Kes. Yes Yes V Female. 2 2 온 207 G-Male Yes Yes Yes Female , 용 ŔĴ 욧 2 α Male Yes Yes Yes ERIC Full Text Provided by ERIC

Table 2.11 (Cont'd) Enrollment in Lower Grades by Student Group

| (3)                        |
|----------------------------|
| ERIC                       |
| Full Text Provided by ERIC |

| LC wided by ERIC                        | 0         |                                    | ά           | C           | 01   |         | Ξ        |        |
|---|-----------|------------------------------------|-------------|-------------|------|---------|----------|--------|
| سيا                                     |           | opean                              |             |             |      | v       |          |        |
| <u></u>                                 | :         |                                    |             | ħ           |      | ,       | •        | ·      |
| and the second second                   | 2.        | Student Group Name<br>and Number   | 206         | 207         | 208  |         | 509      |        |
| سبخسيط.                                 |           |                                    | •           |             |      |         |          | 4      |
| وخدجن                                   | 3.        | USOE Code(s)                       |             |             | 9    |         |          |        |
| أرجين                                   | 4.        | Level Code                         |             |             |      |         |          | -      |
| locate de W                             | 5         | Type Code                          | <i>y</i>    |             |      | ٠       |          |        |
| des <del>cientes</del>                  | 9         |                                    |             | ,           |      | 4.0     |          |        |
|   | 1         | ↓                                  | <1 1 2 3 4  | 1 2 3 4     | 1    | 3 4     | <1 1 2 3 | 4      |
| 7                                       | α         | <u> </u>                           | Yes         | Yes         | Yes  | ,<br>ON | Yes No   |        |
| ere | s c       | 4                                  | ,           | Yes         | Ves  | 2       | Yes No   |        |
| 16                                      | ,         |                                    |             | · ON        | Yes  |         | Yes      | 1      |
| -                                       | 9         | Exploratory                        | res no      |             |      |         |          |        |
|   |           |                                    |             |             |      |         | 5        |        |
|   | B         | Instructors and<br>Teacher's Aides |             |             | Ç.   |         | 7        |        |
|   |           | A. Full Time                       | 3           |             |      |         |          |        |
|   |           | B. Percentage of Time              | Male Female | Male Female | Male | Female  | Male     | Female |
|   | <u>ું</u> | Enrollment                         |             |             |      | o.      |          |        |

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Table 2.11

17 Misoe Number Female **^** Š 2 Ş MI Ö (f) 04 Male Yes Yes Yes v Female <del>S</del> ₽ M Enrollment in Lower Grades by Student Group (Cont'd) Male Yes Yes Yes Female ô 운 £ Male Yes Yes Yes Ð Femal 2 S 2 M N Male Yes Yes Yes V 4 Female m Ş <sub>2</sub> ę 4 211  $c_1$ Male Yes Yes Yes Ÿ of Time Years) 2

Table 2.41 Enrollment in Lower Grades by Student Group (Cont'd)

|              |     | ~  | 7            | . 4    | 2            |                | 01     |        | , ,    |        |
|--------------|-----|--|--------------|--------|--------------|----------------|--------|--------|--------|--------|
| <u></u>      | -   | Q Partico  |              |        |              | •              | ,      |        |        |        |
| -            |     |  |              |        |              | ۸.             |        |        |        |        |
|              | 2   | Student Group Name                               | 211          |        | - 12         | 212            | 213    |        | 21     | ت<br>ح |
| <del> </del> |     |  |              |        | e            | `              |        |        |        |        |
| ···.         | m,  | USOE Code(s)                                     |              |        | 9.           |                |        |        |        |        |
| 6            | 4.  | ĺ  | • <b>•</b>   |        |              | К              |        |        |        |        |
| -            | 5.  | <del></del>                                      |              |        |              |                |        |        |        |        |
|              | 9   | ــــــــــــــــــــــــــــــــــــــ           | ų.           | · œ    |              | Đ              | *      |        | •      |        |
| <b></b>      | 7.  | Program Length (Years)                           | <b>4</b> - 2 | 3 4    | <b>✓</b>   2 | 3 4            | Z 1 1> | . 3 4  | <1 1 2 | 3 4    |
| -            | 8   | <del>                                     </del> | Yes          | No     | Yes          | No             | .Yes   | No     | Yes    | S      |
| 8            | 6   | <del>                                     </del> | Yes          | No     | Yes          | No             | Yes    | No     | Yes    | 2      |
| <del></del>  | 0   | <del>                                     </del> | Yes          | No.    | Yes          | N <sub>O</sub> | Yes    | No     | Yes    | 2      |
| ,            |     | <del>                                     </del> |              | -      |              |                | 25".   |        | •      | -      |
|              | =   | Instructors and<br>Teacher's Aides               |              |        |              |                |        |        |        |        |
|              |     |  |              |        |              |                |        |        |        |        |
| <del></del>  |     | A. Full Time                                     |              |        |              |                |        |        |        |        |
| ·····        |     | B. Percentage of Time                            |              |        |              |                |        |        |        |        |
| ·, ···•      |     |  | Male         | Female | Wale<br>Para | remale         | Male   | remale | 42   G | remei  |
| السبب        | 12. | Enrollment                                       | £8 .         |        |              |                | -      |        |        |        |



Table 2.1! Enrollment in Lower Grades by Student Group (Cont'd)
21 20

|     | 61                                 | 20              | · · · · · · · · · · · · · · · · · · · | 21     | 1565           | craces by 57 c |        | 23                |         |
|-----|------------------------------------|-----------------|---------------------------------------|--------|----------------|----------------|--------|-------------------|---------|
|     | Grade                              |                 |                                       | J      |                |                |        |                   |         |
|     | 5                                  |                 |                                       |        | ,              |                |        | ٥.                |         |
| ců  | Student Group Name<br>and Number   | 216             | · ·                                   | 117    | -              | 218            |        | 21                | 219     |
|     | -                                  |                 |                                       | ı      |                |                |        | u                 |         |
| m   | USOE Code(s)                       |                 |                                       |        |                |                |        |                   |         |
| 4   |                                    | •               |                                       |        |                | <b>e</b> 27    |        |                   | v       |
| 5   | <u> </u>                           |                 |                                       |        |                |                |        | и                 |         |
| 9   |                                    |                 |                                       |        |                | Į              | *<br>- | , a               |         |
| 7.  | Program Length (Years)             | <b>Ki</b> 1 2 3 | . 4                                   | Z ! !≽ | - <del>5</del> | <1 1 2         | 3 4    | <b>&lt;</b> !   2 | ъ<br>А  |
| ω.  | Cooperative                        | Yes             | N°.                                   | Yes    | NO<br>ON       | Yes            | No     | Yes               | No      |
| 9.  |                                    | Yes             | No                                    | Yes    | O.             | Yes            | No     | Yes               | 2       |
| 10. |                                    | Yes             | No                                    | Yes    | O.             | Yes            | No     | Yes               | 0       |
| •   | اnstructors and<br>Teacher's Aides |                 | •                                     |        |                |                |        |                   |         |
|     | A. Full, Time                      | 0               |                                       |        | •              | ,              |        |                   |         |
|     | B. Percentage of Time              |                 |                                       |        | _              |                |        |                   |         |
|     | -                                  | Male            | Female                                | Male   | Female         | Male           | Female | Male              | Ferrale |
| 12. | Enrollmen†                         | <i>y</i>        |                                       |        |                | -              |        |                   |         |



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|  | , , , , , , , , , , , , , , , , , , , |        |   | <u>.</u> | <del></del> | . <b>.</b> | i          | 2    | 21 . |     | •.  |   |   |   |        |
|--|---------------------------------------|--------|---|----------|-------------|------------|------------|------|------|-----|-----|---|---|---|--------|
| Mis  | oe N                                  | lumb e | r |          |             |            |            | 14   |      |     |     |   |   |   |        |
|  |                                       | 0 -    |   |          |             |            |            |      | ٠.   |     |     |   |   |   |        |
| a de la composição de l | ,O                                    | 601    |   |          | *           |            | -          |      |      |     |     |   |   |   |        |
| ,  | 6                                     | 108    |   |          | ģ           |            |            |      |      |     |     |   | • |   | •      |
|  | συ                                    | 107    |   |          |             |            |            |      |      |     | ÷   |   |   | * | •      |
| Final Grade  | 7                                     | 901    |   | -        |             |            |            | o' - |      |     |     |   |   |   |        |
| Class Time:  | 9                                     | 105    |   |          |             |            | <b>4</b> - |      |      |     |     |   |   |   | -<br>- |
| Utilization of Student Cla   | Z,                                    | 104    |   |          |             |            |            |      | v    |     | ٠   |   |   |   |        |
| Utilization  | 4                                     | 103    | v |          |             |            |            |      |      |     | •   | · |   |   |        |
| Table 2.2  | · M                                   | 102    |   |          | <u> </u>    |            |            |      |      |     |     |   |   |   |        |
| •  | . (1                                  | 101    |   |          | e e         |            |            |      |      | 2   |     |   | ſ |   |        |
| ERIC Froided by ERIC   |                                       |        | - |          | <del></del> | <b></b>    |            |      |      | 888 | Ion |   |   |   |        |

Table 2.2 Utilization of Student Class Time: Final Grade

|    | ***                                   | и    | м   | 4   | 5     | 9           | 7   | 80            | 6   |
|----|---------------------------------------|------|-----|-----|-------|-------------|-----|---------------|-----|
|    | 1 Student Group Number                | 101  | 102 | 103 | 104   | 105         | 901 | 107           | 108 |
|    | _i                                    |      |     |     |       |             |     |               |     |
|    | 970                                   |      |     |     |       |             |     |               | **  |
|    |                                       |      |     |     | <br>3 | ۰           | •   |               |     |
|    | 3. USOE Code(s)                       |      |     |     |       |             |     | ٠             |     |
| ,  | In Occupational                       | :    |     | ٨   |       |             | -   |               |     |
| 4  |                                       |      | i i |     |       |             |     |               |     |
| ·  |                                       |      |     |     | •     |             |     | عدد دوند عدود |     |
| 10 | 6. lime (Linas 4 + 2)                 | ~ _  |     |     |       |             |     |               |     |
| 29 | 7. In Monoccupational Areas           |      |     |     |       |             |     |               |     |
| 9  | 10fal All Areas 8. (Lines 6 + 7)      |      |     |     |       | *           |     |               |     |
|    | Length of Grade Session 9. (weeks)    |      |     |     |       |             |     |               |     |
|    |                                       |      |     |     |       |             | ·   |               |     |
|    | 10. Schedule Variation                | -    |     |     |       |             |     |               |     |
|    | Additional Notes Necessary to Explain |      | ,   |     |       |             |     | -             | -   |
|    |                                       | ٠. د |     |     | -     | <del></del> | `.  | •             | -   |
| ه  |                                       |      |     | 3   |       |             |     | -             | _   |
|    |                                       |      |     | *   |       |             |     |               |     |

| 4   |          |                          |              | * |         |               | 1               | 23      |   |   | r                      |                          |                         | ï           |       |
|---|----------|--------------------------|--------------|---|---------|---------------|-----------------|---------|---|---|------------------------|--------------------------|-------------------------|-------------|-------|
|   | <u>ن</u> |                          | •            |   |         |               |                 |         | *                                       |   | Mi                     | soe Nur                  | nber                    | <del></del> |       |
|   | £ #      | 50.                      |              | , |         |               | •               |         | ن د د د د د د د د د د د د د د د د د د د |   |                        |                          |                         |             |       |
|   | 21       | 611                      |              | · |         | ۰             |                 |         |   |   |                        |                          |                         |             | المسا |
| يد بي <del>نده</del><br>و <sub>د د</sub> د              | ; · 02   | 118                      |              |   |         |               |                 |         |   | • |                        |                          |                         | Ų           | وث    |
| al Crade  | <u>0</u> | 117                      |              |   |         | <u>)</u>      |                 | يت هيند | د نيو . ناد بلاين                       |   |                        | 1                        |                         | ,           |       |
| ont'd): Fine  | <u>o</u> | 91                       | ب<br>ب       |   | , s *** | ×             |                 | ·       |   |   |                        |                          | مستعمر                  |             |       |
| lass Time (C  |          |                          |              |   |         | -             |                 |         | ·                                       |   |                        | -                        |                         |             | P     |
| of Student C  | 9        | 114                      |              | ÷ | 5       |               |                 |         |   |   |                        |                          |                         |             |       |
| Utilization of Student Class Time (Cont'd): Final Grade | î,       | M <sup>a</sup> la<br>ala | *            | 6 |         | *             |                 |         |   | * |                        |                          |                         |             |       |
| Table 2.2 L   | 4        | 112                      |              |   |         |               | ٠.              |         | v                                       |   |                        |                          |                         |             |       |
|   | <u> </u> |                          |              | ) |         | `             |                 |         |   | • |                        | v.                       |                         |             |       |
| ERIC  | ERIC .   | A 2 1/2 1/2 2 2 10       | -15 to 40 to |   |         | ALLEG MAGALIA | was secution of | 935     | and the same beautiful description      | Ġ | mandaldida tona sistem | to a farmough beet lands | o to a mark to consider | Stan i den  |       |

Table 2.2 Utilization of Student Class Time (Cont'd): Final Grade

| ·                  |   | [3 | 3 41 | [5               | 16       | 5        | 18         | 0                         | 02  |
|--------------------|---|----|------|------------------|----------|----------|------------|---------------------------|-----|
| · · ·              | 1. Student Group Number                 |    | [12  | M <sup>*</sup> ) | <b>5</b> | <u>.</u> | 9          |                           | 8   |
|                    |   |    |      |                  |          |          | ٠          |                           | ·   |
|                    | 3. USOE COde(s)                         | 41 |      |                  |          |          |            |                           |     |
|                    | in Occupational                         | ę. |      |                  |          | ,        | •          | . ·                       |     |
|                    |   |    |      |                  |          | •        | م ت<br>الإ | - h                       |     |
| Ä                  | Total Occupational 6. Time (Lines 4+ 5) |    |      | 52<br>2          | N        |          |            |                           |     |
| 11                 | 1                                       |    |      |                  | æ        |          |            | ·                         |     |
|                    | Total All Areas<br>8. (Lines 6 + 7)     | ,  | 2    |                  |          | ,        |            | allagaine, à la d'ainm na | u . |
|                    |   |    |      | •                |          |          | 4          | 4.7 - 4 144,000           |     |
| — . · <del> </del> | 10. Schedule Variation                  | ٠. |      |                  | 6<br>?   |          | -          |                           |     |
| ~                  | Additional Notes Necessary Explain      |    |      |                  |          | •        | محد .      |                           |     |
|                    |   |    |      |                  |          |          | Y          |                           | ,   |
|                    | -                                       |    |      |                  | *        | •        |            |                           |     |

|  |       |     | ú     |            |   |              | 25      | •        |             |                                       |                      | ¢                           |               |      |
|--|-------|-----|-------|------------|---|--------------|---------|----------|-------------|---------------------------------------|----------------------|-----------------------------|---------------|------|
| Misoe  | lumbe | er  |       |            |   | <del>1</del> |         | ·        | <del></del> | <del></del> -                         |                      |                             | $\overline{}$ |      |
|  |       | 210 |       | <u>-</u> . |   |              |         |          |             |                                       |                      | ٠                           | 1             |      |
|  | 10    | 209 | -     |            |   |              |         |          | •           | ·                                     | ٥                    |                             |               |      |
|  | 6     | 208 |       | · .        |   | _            |         |          | ß           | · · · · · · · · · · · · · · · · · · · |                      |                             |               |      |
|  | 8     | 207 |       |            |   |              |         |          |             |                                       |                      | -                           |               |      |
| Lower Grade  | 7     | 206 |       |            | - |              |         |          |             |                                       |                      |                             | P.            |      |
| Time:  | و     | 205 |       |            |   |              |         |          |             |                                       |                      | js 9.                       |               |      |
| f Student Cl   | ķ     | 204 | ٠     |            |   |              |         |          | ¥           | <i>t.</i>                             | e.                   |                             |               |      |
| Table 2.21 Utilization of Student Class  | 4     | 203 |       |            | • |              | ÷       |          |             |                                       |                      | 3                           |               | ,    |
| able 2.21 U  | 3     | 202 | viii. | ,          |   |              | ,       |          |             |                                       |                      |                             |               |      |
|  | , 2   | 201 | ,     |            |   |              | ;•<br>4 |          |             |                                       | ·                    |                             | <b>5.6</b>    |      |
| ROUTE TO THE TOTAL THE TOTAL TO AL TO THE TO |       |     |       |            |   |              |         | eas<br>S |             | uo                                    | organis manifestaria | y ibanakous, usa usakebawas | in waant      | 44.4 |

Table 2.21 Utilization of Student Class Time: Lower Grade

|                 | 5                                   | 2   | М   | 4   | ટ  | 9                                     | 7                                       | 8                                     | 6             |
|-----------------|-------------------------------------|-----|-----|-----|--|---------------------------------------|---|---------------------------------------|---------------|
| <u> </u>        | 1. Student Group Number             | 201 | 202 | 203 | 204  | 205                                   | 206                                     | 207                                   | 208           |
| <u>ئىي. يىل</u> |                                     | •   |     |     |  | · ·                                   |   | ÷                                     | •             |
| 1               |                                     |     |     | ÷   | •  | ,                                     |   |                                       |               |
|                 |                                     |     |     |     |  | • • • • • • • • • • • • • • • • • • • | •                                       | · · · · · · · · · · · · · · · · · · · |               |
|                 | 3. USOE Code(s)                     |     |     |     | /  |                                       |   |                                       |               |
|                 | In Occupational 4. Shop/Lab Area(s) |     |     |     |  |                                       |   |                                       | , 0           |
| <u> </u>        | In Occupational 5. Related Area(s)  |     |     |     | Ó  |                                       |   |                                       |               |
| . <del></del>   |                                     | 4   |     |     |  |                                       |   |                                       | in the second |
|                 |                                     | ÷.  |     |     |  |                                       | e u                                     | •                                     | ٠             |
| 26              | Total All Areas                     |     |     |     | e de la companya de l |                                       | 6                                       | , a                                   | 35<br>4.      |
|                 |                                     |     |     |     |  |                                       | ), ************************************ |                                       |               |
| <b>K</b>        | 1                                   |     |     | ٠   |  |                                       |   |                                       | •             |
|                 |                                     |     |     | ·   |  |                                       | 7                                       |                                       |               |
|                 |                                     | •   |     |     |  | *                                     | *************************************** |                                       |               |
| h.              |                                     |     | 2   | ,   |  |                                       |   |                                       |               |

|      | 4    | + /      |                        |     | ·   |         |          |     |       |     | Mis     | soe Numbe                             | er  |  |
|------|------|----------|------------------------|-----|-----|---------|----------|-----|-------|-----|---------|---------------------------------------|-----|--|
| -    |      | - Terjer | ion <del>see</del> 19. |     |     | 2       | •        |     | =-= - |     |         | _:                                    |     |  |
| 22   | 220  |          | A                      | * * |     |         |          |     |       | ئد  |         |                                       |     |  |
| . 12 | 518  |          |                        |     |     | •       |          |     | •     |     |         |                                       |     |  |
|      |      |          |                        |     |     |         |          |     | •     |     | ~ .<br> |                                       |     |  |
| 50   | 218  |          | -<br>-                 |     |     |         |          |     | 4     |     | ,       |                                       |     |  |
| 61   | 21.7 |          |                        |     |     | e:<br>3 |          |     |       |     |         | ,                                     |     |  |
| 81   | -216 | -        |                        | ĝ.  |     |         |          |     |       | •   | •       | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | ۲., |  |
| 17   | 215  |          | -                      |     |     | ·       |          |     |       |     |         |                                       |     |  |
| . 91 | 214  | -        |                        |     | • ن |         | 6.       | •   |       |     |         |                                       |     |  |
|      | 213  |          |                        | •   |     |         |          |     |       |     | ,       | ·                                     |     |  |
| 14   | 212  |          |                        | _   | /   |         | <u>-</u> |     |       |     |         |                                       | -   |  |
| ٠ ٤١ | 211  |          |                        | ,   |     |         |          | 1   | •     | •   |         |                                       |     |  |
|      |      |          |                        |     |     |         |          | eas |       | lon |         |                                       |     |  |

Table 2.2! (Cont'd) Utilization of Student Class Time: Lower Grade

Table 2.21 (Cont'd) Utilization of Student Class Time: Lower Grade

|    | 12   | , <u>£</u> 1 | 14    | 15  | 91 .           | 17                                    | <b>8</b> | 61-  | 20           |
|----|--|--------------|-------|-----|----------------|---------------------------------------|----------|------|--------------|
| _  | Student Group Number                                     | 211          | 212   | 213 | 214            | 215                                   | 912      | 217  | 218          |
| 2. |  | -            |       |     |                |                                       |          | ,    |              |
| ,  |  | ·            |       |     |                | :<br>                                 |          | •=== | <u> </u>     |
| 3. | . USOE Code(s)   | * .          |       | •   |                |                                       |          |      |              |
| 4. | In Occupational<br>Shop/Lab Area(s)                      |              |       |     | H <sub>e</sub> |                                       |          |      |              |
| ī, |  |              |       | ,   |                |                                       |          |      |              |
| 6. | Total Occupational<br>Time (Lines 4 + 5)                 |              |       |     | •              |                                       | ,        |      |              |
| 7. |  |              | ज़र्म |     |                |                                       |          | ·    | <del>.</del> |
| 8  |  |              |       | •   | ·              |                                       |          | :::  | -            |
| 6  | Length of Grade Session (Weeks)                          |              |       |     |                | · · · · · · · · · · · · · · · · · · · |          |      |              |
| 0  | . Schedule Variation                                     |              | V     | ,   | ,              |                                       |          |      |              |
|    | Additional Notes Necessary to Explain Lines 4 through 10 | - *          | •     | -   |                |                                       |          |      |              |
|    |  | -            | ,     |     |                |                                       |          | •    |              |
|    | •  | ,            |       |     |                |                                       |          |      |              |
|    |  |              |       |     |                | -                                     |          |      |              |

Table 2.3 Utilization of Departmental Instructional Area by Rooms

|        |                | (                                       | Check Applic                                     | able Program                          | Schedule   |  | ۲                    |
|--------|----------------|---|--|---------------------------------------|--|--|----------------------|
|        | 1.             | a. [ ] Wee<br>b. [ ] Alto<br>c. [ ] Var | kly<br>ernating<br>iable                         | 2. a                                  | o. [ ] Semest                                    | er Schedule<br>mester Sched                      | Change<br>ule Change |
|        |                | -,4                                     | WEEKL  | Y OR SCHEDUL                          | E-A  |  |                      |
|        | ،<br>غ         | 1                                       | 3  |                                       | 4  |  | 5                    |
| Room   | Day            | Мо                                      | rning  | Afte                                  | ernoon   | Eve  | ning                 |
|        | ·              |   | m12:00N  | 12.000-                               | 5:00 p.m   | 6:00 p.m.  | -11:00 p.m.          |
| No. or | of the         | No. of                                  | No. of   | · No. of                              | No. of   | No. of   | No. of<br>Stud. Hrs. |
| Name   | Week           | Hrs.Used                                | Stud. Hrs.                                       | Hrs. Used                             | Stud. Hrs.                                       | Mrs. Used  | oruu. III s.         |
| IA ·   | Mon.           | · .                                     |  | <u> </u>                              |  |  |                      |
|        | Tues.          |   |  |                                       | <u> </u>   |  |                      |
|        | Wed.<br>Thurs. |   |  | · · · · · · · · · · · · · · · · · · · |  |  |                      |
| 1      | Fri.           |   |  |                                       |  |  |                      |
| LS C   | Sat.           |   |  | 3                                     |  |  | <u> </u>             |
| TOTALS |                | *                                       |  |                                       |  |  |                      |
| . 2A   | · Mon          | 9                                       |  |                                       | • 14   |  |                      |
| 20     | Mon.<br>Tues.  | 2                                       | <del> </del>                                     |                                       |  |  |                      |
|        | Wed.           | 4.                                      |  |                                       |  | L  |                      |
|        | Thurs.         |   |  | *                                     |  | <del> </del>                                     |                      |
| 100    | Fri            | F                                       | <u> </u>   | -                                     |  |  |                      |
| LS C   | Sat.           |   | <del>                                     </del> |                                       | <del>                                     </del> |  |                      |
| TOTALS |                |   |  |                                       | 9  |  |                      |
| 3A     | Mon.           |   |  |                                       |  |  | -                    |
| 1      | Tues.          |   |  |                                       | <u> </u>   | <del>                                     </del> | ļ'                   |
|        | Wed.           |   |  | <u> </u>                              |  | <del>                                     </del> |                      |
|        | Thurs.         | <u> </u>                                | <del>                                     </del> |                                       | · · · · · · · · · · · · · · · · · · ·            |  |                      |
| LS C   | Sat.           |   |  |                                       |  | ·c   |                      |
|        |                |   |  |                                       |  |  |                      |
| TOTAL  |                |   |  |                                       |  | . <u>-</u>                                       |                      |
| 4 A    | Mon.           |   |  |                                       |  | <del>                                     </del> |                      |
|        | Tues.          |   |  |                                       | <u> </u>   | <del></del>                                      | -                    |
|        | Wed.           | <del> </del>                            | <u> </u>   |                                       | <del> </del>                                     | 1  |                      |
|        | Thurs<br>Fri.  | •                                       | -  | 1                                     |  |  |                      |
| LS C   | Sat.           |   |  |                                       |  |  |                      |
| TOTALS |                |   |  |                                       |  |  | 1                    |
|        | •              |   |  |                                       |  |  |                      |



Tues.

|        | *             | <u> </u>   | WEEKL                | Y OR SCHEDUL        | E A                  |  |  |
|--------|---------------|--|----------------------|---------------------|----------------------|--|--|
| 1      | 2             | x*   | 3                    |                     | 4                    |  | 5  |
| Room   | Day           | Мо   | rning                | Afte                | rnoon                | . Eve  | n i ng   |
| No. or | of the        |  | m12:00N              |                     | 5:00 p.m.            | 6:00 p.m.<br>No. of                              | -11:00 p.m.<br>No. of                            |
| Name   | Week          | No. of<br>Hrs.Used                               | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used | No. of<br>Stud. Hrs. | Hrs. Used  | Stud. Hrs.                                       |
|        |               |  |                      |                     | ¥3                   |  |  |
| IA     | Mon.<br>Tues. |  |                      |                     |                      |  | *  |
| 1      | Wed.          |  |                      |                     |                      |  |  |
|        | Thurs.        |  |                      |                     |                      |  |  |
| LS C   | Sat.          |  |                      |                     |                      | · · · · ·  |  |
| TOTALS |               | ,  |                      |                     |                      |  |  |
|        |               |  |                      | . —                 |                      |  |  |
| 2^     | Mon.<br>Tues. | · · · · · · ·                                    | 1                    |                     |                      |  |  |
| ļ.     | Wed.          |  |                      | $\hat{c}_{i}$       | •                    |  |  |
|        | Thurs.        |  |                      |                     | <u> </u>             | <del> </del>                                     |  |
| LS C   | Fri.<br>Sat.  | ļ  | <b> </b>             |                     |                      |  |  |
|        |               |  |                      |                     | ~                    |  | . ي  |
| TOTAL  | <u> </u>      |  | <del> </del>         |                     |                      |  |  |
| 3^     | Mon.          |  |                      |                     |                      |  |  |
|        | Tues.         |  | ,                    | <u> </u>            |                      |  |  |
| İ      | Thurs         |  |                      |                     | ,                    |  |  |
| ,      | Fri.          |  |                      |                     |                      |  | <u> </u>   |
| LS C   | Sat.          |  |                      |                     |                      |  | ٥  |
| TOTAL  | s             |  |                      |                     |                      |  |  |
| 4 A    | Mon.          |  |                      |                     |                      |  |  |
|        | Tues.         |  |                      |                     | -                    | <del>                                     </del> | <del>                                     </del> |
| 1      | Wed.          | <del>                                     </del> | <u> </u>             | <del> </del>        |                      |  |  |
|        | Thurs<br>Fri. | •  | + + -                |                     |                      |  |  |
| LS C   | Sat.          |  |                      |                     |                      | <del> </del>                                     |  |
| TOTALS |               | <i>i</i>   | •                    | U                   |                      |  |  |
| 5∧     | Mon.          |  |                      |                     | •                    |  |  |
|        | Tues.         |  |                      |                     | <del></del>          | <del> </del>                                     |  |
|        | Wed.          |  |                      | <del></del>         | <del> </del>         | +  |  |
|        | Thurs<br>Fri. | -  | <del></del>          | +                   |                      |  |  |
| LS C   | Sat.          |  |                      |                     |                      | <b></b>  | <del>                                     </del> |
| •      |               |  | 3                    | ٧                   |                      |  |  |
| TOTAL  | 3             |  | <del></del>          | 20                  |                      |  |  |



|    | مججوعين بن يست |        | - |
|----|----------------|--------|---|
| Mi | 506            | Numbur |   |

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Rooms

# Check Applicable Program Schedule

| 1. | a.[]Weekly         |    | [ ] Semester Schedule Change    |
|----|--------------------|----|---------------------------------|
|    | b. [ ] Alternating | b. | [ ] No Semester Schedule Change |
|    | c. [ ] Variable    |    | •                               |

|             |          |   | · L _ varia        |                      |                     |                                       | · <u></u>           |                      |
|-------------|----------|---|--------------------|----------------------|---------------------|---------------------------------------|---------------------|----------------------|
|             |          | *                                       |                    | WEEKL                | Y OR SCHEDU         | ILE B                                 | - <del>-</del>      | ٠                    |
|             | 5        | 7                                       |                    | 8                    |                     | 9                                     | - 1                 | )                    |
|             | Room     | Day                                     | Moi                | rning                | - Afte              | rnoon                                 | т Eve               | ning                 |
|             | No. or   | of the                                  | 7:00 a.i           | m12:00N              |                     | :00 p.m.                              |                     | -11:00 p.m.          |
|             | Name     | Week                                    | No. of<br>Hrs.Used | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used | No. of<br>Stud. Hrs.                  | No. of<br>Hrs. Used | No. of<br>Stud. Hrs. |
|             | ΙB       | Mon.<br>Tues.                           |                    |                      |                     |                                       | <sub>ව</sub>        |                      |
|             |          | Wed.<br>Thurs.<br>Fri.                  |                    |                      |                     |                                       |                     |                      |
|             | LS C     | Sat.                                    |                    |                      | 3                   |                                       |                     |                      |
|             | TOTALS   |   |                    |                      | 6 <sup>3</sup>      |                                       |                     |                      |
|             | 2 B      | Mon.<br>Tues.<br>Wed.<br>Thurs.         |                    |                      |                     |                                       |                     |                      |
|             | LS C     | Fri.<br>Sat.                            |                    |                      |                     | 4                                     |                     |                      |
|             | TOTALS   |   |                    | ٠                    |                     |                                       |                     |                      |
|             | 3 B      | Mon.<br>Tues.<br>Wed.<br>Thurs.<br>Fri. |                    |                      |                     |                                       |                     | ·                    |
|             | LS C     | Sat.                                    |                    |                      |                     |                                       |                     |                      |
|             | TOTALS   |   |                    |                      |                     |                                       | -                   |                      |
|             | 4 B      | Mon.<br>Tues.<br>Wed.<br>Thurs.<br>FrI. |                    |                      |                     | · · · · · · · · · · · · · · · · · · · | 9                   |                      |
|             | LS C     | Sat.                                    | •                  | ă,                   |                     | ů                                     | e.<br>D             | a a                  |
| Vided by Ef | TOTALS B | Mon.                                    | •                  |                      |                     | *                                     | 9                   |                      |

|        |                |                    | WEEKI                | LY OR SCHEDL          | JLE B                |  |                      |
|--------|----------------|--------------------|----------------------|-----------------------|----------------------|--|----------------------|
| 5      | 7              |                    | 8                    | ¥                     | 9.                   | 1  | 0                    |
| Room   | Day            | Мо                 | rning -              | Afte                  | ernoon               | Eve  | ning "               |
| No. or | of the         | 7:00 á.            | m12:00N              | 12:00N-6              | 5:00 p.m.            | 6:00 p.m.                                    | -11:00 p.m.          |
| Name   | Week           | No. of<br>Hrs.Used | No. of<br>Stud. Hrs. | - No. of<br>Hrs. Used | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used                          | No. of<br>Stud. Hrs. |
| I B    | Mon.           |                    | * ,                  |                       |                      | ٠  | 4                    |
|        | Tues.          |                    | 1                    |                       |                      | <u>.                                    </u> | `                    |
|        | Wed.<br>Thurs. | •                  |                      |                       |                      | 0  |                      |
|        | Fri.           |                    |                      |                       | *                    | *>   |                      |
| L'S C  | Sat.           |                    |                      |                       |                      |  | <u> </u>             |
| TOTALS |                |                    |                      |                       |                      |  |                      |
| 2 B    | Mon.           |                    |                      |                       |                      |  |                      |
|        | Tues.<br>Wed.  |                    |                      |                       | 0                    |  | 9                    |
|        | Thurs.         |                    |                      |                       |                      | 0 &  |                      |
| LS C   | Fri.<br>Sat.   |                    |                      |                       |                      | e <sub>i</sub>                               |                      |
| TOTALS |                |                    | V                    |                       | 9                    | ,<br>,                                       |                      |
| 3 B    | Mon.           |                    | v                    | •                     |                      | 3 60   |                      |
|        | Tues.<br>Wed.  | *                  | 1000                 |                       |                      |  |                      |
| •      | Thurs.         |                    |                      |                       | *                    |  | •                    |
| LS C   | Fri.<br>Sat.   |                    | 4                    |                       |                      |  |                      |
| TOTALS | 4              |                    |                      |                       | ,                    |  |                      |
| 4 B    | Mar            |                    |                      |                       |                      |  |                      |
| ] " B  | Mon.<br>Tues.  |                    |                      |                       |                      | ;  |                      |
|        | Wed.<br>Thurs. |                    |                      |                       |                      |  |                      |
|        | Fri.           |                    |                      |                       |                      |  |                      |
| LS C   | Sat.           |                    |                      |                       |                      |  |                      |
| TOTALS |                |                    |                      |                       | *                    | ,      |                      |
| 5 B    | Mon.           | *                  | 4 Ç                  |                       |                      |  |                      |
|        | Tues.<br>Wed.  | o                  |                      |                       |                      | <u> </u>                                     |                      |
|        | Thurs.         |                    |                      |                       |                      |  |                      |
| LS C   | Fri.<br>Sat.   |                    |                      |                       |                      |  |                      |
| TOTALS |                | υ.                 | ·y                   | •                     |                      |  |                      |
| IOIALS |                |                    | <u> </u>             |                       |                      |  |                      |

Table 2.3 (Centid) Utilization of Departmental Instructional Area by Room

## Check Applicable Program Schedule

| i. a. [ ] Weekly b. [ ] Alternating c. [ ] Variable | 2: | a. [ ] Semester So<br>b. [ ] No Semester | chedule Change<br>- Schedule Change |
|---|----|--|-------------------------------------|
| <b>8</b>  |    |  |                                     |

| 'c. [ ] Variable     |                |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|----------------------|----------------|--------------------|------------------|-----------------|---------------------|--|--|----------------------|--|--|--|--|
| WEEKLY OR SCHEDULE A |                |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | . 12           |                    | 13 "             |                 |                     | 14   |  | 15                   |  |  |  |  |
| Room                 | Day            | Мо                 | rning            |                 | Afte                | Afternoon  |  | nIng                 |  |  |  |  |
| No. or               | of the         |                    | m12:00           |                 | 12:00N-6:00 p.m.    |  | 6:00 p.m11:00 p.m.                               |                      |  |  |  |  |
| Name                 | Week°          | No. of<br>Hrs.Used | No. o<br>Stud. H |                 | No. of<br>Hrs. Used | No. of<br>Stud. Hrs.                             | No. of<br>Hrs. Used                              | No. of<br>Stud. Hrs. |  |  |  |  |
| ,<br>,               | Mon.           | *                  | 4                |                 |                     |  |  |                      |  |  |  |  |
| 6A                   | Tues.          |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Wed.           |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Thurs.         |                    |                  |                 |                     |  |  |                      |  |  |  |  |
| LS C                 | Sat.           |                    |                  |                 |                     |  |  |                      |  |  |  |  |
| TOTALS               |                |                    | *                | ٠               | ·                   |  | د ر  |                      |  |  |  |  |
|                      | Mon.           |                    | 4.               | (               |                     |  |  | T.                   |  |  |  |  |
| 7A                   | Tues.          |                    | ,                | <del>- [-</del> |                     |  |  |                      |  |  |  |  |
|                      | Wed.<br>Thurs. |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Fri.           | `                  |                  |                 |                     |  |  |                      |  |  |  |  |
| LS C                 | Sat.           |                    |                  | ν,              |                     |  |  | <u> </u>             |  |  |  |  |
| TOTALS               |                |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Mon.           |                    |                  |                 | \$                  |  |  |                      |  |  |  |  |
| 8A                   | Tues.          |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Wed.<br>Thurs. |                    |                  |                 | <del> </del>        |  |  | <u> </u>             |  |  |  |  |
|                      | Fri.           |                    |                  |                 |                     |  |  |                      |  |  |  |  |
| LS C                 | Sat.           |                    |                  |                 | ļ                   |  | <del>                                     </del> |                      |  |  |  |  |
| TOTALS               |                |                    |                  |                 | ٠                   |  |  |                      |  |  |  |  |
|                      | Mon            |                    |                  |                 |                     |  | ,  |                      |  |  |  |  |
| 9A                   | Tues.          |                    |                  |                 |                     |  |  |                      |  |  |  |  |
|                      | Wed.<br>Thurs  |                    | <del> </del>     | <del></del> -   | <del> </del>        |  |  |                      |  |  |  |  |
|                      | Fri.           |                    |                  |                 |                     |  |  |                      |  |  |  |  |
| LS C                 | Sat.           |                    |                  |                 | <del> </del>        | <del>                                     </del> |  | <del> </del>         |  |  |  |  |
| TOTALS               |                |                    |                  |                 |                     | -  |  |                      |  |  |  |  |
| ,                    | Mon.           |                    |                  | <u> </u>        |                     |  |  |                      |  |  |  |  |
| 104                  |                | <del></del>        | 1                |                 | 1                   | 1  | 1  |                      |  |  |  |  |



|        | WEEKLY OR SCHEDULE A |                |                       |   |                                       |                                       |                      |  |  |
|--------|----------------------|----------------|-----------------------|---|---------------------------------------|---------------------------------------|----------------------|--|--|
| 11     | 12                   | *              | 13                    |   | 14                                    | 15                                    |                      |  |  |
| Room   | Day                  | Morning        |                       | Afternoon   |                                       | Evening                               |                      |  |  |
| No. or | of the               | 7:00 a.        | m12:00N               |   | 12:00N-6:00 p.m.                      |                                       | 6:00 p.m11:00 p.m.   |  |  |
| Name   | Week                 | No. of         | No. of                | No. of<br>Hrs. Used                               | Ņo. of<br>Stud. Hrs.                  | No. of<br>Hrs. Used                   | No. of<br>Stud. Hrs. |  |  |
| Name   | 1                    | 111 3.0360     | 51 <b>44</b> , 111 5. | 111 3. 0300                                       |                                       |                                       |                      |  |  |
| 6A ,   | Mon.<br>Tues.        |                |                       |   | ·:                                    |                                       |                      |  |  |
| ) ov.  | Wed.                 | 7              |                       |   |                                       |                                       |                      |  |  |
| *      | Thurs.               | *              |                       |   | · · · · · · · · · · · · · · · · · · · |                                       |                      |  |  |
| LS C   | Sat.                 |                |                       |   |                                       |                                       |                      |  |  |
| TOTALS |                      | *              | · ·                   |   |                                       |                                       |                      |  |  |
|        | Mass                 |                |                       |   |                                       |                                       |                      |  |  |
| 7A     | Mon.<br>Tues.        |                |                       |   |                                       |                                       |                      |  |  |
| 1 "    | Wed.<br>Thurs.       |                |                       | · ·   |                                       | · · · · · · · · · · · · · · · · · · · |                      |  |  |
| 1      | Fri.                 |                |                       |   |                                       |                                       |                      |  |  |
| LSC    | Sat.                 | -              |                       |   | <del> </del>                          |                                       | <u> </u>             |  |  |
| TOTALS | _                    |                |                       |   |                                       |                                       |                      |  |  |
|        | Mon .*               |                | ·.                    | *   |                                       |                                       |                      |  |  |
| 8A     | Tues.                |                |                       |   |                                       |                                       |                      |  |  |
|        | Wed.                 | }              | *                     | <del>                                     </del>  |                                       |                                       |                      |  |  |
| 6      | Fr!.                 |                |                       |   |                                       |                                       | ÷ .                  |  |  |
| LSC    | Sat.                 |                |                       | <del>                                      </del> | <u> </u>                              |                                       |                      |  |  |
| TOTALS |                      |                |                       |   |                                       |                                       |                      |  |  |
|        | Mon                  |                | ,                     | <u></u>   |                                       |                                       | <u></u>              |  |  |
| 9A     | Tues.                |                |                       |   |                                       | <u></u>                               |                      |  |  |
| `      | Wed.<br>Thurs        |                |                       |   |                                       | 3                                     |                      |  |  |
| LS C   | Fri.                 |                |                       |   | <del> </del>                          |                                       |                      |  |  |
| 13 0   | 301.                 | <del> </del> - | <del> </del>          |   |                                       |                                       |                      |  |  |
| TOTALS |                      |                |                       |   |                                       |                                       |                      |  |  |
|        | Mon.                 |                |                       |   |                                       | ļ                                     |                      |  |  |
| 10A    | Tues.                | <del> </del>   |                       | <u> </u>  |                                       |                                       |                      |  |  |
|        | Thurs                | •              |                       |   |                                       |                                       | <del> </del>         |  |  |
| LS C   | Fri.                 | <del> </del>   |                       |   |                                       |                                       |                      |  |  |
|        |                      |                |                       |   |                                       |                                       |                      |  |  |
| TOTALS | <u> </u>             | 4              | -                     | <del> </del>                                      | +                                     | ±                                     |                      |  |  |

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

### Check Applicable Program Schedule

| 1. | a.[]Weekly         | 2. a. [ ] Semester Schedule Change |     |
|----|--------------------|------------------------------------|-----|
|    | b. [ ] Alternating | b. [ ] No Semester Schedule Char   | nge |
|    | c. [ ] Variable    |                                    |     |

| _ | پ<br>- د د د د |                 | L J vari                               | *                                     |   |  |   |  |
|---|----------------|-----------------|--|---------------------------------------|---|--|---|--|
|   |                |                 | ٠                                      | WEE                                   | KLY OR SCHEDULE B                                     |  |   |  |
|   | 16             | 10 17 18        |  | . 19                                  |   | 20   |   |  |
| I | Poom           | Öay             | Мо                                     | rning                                 | Afte  | Afterneon  |   | ning   |
|   | No. or         | of the          | 7:00 a.                                | m12:00N                               | 12:00N-6:00 p.m.                                      |  | 6:00 p.m11:00 p.m                             |  |
| ŀ | Name           |                 | No. of                                 | No. of                                | No. of<br>Hrs. Used                                   | No. of<br>Stud. Hrs.   | No. of<br>Hrs. Used                           | No. of<br>Stud. Hrs.                             |
| ł | Name           | пеек.           | 1 3.0560                               | 5144.1115.                            | 1115. 0300  | 3144. 11.51  | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,       | 1  |
| l | 6B             | Mon.<br>Tues.   | <del>-</del>                           |                                       |   |  |   | •  |
| Ì | ŀ              | Wed.            |  |                                       |   | -  |   |  |
| ı |                | Thurs.          |  |                                       |   |  |   | 28   |
| ł | LS C           | Fri.<br>Sat.    |  |                                       |   | V.   |   | *  |
|   | TCTALS         |                 |  | · -                                   |   |  |   |  |
| I | 78             | Man.            | _                                      |                                       |   |  |   |  |
| ł |                | Tues.           | 9                                      |                                       |   |  |   |  |
| 1 |                | Wed.            | ····                                   |                                       |   |  |   |  |
| 1 |                | Thurs.          |  | * * * * * * * * * * * * * * * * * * * | 17  | * "  |   |  |
| İ | LSC            | Sat.            |  |                                       |   |  |   |  |
|   | TOTALS         |                 |  |                                       |   |  | ¢   |  |
| I | 88             | <b>M 4</b> - 10 | ·                                      |                                       |   | *  |   |  |
| I | 95             | Mon.<br>Tues.   |  | <u> </u>                              |   |  |   |  |
| 1 |                | Wed.            |  |                                       |   |  |   |  |
| ı |                | Thurs.          |  |                                       |   |  |   |  |
| l |                | Fri.            |  | ·                                     |   |  | ···_ ··-                                      | 3  |
| İ | LS C           | Sat.            |  |                                       | **  |  |   |  |
| Į | TOTALS         |                 |  |                                       |   |  |   |  |
| I | . 9B           | Man.            |  | . *                                   |   |  |   | •  |
| i | ٠.             | Tuos.           |  | (1                                    |   |  |   | ļ  |
|   |                | Wed.            |  |                                       | ļ   |  |   | <del>                                     </del> |
| ļ | *              | Thurs.          |  |                                       |   |  | · · · · · · · · · · · · · · · · · · ·         |  |
| ł | LS C           | Sat.            | -                                      |                                       |   |  |   |  |
| 9 | COTALS         |                 | ·                                      |                                       |   |  | ,   |  |
| U | C              | Mon.            |  | 1                                     |   |  | 2   |  |
| 1 |                |                 | Carta da La resta resta característica | Manager of the Authorities and the    | . The first many cleaners describe an addition of the | A STATE OF THE STA | P. C. S. Della Sanda P. Rey S. Edward Schools | South transfer out of postal district Contracts  |

|        | *              | ۸                                     | WEEKLY OR SCHEDULE B      |              |                                   |  |                                       |  |  |
|--------|----------------|---------------------------------------|---------------------------|--------------|-----------------------------------|--|---------------------------------------|--|--|
|        |                |                                       | ,                         | *            |                                   |  |                                       |  |  |
| 10     | 17             | · · · · · · · · · · · · · · · · · · · | 18                        |              | 19.                               | <del>                                     </del> | 20                                    |  |  |
| Room   | Day            | Mo                                    | rning                     | Aft          | ernoon                            | Eve  | ning                                  |  |  |
| No. or | of the         | 7:00 a.<br>No. of                     | m12:00N<br>No. of         | 12:00N-1     | 12:00N-6:00 p.m.<br>No. of No. of |  | 6:00 p.m,-11:00 p.m.<br>No. of No. of |  |  |
| Name   | Week           |                                       | Stud. Hrs.                |              | Stud. Hrs.                        |  | Stud. Hrs.                            |  |  |
| 6B     | Mon.           | â                                     | \$                        | , A ,        | á                                 |  |                                       |  |  |
|        | Tues.          |                                       |                           |              |                                   |  |                                       |  |  |
|        | Wed.           |                                       |                           |              |                                   |  | 3                                     |  |  |
|        | Thurs.<br>Fri. |                                       | أجنب يسميد ينسبوه سيبيد   | •            |                                   |  |                                       |  |  |
| LS C   | Sat.           |                                       |                           |              |                                   |  |                                       |  |  |
|        |                |                                       |                           | 9            |                                   |  | 4                                     |  |  |
| TCTALS |                | *                                     |                           |              |                                   |  |                                       |  |  |
| 7B     | Moh.           | ,                                     |                           | ·            |                                   |  |                                       |  |  |
|        | Tues.<br>Wed.  |                                       |                           |              |                                   | <u></u>  | ^                                     |  |  |
|        | Thurs.         | <del> </del>                          |                           | <u> </u>     |                                   | · · · · · · · · · · · · · · · · · · ·            | υ <u> </u>                            |  |  |
|        | Fri.           |                                       |                           |              |                                   |  | ji ji                                 |  |  |
| LS C   | Sat.           |                                       |                           |              |                                   |  | ····                                  |  |  |
| TOTALS |                |                                       |                           |              | <i>"</i>                          | •  |                                       |  |  |
| 88     | Mon.           |                                       |                           |              | <i>y</i> =                        |  |                                       |  |  |
|        | Tues.          |                                       |                           |              |                                   | 0.   |                                       |  |  |
| į.     | Wed.           |                                       |                           |              |                                   | ,  |                                       |  |  |
| ,      | Thurs.         |                                       | ine stringer and stringer |              |                                   |  |                                       |  |  |
| LSC    |                |                                       |                           |              |                                   |  |                                       |  |  |
| TOTALS |                |                                       |                           | 3            |                                   |  |                                       |  |  |
| 98     | 11             |                                       |                           |              | -                                 | 6  |                                       |  |  |
| 95     | Mon.<br>Tues.  | <del> </del>                          |                           |              |                                   |  | /                                     |  |  |
|        | Wed.           |                                       |                           |              |                                   |  |                                       |  |  |
| ь      | Thurs.         |                                       |                           |              |                                   | ,  |                                       |  |  |
| LS C   | Fri.<br>Sat.   | •                                     |                           | <del> </del> |                                   |  |                                       |  |  |
|        | 201.           | <del> </del>                          | <u> </u>                  |              | ·                                 |  |                                       |  |  |
| TOTALS |                |                                       |                           |              |                                   |  | u t                                   |  |  |
| 108    | Mon.           |                                       |                           |              |                                   | ų v  |                                       |  |  |
| "      | Tues.          | <u> </u>                              |                           |              |                                   |  |                                       |  |  |
|        | Wed.<br>Thurs. |                                       | ,                         |              |                                   |  |                                       |  |  |
|        | Erla           | 1                                     |                           |              |                                   |  |                                       |  |  |
| LSC    | Sat.           |                                       | 9                         |              |                                   |  | *                                     |  |  |
| *      |                |                                       |                           |              |                                   |  |                                       |  |  |
| TOTALS |                | 1                                     |                           | I            | L                                 |  |                                       |  |  |



Table 2.3 (Contid) Utilization of Departmental Instructional Area by Room

## Check Applicable Program Schedule

| 1. | a. [ ] Waekly      | ²2. a. | [ ] Semester Schedule Change    |
|----|--------------------|--------|---------------------------------|
|    | b. [ ] Alternating | b.     | [ ] No Semester Schedule Change |
|    | c. [ ] Variable    | ·w·    |                                 |

| ři.      |               |  |  |   | e   | *  |                      |  |
|----------|---------------|--|--|---|---|--|----------------------|--|
|          | <del></del> - |  | WEEKI  | Y OR SCHEDU                                       | JLE A   |  |                      |  |
|          |               |  | **************************************       |   | 7 <del>4</del> 4 /1   |  | *                    |  |
| 21       | 22            |  | 23   |   | 24  | 25   |                      |  |
| Room     | Day           | Day Morning                                |  | Afte  | rnoon   | Evening  |                      |  |
| No. o    | n of the      | of the 7:00 a.m12:00N                      |  | 12:00N-6  | :00 p.m. 1  | 6:00 p.m.  | -11:00 p.m.          |  |
| Name     | Week          | No. of                                     | No. of                                       | No. of  | No. of Stud. Hrs.   | No. of<br>Hrs. Used  | No. of<br>Stud. Hrs. |  |
| Name     | Heek          | HI 5.0580                                  | Jiuu. mis.                                   | ms. used  | 0100. 11.3.   | 111 31 0000  |                      |  |
|          | Mon.          |  |  |   |   |  | *                    |  |
|          | Tues.         |  | · · · · · · · · · · · · · · · · · · ·        | <del></del>                                       |   |  |                      |  |
| IIA »    | Wed.          | *.   |  | - U   |   |  |                      |  |
| 1        | Thurs.        |  |  |   |   |  | 9                    |  |
| a a      | Fri.          |  |  | -   |   |  |                      |  |
| LS C     | Sat:          |  |  |   |   |  |                      |  |
| TOTALS   | ø             |  | ٠  |   |   | نعر  |                      |  |
|          | 14            | 8  |  |   | *   | 4  |                      |  |
| 1 100    | Mon.<br>Tues. | <del></del>                                | <del></del>                                  | <u> </u>  |   | * .  |                      |  |
| -12A     | Wed.          | <del> </del>                               |  | <del>                                     </del>  |   |  |                      |  |
| Ì        | Thurs.        | <del></del>                                | # *  | ,~  |   |  | 3                    |  |
|          | Fri.          |  |  |   |   | *********  |                      |  |
| LS C.    | Sat.          | <del></del>                                |  |   |   |  |                      |  |
| TOTALS   | ت .           | <del></del>                                |  |   |   |  |                      |  |
|          |               |  |  |   |   |  |                      |  |
| -        | Mon.          |  |  |   |   | 1  |                      |  |
| 13A      | Tues.         |  |  |   |   |  |                      |  |
| · ·      | Wed.          |  | *  | 4   |   | <u> </u>   |                      |  |
|          | Thurs.        |  | ļ  | <b>_</b>  |   | <b></b>  | . 0                  |  |
| 100      | Fri.          | <del></del>                                | <del></del>                                  |   |   |  | <b> </b>             |  |
| LS C     | Sat.          |  | <del> </del>                                 | <b>_</b>  |   | <del> </del>   |                      |  |
| TOTALS   | *             |  |  |   |   |  | *                    |  |
|          | Mon.          | <del></del>                                | 1  |   | , ,   |  |                      |  |
| 14A      | Tues.         |  |  | <del> </del>                                      |   |  |                      |  |
| 1 147    | Wed.          | <del></del>                                | <del> </del>                                 |   |   | <del> </del>   |                      |  |
| · ·      | Thurs.        |  | <del> </del>                                 |   |   |  | **                   |  |
| <b>V</b> | Fri.          |  | I  |   |   |  |                      |  |
| LS C     | Sat.          |  |  |   |   |  |                      |  |
| TOTALS   |               |  |  |   |   |  |                      |  |
|          |               |  |  |   |   |  |                      |  |
| 1        | , Mon.        |  |  | <u> </u>  |   |  |                      |  |
| 1.5A     | Tues.         | nonescono e a trode a decreación de estado | Louis and Marie a pre-size of the company of | a time a Newscattle for a title a data to a train | Large and the contract of the | Lauren de la companya | CONTRACTOR OF LAND.  |  |



| \$          | • WEEKLY OR SCHEDULE A |   |                      |                     |                      |  |             |  |  |  |
|-------------|------------------------|---|----------------------|---------------------|----------------------|--|-------------|--|--|--|
| 21          | 22                     | •   | 23                   |                     | 24                   | 25   |             |  |  |  |
| Room        |                        | . Mo  |                      | Afte                | ernoon               |  | ming        |  |  |  |
| · No. or    | of the                 | _7:00 a.                                      | m12:00N              | 12:00N-6            | :00 p.m.             | 6:00 p.m.  | -11:00 p.m. |  |  |  |
| Name        | Week                   | No. of<br>Hrs.Used                            | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used                              | Stud. Hrs.  |  |  |  |
|             |                        | ,   |                      |                     |                      |  |             |  |  |  |
| HA          | Mon.                   | <u> </u>                                      |                      |                     |                      |  |             |  |  |  |
|             | Wed.                   |   |                      |                     |                      |  |             |  |  |  |
|             | Thurs.<br>Fri.         | · <u>· · · · · · · · · · · · · · · · · · </u> |                      |                     |                      |  |             |  |  |  |
| LS C        | Sat.                   |   |                      |                     |                      |  |             |  |  |  |
| TOTALS      |                        | :   |                      |                     |                      |  |             |  |  |  |
|             | Mon.                   |   |                      |                     |                      |  |             |  |  |  |
| 12A         | Tues.                  | •   |                      |                     |                      |  |             |  |  |  |
| ,           | Wed.                   |   |                      |                     |                      |  |             |  |  |  |
| 100         | Fri.                   |   |                      |                     |                      |  |             |  |  |  |
| LS-C        | Sat.                   |   |                      |                     |                      |  |             |  |  |  |
| TOTALS      |                        | *   |                      |                     |                      |  |             |  |  |  |
|             | -Mon.                  |   |                      |                     |                      |  |             |  |  |  |
| 13A         | Tues.<br>Wed.          | <del></del>                                   |                      |                     |                      |  | •           |  |  |  |
|             | Thurs.                 |   |                      |                     | И                    |  |             |  |  |  |
| LS C        | Fri.<br>Sat.           | <del></del>                                   |                      |                     |                      |  |             |  |  |  |
| TOTALS      |                        | •   |                      |                     |                      |  |             |  |  |  |
| IUIALS      |                        |   |                      | +                   | 45                   |  |             |  |  |  |
| 14A         | Mon.<br>Tues           |   | <del> </del>         | <del> </del>        |                      |  |             |  |  |  |
| 1 1 1 1 1 1 | Wed.                   |   |                      |                     |                      |  |             |  |  |  |
|             | Thurs.                 |   |                      | <del> </del>        |                      |  |             |  |  |  |
| LS C        | Sat.                   |   |                      | -                   |                      |  | *           |  |  |  |
| TOTALS      |                        |   |                      |                     |                      |  |             |  |  |  |
|             | Mon.                   | <del></del>                                   |                      |                     |                      |  |             |  |  |  |
| 15A         | Tues.                  |   |                      |                     |                      |  |             |  |  |  |
| 1           | Wed.<br>Thurs          | <u> </u>                                      | -                    |                     | <u> </u>             |  |             |  |  |  |
|             | Fri.                   |   |                      |                     |                      |  |             |  |  |  |
| LS C        | Sat                    |   | + 1                  |                     | <u> </u>             | <del>                                     </del> | <b></b>     |  |  |  |
| TOTALS      | <u> </u>               |   |                      |                     | <u> </u>             |  | 1           |  |  |  |



Table 2.3 (Conv.a) Utilization of Departmental Instructional Area by Room

#### Check Applicable Program Schedule

| 1. | b. | [] Weekly<br>[] Alternating<br>[] Variable | 2. | а.<br>b. | [ ] Semester Schedule Change<br>[ ] No Semester Schedule Change |
|----|----|--|----|----------|---|
|----|----|--|----|----------|---|

|                   |   |                | φ  | WEEK   | LY OR SCHE   | LULE B   |                                       | ·.                    |  |  |  |
|-------------------|---|----------------|--|--|--|--|---------------------------------------|-----------------------|--|--|--|
|                   | 26  | 27             |  | 28   |  | 29   |                                       | O                     |  |  |  |
|                   | Room  | Day            | , Mc   | orning   | A.f  | ternoon  |                                       | ening ,               |  |  |  |
|                   | No. o   | of the         | 7:00 a.  | m12:00N  | 12:00N   | -ë:00 p:m  | 6:00 p.m                              | 11:00 p.m.            |  |  |  |
|                   | Name  | Week           | No. of<br>Hrs.Used   | No. of<br>Stud. Hrs.   | No. of   | No. of<br>Stud. Hrs.                             | No. of                                | No. of<br>Stud. Hrs.  |  |  |  |
|                   | 148   | o Mon.         |  |  |  |  |                                       |                       |  |  |  |
|                   |   | Tues.          |  |  |  |  |                                       |                       |  |  |  |
|                   | •   | Wed.<br>Thurs. |  |  | 6  |  |                                       |                       |  |  |  |
| - [               | ,   | Fri.           |  |  | - 3  | ·  |                                       |                       |  |  |  |
| -                 | u\$ €   | Sat.           | *  |  | ė.   | <del></del>                                      | <del> </del>                          |                       |  |  |  |
| 6-                | TOTALS  | 8              |  | 6  |  | 4.1  |                                       |                       |  |  |  |
|                   | 128   | Mon.           | s de la companya de l |  |  | , ,  |                                       |                       |  |  |  |
| İ                 |   | Tues.          | ن ر  |  |  | <del></del>                                      | *                                     |                       |  |  |  |
|                   |   | Wed:           |  | 5  |  |  |                                       |                       |  |  |  |
|                   |   | Thurs.         |  | 9  |  |  |                                       |                       |  |  |  |
| t                 | LS C  | Sat.           | •  |  |  | • •  |                                       |                       |  |  |  |
|                   | TOTALS  |                |  |  | *  | 4  | <u>*</u>                              |                       |  |  |  |
|                   | 138   | Mon.           |  |  |  |  |                                       |                       |  |  |  |
|                   | į   | Tues.          | ń.   |  |  | <del>                                     </del> | *                                     |                       |  |  |  |
|                   |   | Wed.           |  |  |  | ğ  | · · · · · · · · · · · · · · · · · · · |                       |  |  |  |
| 1                 |   | Thurs.         |  |  | *  |  | ů .                                   |                       |  |  |  |
| +                 | LS, C   | Set.           |  |  | <del></del>  | 8  |                                       |                       |  |  |  |
| Γ                 | TOTALS  |                |  |  |  | )<br>!   |                                       |                       |  |  |  |
| =                 |   |                |  |  |  |  |                                       |                       |  |  |  |
| İ                 | 148   | Mon.           | ,  |  |  |  | 4                                     |                       |  |  |  |
| ĺ                 | 1   | Tuos.          |  |  |  |  |                                       |                       |  |  |  |
|                   | <u>L</u>  | Wed.<br>Thurs. |  |  |  |  | 44                                    |                       |  |  |  |
|                   |   | Fri.           |  |  |  | ۸  |                                       | Ç                     |  |  |  |
|                   | LS C  | Sat.           |  |  |  |  |                                       |                       |  |  |  |
|                   | O LS  |                |  | <b>V</b> .   |  |  | .3                                    | <b>6</b> -            |  |  |  |
| ER<br>Full Text P | Tevrided by ERIC  | Mon            |  |  |  |  |                                       |                       |  |  |  |
| 1                 | ان م<br>فی کا میشانداد افغان دارد با در در در در در در در در در در در در در | Tuas           | STAND STREET ST. B. P. SO P. ST. ST. ST. S. A. ST. ST.   | and an arrange of the second s | And control on the sales of the sales on the sales |  |                                       | i inga karangantengan |  |  |  |

c. [ ] Variable

b. [ ] No Semester Schedule Change

|   |  |                |              |         | <del></del>  |                      | <del></del>  |                   |
|---|--|----------------|--------------|---------|--|----------------------|--------------|-------------------|
| • |  |                |              | WEEK    | LY OR SCH  | EDULE B              |              | N-                |
| 4 | 26   | . 27           |              | 28      |  | 29                   | 3            | 0 .               |
| - | Roor   | nî Day         |              | erning  |  | fternoon             | ٠            | ening             |
|   | No. c  | of the         |              | m12:00N | 1  | √-6:00 p.m.          | ნ:00 n.m     | 11:00 p.m.        |
|   | Name   | Week           | i No. of     | No. of  | l No of  | No. of<br>Stud. Hrs. | No. of       | No. of            |
|   | 113  | Mon.           |              | н       | 3. 0300  | Jidd. His.           | nrs. Used    | Stud. Hrs.        |
| - | 115  | Tues.          | <del> </del> |         |  |                      |              | Ö                 |
| Ì |  | W≘d.<br>Thurs. | -            |         |  |                      |              |                   |
| - | <b>-S</b> 0  | Fri.           |              |         |  |                      | <del></del>  | æ                 |
| - |  | Sat.           |              |         | ÷ ,  |                      |              |                   |
| - | TOTALS   |                |              |         |  |                      | 3            |                   |
|   | 128  | Mon.           |              |         |  |                      |              |                   |
|   |  | Tues.<br>Wed.  | •            | 4       | 16   |                      |              |                   |
|   |  | Thurs.         |              |         |  |                      | •            | y s               |
| t | LS C   | Fri.<br>Sat.   |              |         |  |                      |              |                   |
|   | TOTALS   |                |              |         |  |                      |              |                   |
| ſ | 1 3B   | Mon.           |              |         |  | *                    |              |                   |
|   | >  | Tues.          |              |         |  | <u> </u>             | <del> </del> |                   |
|   |  | Wed.<br>Thurs. |              |         | ,  | -0                   |              | · · · · · · · · · |
| 1 | LS C   | Fri.           |              |         |  |                      |              |                   |
|   | The latest territory of the la | Sat.           | ***          |         |  |                      |              |                   |
| = | TOTALS   |                |              |         |  |                      |              |                   |
|   | 148  | Mon.<br>Tues.  |              | ۵.      | The state of the s |                      | ų.           | U                 |
|   | *  | Wed.           |              |         |  |                      |              | ,                 |
|   |  | Thurs.<br>Frl. |              |         |  |                      |              | •                 |
|   | .S (*  | Sat.           |              | 4 1     |  |                      |              |                   |
|   | OTALS  |                | 9            | P1      |  |                      |              |                   |
| • | 19B  | Mon.           |              |         |  |                      |              |                   |
| Ì |  | Tues.          |              |         |  |                      |              |                   |
|   | 1  | Wed.           |              |         |  |                      |              |                   |
| _ | s c  | Fri.<br>Sat.   | "            |         | 3  | 9                    |              |                   |
|   |  | 301.           | -            | *       | <del></del>  |                      |              |                   |
| 7 | OTALS  |                |              |         |  |                      |              |                   |
|   |  |                |              |         |  |                      |              |                   |

| Mi soe | Number |
|--------|--------|
|--------|--------|

Table 2.3 Utilization of Departmental Instructional Area By Room

## 

|          | - ·  |                              |                                  | مستجنب وبسيدين       | <u> </u>                                       |  |                                   |   |
|----------|--|------------------------------|----------------------------------|----------------------|--|--|-----------------------------------|---|
|          |  | •                            |                                  | WEEKL                | OR SCHEDUL                                     | E A  | •                                 | •   |
| 1        | , <b>3</b> 1   | 32                           | 3                                | 3                    | 34   | 4  | 35                                |   |
| T        | Room   | Day                          | , Mói                            | rning                | Afte   | ernoon   |                                   | ning  |
|          | No.or  | of the                       |                                  | 7:00 a.m12:00N       |  | 5:00 p.m.<br>No. of  | 6:00 P.M.<br>No. of               | -11:00 p.m.<br>No. of                       |
|          | Name   | Week "                       | No. of<br>Hrs.Used               | No. of<br>Stud. Hrs. | No. of<br>Hrs. Used                            | Stud. Hrs.   | Hrs. Used                         | Stud. Hrs.                                  |
| t        |  |                              |                                  |                      |  |  |                                   |   |
| I        | 164  | Mon.<br>Tues.                | •                                | (u                   | 3  |  |                                   |   |
|          |  | Wed.<br>Thurs.               |                                  |                      | 1  |  | ٤                                 |   |
| ŀ        | LS C   | Fri.<br>Sat.                 |                                  |                      |  |  |                                   |   |
| ł        |  | 0011                         |                                  |                      |  |  |                                   |   |
| ١        | TOTALS   |                              |                                  |                      |  |  |                                   |   |
|          | 1,7A   | Mon.<br>Tues                 |                                  |                      |  |  |                                   |   |
|          |  | Wed.<br>Thurs.               |                                  |                      |  |  | 4.                                | ч.  |
|          | LS C   | Fri.<br>Sat.                 |                                  |                      |  |  | · ·                               |   |
| 1        | TOTALS   |                              |                                  |                      |  |  |                                   |   |
|          |  | * ***                        |                                  |                      |  |  | ,                                 |   |
|          | 184  | Mon.<br>Tues.                | -                                |                      |  | 9  |                                   | <del></del>                                 |
|          |  | Wed.                         |                                  |                      |  |  |                                   |   |
|          |  | Thurs.                       | <u> </u>                         | <del> </del>         |  |  |                                   |   |
|          | LS C   | Sat.                         | 1                                |                      |  | -  |                                   |   |
|          | TOTALS   |                              |                                  |                      |  |  |                                   | <u> </u>                                    |
|          | 194  | Mon.                         |                                  |                      |  |  |                                   |   |
|          |  | Tues.<br>Wed.                | Α                                |                      |  |  |                                   |   |
| EJ       | RIC  | Thurs<br>Fri.                | •                                | - 3                  |  |  |                                   |   |
| Full Tex | Provided by ERIC C   | Sat.                         |                                  |                      |  |  |                                   |   |
|          | and the state of t | ar a second make in complete | and an arrangement that he store |                      | and a second of the second of the state in the | La Company and the company and | and a second second second second | chi a corta car emperimentari acabaica do e |

| - b. | [ ] Weekly [ ] Alternating [ ] Variable | 2. | a.<br>b. |  | ] Se | mester Sci<br>Semester | h <b>edule</b> Cha<br>Schedule | nge<br>Change |
|------|---|----|----------|--|------|------------------------|--------------------------------|---------------|
|------|---|----|----------|--|------|------------------------|--------------------------------|---------------|

| WEEKLY OR SCHEDULE |                |                    |                      |             |                     |                                       |                       |  |
|--------------------|----------------|--------------------|----------------------|-------------|---------------------|---------------------------------------|-----------------------|--|
| 31                 | 32             | . 3                | 3                    | 34          | 4                   | 35                                    |                       |  |
| Room               | Day            | Мо                 | rning                | Afte        | ernoon              | Eve                                   | ning                  |  |
| No.or              | of the         | 7:00 a.            | m12:00N              | 12:00N-6    | 5:00 p.m.<br>No. of | 6:00 P.M.<br>No. of                   | -11:00 p.m.<br>No. of |  |
| Name               | Week           | No. of<br>Hrs.Used | No. of<br>Stud. Hrs. | Hrs. Used   | Stud. Hrs.          | Hrs. Used                             | Stud. Hrs.            |  |
| 16A                | Mon.           |                    |                      |             |                     | -                                     |                       |  |
|                    | Tues.          |                    |                      |             |                     |                                       |                       |  |
| •                  | Thurs.<br>Fri. |                    |                      |             | •                   |                                       |                       |  |
| LS C               | Sat.           |                    |                      |             | +                   | k                                     |                       |  |
| TOTALS             |                |                    |                      |             |                     |                                       |                       |  |
| ! 7A               | Mon .          |                    |                      |             |                     |                                       | <u></u>               |  |
|                    | Tues.<br>Wed.  | 31                 |                      | ,           |                     | · · · · · · · · · · · · · · · · · · · |                       |  |
|                    | Thurs.         |                    |                      |             |                     |                                       |                       |  |
| LS C               | Sat.           |                    |                      |             |                     |                                       |                       |  |
| TOTALS             |                |                    |                      |             |                     |                                       |                       |  |
| 18A                | Mon.           |                    | , in the second      |             | <u> </u>            |                                       | -                     |  |
|                    | Tues.<br>Wed.  |                    |                      |             |                     |                                       |                       |  |
| *                  | Thurs.         |                    |                      |             |                     |                                       |                       |  |
| LS C               | Sat.           |                    |                      |             | -                   |                                       |                       |  |
| TOTALS             |                |                    |                      |             |                     |                                       |                       |  |
| 19A.*              | Mon.           |                    | ļ                    | <del></del> |                     |                                       |                       |  |
| 1                  | Tues.<br>Wed.  |                    |                      |             |                     |                                       |                       |  |
|                    | Thurs<br>Fri.  | •                  |                      |             |                     | •                                     | \$                    |  |
| LS C               | Sat.           |                    |                      | -           | <b>,</b>            | 1                                     |                       |  |
| TOTALS             |                |                    |                      |             |                     |                                       |                       |  |
| 20A                | Mon.           |                    |                      | <del></del> |                     |                                       |                       |  |
|                    | Tues.          |                    |                      |             |                     |                                       |                       |  |
|                    | Thurs<br>Fri.  | •                  |                      |             |                     |                                       |                       |  |
| LS C               | Sat.           |                    |                      |             |                     |                                       | 1                     |  |
| TOTALS             | •              |                    |                      |             |                     |                                       |                       |  |

| *** |     |    | -  | ,   |
|-----|-----|----|----|-----|
| MI  | SOA | N1 | ım | har |

Table 2.5 (Conr d) Utilization of Departmental Instructional Area by Room

#### Check Applicaboo Program Schedule

| b. | [ ] Weekly<br>[ ] Alternating | 2. a. [ ] Semester Schedule Change<br>b. [ ] No Semester Schedule Cha |  |
|----|-------------------------------|---|--|
| C. | [ ] Variable                  |   |  |

| <u> </u> | · · · · · · · · · · · · · · · · · · · | <del></del> | · · ·             |                                       | •            | S .                 | <del></del>                           |
|----------|---------------------------------------|-------------|-------------------|---------------------------------------|--------------|---------------------|---------------------------------------|
|          |                                       |             | WEEK              | LY OR SCHEDU                          | JLE B        |                     |                                       |
| .36      | 37                                    | 38          |                   | 39                                    | <u>.</u>     | 40                  | -                                     |
| Room     | Day                                   | Мо          | rning             | . Afte                                | ernoon       | Eve                 | ning                                  |
| No.or    | of the                                | 7:00 a.     | m12:00N<br>No. of | 12:00N-0                              | 5:00 p.m.    | 6:00 p.m.<br>No. of | -11:00 p.m.                           |
| Name     | Week                                  |             | Stud. Hrs         | Hrs. Used                             | Stud. Hrs.   |                     | Stud. Hrs.                            |
| 16B      | Mon.<br>Tues                          |             |                   |                                       |              |                     |                                       |
|          | Wed.<br>Thurs.                        |             |                   |                                       |              |                     |                                       |
| LS C     | Sat.                                  |             |                   |                                       |              |                     | , , , , , , , , , , , , , , , , , , , |
| TOTALS   |                                       |             | •                 |                                       |              |                     |                                       |
| 17B      | Mon.                                  |             | *                 |                                       |              |                     |                                       |
|          | Wed.<br>Thurs.                        |             |                   |                                       |              |                     |                                       |
| LS C     | Fri.<br>Sat.                          |             |                   |                                       |              |                     |                                       |
| TOTALS   | •                                     |             |                   |                                       | . " <u>.</u> |                     |                                       |
| I 8B     | Mon.<br>Tues.                         |             | •                 | 2                                     | ٠            | •                   | 44,                                   |
|          | Wed.<br>Thurs.<br>Fri.≎               | ė.          |                   |                                       |              | <u> </u>            |                                       |
| LS C     | Sat.                                  |             |                   |                                       | •            |                     |                                       |
| TOTALS   |                                       |             |                   |                                       |              | 17.10 2 4 10        | 10                                    |
| 198      | Mon.<br>Tues.<br>Wed.                 |             |                   |                                       |              |                     |                                       |
| LS C     | Thurs.<br>Fri.<br>Sat.                |             |                   | p                                     |              |                     |                                       |
| TOTALS   | 3 <b>a</b> 1.                         |             |                   |                                       |              |                     |                                       |
| 20B      | Mon.<br>Tues.                         |             |                   | · · · · · · · · · · · · · · · · · · · |              |                     |                                       |



|          | WEEKLY OR SCHEDULE B |                   |  |                     | {                                     |                                       |                       |
|----------|----------------------|-------------------|--|---------------------|---------------------------------------|---------------------------------------|-----------------------|
| 36       | 37                   | 38                | <u> </u>   | 39                  |                                       | 40                                    |                       |
| Room     | Day                  | Мо                | rning  | Afte                | Afternoon                             |                                       | ning                  |
| No.or    | of the               | 7:00 a.<br>No. of | 7:00 a.m12:00N<br>No. of No. of  |                     | 5:00 p.m.<br>No. of                   | 6:00 p.m.<br>No. of                   | -11:00 p.m.<br>No. of |
| Name     | Week                 |                   |  | No. of<br>Hrs. Used | Stud. Hrs.                            |                                       | Stud. Hrs.            |
| 16B      | Mon.                 |                   |  |                     |                                       |                                       |                       |
|          | Tues.<br>Wed.        |                   | And the second s |                     | · · · · · · · · · · · · · · · · · · · |                                       |                       |
|          | Thurs.<br>Fri.       |                   |  |                     | ,6                                    |                                       |                       |
| LS C     | Sat.                 |                   |  |                     |                                       |                                       |                       |
| TOTALS   |                      |                   |  |                     |                                       |                                       |                       |
| 17B      | Mon.                 |                   | •  |                     |                                       |                                       |                       |
|          | Tues.<br>Wed.        |                   |  |                     |                                       |                                       |                       |
|          | Thurs.               |                   |  |                     |                                       |                                       |                       |
| LS C     | Fri.<br>Sat.         |                   |  |                     |                                       | *                                     |                       |
| TOTALS   |                      |                   |  |                     | _                                     |                                       |                       |
| 188      | Mon.                 |                   |  | •                   |                                       |                                       | ,                     |
|          | Tues.<br>Wed.        |                   |  |                     |                                       |                                       |                       |
|          | Thurs.               |                   |  |                     |                                       |                                       |                       |
| LS C     | Fri.<br>Sat.         |                   | 1,544  |                     |                                       |                                       |                       |
| TOTALS   |                      |                   |  |                     |                                       |                                       |                       |
| 19B      | Mon.                 |                   |  |                     |                                       |                                       |                       |
|          | Tues.<br>Wed.        |                   |  |                     |                                       |                                       |                       |
|          | Thurs.               |                   |  |                     | ·                                     |                                       |                       |
| LS C     | Fri.<br>Sat.         |                   |  |                     | 1                                     |                                       |                       |
| TOTALS   |                      |                   |  |                     |                                       | *                                     |                       |
| 20B      | Mon.                 |                   | 4  |                     |                                       |                                       |                       |
|          | Tues.<br>Wed.        |                   |  |                     |                                       | · · · · · · · · · · · · · · · · · · · |                       |
|          | Thurs.               |                   |  |                     |                                       |                                       |                       |
| LS C     | Fri.<br>Sat.         |                   |  |                     |                                       |                                       | ,,,,,                 |
| TOTALS   |                      |                   |  |                     |                                       |                                       | ,                     |
| 10 11120 |                      | 1                 |  | <del></del> =       |                                       |                                       |                       |





REPORTING TERMINAL PERFORMANCE OBJECTIVES (TERMOBS)

#### TABLE T-1

### INSTRUCTIONAL DIVISION AND UNIT OUTLINE

#### QUANTITY FOODS PROGRAM

DOES THIS OUTLINE CONTAIN ALL OF THE INSTRUCTIONAL CONTENT OF YOUR PROGRAM:
YES\_\_\_\_ NO\_\_\_\_

| CODE              | DIVISION                                 | CODE           | UNIT                    |
|-------------------|--|----------------|-------------------------|
| 01                | BASIC KNOWLEDGE                          | oı̃            | APPLIED SCIENCE         |
| 01                | DADIC RROWLDOOL                          | 02             | TERMINOLOGY             |
|                   |  | 03             | METHODOLOGY             |
|                   |  | 04             | ORGANIZATION            |
|                   |  |                | EQUIPMENT               |
| ٠                 |  | 05             |                         |
|                   | A.                                       | 06             | SAFETY                  |
|                   | •  | 07 -           | TOOLS                   |
| 02                | SANITATION                               | 01             | DISEASE PREVENTION      |
| **                |  | 02             | FOOD POISONING          |
|                   |  | 03             | PERSONAL HYGIENE        |
|                   |  | 04             | PEST CONTROL            |
|                   |  | 05             | CLEANING AND SANITIZING |
|                   | •  | 0.1            | PERCENTAGES             |
| 03                | CULINARY MATH                            | 01             | COSTING                 |
| 3                 |  | 02             |                         |
|                   | <b>\</b> "                               | 03             | CONVERTING              |
|                   | . •                                      | 0,4            | WEIGHT AND MEASURE      |
|                   | • •                                      | <b>7</b> 05    | SHRINKAGE               |
| 0.4               | PURCHASING                               | 701            | SPECIFICATION           |
|                   | FUNCTIPOLITO                             | 02             | QUALITATIVE             |
|                   |  | 03             | QUANTITATIVE            |
|                   | • "                                      | 04             | CONVENIENCE FOODS       |
|                   |  | 05             | CANNED FOODS            |
|                   | ~  |                | MEATS                   |
|                   | , · · · · · · · · · · · · · · · · · · ·  | 06             |                         |
| Ģ                 |  | 07             | SEAFOODS                |
| NA.               |  | 08             | FROZEN FOODS            |
|                   |  | . 09           | STAPLES                 |
|                   | 8  | 10             | POULTRY                 |
|                   |  | 11             | DETERGENTS              |
| .,                | en en en en en en en en en en en en en e | 12             | CLEANING COMPOUNDS      |
| ٠.                | CMEMADI                                  | 01             | RECEIVING               |
| 05                | STEWARD                                  | 02             | STORING                 |
|                   | *  | 03             | ISSUING                 |
|                   |  | . 01           | PLANNING                |
| 06                | MENU                                     | • 01           | ESTIMATING -            |
|                   |  | 02             | <del>_</del> _          |
|                   | B.                                       | 03             | NUTRITION               |
|                   | ₩<br>                                    | 04             | WRITING                 |
|                   |  | 05             | PRICING                 |
| Ž 07              | BEVERAGE                                 | . <b>0 1</b> . | HOT                     |
| 0 /               | Lot de V and A tale a recommend          | . 02           | COLD                    |
|                   | TOTAL THE THEORY BILL                    | 01             | BAKING                  |
| DĬC.              | FRUITS AND VEGETABLES                    |                | STEAMING                |
| 1 Davided by EDIC | •  | 02             | BROILING                |
|                   |  | 03             | BRUILING                |

| VI        | BASIC MANIMEDES                        | 02<br>03<br>04<br>05                   | TERMINOLOGY METHODOLOGY ORGANIZATION EQUIPMENT  |
|-----------|--|--|---|
| ,         | · · · · · · · · · · · · · · · · · · ·  | 06<br>07                               | SAFETY<br>TOOLS   |
| <b>02</b> | SANITATION                             | 01<br>02<br>03<br>04<br>05             | DISEASE PREVENTION FOOD POISONING PERSONAL HYGIENE PEST CONTROL CLEANING AND SANITIZING |
| 03        | CULINARY MATH                          | 01<br>02<br>03<br>04<br>05             | PERCENTAGES COSTING CONVERTING WEIGHT AND MEASURE SHRINKAGE                             |
| 04        | PURCHASING                             | 01<br>02<br>03<br>04<br>05<br>06<br>07 | SPECIFICATION QUALITATIVE QUANTITATIVE CONVENIENCE FOODS CANNED FOODS MEATS SEAFOODS    |
| 2         | ** · · · · · · · · · · · · · · · · · · | 08<br>09<br>10<br>11<br>12             | FROZEN FOODS STAPLES POULTRY DETERGENTS CLEANING COMPOUNDS                              |
| 05        | STEWARD                                | 01<br>02<br>03                         | RECEIVING<br>STORING<br>ISSUING   |
| 06        | MENU                                   | 01<br>02<br>03<br>04<br>05             | PLANNING ESTIMATING NUTRITION WRITING PRICING   |
| 07        | BEVERAGE                               | 01<br>02                               | HOT<br>COLD   |
| 08        | FRUITS AND VEGETABLES                  | 01<br>02<br>03<br>04<br>05<br>06       | BAKING STEAMING BROILING BOILING PREPARING SAUTEING                                     |
|           | •                                      | 4                                      |   |

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#### QUANTITY FOODS PROGRAM

| CODE                            | DIVISION          | CODE   | E UNIT  |
|---------------------------------|-------------------|--|---|
| . 09                            | COLDBOARD         | 01<br>02<br>03<br>04<br>05<br>06   | BUFFET HORS D'OEUVRES APPETIZERS MEATS SHELLFISH FINFISH  |
|                                 |                   | 07<br>08<br>09<br>10<br>11<br>12<br>13   | SAUCES SALADS SANDWICHES PREPARATION PANTRY BREADING AND BATTERS DRESSINGS  |
| 10                              | BUTCHER           | 01<br>02<br>03<br>04<br>05<br>06<br>07<br>08<br>09                               | CUTTING MIXING CHOPPING SHAPING BONING GRINDING GRADING SEPARATING SECTIONING TYING   |
| 11                              | COOKING PROCESSES | 01<br>02<br>03<br>04<br>05<br>06<br>07<br>08<br>09<br>10<br>11<br>12<br>13<br>14 | SAUTEING ROASTING BAKING BROILING DEEP FRYING STEAMING BOILING BRAISING POACHING GRAVIES STUFFINGS DUXELLE AND FARCI CHOPPING PREPARING |
| 12                              | SAUCES            | 01<br>02<br>03<br>04<br>05<br>06<br>07<br>08                                     | MOTHER NEUTRAL SECONDARY THICKENING AGENTS MAJOR BROWN STOCKS BASIC STOCKS COMPOUND BUTTERS GARNISHES                                   |
| 13                              | SOUPS             | 01<br>02<br>03<br>04<br>05<br>06   | CLEAR CLARIFIED THICK SPECIAL COLD FRUIT GELATIN  |
| ERIC Full fast Provided by EBIC | DAIRY             | 01<br>02   | EGGS<br>MILK AND CREAM  |

|             | ардан муни контонция арда на контандам доор мун дайнуулан мундун контонский контон болоо такжа айын кайтай ай | 11<br>12<br>13             | PANTRY BREADING AND BATTERS DRESSINGS                              |
|-------------|---|----------------------------|--|
| 10          | BUTCHER   | 01<br>02<br>03<br>04       | CUTTING MIXING CHOPPING SHAPING                                    |
|             | *   | 05<br>06<br>07<br>08<br>09 | BONING GRINDING GRADING SEPARATING GRECTIONING                     |
|             |   | 10                         | SECTIONING<br>TYING  |
| 11          | COOKING PROCESSES   | 01<br>02<br>03<br>04       | SAUTEING ROASTING BAKING BROILING                                  |
|             |   | 05<br>06<br>07<br>08       | DEEP FRYING<br>STEAMING<br>BOILING<br>BRAISING                     |
| · 19        | •   | 09<br>10<br>11             | POACHING<br>GRAVIES<br>STUFFINGS                                   |
| , ·         | •   | 12<br>13<br>14             | DUXELLE AND FARCI<br>CHOPPING<br>PREPARING                         |
| <b>12</b>   | SAUCES  | 01<br>02<br>03             | MOTHER NEUTRAL SECONDARY   |
| ·<br>-<br>- |   | 04<br>05<br>06<br>07       | THICKENING AGENTS MAJOR BROWN STOCKS BASIC STOCKS COMPOUND BUTTERS |
|             |   | 08                         | GARNISHES  |
| 13          | SOUPS   | 01<br>02<br>03             | CLEAR<br>CLARIFIED<br>THICK  |
| \<br>\<br>\ |   | 04<br>05<br>06             | SPECIAL<br>COLD<br>FRUIT   |
| 14          | DATDY   | 07                         | GELATIN  |
|             | DAIRY   | 01<br>02<br>03<br>04<br>05 | EGGS MILK AND CREAM CHEESES GRADING FARINACEOUS                    |
|             |   |                            |  |

## TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

#### QUANTITY FOODS PROGRAM

| CODE          | DIVISION   | CODE      | UNIT               |              |
|---------------|--|-----------|--------------------|--------------|
| 15            | SEASONING  | <b>01</b> | AROMATICS          | V 1000 1000  |
| 7.3           | SEASONING  | 02        | HERES              |              |
| •             |  | 03        | SPICES             | ٠            |
| 2             |  | 04 /      | WINES              |              |
|               |  | 05 (      | INFUSIONS          | -            |
| *             |  | 06        | MARINADES          | ,            |
|               | 2  | 0,0       | MARINADES          | ٠            |
| 16            | SAFETY   | 01        | GENERAL            | -            |
|               |  | 02        | OVEN               |              |
| *             | •  | 03        | FRIALATOR          |              |
|               | Ø.   | 04        | STOVES             |              |
|               | •  | 05        | MIXERS             |              |
|               | *  | 06        | HAND TOOLS         |              |
| 2-            |  | 07        | PERSONAL           |              |
| •             |  |           | (                  |              |
| 17            | POWER TOOLS  | 01 -      | ELECTRIC           |              |
|               | AND MACHINES   | 02        | GAS                |              |
| ٠             |  | -<br>-    |                    |              |
| 18            | TOOLS AND  | 01        | HAND TOOLS         |              |
|               | Instruments  | 02        | UTENSILS           | £,           |
| 10            | DEL SMED MILEONI   | 01        | TRADE HYGIENE      |              |
| 19            | RELATED THEORY   | 02        | PERSONAL HYGIENE   | -            |
| in the second |  |           | TRADE VOCABULARY   |              |
|               | _  | 03        |                    |              |
| •             |  | 04        | SANITATION         |              |
|               |  | 05        | NUTRITION          |              |
| •             | e .  | 06        | TEMPERATURE        | TTNIMC       |
| *             | •  | 07        | FUNCTION OF INGREI | LENTS        |
|               | ,  | . 08      | REFRIDGERATION AND | FREEZING     |
|               |  | 09        | FOOD SPOILAGE      |              |
| 20            | RELATED MATH   | 01        | WEIGHING           | -            |
| 20            | KHERIED IMILI  | 02        | MEASURING          |              |
|               | 1  | 03        | WHOLE NUMBERS      | a            |
|               | •  | 04        | FRACTIONS          |              |
|               |  | 05        | PERCENTAGES        | <b>1</b> 41  |
|               | v.   | 06        | ACCOUNTS           | _            |
|               |  |           | 1100001111         |              |
| 21            | PURCHASING   | 01        | RAW MATERIALS      |              |
|               | <del> </del>   | 02        | PREPARED MIXES     | _            |
|               | and the second s | 0.3       | CANNED GOODS       |              |
|               | :  | 04        | FROZEN FOODS       |              |
|               |  | 05        | DEHYDRATED FOODS   | No.          |
|               | •  | 06        | BID BUYING         |              |
|               | •  | 07        | CONTRACT BUYING    |              |
|               |  | 08        | QUALITY CONTROL    | ζ.           |
|               |  | 4         | *                  | 4 ° ° √<br>√ |
| 22 4          | DONUTS   | 01        | CAKE VARIETY       | 4            |
| ·             |  | 02        | YEAST RAISED       | ÷            |
|               | 1  | 03        | FRENCH             |              |
|               |  | 04        | FANCY "            | -            |
|               | \$<br>***  | *         |                    |              |
| 23            | BENCH  | 01        | ROLLING            | . *          |
|               | •  | ° 02 '    | CUTTING            |              |
|               | ٤  | 03        | SHAPING            |              |
|               |  | 04        | FOLDING            |              |
| C.            | <i>a</i>   | 05        | MÕÜLDING           |              |
| W 1           | **   |           |                    |              |
|               | ,  | 06        | PANNING            |              |

|                          | om egint, i Bright (opening milliom), geom etterni, virksting virg 10% ag milliom en 6 their debriksting mind a met het protection et met debriksting in debriksting i met het protection et met debriksting i met | 03           | PRIADANOR                             |
|--------------------------|--|--------------|---------------------------------------|
|                          | <b>₹</b> •   | 04           | STOVES                                |
| • ,                      | ·  | 05           | MIXERS                                |
|                          |  | 06           | HAND TOOLS                            |
|                          | •  | 07 ·         | PERSONAL                              |
|                          | •  | 0,           | 2 21/0 01/12                          |
| <sub>2</sub> 17          | POWER TOOLS  | 01           | ELECTRIC                              |
| - 4 /                    | AND MACHINES   | . 02 .       | GAS                                   |
|                          | THID INICIANA  | · .          | • • • • • • • • • • • • • • • • • • • |
| 18                       | TOOLS AND  | . 01         | HAND TOOLS                            |
| 40                       | INSTRUMENTS  | 02           | ▲ UTENSILS                            |
|                          | IND INOPANAO   | ,            |                                       |
| - 19                     | RELATED THEORY   | 01           | TRADE HYGIENE                         |
|                          |  | 02           | PERSONAL HYGIENE                      |
|                          | ø.   | 03           | TRADE VOCABULARY                      |
| *                        |  | 04           | SANITATION                            |
| -                        | •  | 05           | NUTRITION                             |
|                          |  | 06           | TEMPERATURE                           |
|                          |  |              | FUNCTION OF INGREDIENTS               |
|                          |  | 07           | REFRIDGERATION AND FREEZING           |
|                          | ·  | 08           |                                       |
|                          | ·  | 09           | FOOD SPOILAGE                         |
|                          |  | 0.1          | WEIGHING                              |
| 20                       | RELATED MATH   | 01           |                                       |
|                          |  | 02           | MEASURING                             |
| ¢.                       | *  | 03           | WHOLE NUMBERS                         |
|                          |  | 04           | FRACTIONS                             |
| *                        |  | 05           | PERCENTAGES                           |
|                          | ÷  | 06           | ACCOUNTS                              |
|                          |  | ** .         |                                       |
| 21                       | PURCHASING *   | 01           | RAW MATERIALS *                       |
|                          | л ч  | 02           | PREPARED MIXES                        |
| •                        | ·  | 03           | CANŅED GOODS                          |
|                          |  | 04           | FROZEN FOODS                          |
| •                        |  | 05           | DEHYDRATED FOODS                      |
|                          | <b>*</b>   | 06           | BID BUYING                            |
|                          | 6  | 07           | CONTRACT BUYING                       |
|                          |  | 08           | QUALITY CONTROL                       |
|                          | **************************************   |              | \$                                    |
| 22                       | DONUTS   | 01.          | CAKE VARIETY                          |
| -                        |  | _ 02         | YEAST RAISED                          |
| <del>v</del> - · · - · · |  | 03           | FRENCH                                |
|                          |  | 04           | FANCY                                 |
|                          |  | , <u> </u>   |                                       |
| 23                       | BENCH .  | 01           | ROLLING .                             |
| . <i>23</i>              |  | 02           | CUTTING                               |
|                          | ن.   | . 03         | SHAPING                               |
|                          | J  | 04           | FOLDING                               |
| 4                        | <i>y</i>   | 05           | MOULDING                              |
|                          |  | 06           | PANNING                               |
|                          |  |              |                                       |
|                          |  | 07           | BAGGING                               |
|                          |  | 80           | WASHING                               |
|                          |  | 09           | COATING                               |
|                          | •<br>e-  | 10           | PAN PREPARATION                       |
| <b>~</b> 4               | AMPAGE POLICIES  | 0.1          | BREADS                                |
| 24                       | YEAST DOUGHS   | 01           |                                       |
|                          |  | 02           | ROLLS                                 |
|                          |  | 03           | SWEET DOUGHS                          |
|                          |  | <b>0 4</b> , | . DANISH                              |
|                          | -  | •            |                                       |



#### QUANTITY FOODS PROGRAM

| CODE                 | DIVISION                               | CODE            | UNIT           |          |
|----------------------|--|-----------------|----------------|----------|
| 25                   | PIES                                   | <sub>.</sub> 01 | PIE CRUSTS     |          |
| ,                    | * 500                                  | 02              | FRUIT PIES     | •        |
|                      |  | 03              | SOFT PIES      | •        |
|                      | *                                      | . 04            | CREAM PIES     |          |
|                      | <b>.</b>                               | 05              | PIE SHELLS     |          |
| a '                  | 4                                      | 06              | MERINGUES      |          |
| -                    | •                                      | .07             | CHIFFON PIES   |          |
| 26                   | PASTRIES                               | 01              | PUFF PASTRY    |          |
| н .                  |  | 02              | FRENCH         |          |
|                      | •                                      | 03 ·            | BISCUITS       |          |
|                      |  | 04              | MUFFINS        |          |
| 27                   | CAKES                                  | 01 .            | BATTER TYPE    |          |
|                      | 7P                                     | 02              | FOAM TYPE      |          |
| . 6                  |  | 03              | TWO STAGE      |          |
| 28                   | COOKIES                                | 01              | DROPPED        |          |
|                      | -                                      | 02 '            | ROLLED AND CUT |          |
| _                    | ,                                      | 03              | BAGGED         | 4        |
|                      |  | 04              | ICE BOX METHOD |          |
| •                    |  | 05              | SHEET METHOD   |          |
|                      |  | , 06            | BAR METHOD     |          |
| 29                   | ICINGS                                 | <b>01</b>       | FLAT           | ۵        |
| بين                  |  | 02              | COOKED         |          |
| 4                    | *                                      | 03              | WHIPPED        |          |
|                      |  | 04              | APPLICATION    |          |
|                      | ` *                                    | 05 -            | FUDGE          |          |
| \$                   |  | 06              | FONDANT        | •        |
|                      | •                                      | 07              | ROYAL -        | <b>€</b> |
| 30                   | PUDDINGS                               | 01              | COOKED         |          |
| 6.                   | ************************************** | • • • •         | STEAMED *      |          |
| ٥                    |  | 03              | WHIPPED        |          |
| 19-                  |  | . 04            | COLD           | #        |
| 31                   | COOKING                                | 01              | SAUCES         | •        |
|                      |  | 02              | FILLINGS       | •        |
| 32                   | OVEN                                   | 01              | DRY HEAT       | 4.5      |
|                      |  | 02              | MOIST HEAT     |          |
| •                    | •                                      | . 03            | MICROWAVE      |          |
| 33                   | BUFFET WORK                            | 01              | GUM PASTE      | •        |
| ·                    |  | 02              | MARZIPAN       | 5-       |
|                      | •                                      | 03              | SUGAR          |          |
| •                    |  | 04              | CHOCOLATE      |          |
|                      | v                                      | 05              | GELATIN        | ٠        |
| 34                   | BAKERY COUNTER                         | · 01            | DISPLAY        | J        |
|                      | \$<br>6                                | 02 4            | ADVERTISING    |          |
|                      |  | 03              | MERCHANDISING  |          |
| •                    |  | - 04            | PACKAGING      |          |
|                      |  | 05              | CASHIERING     |          |
| RIC.                 | CAKE DECORATING                        | 01              | PAPER CONES    | 4.       |
| ext Provided by ERIC | ₩.,                                    | 02              | TUBES          |          |
|                      | 64                                     | 03              | BASING         |          |

|          |                 | 03         | BISCUITS                            |
|----------|-----------------|------------|-------------------------------------|
| wer      | bus             | 0.4        | MUFFINS                             |
| 27       | CAKES           | 01         | BATTER TYPE                         |
|          |                 | 02         | FOAM TYPE                           |
|          | •               | 03         | TWO STAGE                           |
| 28       | COOKIES         | 01         | · DROPPED                           |
|          | <b>→</b> ;      | 02         | ROLLED AND CUT BAGGED               |
|          | • ,             | 04         | ICE BOX METHOD                      |
|          | •               | 05         | SHEET METHOD                        |
|          | •               | 06         | BAR METHOD                          |
| 29       | .ICINGS         | 01         | FLAT                                |
|          |                 | 02         | COOKED                              |
|          |                 | 03         | WHIPPED                             |
|          | .± •            | 04<br>05   | APPLICATION<br>FUDGE                |
|          | •               | 06         | FONDANT                             |
|          |                 | 07         | ROYAL                               |
| 30       | PUDDINGS        | 01         | COOKED                              |
|          | *               | 02         | STEAMED                             |
|          | •               | 03         | WHIPPED .                           |
| * .      |                 | 04         | COLD                                |
| 31       | COOKING         | 01         | SAUCES                              |
|          | •               | 02         | FILLINGS                            |
| 32       | OVEN            | 01         | DRY HEAT                            |
|          | •               | 02         | MOIST HEAT                          |
|          | , v .           | 03         | MICROWAVE                           |
| 33 -     | BUFFET WORK     | 01         | GUM PASTE                           |
|          |                 | 02<br>03   | MARZIPAN<br>SUGAR                   |
|          | •               | 04         | CHOCOLATE                           |
|          |                 | 05         | GELATIN                             |
| 34       | BAKERY COUNTER  | 01         | DISPLAY                             |
| <b>.</b> | 4.              | 02         | ADVERTISING                         |
|          |                 | 03         | MERCHANDISING                       |
|          | *               | 04<br>05   | PACKAGING CASHIERING                |
|          |                 |            | 4                                   |
| 35       | CAKE DECORATING | 01         | PAPER CONES                         |
|          |                 | → 02<br>03 | TUBES<br>BASING                     |
|          |                 | 04         | COLORS                              |
|          |                 | . 05       | BORDERS                             |
| ų.       |                 | 06 °       | FLOWERS                             |
|          |                 | 07<br>3 08 | FIGURE PIPING WRITING AND LETTERING |
|          | •               | 1 09       | LATTICE WORK                        |
|          |                 | . 10       | FLORAL ARRANGEMENTS                 |
|          | a.              | 11         | SPECIAL OCCASION                    |
|          | •               | 12         | WEDDING CAKES                       |
|          |                 |            |                                     |



TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

| CODE              | DIVISION                 | CODE  | UNIT              |       |
|-------------------|--------------------------|-------|-------------------|-------|
| 36                | DINING ROOM              | 01    | ARRANGING         |       |
| , 30              | DINING ROOM              | 02    | CLEANING          |       |
| 24                | HOGE /HOGERCC            | 01    | MENUS             |       |
| 37 <sub>.</sub> . | HOST/HOSTESS             | 02    | SCHEDULING        |       |
| •                 | •                        | 03    | SEATING           |       |
|                   |                          | 04    | FUNCTIONS         | •     |
|                   | . 2                      | 05    | RESERVATIONS      |       |
| -                 | ,                        | 0.5   | MDDI(VIII 2011)   | •     |
| <sup>-</sup> 38   | CASHIER                  | 01    | BALANCING         |       |
| 30                | CASHILIK                 | 02    | COUNTING          |       |
| •                 |                          | 03    | BANKING           |       |
|                   |                          | 04    | DEPOSITING        |       |
|                   | •                        | • • , |                   |       |
| 39                | WAITER/WAITRESS          | 01    | SETTING           | Ť     |
| 33                | TIPLE LELLY TILLE LABOUR | 02    | SERVING           |       |
|                   |                          | 03    | PRICING           |       |
|                   | <i>⇒</i>                 | - 04  | ORDERING          |       |
|                   | 44                       | • -   | •                 |       |
| 40                | BUSBOY                   | 01    | SUPPLYING         |       |
| 40                | 200201                   | 02    | , CLEARING        |       |
|                   | V.                       | 03    | CARRYING          |       |
|                   |                          | - 04  | ASSISTING         | · * * |
|                   |                          | · (°  |                   |       |
| 41                | FAST FOOD SERVICE        | 01    | COUNTER WORK      |       |
| •                 |                          | 02 -  | SERVING           |       |
|                   | <b>'a</b>                | 03    | ORDERING          |       |
|                   | •                        | 04    | PRICING           |       |
| 42                | DISHWASHING              | 01    | ONE COMPARTMENT   |       |
| 42 .              | " Drauwaitue '           | 02    | THREE COMPARTMENT |       |
|                   |                          | 03    | OPERATION         |       |
|                   |                          | 04    | MAINTENANCE       |       |
|                   |                          | V 78  |                   |       |

#### TABLE T-1A

#### ADDITIONAL INSTRUCTIONAL DIVISIONS AND UNITS

CODE

DIVISION

CODE

UNIT





# TERMOB DIVISION AND UNIT OUTLINE QUANTITY FOODS PROGRAM

DOES THIS OUTLINE CONTAIN ALL TOPICS IN WHICH GRADUATES ACQUIRE JOBENTRY SKILLS: YES\_\_\_ NO\_\_\_

|                                      |                                       |            | \$                     |
|--------------------------------------|---------------------------------------|------------|------------------------|
| CODE                                 | DIVISION                              | CODE       | UNIT                   |
|                                      |                                       | 0.1        | нот                    |
| 01                                   | BEVERAGE                              | 01 .<br>02 | COLD                   |
|                                      |                                       | -02        | COHD                   |
| ·                                    | - DITTER AND MECEMARIES               | 01         | BAKING                 |
| 02                                   | FRUITS AND VEGETABLES                 | 02         | STEAMING               |
| 🏓                                    | <u>.</u>                              | 03         | BROILING               |
|                                      |                                       | 04         | BOILING                |
| o turi i umana i mana i se turi uman |                                       | 05         | SAUTEING_              |
|                                      |                                       | •          |                        |
| 03                                   | COLDBOARD                             | 01         | APPETIZERS             |
| P                                    |                                       | 02         | MEATS                  |
|                                      |                                       | 03         | SEAFOODS               |
| -                                    |                                       | 04         | SALADS                 |
| •                                    | -                                     | 05         | DRESSINGS              |
|                                      | *                                     | 0.1        | BAKING AND ROASTING    |
| 04                                   | MEATS, FISH AND POULTRY               | 01         | BOILING                |
|                                      |                                       | 02         | BRAISING               |
|                                      | <b>∵</b>                              | 03<br>04   | BROILING               |
|                                      |                                       | 05         | DEEP FRYING            |
|                                      | •                                     | 06         | POACHING               |
|                                      |                                       | 07         | SAUTEING               |
| *                                    |                                       | 08         | STEAMING               |
|                                      |                                       | 09         | STUFFINGS AND BREADING |
| 1,81                                 |                                       | ¥ .        | <b>,</b>               |
| · 05                                 | SOUPS AND SAUCES                      | 01         | SAUCES                 |
|                                      | 50015 1215 51100=5                    | 02         | SOUPS                  |
| *-                                   |                                       | •          |                        |
| 106 →                                | DAIRY                                 | 01         | EGGS                   |
|                                      |                                       |            |                        |
| 07                                   | BAKING                                | 01         | DONUTS                 |
| •                                    | a .                                   | 02         | YEAST DOUGHS           |
|                                      |                                       | 03         | PIES                   |
|                                      | · ·                                   | 04         | PASTRY<br>CAKES        |
| *                                    |                                       | 05<br>06   | COOKIES                |
|                                      | _                                     | 07         | ICINGS                 |
|                                      |                                       | 0 7        | TOTAGE ,               |
| •                                    | A CHARTAGE                            | 01         | BEEF                   |
| 08                                   | MEAT CUTTING                          | 02         | LAMB                   |
|                                      |                                       | 03         | PORK                   |
|                                      | No.                                   | 04         | POULTRY                |
|                                      | · · · · · · · · · · · · · · · · · · · | 05 -       | FISH                   |
|                                      | 4 - 4                                 |            |                        |
| 09                                   | FARINACEOUS                           | 01         | PASTA                  |
| U9                                   | E WITHING AND                         | 02         | GRAINS                 |
|                                      | <b>/</b>                              |            | ;                      |
| EDIC10                               | SERVICE                               | 01         | BAKERY COUNTER         |
| EKIL                                 |                                       | 02         | CASHIER                |
| Full lext Provided by ERIC           |                                       | 03         | WAITER/WAITRESS        |

| 01   | BEVERAGE                | 01<br>02  | COTD                |     |
|------|-------------------------|-----------|---------------------|-----|
| 02   | FRUITS AND VEGETABLES   | 01        | BAKING              | ٤   |
| 02   |                         | 02        | STEAMING            |     |
|      |                         | 03        | BROILING            |     |
|      | •                       | 04        | BOILING             |     |
|      |                         | 05        | SAUTEING            |     |
| 03   | COLDBOARD               | 01        | APPETIZERS          |     |
| U.S  |                         | 02        | MEATS               |     |
|      | 1                       | 03        | SEAFOODS            |     |
|      |                         | 04        | SALADS              |     |
| ٦.   | •                       | 05        | DRESSINGS           |     |
| 04   | MEATS, FISH AND POULTRY | 01        | BAKING AND ROASTING |     |
| 04   | /                       | 02 -      | BOILING             |     |
|      |                         | 03        | BRAISING            |     |
|      |                         | 04        | BROILING            |     |
|      |                         | 05        | DEEP FRYING         |     |
|      |                         | 06        | POACHING            | ,   |
| •    | • • •                   | 07        | SAUTEING            | •   |
|      |                         | 08        | STEAMING            | TNC |
|      |                         | 09        | STUFFINGS AND BREAD | ING |
| 05   | SOUPS AND SAUCES        | 01        | SAUCES              |     |
|      | 50025 12.2              | 02        | SOUPS               |     |
| . 06 | DAIRY                   | 01        | EGGS                | •   |
| 07   | BAKING                  | . 01      | DONUTS              |     |
| 07   | BAKING                  | 02        | YEAST DOUGHS        | •   |
| •    | ••                      | 03        | PIES                |     |
|      |                         | 04+       | PASTRY              |     |
|      |                         | 05        | CAKES               |     |
|      |                         | 06        | COOKIES             |     |
| *    | **<br><b>●</b> **       | 07        | ICINGS              |     |
|      |                         |           |                     |     |
| 08   | MEAT CUTTING            | <b>01</b> | BEEF                |     |
|      | ,                       | 02        | LAMB                |     |
|      |                         | 03        | PORK                |     |
|      |                         | 04 '      | POULTRY             |     |
|      |                         | 05        | FISH                |     |
|      |                         | 01.       | PASTA               |     |
| 09   | . FARINACEOUS           | 02        | GRAINS              | •   |
|      | <b>.</b> • 4            | UZ        |                     | •   |
| 10   | SERVICE                 | 01        | BAKERY COUNTER      |     |
| .10  | OTIVA TOTAL             | · 02      | CASHIER             |     |
|      |                         | 03        | WAITER/WAITRESS     |     |
|      |                         | 04        | HOST/HOSTESS        |     |
|      | Section 1997            |           |                     |     |

TABLE 2A

### ADDITIONAL TERMOB DIVISIONS AND UNITS

CODE

DIVISION

CODE UNIT





TERMINAL PERFORMANCE OBJECTIVES (TERMOBS)
and
REPORTING FORMS

**5**9

| PROGR             | AM <u>OUANTIT</u>                     | r FOODS                                  | DIVISION                              | 01    | BEVERAGE   |
|-------------------|---------------------------------------|--|---------------------------------------|-------|--|
| -                 |                                       |  | UNIT                                  | 01    | HOT  |
|                   | *                                     |  | TERMOB NO                             |       | · · · · · · · · · · · · · · · · · · ·  |
|                   |                                       | ٥  | TERMOD NO                             | •     | 13-001   |
| الله منه          | 1 3                                   |  |                                       |       | . •  |
| •                 | · · · · · · · · · · · · · · · · · · · | e .                                      | ,                                     | ŕ     | •  |
| 1.00              | CONDITION                             | •  | -                                     | F     |  |
|                   |                                       | •  |                                       |       | •  |
| *                 | INGREDIENT                            |  | EQUIP.                                |       |  |
|                   | • •                                   | COFFEE                                   | . ( )                                 | 1.06  | WITH TEMPERATURE   |
|                   | () 1.02                               | BOILING WATER                            | •                                     |       | GAUGES   |
|                   | UTENSILS<br>( ) 1.03                  | FILTER (PAPER OR C                       | LOTH) OTHER                           |       |  |
|                   | () 1.04                               | GALLON MEASURE                           | ( )                                   | 1.07  | FORMULA FOR  |
| •                 | () 1.05                               | BASIC UTENSILS (T                        | ABLE T-3)                             |       | COFFEE   |
|                   |                                       |  |                                       |       | ,  |
| - 2 00            | nada⊕wana                             |  |                                       |       |  |
| <del>- 2.00</del> | PERFERMANC                            | ,  |                                       |       |  |
|                   | , s                                   |  | · · · · · · · · · · · · · · · · · · · |       | **   |
|                   |                                       |  |                                       |       | , OTTOCOME   |
| <b>'</b> ‡        |                                       | ATEMENT OF PERFORM                       | ANCE AND RESU                         | LILL  | OVING THE  |
|                   | () 2.01                               | BREW 2-1/2 GALLON<br>FOLLOWING OPERATION | OF CUFFEE E                           | MPLIC | SIING IND  |
|                   |                                       | LOPPOMING OFFICE TO                      | SHO .                                 |       |  |
|                   | () 2.02                               | ASSEMBLE ALL INGR                        | EDIENTS                               |       | •  |
|                   | Y 2.03                                | INSERT FILTER                            |                                       |       |  |
| l                 | () 2.04                               | ADD COFFEE                               |                                       |       | · · · · · · · · · · · · · · · · · · ·  |
|                   | ( ) 2.05                              | ADD WATER REMOVE GROUNDS AN              | n ratimer                             |       |  |
|                   | () 2.00                               | DRAW OFF "HEAVY"                         | COFFEE                                |       |  |
|                   | () 2.08                               | POUR BACK "HEAVY"                        | COFFEE                                |       |  |
|                   | () 2.09                               | MAINTAIN TEMPERAT                        | URE FOR SERVI                         | CE    |  |
| 4                 | (1) 2.10                              | CLEAN UTENSILS AN                        | D WORK AREA                           |       |  |
| 9                 | 4                                     | <sup></sup>                              |                                       |       | df .   |
| 2 00              | EXTENT                                | * *                                      | •                                     |       |  |
| 3.00              |                                       |  | *,                                    |       | **   |
| -                 | i,                                    |  |                                       |       |  |
| I                 |                                       |  |                                       |       | CONTRACTOR OF THE CONTRACTOR O |
| /                 |                                       | ATEMENT OF EXTENT                        | AND EXTENT OF                         | RE    | OLOR TEXTURE   |
| ,                 | () 3.01                               | COFFEE IS BREWED<br>AROMA, AND TASTE     | MITH QUANTITY                         | DF B  | OARD OF EXPERT   |
|                   |                                       | PATERS TO BE CO                          | MPLETED WITH                          | IN 1  | O MINUTES WITH EACH  |
|                   |                                       | OPERATION JUDGED                         | AS SATISFACTO                         | DRY   | OR UNSATISFACTORY.   |
|                   | 4                                     |  | a.                                    |       | ·  |
|                   | () 3.02                               |  | SSEMBLED; ME                          | ASUR  | ED AND SCALED TO   |
| <i>.</i>          |                                       | WITHIN 5% ACCUR                          |                                       | -     | ·  |
|                   | 1 1 2 04                              | POSITIONED PROPER SPREAD EVENLY, CO      | RRECT AMOUNT                          | •     | · · · · · · · · · · · · · · · · · · ·  |
|                   | ( ) 3.U4                              | GROUNDS WET EVENI                        | Y AND THOROUG                         | GHLY  | WITH CIRCULAR MOTION   |
|                   | ( ) 3.05                              | PROMPTLY AFTER WA                        | TER HAS DRIP                          | PED   | THROUGH ·  |
|                   | () 3.07                               | SUFFICIENT QUANTI                        | TY DRAWN OFF                          |       |  |
|                   | () 3.08                               | INSURING UNIFORM                         | MIXING                                |       | •  |
|                   | () 3.09                               | AT 185° TO 190° F                        |                                       | -     |  |
|                   | () 3.10                               | COMPLETELY                               | 60                                    |       |  |

ERIC

Full Text Provided by ERIC

|                        |             | MISOE NO. | <del></del> | <del></del> — |     |
|------------------------|-------------|-----------|-------------|---------------|-----|
| PROGRAM QUANTITY FOODS | DIVISION 01 | BEVERAGE  |             |               |     |
| USOE CODE NO(S)        | UNIT 01     | HOT       |             |               |     |
|                        | TERMOB NO.  | 19-001    |             |               | , p |
|                        | •           |           | e<br>e      | s e           |     |
| 1.00 CONDITION         |             |           |             | _             | ÷   |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE      | NO.                | <del> </del>                               | -            |              | , f                 |          |
|------------|--------------------|--|--------------|--------------|---------------------|----------|
| PROGR      | AM <u>OUANTIT</u>  | FOODS                                      | DIVISI       | ON 01        | BEVERAGE            | *        |
| <u>"</u> ^ |                    | · · · · · · · · · · · · · · · · · · ·      | UNIT         | 01           | HOT                 | <u> </u> |
| •          | •                  |  |              |              |                     |          |
|            |                    |  | TERMOB       | NO.          | 19-002              |          |
|            |                    | •  |              |              | •                   |          |
| 1.00       | CONDITION          | %  |              |              |                     |          |
|            | INGREDIENTS        | 2  | <b>.</b>     | EQUIP        |                     |          |
| :          | () 1.01            | PREMEASURED COFFEE                         | ,            | ( ) ;        | 1.05 CLEAN VACUUM   |          |
|            |                    | WATER                                      |              |              | COFFEE MAKER        |          |
| b          | UTENSILS           |  |              | ( )<br>OTHER | 1.06 °STOVE         |          |
|            | <b>\</b>           | FILTER BASIC UTENSILS (TABLE               | e π−3)       |              | 1.07 FORMULA FOR CO | OF       |
|            | () 1.04            | BASIC OTENSILES (INDICATED                 |              |              | <i>u</i>            |          |
|            | DEPENDENT OF       | <b>.</b>                                   | ۵            |              | is a                |          |
| 2.00       | PERFORMANC         | r.   |              |              | u KP                |          |
| 300        | <u> </u>           |  |              |              |                     |          |
|            | CENEDAL ST         | ATEMENT OF PERFORMANCE                     | E AND R      | ESULTI       | NG OUTCOME          |          |
|            | () 2.01            | PREPARE COFFEE EMPLO                       | YING TH      | E FOLL       | OWING OPERATIONS:   |          |
|            |                    |  |              | <del> </del> |                     |          |
|            | () 2.02            | ASSEMBLE ALL INGREDI                       | ENTS         |              |                     |          |
|            | () 2.03            | INSERT FILTER                              |              |              |                     |          |
|            | () 2.04            | ADD COFFEE<br>ADD WATER                    |              |              |                     | •        |
|            | () 2.05            | OPERATE MACHINE                            |              |              |                     |          |
|            | () 2.07            | REMOVE GROUNDS AND F                       | ILTER        |              | •                   |          |
| •          | () 2.08            | MAINTAIN TEMPERATURE                       | FOR SE       | RVICE        | •                   |          |
|            | () 2.09            | CLEAN UTENSILS                             | ٠ پ          |              | •                   |          |
|            |                    | •  | a.           |              | •                   |          |
| 3 00       | EXTENT             | •  |              |              |                     |          |
| 3.00       | 2112211-           |  |              |              |                     |          |
|            | _                  |  | -            |              | <u></u>             | 7        |
|            | GENERAL ST         | PATEMENT OF EXTENT AND                     | EXTENT       | OF RE        | SULTING OUTCOME     | -        |
|            | () 3.01            | COMPER TO DEPENDED W                       | IT'I'M CILLA | MILTIX.      | COLOR, ILLIATORA,   | -        |
|            |                    | AROMA, AND TASTE TO                        | APPROVA      | L OF F       | O MINUTES WITH EACH | ı        |
|            | •                  | RATERS. TO BE COMPI<br>OPERATION JUDGED AS | ETED WI      | LTTTK S      | OR UNSATISFACTORY.  |          |
|            | •                  | 4  |              |              |                     | 丄        |
| -          | () 3.02            | ALL INGREDIENTS ASSE                       | MBLED;       | MEASUI       | RED AND SCALED TO   |          |
| -          |                    | WITHIN 5% ACCURACY                         | 7            |              |                     |          |
|            | () 3.03            |  |              |              | *                   |          |
|            | ( ) 3.04           |  | •            |              |                     |          |
|            | () 3.05            | PROCEDURE AS DESCRIE                       | BED ON M     | MACHIN       | <b>3</b>            |          |
|            | () 3.06<br>() 3.07 |  | R HAS DI     | RIPPED       | THROUGH             |          |
|            | () 3.08            |  | RANGE        |              |                     |          |
|            | () 3.09            | COMPLETELY                                 |              |              | b                   |          |
|            | * *                | 62   |              |              | y<br>:              |          |

| 0                                     | MISOE N                                 | 0        |
|---------------------------------------|---|----------|
| * * * * * * * * * * * * * * * * * * * | *** · · · · · · · · · · · · · · · · · · |          |
| PROGRAM QUANTITY FOODS                | DIVISION 01 BEVERA                      | ĢE       |
| USOE CODE NO(S)                       | UNIT 01 HOT                             |          |
|                                       | TERMOB NO. 19-002                       |          |
|                                       |   | <u> </u> |
| 1.00 CONDITION                        |   |          |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE  | NO.                |   |                    | ر<br>چارچار<br>د |       |                                       |
|--------|--------------------|---|--------------------|------------------|-------|---------------------------------------|
| PROGRA | AM QUANTIT         | Y FOODS                                       | DIVISI             | ON 01            | BEVE  | RAGE                                  |
|        |                    | <u> </u>                                      | UNIT               | 01               | HOT   |                                       |
|        |                    |   |                    |                  |       | 202                                   |
|        |                    |   | TERMOB             | NO.              | 19-0  | 003                                   |
|        |                    | <b>4</b>                                      |                    |                  |       |                                       |
|        | ,                  | u .   | -                  |                  |       |                                       |
| 1.00   | CONDITION          | •   |                    | 6 ,5             |       | -                                     |
| •      | INGREDIENTS        | *   | _                  | EQUIPM           | ENT   | •                                     |
|        |                    | PREMEASURED COFFEE                            |                    |                  |       | CLEAN AUTOMATIC                       |
|        | ( ) 1.02           |   |                    | OMILED           |       | DRIP COFFEE MAKE                      |
|        | UTENSILS           | FILTER  |                    | OTHER            | 06    | FORMULA FOR                           |
|        |                    | BASIC UTENSILS (TABLE                         | T-3)               | ` , -            |       | COFFEE                                |
|        | * .                |   | i.                 |                  |       | A                                     |
|        | PERFORMANCI        |   |                    |                  | ====  |                                       |
| 2.00   | PERFURMANCE        |   |                    |                  |       | 4                                     |
| _      |                    | ·   |                    | <del>,</del>     |       | · · · · · · · · · · · · · · · · · · · |
|        | CENEDAT CO         | ATEMENT OF PERFORMANCE                        | AND R              | ESULTÎN          | IG OU | TCOME                                 |
|        | () 2.01            | PREPARE COFFEE EMPLOY                         | ING TH             | E FOLLO          | WING  | OPERATIONS:                           |
|        |                    |   |                    |                  |       |                                       |
|        |                    | ASSEMBLE ALL INGREDIE INSERT FILTER           | NTS                |                  |       | -                                     |
|        |                    | ADD COFFEE                                    |                    | 4                |       | •                                     |
|        | () 2.05            | ADD WATER                                     |                    |                  |       |                                       |
|        | () 2.06            | OPERATE MACHINE<br>REMOVE GROUNDS AND FI      | T.MED              |                  |       | £                                     |
|        | () 2.07            | MAINTAIN TEMPERATURE                          | FOR SE             | RVICE            |       |                                       |
|        | () 2.09            | CLEAN UTENSILS                                |                    |                  |       |                                       |
|        | •                  | •   |                    |                  |       | •                                     |
| 3.00   | EXTENT             |   |                    | •                |       |                                       |
| 3.00   | PYIDAT             |   |                    |                  |       | 3                                     |
| ,      |                    |   |                    |                  |       |                                       |
|        | CENERAL ST         | ATEMENT OF EXTENT AND                         | EXTENT             | OF RE            | SULTI | NG OUTCOME                            |
|        | () 3.01            | COFFEE IS PREPARED WI                         | TH QUA             | NTITY,           | COLC  | R, TEXTURE,                           |
|        |                    | AROMA, AND TASTE TO A                         | APPROVA            | L OF BO          | OARD  | OF EXPERT                             |
| 44     |                    | RATERS. TO BE COMPLE<br>OPERATION JUDGED AS S | STED WI<br>SATISFA | CTORY (          | OR UN | SATISFACTORY.                         |
|        |                    | *   |                    |                  |       |                                       |
|        | () 3.02            | ALL INGREDIENTS ASSEM                         | ABLED;             | MEASUR           | ED AN | ID SCALED TO                          |
| •      | ( ) 2 02           | WITHIN 5% ACCURACY PROPERLY POSITIONED        |                    |                  |       | •                                     |
|        | () 3.03<br>() 3.04 | SPREAD EVENLY                                 |                    |                  | *     | •                                     |
| •      | () 3.05            | CORRECT AMOUNT                                | _ <u>_</u>         |                  |       |                                       |
|        | ( ) 3, 06          | PROCEDURE AS DESCRIBI                         | ED ON M            | ACHINE           | ጥዘዩር፣ | IGH                                   |
|        | () 3.07            | PROMPTLY AFTER WATER<br>AT LOW TEMPERATURE RI | ANGE               | LE E LIU         |       | · •••                                 |
| ***    | () 3.09            | COMPLETELY                                    |                    |                  |       | · - 4>                                |

| •         | e .     | •        | •                  | 9         |          | MISOE NO. | يسين بحسب |
|-----------|---------|----------|--------------------|-----------|----------|-----------|-----------|
| PROGRAM _ | QUANT   | TY FOODS |                    | DIVISION  | 01       | BEVERAGE  | ·         |
| USOE CODE | E NO(S) |          |                    | UNIT      | 01       | HOT       |           |
|           | -       | ÷        | naging of the last | TERMOB NO | ٥.       | 19-003    |           |
| e, ·      | •       | ·        | <u> </u>           | * *       | <b>3</b> |           |           |
| 1.00 CON  | NDITION | \$       | er<br>gen          | ·         |          |           |           |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE  | NO.                 | <del></del>                                  |                                       |                                       |
|--------|---------------------|--|---------------------------------------|---------------------------------------|
| PROGRI | AM QUANTITY         | FOODS  | DIVISION 0                            | 1 BEVERAGE                            |
|        |                     |  | UNIT 0                                | 2 COLD                                |
|        | l.·<br>≪e           | v  | 5                                     |                                       |
| _      |                     | · 6  | TERMOB NO.                            | 19-004                                |
|        | e* *                |  |                                       | *                                     |
| 1.00   | CONDITION           | * 8  | -                                     | • •                                   |
|        | INGREDIENTS         |  |                                       | PMENT                                 |
|        | () 1.01             | TEA .  | ( )                                   | · · · · · · · · · · · · · · · · · · · |
| ,      | <b>\</b>            | WATER  | OTHE                                  | 1.08 FORMULA FOR                      |
| -      | () 1.03<br>UTENSILS | LEMON  |                                       | ICED TEA                              |
|        | () 1.04             | POT WITH SPIGGOT                             |                                       | 4                                     |
|        | () 1.05             | PITCHER                                      |                                       | <u> </u>                              |
|        | ( ) 1.06            | BASIC UTENSILS (TABL                         | E T-3)                                | E.                                    |
|        | 6                   | a ·  |                                       |                                       |
| 2.00   | PERFORMANC          | <b>E</b> . ∫                                 |                                       |                                       |
|        |                     |  |                                       |                                       |
| 1      |                     |  |                                       |                                       |
| ,      | GENERAL ST          | ATEMENT OF PERFORMANC                        | E AND RESULT                          | CING OUTCOME                          |
|        | 7) 2.01             | PREPARE ONE GALLON O<br>FOLLOWING OPERATIONS | F ICED TEA E                          | MPLOYING THE                          |
|        |                     | FOLLOWING OPERATIONS                         |                                       |                                       |
|        | () 2.02             | ASSEMBLE ALL INGREDI                         | ENTS                                  | •                                     |
|        | () 2.03             | HEAT WATER                                   | •                                     | •                                     |
|        | () 2.04             | STEEP TEA IN WATER<br>STRAIN INTO PITCHER    | •                                     | •                                     |
|        | () 2.05             |  | *                                     |                                       |
|        | () 2.07             | ADD LEMON SLICES                             |                                       | \$                                    |
|        | •                   |  | • » •                                 |                                       |
| 2 00   | EXTENT              |  |                                       |                                       |
| 3.00   | EXIENT              |  |                                       |                                       |
|        | 3                   |  |                                       |                                       |
|        | GENERAL CE          | ATEMENT OF EXTENT AND                        | EXTENT OF I                           | RESULTING OUTCOME                     |
|        | ( ) 3.01            | TORN MEN TO DEPURE                           | I WITH OUANT.                         | ITI, COLOR, ILMIOICO,                 |
|        | ` , 3132            |  | TATION TATION                         | ROARD OF EXPERT                       |
| ,      |                     | RATERS. TO BE COMPI<br>OPERATION JUDGED AS   | TETED WITHIN                          | TO WINGIED WITH DUCK                  |
|        |                     |  |                                       |                                       |
| -      | () 3.02             | ALL INGREDIENTS ASSE                         | MBLED; MEAS                           | URED AND SCALED TO                    |
|        | • •                 | WITHIN 5% ACCURACY                           | ?                                     | •                                     |
|        | () 3.03             | TO BOILING                                   |                                       |                                       |
| ·      | ( ) 3.04            | FOR FIVE MINUTES ALL TEA REMOVED FROM        | MATER                                 | · · · · · · · · · · · · · · · · · · · |
|        | () 3.06             | AT ROOM TEMPERATURE                          | · · · · · · · · · · · · · · · · · · · |                                       |
|        | () 3.07             |  |                                       |                                       |

| FRAM QUAN  | NTITY FOOD         | S         | DIVISION   | 01   | BEVERAGE       |
|------------|--------------------|-----------|------------|------|----------------|
| CODE NO(S  | <u></u>            |           | UNIT       |      |                |
|            |                    |           | TERMOB NO  |      |                |
| ) CONDITIC |                    |           |            |      |                |
| CÓMPITIC   | <b>,</b>           |           |            |      |                |
| m sign     | ٠                  | •         |            |      |                |
|            | •                  | -         |            |      |                |
|            |                    |           |            |      |                |
| PERFORMA   | NCE                | ,         | , si       |      | •              |
| CENEDAT    | ema <b>mpuru</b> m | OF DEPEN  | MANCE AND  | RESU | TATING OUTCOME |
| GENERAL :  | STATEMENT          | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| GENERAL :  | STATEMENT          | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| GENERAL    | STATEMENT          | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| GENERAL :  | STATEMENT          | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| GENERAL    | STATEMENT          | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| GENERAL :  |                    | OF PERFOI | RMANCE AND | RESU | LTING OUTCOME  |
| EXTENT     | •<br>•             |           |            |      | LTING OUTCOME  |



| MISOE       | NO.                | <u> </u>                               |                                  | •  |
|-------------|--------------------|--|----------------------------------|--|
| PROGRA      | M QUANTI           | ry foods                               | DIVISION 02.                     | FRUITS AND VEGETABLE   |
|             | <u> </u>           | *                                      | UNIT 01                          | BAKING   |
|             | •                  |  | TERMOB NO.                       | 19-005   |
|             |                    |  | TERMOD NO.                       | 19-003   |
| •           | •                  | ,                                      |                                  | . *  |
| 1.00        | CONDITION          | 4                                      |                                  |  |
| ٥           | INGREDIENT         | S                                      | EQUIPMENT                        | CONCUENT INTO OUT N  |
| •           | () 1.01            | EGGPLANT, SLICED                       | () 1.07<br>OTHER                 | STOVE WITH OVEN  |
| , ,         | () 1.02            | FRENCH DRESSING<br>SALT AND PEPPER     | () 1.08                          | FORMULA FOR  |
|             | () 1.03            |  | ( ) = ===                        | BAKED EGGPLANT   |
| +           | UTENSILS           |  | -                                |  |
|             | , ,                | BAKING PAN                             |                                  | •  |
|             | () 1.06            | BASIC UTENSILS (T                      | ABTE 1-3)                        | <b>.</b>   |
| <del></del> |                    |  |                                  |  |
| 2.00        | PERFORMANC         | <b>E</b>                               |                                  |  |
| -56         |                    |  |                                  |  |
| <b>†</b>    |                    | *                                      | THE STORY                        | ENC OUTCOME  |
| -           | GENERAL ST         | ATEMENT OF PERFORM                     | ANCE AND RESULT.                 | EGGPLANT EMPLOYING   |
|             | () 2.01            | THE FOLLOWING OPE                      | RATIONS:                         |  |
| -           |                    |  | • *                              |  |
| ı           | () 2.02            | ASSEMBLE ALL INGR                      | EDIENTS                          | •  |
|             |                    | PREHEAT OVEN                           | D # 17                           | •  |
|             | () 2.04            |  | PAN                              | _  |
|             | () 2.05<br>() 2.06 |  | IN FRENCH DRES                   | SING   |
|             | () 2.07            |  |                                  |  |
|             | () 2.08            | BAKE EGGPLANT                          |                                  | •  |
|             | () 2.09            | TURN EGGPLANT                          |                                  |  |
|             | (-) 2.10           | BAKE EGGPLANT                          |                                  | ٠  |
|             |                    | •                                      |                                  |  |
| 3.00        | EXTENT             | Ü                                      |                                  |  |
|             | v                  | ÷ ,                                    | ø                                |  |
|             |                    | <u></u>                                |                                  |  |
|             | GENERAL ST         | PATEMENT OF EXTENT                     | AND EXTENT OF R                  | ESULTING OUTCOME   |
|             | () 3.01            | ECCDIANT IS PREPA                      | RED WITH QUANTI                  | TA' COTOK' ITVICION'   |
|             |                    | AROMA AND TASTE T                      | MOLEGED MIGHTN<br>O WELKOAT OF R | 30 MINUTES WITH EACH   |
|             | <b>.</b>           | RATERS. TO BE CO                       | AS SATISFACTORY                  | OR UNSATISFACTORY.   |
|             | _                  |  | 4                                | and the second s |
|             | () 3.02            | ALL INGREDIENTS A                      | SSEMBLED; MEASU                  | RED AND SCALED TO  |
|             |                    | WITHIN 5% ACCUR                        | ACY                              | •  |
| ě           | () 3.03            | TO 400° F ARRANGED FOR EFFI            | CIENT COOKING                    | 6  |
|             | ( ) 3.04           |  | *                                | e d  |
|             | () 3.06            | FOR FIFTEEN MINUT                      | ES                               | ·  |
|             | () 3.07            | ALL EXCESS REMOVE                      | D ~                              |  |
|             | () 3.08            |  |                                  |  |
|             | () 3.09            | ALL SLICES TURNED<br>FOR SEVEN MINUTES | gg'                              |  |
|             | () 3.10            | TOK SEASM WINGIES                      | 68                               |  |
| sol by ERIC |                    |  |                                  |  |
|             |                    |  | -                                |  |

|                        | 0  | •                     |
|------------------------|--|-----------------------|
| PROGRAM QUANTITY FOODS | DIVISION 02                              | FRUITS AND VEGETABLES |
| USOE CODE NO(S)        | UNIT 01                                  | BAKING                |
|                        | TERMOB NO.                               | 19-005                |
|                        | •  |                       |
| 1.00 CONDITION         | a la la la la la la la la la la la la la | •                     |

MISOE NO.

2.00 PERFORMANCE

GENERÂL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



|       | *                   |  | *.        |                |           | •         |                                       |
|-------|---------------------|--|-----------|----------------|-----------|-----------|---------------------------------------|
| MISOE | NO.                 |  |           |                |           |           |                                       |
|       | • •                 |  |           | 00             | nntitt    | rs and ve | CETABLES                              |
| PROGR | AM <u>QUANTIT</u>   | Y FOODS                                    | DIVISI    | ON UZ          | F.KUT.    | LP WAD AT | GETABLE                               |
|       | <u> </u>            | (  | UNIT      | 01             | BAKI      | NG        | <del></del>                           |
|       |                     |  | TERMOB    | NO.            | 19-0      | 06        |                                       |
| •     |                     |  | 1214.02   |                | <u> </u>  |           | · · · · · · · · · · · · · · · · · · · |
|       |                     |  |           |                |           |           |                                       |
| 1.00  | CONDITION           |  | • •       | d              |           |           | ů.                                    |
|       | •                   |  |           | BAIITI         | SATSSTÉD. |           |                                       |
|       | INGREDIENT ( ) 1.01 |  |           | EQUI           | 1.06      | STOVE     |                                       |
|       | () 1.01             | POTATOES, PEELED<br>SALT                   | -         | 25             | 1.07      | SINK      |                                       |
|       | () 1.03             | WATER                                      |           |                | _,• • •   | ψ         |                                       |
| 1     | UTENSILS            | ,,,,,,                                     | 44        | OTHE           | 3         |           |                                       |
|       | () 1.04             | PRESSURE COOKER                            | ing .     | ( )            | 1.08      | FORMULA   |                                       |
|       | () 2.05             | BASIC UTENSILS (TAB                        | LE T-3)   |                |           | STEAMED   | POTATOES                              |
|       | -                   |  |           |                |           |           |                                       |
| 2.00  | PERFORMANO          | יקי  | . •       | -              | •         |           |                                       |
| 2.00  | PERFURIM            |  |           |                |           | -         |                                       |
| 4.    | •                   |  |           |                |           |           |                                       |
|       |                     | <u> </u>                                   |           |                |           |           |                                       |
|       |                     | ATEMENT OF PERFORMAN                       | CE AND R  | ESULT.         | ING OU    | TCOME     | TOUTNO                                |
|       | () 2.01             | PREPARE FIFTY SERVI<br>THE FOLLOWING OPERA | NGS OF S  | <u>l'EAMEI</u> | POTA      | TOES EMP. | TOTING                                |
|       |                     | THE FULLOWING OPERA                        | TIONS:    |                | *         | •         |                                       |
| *     | () 2.02             | ASSEMBLE ALL INGRED                        | IENTS     |                |           | <u> </u>  | -                                     |
|       | () 2.03             | WASH POTATOES                              |           |                |           |           |                                       |
|       | () 2.04             | PUT WATER IN COOKER                        | -         |                |           |           |                                       |
|       | () 2.05             | ADD VEGETABLES                             |           | *              |           |           |                                       |
|       | () 2.06             | COOK POTATOES                              |           | ~              |           | м.        |                                       |
|       |                     |  |           |                |           |           | •                                     |
| 3 00  | EXTENT              |  |           |                |           | •         |                                       |
| 3.00  | DALDHI              |  |           |                |           | •         |                                       |
|       |                     |  |           |                |           |           |                                       |
|       |                     |  |           | ,<br>05 53     | nour ma   | NG OUTCO  | ME                                    |
|       | GENERAL ST          | ATEMENT OF EXTENT AN                       | D EXTENT  | OF RI          | FROTILI   | NG OUTCO  | AULIDE ,                              |
|       | () 3.01             | POTATOES ARE PREPAR<br>AROMA, AND TASTE TO | ED MILL   | QUANT.         | BUYBU     | OF EXPER  | Tr.                                   |
| U     |                     | RATERS. TO BE COMP                         | I FTED WI | THIN !         | 20 MIN    | UTES WIT  | H EACH                                |
|       |                     | OPERATION JUDGED AS                        | SATISFA   | CTORY          | OR UN     | SATISFAC  | TORY.                                 |
|       |                     | )  |           |                |           |           |                                       |
|       | () 3.02             | ALL INGREDIENTS ASS                        | EMBLED;   | MEASU:         | RED AN    | D SCALED  | TO                                    |
|       |                     | WITHIN 5% ACCURAC                          | Y         | ,              |           |           |                                       |
|       | ( ) 3.03            |  | USTE THE  | ŭ              |           |           | •                                     |
|       | () 3.04             | ONE QUARTER TO ONE POT IS THREE QUARTE     | DC PITT.  | п              |           | **        | -                                     |
| -     | () 3.05             |  | AT STX P  | OUNDS          | PRESS     | URE       |                                       |
|       | ( ) 3.00            | TOW TAINING THE COUNTY                     | ~ *       |                |           |           |                                       |

|                        |             | MISOE NO.             |
|------------------------|-------------|-----------------------|
| PROGRAM QUANTITY FOODS | DIVISION 02 | FRUITS AND VEGETABLES |
| USOE CODE NO(S)        | UNIT 02     | STEAMING              |
|                        | TERMOB NO.  | 19-006                |
| 1.00 CONDITION         | •           |                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE                 | NO.               | <i>(2</i> )                                | •  | •                              | · · · · · · · · · · · · · · · · · · · |  |
|-----------------------|-------------------|--|--|--------------------------------|---------------------------------------|--|
|                       |                   |  | DIVISIO  | ON 02                          | דוומת                                 | TS AND VEGETABLES  |
| PROGRA                | AM <u>QUANTII</u> | Y FOODS                                    | DIATOR   | ,<br>,                         |                                       |  |
|                       |                   | •  | UNIT   | 03                             | BROI                                  | LING   |
|                       | -                 | <b>, v</b>                                 | TERMOB   | NO.                            | 19-0                                  | 07 *   |
| *                     | -                 |  |  |                                |                                       | *  |
|                       |                   | •  |  |                                |                                       | e u  |
| 1.00                  | CONDITION         | •  |  | -                              |                                       | V.   |
| 2.00                  | •                 | •  | * A.   |                                |                                       | •  |
|                       | INGREDIENT        | ,<br>IĞ                                    |  | EQUIP                          | MENT                                  |  |
|                       |                   | TOMATOES                                   |  | (")                            | 1.08                                  | STOVE WITH   |
|                       | • •               | BUTTER                                     |  |                                |                                       | BROILER  |
|                       | * *               | SALT AND PEPPER                            |  | (· )                           | 1.09                                  | SINK   |
|                       | () 1.04           | BREAD CRUMBS/OIL MI                        | TYTTIRE  | OTHER                          | · ·                                   |  |
|                       | UTENSILS          | BREAD CROMBO, OIL III                      | MICIE  |                                | 1.10                                  | FORMULA FOR  |
|                       |                   | LARGE SHALLOW BAKIN                        |  |                                |                                       | BROILED TOMATOE  |
| •                     | () 1.07           | BASIC UTENSILS (TAR                        | 3LE T-3)   | ( ) -                          | 1.11                                  | SERVICE PLATTER  |
|                       |                   | •  |  |                                |                                       |  |
| 2.00                  | PERFORMANO        | E *  | e de la compansa de l |                                |                                       | -  |
|                       |                   | <u>~</u>                                   |  |                                | ٥                                     |  |
| 1                     | <del>-, </del>    |  |  | *                              |                                       | <u> </u>   |
|                       | GENERAL ST        | TATEMENT OF PERFORMAN                      | NCE AND RE   | ESULTI                         | NG OU                                 | TCOME  |
| ,                     | () 2.01           | PREPARE FIFTY SERVI                        | NGS OF BI  | ROILEI                         | TOMA                                  | TOES EMPLOYING   |
|                       | •                 | THE FOLLOWING OPERA                        | ATIONS:  |                                |                                       |  |
| !                     | () 2.02           | ASSEMBLE ALL INGREI                        | DIENTS   |                                |                                       | •  |
|                       | •                 | PREHEAT BROILER                            |  | 4                              |                                       | •  |
| -                     | () 2.04           | WASH TOMATOES                              | -  |                                |                                       |  |
|                       | () 2.05           | CUT TOMATOES                               |  |                                | <u>-</u>                              |  |
| •                     |                   | BUTTER PAN PLACE TOMATOES IN I             | DAN  |                                | ÷.                                    | •  |
|                       |                   | SEASON TOMATOES                            |  |                                |                                       | ——————————————————————————————————————   |
|                       | () 2.09           | ADD BREAD CRUMBS/OJ                        | L MIXTURE  | E                              |                                       |  |
|                       |                   | BROIL TOMATOES                             |  |                                |                                       | •  |
|                       |                   | PLACE IN FINISHING<br>TRANSFER TO SERVICE  |  |                                | •                                     |  |
|                       | • •               | CLEAN UTENSILS                             | PHALLER  |                                | ×                                     |  |
|                       | , ,               |  | ٠  |                                |                                       |  |
|                       |                   | ٠  |  |                                |                                       |  |
| 3.00                  | EXTENT            |  |  |                                |                                       | •  |
|                       |                   |  |  |                                | •                                     |  |
|                       |                   |  |  |                                |                                       |  |
| ~                     | GENERAL ST        | TATEMENT OF EXTENT AND BROILED TOMATOES AF | ND EXTENT  | OF RE                          | SULTI                                 | NG OUTCOME   |
| •                     | () 3.01           | TASTE, TEXTURE AND                         | AROMA TO   | APPRO                          | VAT. C                                | F BOARD OF   |
|                       |                   | EXPERT RATERS. TO                          |  |                                |                                       |  |
|                       |                   | WITH EACH OPERATION                        | N JUDGED A   | AS SAI                         | ISFAC                                 | TORY OR  |
| -                     |                   | unsatișf <b>act</b> ory.                   | *  |                                |                                       |  |
|                       | ( ) 3 N2          | ALL INGREDIENTS ASS                        | EMBLED: N  | MEASUF                         | RED AN                                | ID SCALED TO   |
|                       | ( ) 3.02          | WITHIN 5% ACCURAC                          |  | • • •                          |                                       |  |
| ĬC.                   |                   | TO CORRECT TEMPERAT                        |  |                                |                                       |  |
| od by ERIC            |                   | TOMATOES ARE CLEAN                         |  |                                |                                       |  |
| and the second Second | () 3.05           | IN HALF, STALK REMO                        | JVED   | e<br>editt blood and electrons | ere is increased to the specific We   | es por estata a trade propriata que la propria protecimiente transcentido e de composições de composições de c |

|      | INGREDIENT              |  | EQUIPM       | ENT         |                  |
|------|-------------------------|--|--------------|-------------|------------------|
|      |                         | TOMATOES   |              | .08         | STOVE WITH       |
|      |                         | BUTTER   |              |             | BROILER          |
|      |                         | SALT AND PEPPER                                  | () 1         | .09         | SINK             |
|      | • •                     | SUGAR  |              |             | ·                |
| *    | () 1.05                 |  | OTHER        |             |                  |
|      | UTENSILS                | ų .  | () 1         | .10         | FORMULA FOR      |
|      |                         | LARGE SHALLOW BAKING PAN                         |              |             | BROILED TOMATOES |
|      | () 1.07                 | BASIC UTENSILS (TABLE T-3)                       | () 1         | .11         | SERVICE PLATTER  |
|      | ( ) 2.0.                |  | • •          |             |                  |
| •    |                         |  |              |             | <b>,</b>         |
| 2.00 | PERFORMANC              | <b>5</b>   |              |             |                  |
| *    |                         |  |              |             |                  |
| 1    | ·                       | · · · · · · · · · · · · · · · · · · ·            | <u> </u>     |             |                  |
|      |                         | ATEMENT OF PERFORMANCE AND F                     | ESULTIN      | G OU        | TCOME            |
| •    | () 2.01                 |  | ROILED_      | TOMA        | TOES EMPLOYING   |
|      | •                       | THE FOLLOWING OPERATIONS:                        |              |             |                  |
| į    | () 2.02                 | ASSEMBLE ALL INGREDIENTS                         | <del> </del> | <del></del> |                  |
|      | () 2.02                 |  |              |             |                  |
|      | • •                     |  |              |             |                  |
|      | ( ) 2.04                |  |              |             | . "              |
|      | () 2.05                 | CUT TOMATOES                                     |              |             | *                |
|      | () 2.06                 |  |              |             |                  |
|      | • •                     | PLACE TOMATOES IN PAN                            |              |             |                  |
|      | () 2.08                 |  |              | *           | •                |
|      | () 2.09                 |  | Œ            |             |                  |
|      | () 2.10                 |  | •            |             |                  |
|      |                         | PLACE IN FINISHING OVEN                          |              |             | " <del>-</del>   |
|      | () 2.12                 | TRANSFER TO SERVICE PLATTER                      | ξ.           |             | <del>.</del> .   |
| ***  | · <del>(···)</del> 2.13 | CLEAN UTENSILS                                   | •            |             | Ä                |
|      |                         |  |              |             |                  |
| 3.00 | EXTENT                  | •  |              |             | •                |
| 3.00 |                         |  |              |             | ,                |
| _    |                         |  |              |             |                  |
|      |                         | AMERICAN OF THE PARTY AND BUMEN                  | I OF DEC     | III.MT      | NG OUTCOME       |
|      |                         | ATEMENT OF EXTENT AND EXTENT                     | CEAR TO      | OLIA        | NUTUY COLOR      |
|      | () 3.01                 | BROILED TOMATOES ARE PREPAR                      | CED MILL     | AUQUA.      | T POARD OF       |
|      |                         | TASTE, TEXTURE AND AROMA TO                      | APPROV       | ALL U       | F BOARD OF       |
|      |                         | EXPERT RATERS. TO BE COMPI                       | TELED AT     | THIN        | ZU MINUTES       |
|      | ]                       | WITH EACH OPERATION JUDGED                       | AS SATI      | SFAC        | TORY OR          |
|      | ļ                       | UNSATISFACTORY.                                  |              |             |                  |
|      | 7 1 2 2 2               | THE THEODER THING ACCOUNTED.                     | MESCUDE      | D AN        | D CONTED TO      |
|      | () 3.02                 | ALL INGREDIENTS ASSEMBLED;<br>WITHIN 5% ACCURACY | MEASURE      | אא ט        | D SCALED TO      |
|      |                         | 7 T =  |              | •           |                  |
|      | () 3.03                 | TO CORRECT TEMPERATURE                           |              | •           |                  |
|      | () 3.04                 | TOMATOES ARE CLEAN                               |              | ,           |                  |
|      | () 3.05                 | IN HALF, STALK REMOVED                           |              |             |                  |
|      | () 3.06                 |  |              |             |                  |
|      | () 3.07                 |  |              |             |                  |
|      | () 3.08                 | LIGHTLY  |              |             |                  |
|      | () 3.09                 |  |              |             |                  |
|      |                         | FOR TWO TO THREE MINUTES                         |              |             |                  |
|      | () 3.11                 | FOR SIX TO EIGHT MINUTES                         |              |             | ·/ .             |
| •    | () 3.12                 | ARRANGED IN EYE PLEASING PA                      | ATTERN       |             | ( .              |
|      | () 3.13                 |  |              |             | 1                |
|      | , , , , , , , , ,       | 73   |              |             | · \              |
|      |                         | 7.3  |              |             | \ 7/74           |

|  | · .         | MISOE NO.             |
|--|-------------|-----------------------|
| PROGRAM QUANTITY FOODS                       | DIVISION 02 | FRUITS AND VEGETABLES |
| USOE CODE NO(S)                              | UNIT 03     | BROILING              |
|  | TERMOB NO.  | 19-007                |
| * <u>***********************************</u> |             |                       |
| 1.00 CONDITION                               |             | ů                     |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE    | NO.                                   |   |                     | ·                                 |
|----------|---------------------------------------|---|---------------------|-----------------------------------|
| PROGRA   | AM QUANTITY                           | FOODS                                   | DIVISION 02         | FRUITS AND VEGETABLE              |
|          |                                       |   | UNIT 04             | BOILING                           |
|          |                                       |   | TERMOB NO.          | 19-008                            |
|          |                                       |   |                     |                                   |
| 4 3<br>2 |                                       |   |                     | E v                               |
| 1.00     | CONDITION                             | ٠                                       | •                   |                                   |
|          | THEREDIENE                            | •                                       | EOUIE               | PMENT                             |
|          | INGREDIENTS ( ) 1.01                  | PEARL ONIONS                            |                     | 1.07 STOVE                        |
|          | () 1.02.                              | BUTTER                                  | . ()                | 1.08 SINK                         |
|          |                                       | SALTED WATER<br>WATER                   |                     |                                   |
|          | UTENSTIC                              |   | OTHE                | R                                 |
|          | () 1.05                               | TWO 1-1/2 GALLON P                      | OTS ()              | 1.09 FORMULA FOR<br>BOILED ONIONS |
|          | ( ) 1.06                              | BASIC UTENSILS (TA                      | BLE T-3)            | BOIDED ONIONS                     |
|          | , , , , , , , , , , , , , , , , , , , | _                                       |                     |                                   |
| 2.00     | PERFORMANC                            | <b>3</b>                                |                     |                                   |
| ,        | <b>.</b>                              |   |                     |                                   |
|          | GENERAL ST.                           | ATEMENT OF PERFORMA                     | NCE AND RESULT      | ING OUTCOME                       |
|          | () 2.01                               | PREPARE FIFTY SERV                      | INGS OF BOILED      | PEARL ONIONS                      |
|          |                                       | EMPLOYING THE FOLL                      | OWING OPERATION     |                                   |
|          | () 2.02                               | ASSEMBLE ALL INGRE                      | DIENTS              |                                   |
|          | () 2.03                               | CUT OFF ENDS OF ON PLUNGE ONIONS INTO   | IONS WATER          |                                   |
| **       |                                       | REMOVE SKINS                            | DOTIZIO WILLIAM     | -                                 |
|          | () 2.06                               | SIMMER IN SALTED W                      | ATER                |                                   |
|          | () 2:07                               | DRAIN ONIONS                            |                     |                                   |
|          | () 2.08                               | ADD BUTTER                              |                     |                                   |
|          |                                       |   |                     | •                                 |
| 3.00     | EXTENT                                | Δ.                                      |                     |                                   |
| •        | <u> </u>                              |   |                     |                                   |
|          | GENERAL ST                            | ATEMENT OF EXTENT A                     | ND EXTENT OF R      | ÉSULTING OUTCOME                  |
|          | () 3.01                               | BOTTED ONTONS PREP                      | ARED WITH CUAN      | TITI " COTOK I INVESTORM          |
|          |                                       | AROMA, AND TASTE T<br>RATERS. TO BE COM | O APPROVAL OF       | 30 MINUTES WITH EACH              |
|          | . v                                   | OPERATION JUDGED A                      | S SATISFACTORY      | OR UNSATISFACTORY.                |
| •        | 7 3 03                                | ALL INGREDIENTS AS                      | SEMBLED: MEASU      | RED AND SCALED TO                 |
|          | () 3.02                               | WITHIN 5% ACCURA                        | CY                  | <br>ů                             |
|          | () 3.03                               | NEATLY                                  |                     | 2                                 |
|          | () 3.04                               | FOR ONE MINUTE ALL SKINS REMOVED        |                     |                                   |
|          | () 3.06                               | FOR FIVE MINUTES                        | •                   | _                                 |
| •        | 1 1 2 07                              | ATT. WATER REMOVED                      | www Attitude ween m | במחבה שמתוווחם השתחשם             |
|          | () 3.08                               | MODERATE AMOUNT,                        | NE OUNCE PER T      | UKTE POUNDS ONTONS                |
|          |                                       | -<br>-                                  | 75                  | •                                 |

|                               |             | MISOE NO.             |
|-------------------------------|-------------|-----------------------|
| PROGRAM <u>QUANTITY FOODS</u> | DIVISION 02 | FRUITS AND VEGETABLES |
| USOE CODE NO(S)               | UNIT 04     | BOILING               |
| •                             | TERMOB NO.  | 19-008                |
| 1.00 CONDITION                |             |                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE 1      | NO.                |                                      | <del></del> -   | j<br>T   |  |                                    | <b>©</b> α            |                                     | •                |
|--------------|--------------------|--------------------------------------|---|--|--|------------------------------------|-----------------------|-------------------------------------|------------------|
| PROGRAI      | м <u>°</u>         | UANTITY                              | FOODS   | <u></u>  | DIVISIO                                  |                                    |                       | TS AND VE                           | GETABLES         |
| ÷            | )                  | <del></del> -                        | •   | * ************************************   | UNIT<br>TERMOB                           | 04<br>NO.                          | BOIL<br>19-0          |                                     |                  |
| 1.00         | COND               | ITION                                |   |  |  |                                    |                       |                                     | •                |
|              | INGE ( ) ( )       | 1.02<br>1.03                         | ASPARAGUS<br>WATER<br>SALT  | The second secon |  | EQUIP                              | MENT<br>1.08<br>1.09  | STOVE<br>SERVING                    | PLATTER          |
| S. Secretary | UTE1<br>( )<br>( ) | NSILS<br>1.05                        | BUTTER TOWELS (WET) S/S PAN BASIC UTENSIL   | (TABLE   | T-3)                                     | OTHER<br>()                        | 1.10                  | FORMULA<br>COOKING                  | FOR<br>ASPARAGUS |
| 2.00         | PER                | FORMANCI                             | 3   | •  |  |                                    |                       |                                     |                  |
|              | GEN                | ERAL STA                             | ATEMENT OF PER PREPARE TWENT ASPARAGUS EMP  | V-FIVE   | PORTION                                  | IS UE I                            | <b>う<b>ウエナ</b>ロ1</b>  | THE PARTIES                         |                  |
| ý<br>        | ()                 | 2 07                                 | ASSEMBLE ALL PLACE ASPARAG POUR BOILING PLACE WET TOW SIMMER ASPARA DRAIN COOKING TRANSFER TO S | US IN P<br>SALTED<br>EL OVER<br>GUS<br>LIOUID  | AN<br>WAȚER<br>PAN                       | R WITH                             | BUTTI                 | ER                                  | •                |
| 3.00         | EXT                | ENT                                  |   | •  |  |                                    |                       | ·                                   |                  |
| -            | GEN                | ENAL ST                              | ATEMENT OF EXT  | ENT AND  | EXTENT                                   | r of R                             | ESULT                 | ING OUTCO                           | ME               |
|              |                    | 3.01                                 | ASPARAGUS IS AROMA AND TAS RATERS. TO I OPERATION JUI   | PREPARE<br>STE TO A<br>SE COMPI<br>OGED AS   | D WITH<br>APPROVAL<br>ETED WI<br>SATISFA | QUANT<br>L OF B<br>ITHIN<br>ACTORY | OARD<br>45 MI<br>OR U | OF EXPERI<br>NUTES WIT<br>NSATISFAC | TH EACH          |
| •            | ( )<br>( )<br>( )  | 3.02<br>3.03<br>3.04<br>3.05<br>3.06 | UNTIL TENDER  | ACCURACS<br>ASPARAC  | z<br>Sús                                 | MEASU                              | RED A                 | ND SCALEI                           | TO               |
|              | ( )                | 3.07<br>3.08                         |   | PLEASING   | PATTE                                    | RN, AN                             | id <sup>-</sup> But   | TERED                               |                  |

|        |           |   |             | -           |         |       |     | MISOE    | NO.      |         |
|--------|-----------|---|-------------|-------------|---------|-------|-----|----------|----------|---------|
| PROGRI | AM QUANT  | TITY FOODS  |             |             | DIVISI  | ÓN (  | )2  | FRUITS   | AND VEG  | ETABLES |
| USOE ( | CODE NO(S | 5)  |             |             | UNIT    | (     | 04  | BOILIN   | IG       |         |
|        | •         |   | <del></del> |             | TERMOB  | NO.   |     | 19-009   | <u> </u> |         |
|        |           | و المستوالية المستوالية المستوالية المستوالية المستوالية المستوالية المستوالية المستوالية المستوالية المستوالية |             | <del></del> |         |       |     |          |          | _       |
| 1.00   | CONDITIO  | ON  |             |             |         |       |     |          | خ        |         |
|        |           | ٠   |             |             |         |       |     |          | ٥        |         |
|        |           |   |             | ų .         |         |       |     |          | ~        | ÷       |
|        |           |   |             |             |         |       |     | *<br>*** |          |         |
| *      |           |   |             |             |         |       |     |          | -        |         |
|        |           |   | f.          |             |         |       |     |          |          |         |
|        |           |   |             |             |         |       |     |          |          |         |
| 2.00   | PERFORMA  | ANCE  | •           |             | · · ·   |       |     | *        |          |         |
|        | ,         |   |             |             | ·       |       |     |          |          |         |
|        | GENERAL   | STATEMENT   | OF          | PERFOR      | MANCE A | AND I | RES | ULTING   | OUTCOME  | *       |
| -      |           |   | •           |             |         |       |     |          |          |         |
|        |           |   |             |             |         |       |     |          |          |         |
| ٠      |           |   |             |             |         | *     |     | -        |          |         |
|        |           |   |             |             |         |       |     |          |          |         |
| ٠      |           | ŕ   |             |             |         |       |     |          |          |         |
|        |           |   |             |             | -       |       |     |          |          |         |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.00

EXTENT '

| MISOE     | NO.                | *  |              | <u> </u>  |             |                   |
|-----------|--------------------|--|--------------|-----------|-------------|-------------------|
| PROGRA    | M QUANTIT          | Y FOODS                                    | DIVISIO      | N 02      | FRUI'       | IS AND VEGETABLES |
|           | -                  |  | UNIT         | 04        | BOIL        | ING               |
|           |                    |  | TERMOB 1     | NO.       | 19-0        | 10                |
|           | •                  |  | I DRIOD      |           | 13-9        |                   |
| 1.00      | CONDITION          | -  |              |           |             |                   |
|           | •                  |  |              |           |             |                   |
|           | INGREDIENT         |  |              | EQUIF     |             | STOVE             |
|           | () 1.01            | SPINACH (WASHED)<br>BUTTER                 |              | ( )       | 1.07        |                   |
| ٤         | () 1.02<br>() 1.03 | SALT AND PEPPER                            |              | ` '       |             |                   |
|           | UTENSILS           |  |              |           | ა           | <u>~</u>          |
|           | () 1.04            | 20 QUART POT                               |              | ,         |             | •                 |
| -         | () 1.05            | BASIC UTENSILS (TABL                       | Æ T-3)       | ŲŤ        |             | ٠                 |
|           | ndanonius Va       |  | •            |           |             |                   |
| 2.00      | PERFORMANC         | £.   |              |           |             |                   |
| 4         | ¢*                 |  |              |           |             | <del></del>       |
|           |                    | DEDECTION OF DEDECTION                     | אום חוצגישי  | CIII.TI   | ואפ הזי     | TCOME'            |
|           | GENERAL ST         | ATEMENT OF PERFORMANCE PREPARE TWENTY FIVE | PORTIONS     | OF S      | PINAC       | H EMPLOYING       |
|           | ( ) 2.01           | THE FOLLOWING OPERAT                       | IONS:        |           | ·           | _                 |
| ± = = - · | () 2.02            | ASSEMBLE ALL INGREDI                       | ENTS         |           |             |                   |
|           | () 2.02            | PLACE SPINACH IN POT                       |              |           |             |                   |
|           | () 2.04            | ADD SALT                                   |              |           |             |                   |
|           | () 2.05            | SIMMER SPINACH                             |              | *         |             | ,                 |
|           | () 2.06            | TURN SPINACH<br>STRAIN WATER FROM SI       | TNACH        |           | -           | •                 |
|           | () 2.07            | TRANSFER TO SERVING                        | PLATTER      |           |             |                   |
|           | ( ) 2.00           |  |              |           |             |                   |
| 3.00      | EXTENT             |  |              |           |             |                   |
|           | 2                  |  |              |           |             |                   |
|           |                    |  | <u> </u>     |           |             | THE OTTERONE      |
|           | GENERAL ST         | PATEMENT OF EXTENT AND                     | D EXTENT     | OF R      | ESULT.      | OR TEXTURE        |
|           | () 3.01            | SPINACH IS PREPARED<br>AROMA, AND TASTE TO | APPROVAI     | OF        | BOARD       | OF EXPERT         |
|           |                    | TO BE COMPI                                | LEWED WIJ    | 'HIN      | T HOU       | K WITH EACH       |
|           |                    | OPERATION JUDGED AS                        | SATISFAC     | CTORY     | or u        | SATISFACTORY.     |
|           |                    |  | EMPTED. A    | FACII     | מ חשם       | ID SCALED         |
|           | () 3.02            | TO WITHIN 5% ACCU                          | EMBLED; F    | TO COUNTY | للام. تدييا |                   |
|           | () 3.03            | LOOSELY                                    | <del>-</del> |           |             | :                 |
|           | () 3.04            | SMALL AMOUNT                               |              |           |             |                   |
|           | () 3.05            | UNTIL TENDER, 10 MI                        | NUTES        |           |             | •                 |
|           | () 3.06            | TO COOK EVENLY COMPLETELY                  |              |           |             |                   |
|           |                    | LIGHTLY                                    | -            |           |             |                   |
|           | () 3.09            |  | INED MOUN    | ND        |             |                   |



|                        | *           | MISOE NO.             |
|------------------------|-------------|-----------------------|
| PROGRAM QUANTITY FOODS | DIVISION 02 | FRUITS AND VEGETABLES |
| USOE CODE NO(S)        | UNIT 04     | BOILING               |
|                        | TERMOB NO.  | 19-010                |
| 1.00 CONDITION         |             |                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE N | NO                |         |   |                                  |                       |                      |
|---------|-------------------|---------|---|----------------------------------|-----------------------|----------------------|
| PROGRAI | M <u>Q</u> I      | JANTITY | FOODS   | DIVISI                           | ON 02                 | FRUITS AND VEGETABLE |
|         |                   |         | <del>-</del>  | UNIT                             | 04                    | BOILING              |
|         |                   |         |   | TERMOB                           | NO                    | 19-011               |
|         |                   |         |   | TERMOB                           | ио.                   | 19-011               |
|         |                   | -       |   | J                                |                       |                      |
| 1.00    | CONDI             | TION    |   |                                  |                       |                      |
|         |                   |         |   | M                                |                       |                      |
|         | ( )               |         | PRESOAKED PEA BEANS<br>WATER  |                                  | EQUIE                 | PMENT<br>1.05 RANGE  |
|         |                   | 1.03    | 6 QUART SAUCE POT<br>BASIC UTENSILS (TABL                             | E T-3)                           | ÷                     |                      |
|         |                   |         |   |                                  |                       |                      |
| 2.00    | PERF              | ORMANCI | Ξ   | • ·                              |                       |                      |
| -       |                   | -       |   |                                  |                       |                      |
| -       | ( )<br>( )<br>( ) | 2.04    | PLACE PRECOOKED PEA<br>POUR WATER OVER PEA<br>COOK PEA BEANS<br>DRAIN | ENTS<br>BEANS I                  | <u>,</u>              |                      |
|         | ( )               | 2.07    | ADD 19 DOOL   | n <sub>e</sub>                   |                       |                      |
| 3.00    | EXTE              | NT      | •   |                                  |                       |                      |
| -       | CTATE             | DAT CM  | ATEMENT OF EXTENT AND   | EXTENT                           | OFR                   | ESULTING OUTCOME     |
| er .    | ()                | 3.01    | PEA BEANS PREPARED V AROMA AND TASTE TO A                             | VITH QUA<br>APPROVAI<br>LETED WI | NTITY<br>OF B<br>THIN | , COLOR, TEXTORE,    |
| i       | ()                | 3.02    | ALL INGREDIENTS ASSI<br>WITHIN 5% ACCURACY                            | EMBLED;                          | MEASU                 | RED AND SCALED TO    |
| *       | ()                | 3.05    | EVENLY<br>FOUR TO ONE RATIO   |                                  | ER                    | . <b></b>            |
|         | ()                | 3.07    |   | ITY                              |                       | <u>-</u> <b>\</b> ₩′ |

|           |                |             | MISOE NO.             |             |
|-----------|----------------|-------------|-----------------------|-------------|
| PROGRAM   | QUANTITY FOODS | DIVISION 02 | FRUITS AND VEGETABLES |             |
| USOE CODE | NO(S)          | UNIT 04     | BOILING               | <del></del> |
|           |                | TERMOB NO.  | 19-011                | <u>-</u> -  |
|           |                |             |                       | -           |
|           |                |             | · 1                   |             |

1.00 CONDITION

### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE       | NO  |
|-------------|---|
| PROGRA      | M QUANTITY FOODS DIVISION 02 FRUITS AND VEGETABLES  |
|             |   |
| * .         | UNIT 05 SAUTEING  |
|             | TERMOB NO. 19-012   |
|             |   |
| *           |   |
| 1.00        | CONDITION   |
| <i>3</i>    |   |
| •           | INGREDIENTS UTENSILS  |
|             | () 1.01 GREEN BELL PEPPERS () 1.10 LARGE FRYING PAN WITH COV  |
|             | TOUR DELICES MADE AND AND AND AND AND AND AND AND AND AND   |
|             | ) 1 04 DICED CELERY () 1.12 STOVE   |
|             | () 1.05 BUTTER () 1.13 SINK   |
| <b>)</b>    | () 1.06 COOKING OIL OTHER () 1.07 SALT AND PEPPER () 1.14 FORMULA FOR SAUTEED   |
| G           | MIXED VEGETABLES  |
| •           | () 1.08 TARRAGON<br>() 1.09 THYME () 1.15 SERVICE PLATTER   |
|             |   |
| 2 00        | PERFORMANCE   |
| 2.00        | PERFORMANCE   |
| •           |   |
| ا معنی      | GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  |
|             | 17 7 2 01 PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES  |
| ,           | EMPLOYING THE FOLLOWING OPERATIONS:   |
| .1          | (') 2.02 ASSEMBLE ALL INGREDIENTS   |
| n.          | () 2.03 WASH PEPPERS  |
|             | () 2.04 CUT PEPPERS   |
| -           | () 2.05 HEAT BUTTER AND OIL IN FRYING PAN () 2.06 ADD ONIONS AND CELERY TO PAN  |
|             | () 2.00 ADD ONIONS AND CLILLE<br>() 2.07 HEAT PAN   |
| • 1 .       | ( ) 2.08 ADD MUSHROOMS  |
|             | ( ) 2.09 ADD PEPPERS<br>( ) 2.10 SEASON   |
|             | ( ) 2.11 COOK   |
| ų.          | ( ) 2.12 TRANSFER TO SERVICE PLATTER  |
|             | () 2.13 CLEAN UTENSILS  |
|             |   |
| 3.00        | EXTENT  |
| .7          |   |
| •           |   |
| ٠           | GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME COLOR.  |
|             | GENERAL STATEMENT OF EXTENT AND DATEMENT WITH QUANTITY, COLOR,  ( ) 3.01 SAUTEED MIXED VEGETABLES PREPARED WITH QUANTITY, COLOR,  TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT |
| ٥           | DAMEDS TO BE COMPLETED WITHIN 30 MINUTES WITH DAGE  |
| <b>A</b>    | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.   |
| 4 8 9       |   |
| *           | ( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY   |
| 3           | () 3.03 PEPPERS ARE CLEAN   |
| ded by ERIC | ( )* 3.04 TO ONE INCH CHUNKS  |
|             | () 3.05 UNTIL BUTTER FROTHS WITHOUT BURNING   |

```
LARGE FRYING PAN WITH COVER
                                                                         1.10
1.01 GREEN BELL PEPPERS
                                                                ( )
1.02 SLICED MUSHROOMS () 1.11
                                                                                         BASIC UTENSILS (TABLE T-3)
1.02 SLICED MUSHROOMS
1.03 DICED ONIONS
1.04 DICED CELERY
1.05 BUTTER
1.06 COOKING OIL
1.07 SALT AND PEPPER
1.08 TARRAGON
1.08 TARRAGON
1.09 TARRAGON
1.00 TARRAGON
1.00 TARRAGON
1.01 TARRAGON
1.02 TARRAGON
1.03 DICED MUSHROOMS
EQUIPMENT
() 1.11 BASIC UTENSILS (TABRAGO)

TARRAGON
1.11 BASIC UTENSILS (TABRAGO)

1.12 STOVE
() 1.12 STOVE
() 1.13 SINK
1.16 ORMULA FOR SAUTEED
MIXED VEGETABLES
                                                             ( ) 1.15 SERVICE PLATTER
 1.09 THYME
```

#### PERFORMANCE 2.00

```
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
    2.01 PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES
          EMPLOYING THE FOLLOWING OPERATIONS:
    2.02 ASSEMBLE ALL INGREDIENTS
    2.03 WASH PEPPERS
    2.04
2.05
          CUT PEPPERS
          HEAT BUTTER AND OIL IN FRYING PAN
          ADD ONIONS AND CELERY TO PAN
    2.06
    2.07 HEAT PAN
    2.08 ADD MUSHROOMS
    2.09 ADD PEPPERS
    2.10 SEASON
    2.11 COOK
    2.1Ž
          TRANSFER TO SERVICE PLATTER
     2.13 CLEAN UTENSILS
```

#### 3.00 EXTENT

| GENERAL ST | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME       |
|------------|---|
| () 3.01    | SAUTEED MIXED VEGETABLES PREPARED WITH QUANTITY, COLOR  |
|            | TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERS |
|            | RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH     |
| ľ          | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.     |
|            | THE THEODER THE ACCEMPTED. MEACHDED AND SCALED TO       |
| (3,02)     | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO       |
|            | WITHIN 5% ACCURACY                                      |
| • •        | PEPPERS ARE CLEAN                                       |
| () 3.04    |   |
| ( ) - 3.05 | UNTIL BUTTER FROTHS WITHOUT BURNING                     |
| () 3.06    |   |
| () 3.07    |   |
| ( ) 3.08   |   |
| () 3.09    | WHEN MUSHROOMS BEGIN TO DARKEN                          |
| () 3.10    | LIGHTLY   |
| () 3.11    | FOR THREE TO FIVE MINUTES                               |
| ( ) 3.12   | ARRANGED IN PLEASING PATTERN                            |
| () 3.13    | COMPLETELY  |

| ,                      |             | FILSOE NO.            |
|------------------------|-------------|-----------------------|
| PROGRAM QUANTITY FOODS | DIVISION 02 | FRUITS AND VEGETABLES |
| USOE CODE NO(S)        | UNIT 05     | SAUTEING -            |
|                        | TERMOB NO.  | 19-012                |
|                        |             | · · ·                 |
| 1.00 CONDITION         | •           |                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| PROGRAM                               | QUANTITY         | Y FOODS                                  | DIVISI      | ON 03    | COLD   | BOARD               | · · -       |
|---------------------------------------|------------------|--|-------------|----------|--------|---------------------|-------------|
| £                                     |                  |  | UNIT        | 01       | APPE   | TIZERS              |             |
|                                       |                  |  | TERMOB      | NO.      | 19-0   | 13                  | <del></del> |
|                                       | •                |  |             |          |        |                     |             |
|                                       |                  |  | *           |          |        |                     |             |
| 1.00 C                                | ONDITION         |  | •           | ?        |        | ₩.<br>₩             |             |
| I                                     | NGREDIENT        | •  |             | EQUIP    |        | . <del>-</del>      |             |
| . (                                   |                  | CHICKEN LIVERS<br>SLICES OF BACON        |             | ( )      | 1.08   | STOVE WI<br>BROILER | TH          |
| (                                     | ) 1.03           | PARSLEY                                  |             | OTHER    | 1      |                     |             |
| U'                                    | TENSILS          | SHALLOW BAKING PAN                       |             |          | 1.09   | FORMULA             | FOR         |
| (                                     | ) 1.05           | SERVICE PLATTER TOOTHPICKS.              | τ           | • •      |        | BACON BI            |             |
| . (                                   | ) 1.07           | BASIC UTENSILS (TAB                      | LE T-3)     |          | ·      | 0                   |             |
| ·                                     | ·                |  |             |          |        | 1                   | •           |
| מ חוֹח כ                              | ERFORMANC        | ন:                                       |             |          |        | •                   |             |
| 2.00 P                                | ERFORMANC        |  |             |          |        |                     |             |
| · •                                   |                  | <u> </u>                                 |             |          |        | ·                   | *           |
|                                       |                  | ATEMENT OF PERFORMAN                     | ים חואג שיי | FCIIT.TT | אול חד | ITCOME              |             |
| 7                                     | 2.01             | PREPARE TWENTY-FOUR                      | PORTION     | S OF E   | ACON   | BLANKETS            |             |
|                                       | . 2.01           | EMPLOYING THE FOLLO                      | WING OPE    | RATION   | IS:    |                     |             |
| -                                     |                  |  |             |          |        |                     | <u> </u>    |
| 7                                     | 2.02             |  | IENTS       | ٠        |        |                     |             |
| ·Ş                                    | 2.03<br>2.04     | CUT CHICKEN LIVERS CUT BACON SLICES      |             | ~        |        |                     |             |
| (                                     | ) 2.05           | WRAP EACH CHICKEN L                      | IVER HAL    | F WITH   | HALI   | SLICE O             | F BAC       |
| ì                                     | ) 2.06           | BROIL BACON BLANKET                      | S ·         |          |        |                     | to .        |
| • (                                   | ) 2.07           | TRANSFER TO SERVING                      |             |          |        |                     |             |
| (                                     | ) 2.08           | GARNISH WITH PARSLE                      | <b>Y</b>    |          |        |                     |             |
| . (                                   | ) 2.09.          | CLEAN UTENSILS                           |             | •        |        |                     |             |
|                                       |                  | •  |             |          |        |                     |             |
| 3.00 E                                | XTENT            |  | 4           |          |        |                     |             |
|                                       | •                |  |             |          |        |                     |             |
| -                                     | <u> </u>         |  |             |          |        | 3                   |             |
| G                                     | ENERAL ST        | ATEMENT OF EXTENT AN                     | D EXTENT    | OF RI    | SULT   | ING OUTCO           | ME          |
| 17                                    | ) 3.01           | BACON BLANKETS PREP                      | ARED WIT    | H QUAI   | TITY,  | , COLOR,            |             |
|                                       |                  | TEXTURE, AROMA AND                       | TASTE TO    | APPR     | VAL (  | OF BOARD            | OF          |
| ĺ                                     |                  | EXPERT RATERS. TO WITH EACH OPERATION    | RE COWAT    | AC CA    | TTTTT  | N 15 MINU           | TES         |
| •                                     |                  | UNSATISFACTORY.                          | d oʻngen    | WO DW.   | 1011   | 020112 011          |             |
|                                       |                  |  |             |          |        | * *                 |             |
| . ~                                   | 3.02             | ALL INGREDIENTS ASS<br>WITHIN 5% ACCURAC |             | MEASU    | RED AI | ND SCALED           | TO          |
| (                                     | ) 3.03           | IN HALF                                  |             |          |        |                     |             |
| Ç                                     | 3.04             | IN HALF                                  | ה שדחש ה    | ும் ந    | L C.K  | * .                 |             |
| (                                     | ) 3.05<br>) 3.06 | ONCE AROUND, SECURE FOR ABOUT STX TO EI  | CHT MINII   | TES      | LON    |                     |             |
| 7                                     | 3.00             | ARRANGED IN PLEASIN                      | G PATTER    | N        | •      |                     |             |
| ì                                     | 3.08             | APPEARANCE IS PLEAS                      |             |          |        | •                   |             |
| Ò                                     | 3.09             | COMPLETELY 8                             | 6           |          |        |                     | ~           |
| , , , , , , , , , , , , , , , , , , , | -                |  | V           |          |        | 4                   | ,           |
| _                                     | -                | 4  |             |          |        | *                   |             |
| RIC                                   |                  |  |             |          |        |                     |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DEVILED EGGS PREPARED WITH QUANTITY, COLOR, TEXTURE,
AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT
RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH
OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

| ( )     | 3.02 | ALL INGREDIENTS ASSEMBLED; MEASURED | AND | SCHPED | • |
|---------|------|-------------------------------------|-----|--------|---|
| ••      |      | WITHIN 5% ACCURACY                  |     |        |   |
|         |      | SHELLS REMOVED                      | ì   |        |   |
|         |      | IN HALF LENGTHWISE                  | 1   |        |   |
| (.)     | 3.05 | YOLKS MASHED                        |     | •      |   |
| ( ' ) , | 3.06 | ALL REMAINING INGREDIENTS ARE ADDED |     | ÷      |   |

A7....THOPOUCHTY

| GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME |      |   |  |  |  |
|--|------|---|--|--|--|
| 17   | 2.01 | PREPARE TWENTY PORTIONS OF DEVILED EGGS EMPLOYING |  |  |  |
| *  |      | THE FOLLOWING OPERATIONS:                         |  |  |  |
| 1  |      | , v   |  |  |  |
| 7  | 2.02 | ASSEMBLE ALL INGREDIENTS                          |  |  |  |
| ( )  | 2.03 | 'PEEL EGGS  |  |  |  |
| '( )   |      | CUT EGGS  |  |  |  |
| ( )  |      | PASS YOLKS THROUGH SIEVE                          |  |  |  |
| ( )  | 2.06 | ADD REMAINING INGREDIENTS                         |  |  |  |
| <i>( )</i>   | 2.07 | MIX INGREDIENTS                                   |  |  |  |
| ii   | 2.08 | REFILL EACH EGG WHITE WITH MIXTURE                |  |  |  |
| ii   | 2.09 |   |  |  |  |
| ìi   | 2.10 |   |  |  |  |
| ii   | 2.11 | STORE IN REFRIGERATOR                             |  |  |  |

# 3.00 EXTENT

| GENERAL ST | TATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  DEVILED EGGS PREPARED WITH QUANTITY, COLOR, TEXTURE,  AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT  RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH |
|------------|---|
| -          | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.   |
|            |   |
| () 3.02    | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY  |
| () 3.03    | SHELLS REMOVED  |
|            | IN HALF LENGTHWISE 1  |
| () 3.05    | YOLKS MASHED  |
| () 3.06    | ALL REMAINING INGREDIENTS ARE ADDED   |
| () 3.07    | THOROUGHLY  |
| ( ) 3.08   |   |
| ( ) 3.09   |   |
| () 3.10    | ARRANGED IN A PLEASING PATTERN  |
| () 3.11    | EGGS ARE CHILLED WHEN SERVED  |

|                        | . MISOE NO. |            |   |  |
|------------------------|-------------|------------|---|--|
| PROGRAM QUANTITY FOODS | DIVISION 03 | COLDBOARD  |   |  |
| USOE CODE NO(S)        | UNIT 01     | APPETIZERS |   |  |
|                        | TERMOB NO.  | 19-014     |   |  |
|                        | ,           | *          | ¥ |  |
| 1.00 CONDITION         | u .         | •          |   |  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

General statement of extent and extent of resulting outcome  $90^{\circ}$ 



| MISOE  | NO.                | <del></del>                            |                       |                 |                   |
|--------|--------------------|--|-----------------------|-----------------|-------------------|
| PROGRA | AM <u>QUANTITY</u> | FOODS                                  | DIVISI                | ON 03           | COLDBOARD         |
|        |                    |  | UNIT                  | 01              | APPETIZERS        |
| 16     |                    |  | - MEDMOD              | NO              | 10 015            |
| 1      | -                  |  | TERMOB                | NO.             | 19-015            |
|        |                    |  |                       |                 | ,                 |
| 1.00   | CONDITION          |  |                       |                 |                   |
|        | INGREDIENTS        | 3                                      |                       | EQUIP           | MENT              |
|        | () 1.01            | SLICED COLD COOKE                      | TONGUE                | ( )             | 1.08 REFRIGERATOR |
|        | • •                | MUSTARD BUTTER                         |                       |                 | •                 |
| jr.    | • • •              | CANAPE CRACKERS PARSLEY                |                       |                 | <u>-</u> '        |
| `      | UTENSILS           | IMOLDI                                 | •                     | OTHER           |                   |
|        | () 1.05            | PASTRY BAG                             | •                     | ( )             | 1.09 FORMULA FOR  |
|        |                    | SERVICE PLATTER                        |                       | *               | CANAPE OF TONGUE  |
|        | () 1.07            | BASIC STENSILS (T                      | ABLE 1-3)             |                 | 1011002           |
| *      | **                 |  |                       |                 |                   |
| 2.00   | PERFORMANCI        | E .                                    | *-                    | -               |                   |
| •      |                    | . /                                    |                       | •               | •                 |
| * -    | <del>-</del>       | ·                                      | <u> </u>              |                 |                   |
|        | GENERAL ST         | ATEMENT OF PERFORM                     | ANCE AND R            | ESULTI.         | NG OUTCOME        |
| •      | () 2.01            | PREPARE FIFTY POR EMPLOYING THE FOL    | TIONS OF C            | <u>ANAPE</u>    | OF TONGUE         |
|        | 2.02               | ASSEMBLE ALL INGR                      | EDIENTS               |                 | . 1               |
|        | () 2.03            | CUT TONGUE                             |                       | wiic ma n       | ם משוות מ         |
|        | () 2.04            | SPREAD CANAPE CRA<br>PLACE TONGUE ON C | DACKEB<br>CKEK MIIH 1 | MUSTAR          | D BUILER          |
|        | () 2.05<br>() 2.06 | SPREAD, TONGUE WIT                     |                       | BUTTER          | y e               |
|        | () 2.07            | TRANSFER TO SERVI                      | CE PLATTER            |                 | * .               |
|        | • •                | GARNISH WITH PARS                      | LEY                   |                 | <b>+</b> /        |
|        | () 2.09            | CLEAN UTENSILS                         |                       | •               |                   |
| ٠.     | ¥é.                | ě                                      | -                     |                 |                   |
| 3.00   | EXTENT             |  |                       | •               | ~                 |
| •••    |                    |  |                       | 1               | - "               |
| ur.    |                    | · · · · · · · · · · · · · · · · · · ·  | <del></del>           |                 |                   |
|        | GENERAL ST         | ATEMENT OF EXTENT                      | AND EXTNNT            | OF RE           | SULTING OUTCOME   |
|        | () 3.01            | CANAPE OF TONGUE                       | IS PREPARE            | D WITH          | QUANTITY, COLOR,  |
| *      |                    | TRYTIDE AROMA, A                       | ND TASTE T            | O APPE          | OVAL OF BOARD OF  |
|        |                    | EXPERT RATERS. T                       | ON THIDGED            | AS SAT          | TSFACTORY OR      |
|        | -                  | UNSATISFACTORY.                        | ON BODGED             |                 |                   |
|        |                    |  |                       |                 |                   |
|        | () 3.02            | ALL INGREDIENTS A                      | SSEMBLED;             | MEASUF          | ED AND SCALED TO  |
|        | · ·/ \             | WITHIN 5% ACCUP                        |                       |                 | r t               |
|        | () 3.03            |  | , ,                   | <b>.</b>        |                   |
|        | () 3.05            | SQUARELY                               |                       | 4               |                   |
|        | () 3.06            | WITH DECORATIVE E                      | FFECT                 |                 |                   |
|        | () 3.07            | ARRANGED IN PLEAS                      | ING PATTER            | IN <sub>2</sub> |                   |
| •      | () 3.08<br>() 3.09 | APPEARANCE IS PLE<br>COMPLETELY        | ASING 91              |                 |                   |
|        | ( ) 3.03           | COLIC WING THEFT                       | גט                    |                 | ė.                |

|                        | •  | MISOE NO.  |
|------------------------|--|------------|
| PROGRAM QUANTITY FOODS | DIVISION 03  | COLDBOARD  |
| USOE CODE NO(S)        | UNIT 01  | APPETIZERS |
|                        | TERMOB NO.   | 19-015     |
|                        |  |            |
| 1.00 CONDITION         | , and the second |            |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE   | NO            |             |  |               |              |                      |
|---------|---------------|-------------|--|---------------|--------------|----------------------|
| PROGRA  | AM (          | DUANTI      | TY FOODS                               | DIVIS         | о́м 03       | COLDBOARD            |
| 2 10000 |               |             |  | UNIT          | 01           | APPETIZERS           |
|         |               |             | w                                      |               |              | 10.016               |
|         |               |             |  | TERMO         | s no.        | 19-016               |
| •       | ٠             |             | •                                      |               |              |                      |
| 1.00    | CONDIT        | TON         | 4                                      |               | ۰            | •<br>•               |
| 1.00    | CONDI         | 1 201,      |  | •             | v            | ·                    |
|         | INGRE         | DIENTS      | 5                                      |               | NSILS        |                      |
|         | 1 1           | 1 1 1       | WHITTE BREAD, SLICE                    | D( )          | 1.11         | ROLLING PIN          |
|         | ( )           | 1.02        | PUREED HARD BOILED                     | EGGS *( )     | 1.12         |                      |
|         | ( )           | 1.03        | MINCED OLIVES                          | , ,           | 1.13<br>1.14 | SERVICE PLATTER      |
| 4.      | ( )           | 1.04        | MUSTARD                                | ( )           | 1.15         | BASIC UTENSILS       |
|         | ( )           | 1.05        | MAYONNAISE                             | ( )           | 7. 70        | (TABLE T-3)          |
|         | ( )           | 1.06        | SALT AND PEPPER'                       | FOI           | JIPMENT      |                      |
|         | ( )           | 1.07        | PUREED COOKED HAM MINCED GREEN PEPPE   | R ( )         | 1.16         | REFRIGERATOR         |
|         | ( )           | 1.00        | MINCED ONION                           | ÒT            | HER          | ů                    |
|         | ( )           | 18 1.0      | PARSLEY                                |               | 1,17         | FORMULA FOR          |
| υ,      | ( )           | 1.10        | r Aldonia                              |               | •            | PINWHEEL CANAPES     |
| •       |               | ·           |  | •             |              |                      |
| 2.00    | PERFO         | RMANC       | E                                      |               |              |                      |
| *       |               |             | i                                      | *             |              | ,                    |
|         | <del></del>   |             |  |               | <del></del>  |                      |
| •       | GENE          | RAL ST      | ATEMENT OF PERFORM                     | ANCE AND      | RESULTI      | NG OUTCOME           |
|         | (7)           | 2.01        | DREDARE TWENTY PO                      | KLIONS OF     | PINWHE       | EL CANAPES EMPLOYING |
|         |               |             | THE FOLLOWING OPE                      | RATIONS:      |              |                      |
| •       | Ĭ             | <del></del> | TNCD                                   | POT PMTC      |              |                      |
| -       | $\overline{}$ |             | ASSEMBLE ALL INGR                      | EDIENIS       | ONNAISE      | , OLIVES, SEASONING  |
|         | ( )           | 2.03        | ·                                      |               |              | **                   |
|         | ( )           | 2.04        | COMPINE HAM MUST                       | ARD. MAYO     | NNAISE,      | ONIONS, PEPPER, AND  |
|         | · ( )         | 2.05        | SEASONING                              |               |              |                      |
|         | 1.5           | 2.06        | MIX INGREDIENTS                        |               |              | *                    |
|         | <b>)</b> (    | 2 07        | TRIM CRUSTS FROM                       | BREAD         |              | 33.                  |
|         | ( ) #         | 2.08        | FLATTEN BREAD WIT                      | H ROLLING     | PIN          |                      |
|         | ì             | 2.09        | PLACE MIXTURES ON                      | BREAD SI      | ICES         | ٥                    |
| •       | ()            | 2.10        | ROLL SLICES WITH                       | MIXTURES      |              |                      |
|         | ( )           | 2.11        | REFRIGERATE                            |               |              |                      |
|         | ( )           | 2.12        | CUT ROLLS                              | 11/2 TY TAMPE | מי           | 3                    |
|         | ( )           | 2.13        | TRANSFER TO SERVI                      | NG PLATIT     | ) II         | <b>4</b>             |
|         | ~ <b>( )</b>  | 2.14        | GARNISH WITH PARS                      | Tre I         | * *          | , ·                  |
| 7       | ø             |             |  |               | Ų            | 9 · ·                |
| 3.00    | EXTE          | nt' 🤊 -     | •                                      |               |              |                      |
| J. 00   |               | · 🐱         | ************************************** | •             | <b>*</b>     | э                    |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PINWHEEL CANAPES ARE PREPARED WITH QUANTITY, COLOR,

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF

EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH

EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.



) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY
3.03 ALL INGREDIENTS COMBINED

| INGREDIENT: ( ) 1.01 ( ) 1.02 ( ) 1.03 ( ) 1.04 ( ) 1.05 | S WHITE BREAD, SLICED PUREED HARD BOILED EGGS MINCED OLIVES MUSTARD MAYONNAISE | () 1.11<br>() 1.12<br>() 1.13<br>() 1.14<br>() 1.15 | ROLLING PIN<br>WAXED PAPER<br>SERVICE PLATTER<br>BASIC UTENSILS |
|--|--|---|---|
| () 1.06<br>() 1.07<br>() 1.08<br>() 1.09<br>() 1.10      | SALT AND PEPPER PUREED COOKED HAM MINCED GREEN PEPPER MINCED ONION PARSLEY     | EQUIPMENT ( ) 1.16 OTHER ( ) 1.17                   | (TABLE T-3) REFRIGERATOR FORMULA FOR PINWHEEL CANAPES           |

```
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
           PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES EMPLOYING
           THE FOLLOWING OPERATIONS:
           ASSEMBLE ALL INGREDIENTS
     2.02
           COMBINE EGGS, MUSTARD, MAYONNAISE, OLIVES, SEASONING
     2.03
           MIX INGREDIENTS .
     2.04
           COMBINE HAM, MUSTARD, MAYONNAISE, ONIONS, PEPPER, AND
     2.05
             SEASONING
           MIX INGREDIENTS
     2.06
           TRIM CRUSTS FROM BREAD
     2.07
           FLATTEN BREAD WITH ROLLING PIN
     2.08
           PLACE MIXTURES ON BREAD SLICES
     2.09
           ROLL SLICES WITH MIXTURES
     2.10
           REFRIGERATE
     2.11
           CUT ROLLS
     2.12
           TRANSFER TO SERVING PLATTER
     2.13
            GARNISH WITH PARSLEY
     2.14
```

#### 3.00 EXTENT

| -          |                 | ·   |                        |
|------------|-----------------|---|------------------------|
| GENE       | ERAL ST<br>3.01 | ATEMENT OF EXTENT AND EXTENT OF RESULTING PINWHEEL CANAPES ARE PREPARED WITH QUANT TEXTURE, AROMA AND TASTE TO APPROVAL OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 EACH OPERATION JUDGED SATISFACTORY OR UN | BOARD OF<br>HOURS WITH |
|            | i,              |   | • ".                   |
| 4          | 3.02            | ALL INGREDIENTS ASSEMBLED; MEASURED AND   | SCALED TO              |
|            |                 | WITHIN 5% ACCURACY  | •                      |
| ( )        | 3.03            | ALL INGREDIENTS COMBINED  |                        |
| ii         | 3.04            | THOROUGHLY  |                        |
| ii         | 3.05            | ALL INGREDIENTS COMBINED  | <i>t</i>               |
| ii         |                 | THOROUGHLY  |                        |
| <i>i i</i> | 3.07            | ALL CRUSTS REMOVED  |                        |
| . ( ) °    | 3.08            | EVENLY FLAT   | *                      |
| ( )        | 3.09            | EVENLY SPREAD   |                        |
| ( )        | 3.10            | IN JELLY-ROLL FASHION   | -                      |
| ()         | 3.11            | UNTIL FIRM  |                        |
| ( )        | 3.12            | INTO SLICES   |                        |
| ( )        |                 | ARRANGED IN PLEASING PATTERN  | 7/74                   |
| ( )        | 3.14            | APPEARANCE IS PLEASING  | p.                     |
|            |                 |   |                        |



| •                                     |             | MISOE NO.  |
|---------------------------------------|-------------|------------|
| PROGRAM QUANTITY FOODS                | DIVISION 03 | COLDBOARD  |
| USOE CODE NO(S)                       | UNIT 01     | APPETIZERS |
| •                                     | TERMOB NO.  | 19-016     |
| · · · · · · · · · · · · · · · · · · · |             | ,          |
| 1.00 CONDITION                        |             |            |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO.          | <u> </u>                           | •   |  |
|--|--------------|------------------------------------|---|--|
| PROGRA   | MOUANTIT     | Y FOODS                            | DIVISION 03   | 3 COLDBOARD  |
|  | 10           |                                    | UNIT 02   | MEATS  |
|  |              |                                    | TERMOB NO.  |  |
| 4  |              | •                                  | TERMOD NO.  |  |
| 1è   |              | -                                  |   |  |
| 1.00   | CONDITION    |                                    |   |  |
| ٥  | INGREDIENT   | s ·                                | UTENSILS  | ••   |
| *  | () 1.01.     | CHOPPED BEEF,                      | ( ) 1.10 LARG   | E FRYING PAN   |
| o.   |              | APPLESAUCE<br>BREAD CRUMBS         | () 1.11 MIXI<br>() 1.12 TWO   | QUART CASSEROLE  |
|  | () 1.04      | BEATEN EGG                         | ( ) 1.13 SERV   | ICE PLATTER  |
|  | ( ) 1.05     | CHOPPED ONION SALT AND PEPPER      |   | C UTENSILS (TABLE T-3  |
| •  | () 1.07      | TOMATO SAUCE                       | ( ) 1.15 STOV   | E WITH OVEN  |
| · •  | () 1.08      |                                    | OTHER () 1.16 FORM  | MULA FOR SAUCY MEATBAL   |
| · · · · · · · · · · · · · · · · · · ·                  | . ( ) - 1.09 | HOT BACON FAT                      | ( ) I.IO POIM   | · ·  |
|  |              | •                                  | φ.  |  |
| 2.00   | PERFORMANC   | E .                                | · .   | · ·  |
| ۲  |              | 0                                  | · · · · · · · · · · · · · · · · · · ·   |  |
| , s  | GENERAL ST   | ATEMENT OF PERFOR                  | MANCE AND RESULT  | ING OUTCOME  |
| ii<br>Y  | () 2.01      | PREPARE TWENTY P                   | ORTIONS OF SAUCY  | MEATBALLS EMPLOYING  |
| <i>y</i>   |              | THE FOLLOWING OP                   | erations:   | 6  |
|  | () 2.02      | ASSEMBLE ALL ING                   | REDIENTS  | TOURDS FOR AND ONTON   |
| - •  | () 2.03      | COMBINE BEEF, AP                   | TESMOCE, BREWDC   | RUMBS, EGG, AND ONION  |
| ٠.   | () 2.05      | ROLL IN FLOUR                      | •   | *** ** ** ** ** ** ** ** ** ** ** ** **  |
|  |              | HEAT MEATBALLS I<br>PREHEAT OVEN   | N BACON FAT   | 4 4  |
| ¢  | () 2.08      | PLACE MEATBALLS                    | AND TOMATO SAUCE  | IN CASSEROLE   |
|  | () 2.09      | BAKE MEATBALLS<br>TRANSFER TO SERV | TOE DIAMPER   |  |
|  | () 2.11      | CLEAN UTENSILS                     |   |  |
|  | ,            | , ν'                               |   | *  |
| 3.00   | EXTENT       | · ·                                | ų<br>v  |  |
|  |              | . •                                |   |  |
|  |              | *                                  | H 4 4   |  |
| •  | GENERAL ST   | ATEMENT OF EXTENT                  | AND EXTENT OF F   | ESULTING OUTCOME (   |
| 4  | ( ) 3.01     | AROMA, AND TASTE                   | TO APPROVAL OF  | BOARD OF EXPERT  |
|  |              | RATERS. TO BE C                    | OMPLETED WITHIN   | 1 HOUR WITH EACH   |
| ٠  | ~.           |                                    | tr or   | OR UNSATISFACTORY.   |
| * 1  | () 3.02      | ALL INGREDIENTS WITHIN 5% ACCU     |   | FRED AND SCALED TO   |
| •  | () 3.03      | 1                                  | TURNET  | й  |
|  | (·) 3.04     | THOROUGHLY                         | 737   | •  |
| I by ERIC  | () 3.05      | EVENLY WHILE MIX UNTIL BROWN       | TUC .   | n  |
| er og skriver for an er open og skriver skriver for de | 1 1 2 2 0 7  | TO 3759 F                          | Annoque de Mandre es esta des estacrates de la marche come esta Mandre esta en la come esta de la Mandre esta e | . A reference and a contract of the contract o |

|   | TNCR | EDIENTS | ·               | UTEN | SILS  |                                       |   |
|---|------|---------|-----------------|------|-------|---------------------------------------|---|
|   | ( )  | 1.01    | CHOPPED BEEF    | ( )  | 1.10  | LARGE FRYING PAN                      |   |
|   | ()   | 1.02    | APPLESAUCE      | ( )  | 1.11  | MIXING BOWL .                         |   |
|   | ()   | 1.03    | BREAD CRUMBS    | ´( ) | 1.12  | TWO QUART CASSEROLE                   | ٠ |
|   | ( )  | 1.04    | BEATEN EGG      | ( ') | 1.13  | SERVICE PLATTER                       |   |
| a | ( )  | 1.05    | CHOPPED ONION   | ( )  | 1.14  | BASIC UTENSILS (TABLE T-3)            |   |
| ¥ | ().  | 1.06    | SALT AND PEPPER | ÉQUI | PMENT |                                       |   |
|   | ( )  | 1.07    | TOMATO SAUCE    | ( )  | 1.15  | STOVE WITH OVEN                       |   |
|   | ( )  | 1.08    | FLOUR           | OTHE | R     | , , , , , , , , , , , , , , , , , , , | i |
|   | ( )  | 1.09    | HOT BACON FAT   | ( )  | 1.16  | FORMULA FOR SAUCY MEATBALLS           |   |

3.00

EXTENT

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GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
          PREPARE TWENTY PORTIONS OF SAUCY MEATBALLS EMPLOYING
    2.01
           THE FOLLOWING OPERATIONS:
           ASSEMBLE ALL INGREDIENTS
    2.02
           COMBINE BEEF, APPLESAUCE, BREADCRUMBS, EGG, AND ONION
    2.03
           MIX INGREDIENTS
    2.04
           ROLL IN FLOUR
    2.05
           HEAT MEATBALLS IN BACON FAT
    2.06
          PREHEAT OVEN
     2.07
          PLACE MEATBALLS AND TOMATO SAUCE IN CASSEROLE
    2.08
           BAKE MEATBALLS
           TRANSFER TO SERVICE PLATTER
           CLEAN UTENSILS
```

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MEATBALLS PREPARED WITH QUANTITY, COLOR, TEXTURE,

AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT

RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH-EACH
OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

```
ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
         WITHEN 5% ACCURACY
       IN MIXING BOWL
 3.03
 3.04
       THOROUGHLY
       EVENLY WHILE MIXING
 3.05
       UNTIL BROWN
 3.06
       TO 375° 🛣
 3.07
       MEATBALLS COVERED WITH SAUCE
       FOR THIRTY FIVE TO FORTY MINUTES
 3.09
3.10
       ARRANGED IN A PLEASING PATTERN
       COMPLETELY
 3.11
                         97
```

7/74



|                        |               | MISOE NO. | <del></del> |
|------------------------|---------------|-----------|-------------|
| PROGRAM OUANTITY FOODS | DIVISION, 03  | COLDBOARD | e           |
| USOE CODE NO(S)        | UNIT 02       | MEATS     |             |
|                        | TERMOB NO.    | 19-017    |             |
|                        | , sup<br>1 to |           |             |
| 1 00 CONDITION         |               |           |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE    | NO.                            | 99 \   | •                        |               | ÷  |
|----------|--------------------------------|--|--------------------------|---------------|--|
|          | AM QUANTITY                    | r FOODS  | DIVISION                 | 03            | COLDBOARD                                |
| F NO COL | W. X                           |  | UNIT                     | 03            | SEAFOODS                                 |
|          | 4                              | #  | TERMOB NO                | •             | 19-018                                   |
| ,        | \$                             | •  | TERRIOD                  | · .           | 13-010                                   |
|          | ,<br>,*<br>                    |  |                          |               |  |
| 1.00     | CONDITION                      |  |                          |               | . ğ                                      |
| -        | INGREDIENTS                    |  | EQUI                     | PMENT         | <b>r</b>                                 |
|          | () 1.01<br>() 1.02             | SHRIMP, PEELED COCKTAIL SAUCE PRE- VIOUSLY PREPARED CABBAGE    | ( )                      | 1.12          | 2 STOVE                                  |
|          | () 1.04<br>() 1.05<br>UTENSILS | LETTUCE<br>WATER   | OTHE                     |               | 4 FORMULA FOR                            |
| •        | () 1.07<br>() 1.08             | 1-1/2 GALLON POT SERVING PLATTER TWO SAUCE CUPS TOOTHPICKS     |                          | <b>ub. 6</b>  | SHRIMP COCKTAIL                          |
| o        |                                | MIXING BOWL  | E T-3)                   | *             | <b>P</b>                                 |
| 2.00     | PERFORMANCI                    | E  |                          |               |  |
| •        |                                |  |                          |               | a orimaomit                              |
| c        | GENERAL STA                    | ATEMENT OF PERFORMANC PREPARE TWENTY PORTIEMPLOYING THE FOLLOW | ONS OF SHE               | RIMP (        | COCKTAIL                                 |
| ļ        |                                | ASSEMBLE ALL INGREDI   | ENTS                     |               | <u> </u>                                 |
|          | () 2.03                        | BOIL SHRIMP<br>PLACE SHRIMP IN COOL                            |                          | •             | ×  |
| -        | () 2.05                        | CLEAN SHRIMP   |                          | PAWI.         | •  |
|          | () 2.07                        | REFRIGERATE SHRIMP<br>CLEAN CABBAGE                            |                          |               | 100 mg 1 mg 1 mg 1 mg 1 mg 1 mg 1 mg 1 m |
|          | () 2.08                        | PLACE SAUCE CUPS IN<br>TRANSFER ALL INGREDI                    | CABBAGE HE<br>ENTS TO SE | EADS<br>ERVIN | G PLATTER                                |
| 3.00     | EXTENT                         | •  |                          | ,             |  |
| •        | GENERAL ST                     | ATEMENT OF EXTENT AND<br>SHRIMP COCKTAIL IS P                  | PREPARED W               | ITH Q         | MANTITY, COLOR,                          |
|          | ( ) 3.02                       | TEXTURE, AROMA, AND EXPERT RATERS. TO B                        | TASTE TO I               | APPRO         | VAL OF BUARD OF                          |

ERIC Founded by ERIC

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
() 3.03 FOR TWENTY MINUTES
() 3.04 UNTIL COOL

UNSATISFACTORY.

WITH EACH OPERATION JUDGED AS SATISFACTORY OR

| () 1.02<br>() 1.03<br>() 1.04<br>() 1.05<br>UTENSILS<br>() 1.06<br>() 1.07<br>() 1.08<br>() 1.09<br>() 1.10 | SHRIMP, PEELED COCKTAIL SAUCE PRE- VIOUSLY PREPARED CABBAGE LETTUCE WATER | OTHER ( ) 1.14   | STOVE REFRIGERATOR  FORMULA FOR SHRIMP COCKTAIL |
|---|---|--|---|
| PERFORMANO  | <b>CE</b>   |  | *   |
| CENEDAL CO  | TATEMENT OF PERFORMANCE AND   | D RESULTING  | OUTCOME   |
| () 2.01   |   | OF SHRIMP C  | OCKTAIL   |
|   | EMPLOYING THE FOLLOWING   | OPERATIONS:  |   |
|   | ASSEMBLE ALL INGREDIENTS  | 4  |   |
| () 2.03   | BOIL SHRIMP   |  |   |
| () 2.04   | PLACE SHRIMP IN COOL WAT  | ER   | <b>v</b> .                                      |
| () 2.05   | CLEAN SHRIMP  |  |   |
| () 2.06   | REFRIGERATE SHRIMP IN M   | IXING BOWL   | ·   |
| () 2.07   | CLEAN CABBAGE   |  |   |
| () 2.08   | PLACE SAUCE CUPS IN CABB  | AGE HEADS  |   |
| () 2.09   |   | TO SERVING   | PLATTER   |
| EXTENT  |   |  |   |
|   |   | ENT OF PECT  | TATING OUTCOME                                  |
| GENERAL S'  | FATEMENT OF EXTENT AND EXT<br>SHRIMP COCKTAIL IS PREPA                    | ENT OF VESO  | ANTITY COLOR                                    |
| () 3.01   | TEXTURE, AROMA, AND TAST  | NE NO STORY OF THE COMMITTER COMMITT | AT. OF BOARD OF                                 |
| 1   | TEXTURE, AROMA, AND TAST<br>EXPERT RATERS. TO BE CO                       | TO APPACE<br>TO APPACE   | HTN 1-1/2 HOURS                                 |
| 1   | WITH EACH OPERATION JUDG  | SIMES SV US  | FACTORY OR                                      |
|   |   | ED NO SWITS  | TACIONI ON                                      |
|   | UNSATISFACTORY.   |  |   |
| () 3.02   | ALL INGREDIENTS ASSEMBLE  | D; MEASURED  | AND SCALED TO                                   |

EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS
WITH EACH OPERATION JUDGED AS SATISFACTORY OR
UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
WITHIN 5% ACCURACY
( ) 3.03 FOR TWENTY MINUTES
( ) 3.04 UNTIL COOL
( ) 3.05 SHELLS AND VEINS REMOVED
( ) 3.06 UNTIL THOROUGHLY CHILLED
( ) 3.07 WASHED AND OUTER LEAVES REMOVED
( ) 3.08 NEATLY
( ) 3.09 ARRANGED IN A PLEASING PATTERN

100

2.00

3.00

| •                      | •           | MISOE NO. |
|------------------------|-------------|-----------|
| PROGRAM QUANTITY FOODS | DIVISION 03 | COLDBOARD |
| USOE CODE NO(S)        | UNIT 03     | SEAFOODS  |
|                        | TERMOB NO.  | 19-018    |
|                        |             |           |
| 1.00 CONDITION         |             |           |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE  | NO            |              |                                    |                            |                   |                        |             |
|--------|---------------|--------------|------------------------------------|----------------------------|-------------------|------------------------|-------------|
| PROGRA | AM <u>O</u> T | UANTIT       | Y FOODS                            | DIVISIO                    | ON 03             | COLDBOAR               | RD          |
|        | <del></del>   |              |                                    | UNIT                       | 03                | SEAFOODS               |             |
|        |               |              |                                    | TERMOB                     | NO.               | 19-019                 |             |
|        |               |              |                                    |                            |                   |                        |             |
| 1.00   | COND          | ITION        |                                    |                            | -                 |                        |             |
|        | -             |              |                                    | ٠                          | 1                 |                        | *           |
|        | INGR          | EDIENT       | S                                  | UTENSILS                   |                   |                        |             |
|        | ( )           | 1.01<br>1.02 | SCALLOPS<br>EGGS                   |                            |                   | ING SET-UP<br>NG DISH  | •           |
|        | ( )           | 1.03         | MILK .                             | () 1.09                    | BASIC             | UTENSILS               | (TABLE T-3) |
|        |               |              | BREAD FLOUR<br>BREADCRUMBS         | EQUIPMENT () 1.10          | DEEP I            | FAT FRYER              | <b>•</b>    |
|        | ( )           | 1.06         | PARSLEY, SLICED                    | OTHER<br>() 1.11           | EUDMIII           | .a F∩R FR1             | ED SCALLOPS |
|        |               |              | LEMONS                             | ( ) I.I.                   | FORMO             | TOT IN                 |             |
| 2.00   | नेदन्द        | ORMANC       | ,<br>IR                            |                            |                   |                        |             |
| 2.00   | PLIM          | OIGHI        | _                                  |                            |                   |                        |             |
| 1      |               |              |                                    | <u> </u>                   | <u> </u>          |                        |             |
| Ì      | GENE          | RAL ST       | ATEMENT OF PERFOR PREPARE TWENTY P | MANCE AND RI               | SULTII<br>FRIED S | NG OUTCOME<br>SCALLOPS | <u> </u>    |
|        | ` ′           |              | EMPLOYING THE FO                   | LLOWING OPE                | RATIONS           | S:                     |             |
|        | L             | 2.02         | ASSEMBLE ALL ING                   | REDIENTS                   | ·                 |                        | <u></u>     |
| •      | ( )           |              | CLEAN SCALLOPS<br>BREAD SCALLOPS   |                            |                   |                        | •           |
|        |               | 2.05         | FRY SCALLOPS                       |                            |                   |                        | -           |
| -      | * )           | 2.06         | TRANSFER TO SERV GARNISH WITH PAR  |                            | MON               |                        |             |
|        | ( )           | 2.01         |                                    |                            |                   |                        |             |
| 3.00   | EXTE          | NT           |                                    |                            | *                 |                        | )           |
|        |               |              | ,                                  |                            |                   |                        | •           |
| İ      |               |              |                                    |                            | 00.00             | CULTATAC O             | UTCOME      |
|        | GENE          | 3.01         | ATEMENT OF EXTENT                  | RE PREPARED                | WITH (            | QUANTITY,              | COLOR,      |
| !      |               | •            | TEXTURE AROMA A                    | ND TASTE TO<br>TO BE COMPL | APPRO             | VAL OF BO              | ARD OF      |
|        |               |              | WITH EACH OPERAT                   | ION JUDGED                 | AS SAT            | ISFACTORY              | OR          |
|        |               |              | UNSATISFACTORY.                    |                            |                   |                        |             |
|        |               | 3.02         | ALL INGREDIENTS                    | ASSEMBLED;                 | MEASUR            | ED AND SC              | ALED        |
|        | ( )           |              | TO WITHIN 5% A WASHED AND TOUGH    | MEMBRANE R                 | EMOVED            |                        |             |
|        | ( )           | 3.04         | EVENLY AND THOROAT 350° TO 375°    | UGHLY                      |                   |                        |             |
|        | ( )           | 3.06         | ARRANGED IN A PI                   | EASING PATT                | ERN               | ~1141                  | 4           |
|        | ( )           | 3.07         | APPEARANCE IS PI                   | EASING                     |                   |                        |             |



|       | *             | ,         |         |             |        |             |        |           |      |
|-------|---------------|-----------|---------|-------------|--------|-------------|--------|-----------|------|
|       |               | ٨         |         |             |        |             | MISOE  | NO        | ···  |
| PROGR | VAM <u>QU</u> | ANTITY FO | ODS     | _ DI        | visio  | N 03        | Ç∳L!   | DBOARD    | ·    |
| USOE  | CODE NO       | (s)       |         | บก          | IT     | 03          | SEZ    | AFOODS    |      |
|       |               |           |         | TE          | RMOB I | NO.         | 19-0   | )19       |      |
|       | ÷             | ÷         |         | <u>.</u>    |        |             |        | •         |      |
| 1.00  | CONDITI       | ON ^      |         |             |        |             |        |           |      |
|       |               | -         |         |             |        |             |        |           | /    |
| -     |               | •         |         |             |        |             |        |           | , to |
|       |               | ,         | •       |             |        |             | age:   |           |      |
|       |               |           |         |             |        |             |        |           |      |
|       |               |           |         |             |        |             |        |           |      |
|       | •             | •         |         |             |        |             |        |           |      |
| 2.00  | PERFORM       | ANCE      |         |             |        |             | 4      |           |      |
|       |               |           |         | د<br>ه<br>- |        |             |        |           |      |
|       | GENERAL       | STATEMEN  | T OF PE | RFORMAN     | CE ANI | RESU        | LTING  | OUTCOME   |      |
| ٠     | -             |           |         |             |        |             |        |           | 9    |
|       |               |           |         |             |        |             |        |           |      |
|       |               |           |         |             |        |             |        |           |      |
|       | - N           |           |         |             |        |             | 9      |           |      |
| •     |               |           |         |             |        |             |        | ó         |      |
|       |               |           | Q.      |             |        | ,           |        |           | -    |
| 3.00  | EXTENT        |           |         |             |        |             |        |           |      |
|       |               |           |         |             |        |             | V.     |           |      |
|       | CENEDAT       | CTATEMEN  | ጥ ሰቱ ድህ | መውእየመ አእነ፣  | ነ ድሦጠፅ | מיר יותואים | DECIII | THE OTHER | COME |





| MISOE         | NO.              | 104                                  | 4  | <i>.</i>   |
|---------------|------------------|--------------------------------------|--|--|
| PROGR         | AM <u>QUANTI</u> | TY FOODS                             | DIVISION (   | 3 COLDBOARD  |
|               | <del></del>      |                                      | UNIT (   | 04 SALADS  |
|               | ve.              | *                                    | TERMOB NO  | 19-020   |
| <b>&amp;</b>  | <i>§</i>         |                                      | TERMOD NO  | 19=020   |
|               | •                |                                      |  |  |
| 1.00          | CONDÍTION        |                                      |  |  |
|               | INGREDIENT       | S                                    | UTENSILS   |  |
|               | () 1.01          |                                      | ( ) 1.11 V<br>( ) 1.12 I   | VE <b>Č</b> ETABLE BRUSH   |
|               |                  | DICED CELERY<br>DICED ONIONS         |  | MIXING BOWL<br>BASIC UTENSILS (TABLE T-3)  |
|               | () 1.04          | MAYONNAISE                           |  | COLANDER   |
|               | () 1.05          | VINEGAR                              | , ,  | SERVICE PLATTER  |
|               |                  |                                      | EQUIPMENT  | PRESSURE COOKER  |
| 9             |                  | CELERY SALT<br>SALT AND PEPPER \     | 1.17   |  |
|               | () 1.09          |                                      |  | STOVE  |
|               | () 1.10          | PARSLEY, TOMATOES,                   |  | REFRIGERATOR   |
|               |                  | AND OLIVES                           | OTHER  | TODUCT TO TOO DOME OF CATAD  |
|               |                  | ·                                    | () 1.20  | FORMULA FOR POTATO SALAD   |
| 2.00          | PERFORMANC       | E ,                                  |  |  |
|               |                  | -                                    |  |  |
| ,             |                  |                                      | <del></del>  |  |
|               | GENERAL ST       | ATEMENT OF PERFORMAN                 | CE AND RESU  | LTING OUTCOME  |
|               | () 2.01          | MAKE TWENTY SERVING                  | S OF POTATO  | SALAD EMPLOYING  |
| ν             |                  | THE FOLLOWING OPERA                  | TIONS:   | ,  |
|               | 7 7 7 77         | ASSEMBLE ALL INGRED                  | TENTIC   |  |
| 0             | () 2.02          | WASH POTATOES                        | TENTO  |  |
|               |                  | CUT POTATOES                         |  |  |
|               | () 2.05          | COOK POTATOES                        |  |  |
|               |                  | LET STAND                            |  | ٠  |
|               |                  | COMBINE ALL INGREDI                  | ENTS   | ø  |
|               |                  | TOSS INGREDIENTS TRANSFER TO SERVICE | PLATTER  | 2  |
|               | () 2.10          | GARNISH WITH PARSLE                  | Y, TOMATOES  | OR OLIVES  |
|               | () 2.11          | REFRIGERATE                          |  |  |
|               | () 2.12          | CLEAN UTENSILS                       |  |  |
|               |                  | •                                    | •  |  |
| 3.00          | EXTENT           | e «                                  | •  | _  |
| 3.00          | 2112-112         |                                      |  | -  |
| <b>•</b><br>" | l                | 0                                    | <u> </u>   |  |
|               | CENTER C         | ATEMENT OF EXTENT AN                 | ה ביציחבאות הבי  | RESILTING OUTCOME  |
| •             | GENERAL ST       | POTATO SALAD IS MAD                  | E WITH OUAN'   | TITY, COLOR, TEXTURE   |
|               | ` , 5.01         | AROMA. AND TASTE TO                  | APPROVAL O   | F BOARD OF EXPERT  |
| •             | a.               | RATERS. TO BE COMP                   | LETED WITHI  | N 2 HOURS WITH EACH  |
|               |                  | OPERATION JUDGED AS                  | SATISFACTO   | RY OR UNSATISFACTORY.  |
|               | L, 3 03          | ALL INGREDIENTS ASS                  | EMETED MEA   | SURED AND SCALED TO  |
| O             | ( ) 3.02         | WITHIN 5% ACCURAC                    |  | to a real are a custom are the special and are the special and the special are |
| by ERIC       | () 3.03          | THOROUGHLY                           |  |  |
| openito.      | () 3.04          | INTO SMALL PIECES                    | The large property of the figure of the figu |  |

I.OO COUNTITOU

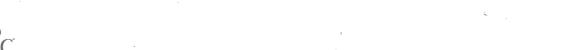
| INGREDIE | NTS        | UTENSILS    |                            |
|----------|------------|-------------|----------------------------|
| () 1.0   |            | ( ) 1.11    | VEGETABLE BRUSH            |
| () 1.0   |            | () 1.12     | MIXING BOWL                |
| () 1.0   |            | () 1.13     | BASIC UTENSILS (TABLE T-3) |
| () 1.0   |            | () 1.14     | COLANDER                   |
| () 1.0   |            | ( ) 50 1.15 | SERVICE PLATTER            |
| () 1.0   |            | EQUIPMENT   |                            |
| () 1.0   | ~          | () 1.16     | PRESSURE COOKER            |
| () 1.0   |            | (), 1.17    | SINK                       |
| () 1.0   |            | () 1.18     | STOVE                      |
| () 1.1   |            | () 1.19     | REFRIGERATOR               |
| ( ) ==== | AND OLIVES | OTHER       | •                          |
|          | *          | ( ) 1.20    | FORMULA FOR POTATO SALAD   |

### 2.00 PERFORMANCE

| GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME |       |  |  |  |  |
|--|-------|--|--|--|--|
| ( )  | 2.01  | MAKE TWENTY SERVINGS OF POTATO SALAD EMPLOYING |  |  |  |
| , ,  | •     | THE FOLLOWING OPERATIONS:                      |  |  |  |
| 5  | 2.02  | ASSEMBLE ALL INGREDIENTS                       |  |  |  |
| ( )  | 2.03  | WASH POTATOES                                  |  |  |  |
| ( )  | _ • • | CUT POTATOES                                   |  |  |  |
| ( )  |       | COOK POTATOES                                  |  |  |  |
| ( )  | 2.06  | LET STAND                                      |  |  |  |
| ( )  | 2.07  | COMBINE ALL INGREDIENTS                        |  |  |  |
| ( )  |       | Toss ingredients                               |  |  |  |
| <b>4</b> ( )   | 2.09  | TRANSFER TO SERVICE PLATTER                    |  |  |  |
| ( )  | 2.10  | GARNISH WITH PARSLEY, TOMATOES OR OLIVES       |  |  |  |
| ( )  | 2.11  | REFRIGERATE                                    |  |  |  |
| ( )  | 2.12  | CLEAN UTENSILS                                 |  |  |  |

### 3.00 EXTENT

| -        |    |        |  |
|----------|----|--------|--|
| GE       | NE | RAL ST | PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME   |
| 17       | )  | 3.01   | POTATO SALAD IS MADE WITH QUANTITY, COLOR, TEXTURE   |
| 1.       |    |        | AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH     |
| ĺ        |    |        | RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. |
| 1        |    |        | OPERATION SUDGED AS SATISFACTORY OR GROWITSTITCH OF THE SATISFACTORY                                 |
| <u> </u> | 7  | 3.02   | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO  |
|          | •  |        | WITHIN 5% ACCURACY   |
| (        | )  | 3.03   | THOROUGHLY   |
| ĺ        | )  | 3.04   | INTO SMALL PIECES  |
| (        | )  |        | FOR TWENTY MINUTES AT SIX POUNDS PRESSURE  |
| (        | )  |        | UNTIL COOL   |
| (        | )  |        | IN MIXING BOWL   |
| (        | )  |        | LIGHTLY  |
| ' (      | )  | 3.09   |  |
| (        | )  | 3.10   | APPEARANCE IS PLEASING   |
| (        | )  | 3.11   |  |
| (        | )  | 3.12   | COMPLETELY 105   |



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| • .                           | MISOE NO.                        |
|-------------------------------|----------------------------------|
| PROGRAM <u>QUANTITY</u> FOODS | DIVISION 03 COLDBOARD            |
| USOE CODE NO(S)               | UNIT 04 SALADS                   |
|                               |                                  |
|                               | TERMOB NO. 19-020                |
| 1.00 CONDITION                | •                                |
| •<br>•                        |                                  |
|                               |                                  |
|                               |                                  |
| · •                           |                                  |
| 2.00 PERFORMANCE              | )                                |
| GENERAL STATEMENT OF PERFO    | ORMANCE AND RESULTING OUTCOME    |
| * 2.                          |                                  |
|                               | ,                                |
| •                             |                                  |
| -                             |                                  |
| •                             | •                                |
| 3.00 EXTENT                   |                                  |
|                               | AND EVMENM OF DECLITORIC OUTCOME |

| MISOE | NO.   | ·.  | -  |   |  |  |
|-------|---|---|--|---|--|--|
| PROGR | AM QUANTIT  | Y FOODS   | DIVISION 03 UNIT 05 TERMOB NO.                             |   |  |  |
| 1.00  | CONDITION   | فرممه   | 4  | •   |  |  |
|       | () 1.02<br>() 1.03<br>() 1.04<br>() 1.05<br>() 1.06<br>() 1.07  | S CIDER VINEGAR MUSTARD SUGAR SALT AND PEPPER SALAD OIL LEMON JUICE EGG YOLKS PAPRIKA | ( ) 1.10<br>( ) 1.11<br>OTHER                              | MIXING BOWL BASIC UTENSILS (TABLE T-3) STORAGE CONTAINER  FORMULA FOR FRENCH DRESSING |  |  |
| 2.00  | PERFORMANC  | E   |  | •   |  |  |
| 6.    | () 2.01<br>() 2.02<br>() 2.03<br>() 2.04  | FOLLOWING OPERATION ASSEMBLE ALL INGRE  | OF FRENCH DRES   | TING OUTCOME SSING EMPLOYING THE R, EGG YOLKS, PAPRIKA                                |  |  |
| 3.00  | EXTENT  | •   |  | •   |  |  |
|       | GENERAL ST  | WITH EACH OPERATION UNSATISFACTORY.   | PREPARED WITH D TASTE TO APP D BE COMPLETED N JUDGED AS SA | i QUANTITY, COLOR,<br>PROVAL OF BOARD OF<br>WITHIN 15 MINUTES ,<br>ATISFACTORY OR     |  |  |
|       | () 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY  () 3.03 COMPLETELY  () 3.04 MIXTURE IS SMOOTH AND THICK  () 3.05 ENOUGH TO SHARPEN TASTE  () 3.06 NO DRIPS ON OUTSIDE OF CONTAINER  1 0 7 |   |  |   |  |  |



|                        | •           | MISOE NO. |                                       |
|------------------------|-------------|-----------|---------------------------------------|
| PROGRAM OUANTITY FOODS | DIVISION 03 | COLDBOARD | v                                     |
| USOE CODE NO(S)        | UNIT 05     | DRESSINGS | · · · · · · · · · · · · · · · · · · · |
|                        | TERMOB NO.  | 19-021    |                                       |
|                        |             |           | ÷ ••                                  |
| 1.00 CONDITION         |             |           |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE      | NO.                       | ·        | •   |                                     |   |                                  | •                             |  |
|------------|---------------------------|----------|---|-------------------------------------|---|----------------------------------|-------------------------------|--|
| PROGRA     | MM(                       | QUANTI:  | TY FOODS  | DIVISIO                             | ON 03   | CO                               | LDBOARD                       | <del> </del>                           |
|            | . —                       | <u> </u> |   | UNIT                                | 05  | DR                               | ESSINGS                       | <del>-, </del>                         |
|            |                           |          |   | MEDMOD                              | 3<br>NO   | 10                               | 022                           |  |
|            | -                         |          |   | TERMOB                              | NO.   |                                  | -022                          | <u></u>                                |
| 1.00       | CONDI                     | TION     |   |                                     | •   |                                  | •                             | •                                      |
|            | •                         | *        |   |                                     |   |                                  |                               |  |
| ,          | INGRI ( ) ( ) ( ) ( ) ( ) | 1.04     | •   |                                     | ` <del>(                                   </del> | PMENT<br>  1.10<br>  R<br>  1.11 | FORMUL                        | ND ISLAN                               |
|            | UTEN:<br>( )<br>( )       | 1.07     | MIXING BOWL<br>BASIC UTENSILS<br>STORAGE CONTAINER  |                                     | •   |                                  | 7                             |  |
| 2.00       | PERF                      | ORMANC   | E   | •                                   |   | . 4                              | ;                             | ************************************** |
| ۳.         |                           |          |   |                                     |   |                                  | COME                          | · , - · .                              |
|            | GENE<br>( )               | RAL ST   | ATEMENT OF PERFORMAN<br>PREPARE ONE QUART OF<br>EMPLOYING THE FOLLO   | F THOUSAL                           | ND ISL  | AND DR                           | ESSING                        | e {                                    |
| 1          | ()                        | 2.04     | ASSEMBLE ALL INGRED WHIP THE CREAM FOLD IN MAYONNAISE MIX IN REMAINING IN TRANSFER TO STORAGE                 | IGREDIENT:                          | S<br>ER   |                                  |                               |  |
|            |                           | *        |   | ,                                   |   |                                  | i                             |  |
| 3.00       | EXTE                      | NT       |   |                                     | 12.94   |                                  | ;<br>•                        |  |
| ٠          | GENE                      | RAL ST   | ATEMENT OF EXTENT AND THOUSAND ISLAND DRESCRIPTION OF EXPERT RATE MINUTES WITH EACH OR UNSATISFACTORY.        | ESSING IS<br>OMA, AND '<br>TERS. TO | PREPA<br>PASTE<br>BE CO                           | RED WI<br>TO APP<br>MPLETE       | TH QUAN<br>ROVAL (<br>D WITH) | OF<br>IN 20                            |
| <b>*</b> . | ()                        |          | ALL INGREDIENTS ASS<br>WITHIN 5% ACCURAC<br>UNTIL LIGHT AND FLU<br>MIXTURE IS SMOOTH A<br>DRESSING IS THICK A | CY<br>JFFY<br>AND EVEN<br>AND UNIFO | RM  | ED AND                           | SCALEI                        | ) TO                                   |
|            | ( )                       | 3.06     | NO DRIPS ON SIDE OF   | F CONTAIN                           | ER  |                                  |                               |  |

| -                      | ,<br>*      | MISOE NO. |          |
|------------------------|-------------|-----------|----------|
|                        |             |           |          |
| PROGRAM OUANTITY FOODS | DIVISION 03 | COLDBOARD |          |
| USOE CODE NO(S)        | UNIT 05     | DRESSINGS |          |
|                        | TERMOB NO.  | 19-022    | <u> </u> |
|                        |             |           |          |
| 1.00 CONDITION         |             | _         |          |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE                                   | NO.            |                                       |         |         | 1      |                     |     |
|---|----------------|---------------------------------------|---------|---------|--------|---------------------|-----|
| ,                                       |                | · ·                                   |         |         |        |                     |     |
| PROGR                                   | AM OUANTIT     | Y FOODS                               | _       | DIVISIO | ои оз  | COLDBOARD           |     |
|   |                | 30.                                   | -       | UNIT    | 05     | DRESSINGS           |     |
|   |                |                                       | ا د     | TERMOB  | NO.    | 19-023              |     |
|   |                | •                                     |         |         |        | •                   |     |
| 1.00                                    | CONDITION      | ,                                     |         | _ •     |        | 16                  |     |
|   | 00112 2 2 0 11 |                                       | •       |         |        |                     |     |
| 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - | INGREDIENT     | ''C                                   | -       | UTENS   | TTC    | د                   | ١   |
| 1                                       |                | CHILI SAUCE                           |         | ()      | 1.08   | MIXING BOWL         | - ( |
| 1 - 1                                   |                | TOMATO CATSUP                         |         | ()      | 1.09   | BASIC UTENSILS      |     |
|   | • •            | HORSERADISH                           |         | ( )     | 1.03   | (TABLE T-3)         |     |
|   |                | LEMON JUICE                           |         | ··· ( ) | 1.10   | STORAGE CONTAINER   |     |
|   |                | SALT                                  |         | OTHER   |        | STORAGE CONTAINER   | • . |
|   |                | WORCESTERSHIRE S                      | ATICE   |         | 1.11   | FORMULA FOR         |     |
|   |                | HOT PEPPER SAUCE                      |         |         | ***    | COCKTAIL SAUCE      |     |
|   | ( ) = 0 ,      |                                       | •       |         |        | COCKINIE DAGGE      |     |
|   |                | £                                     | *       |         |        |                     |     |
| 2.00                                    | PERFORMANC     | E                                     | •       |         |        |                     |     |
|   | ÷<br>R         | F                                     |         |         | . 1    |                     |     |
|   | ,              | <u> </u>                              |         |         |        |                     |     |
| •                                       |                | <u> </u>                              |         |         |        |                     |     |
|   |                | ATEMENT OF PERFOR                     |         |         |        |                     |     |
|   | () 2.01        | PREPARE ONE QUAR                      |         |         | L SAU  | <u>CE</u> EMPLOYING |     |
|   |                | THE FOLLOWING OP                      |         |         |        |                     |     |
|   | () 2.02        |                                       |         |         |        | •                   |     |
|   | () 2.03        | COMBINE INGREDIE                      |         | MIXIN   | G BOW  | L ·                 |     |
|   | () 2.04        | BLEND INGREDIENT                      |         |         |        | •                   |     |
|   | () 2.05        | TRANSFER TO STOR                      | RAGE CO | NTAINE  | R      | •                   | 5.4 |
|   | •              |                                       |         | •       | r      |                     |     |
| )<br>  2   0 0 /                        | EXTENT         |                                       |         |         |        |                     |     |
| 3.00 /                                  | EXTENT         | · · · · · · · · · · · · · · · · · · · | •       |         |        |                     |     |
|   |                |                                       |         |         |        | *                   |     |
| 1                                       | <del></del>    | *                                     |         |         |        |                     |     |
|   | GENERAL ST     | ATEMENT OF EXTENT                     | -AND E  | XTENT   | OF RES | SULTING OUTCOME     |     |
|   | () 3.01        | COCKTAIL SAUCE I                      |         |         |        |                     |     |
| •                                       | , ,            | TEXTURE, AROMA,                       |         |         |        |                     |     |
| •                                       | •              | EXPERT RATERS.                        |         |         |        |                     | o   |
| ٠ ٥                                     |                | WITH EACH OPERAT                      |         |         |        |                     |     |
|   | ,<br>"         | UNSATISFACTORY.                       |         |         |        |                     |     |
|   |                | ¥                                     |         |         |        |                     |     |
| •                                       | () 3.02        | ALL INGREDIENTS                       | ASSEME  | LED; M  | EASURI | ED AND SCALED TO    |     |
|   |                | WITHIN 5% ACCU                        |         | •       |        |                     |     |
|   | () 3.03        | ALL INGREDIENTS                       | PLACED  | IN BO   | WL     |                     |     |
|   | () 3.04        | THOROUGHLY, MIXT                      | URE IS  | SMOOT   | H AND  | UNIFORM             |     |
|   | () 3.05        |                                       |         |         |        | NTAINER IS COVERED  |     |
|   | ,              | ·                                     | 111     |         | •      |                     |     |

|                        |             | MIDON NO. |  |
|------------------------|-------------|-----------|--|
| PROGRAM QUANTITY FOODS | DIVISION 03 | COLDBOARD |  |
| USOE CODE NO(S)        | UNIT 05     | DRESSINGS |  |
|                        | TERMOB NO.  | 19-023    |  |
| <del></del>            |             |           |  |

1.00 CONDITION

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



|       |     | at the second | 0 |
|-------|-----|---------------|---|
| MISOE | NO. |               |   |

| OGRA       | м           | UANTI       | TY FOODS             | DIVISI     | ON 04      | MEAT, FI                               | SH, AND                               |
|------------|-------------|-------------|----------------------|------------|------------|--|---------------------------------------|
|            | s           |             |                      | UNIT       | 01         | POULTRY BAKING A                       | ND                                    |
|            |             |             |                      | UNII       |            | ROASTING                               |                                       |
| •          |             |             |                      | TERMOB     | NO.        | 19-024                                 | · · · · · · · · · · · · · · · · · · · |
|            |             |             |                      | 12,6102    | 77.        | \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ |                                       |
| ٠          |             |             |                      |            |            | <i>.</i>                               |                                       |
| .00        | CONDI       | TTON        |                      |            |            | •                                      |                                       |
| .00        | COMPT       | 11011       | •                    |            |            |  | •                                     |
|            | TNCDI       | DIENT       | <b>c</b>             | UTEN       | SILS       |  |                                       |
| ~          | INGR        |             | PORK LOINS           | ( )        |            | ROASTING P                             | AN -                                  |
|            | · } · (     |             | CHOPPED ONIONS       | e i i      | 1,10       |  |                                       |
|            | 6.3         |             | CHOPPED CELERY       | 7          | 1.11       |  | ٠ .                                   |
| •          | ( )         | 1.03        | CHOPPED CARROTS      | ) j        | 1.12       |  | *                                     |
| -          | ( )         | 1.05        | BREAD FLOUR          | ìi         | 1. le      |  | ISILS (TABLE                          |
|            | <i>Y</i> 1  | 1.06        |                      | CK ()      | 1.14       |  |                                       |
| •          | ( )         | 1.07        | SALT, PEPPER AND     | EOUL       | PMENT      |  |                                       |
|            | • •         | 1.07        | ROSEMARY             | ( )        | 1.15       |  | OVEN                                  |
|            | ( )         | 1.08        | FAT                  | ÒTHE       | R          |  |                                       |
|            | 3 /         | 4.00        | - A1                 |            | 1.16       | FORMULA FO                             | R ROAST                               |
|            | -<br>-      | ·           |                      | ; ;        |            | PORK LOI                               | :N                                    |
| 0.0        | nene        | ORMANO      | .**                  | #4/G       |            | •                                      |                                       |
| .00        | PERF        |             | a*                   |            |            |  | • <u> </u>                            |
|            | P           | ٠           |                      |            |            |  | ·                                     |
|            | CENT        | D D T C C C | ATEMENT OF PERFORMAN | CE AND E   | ESULTI     | NG OUTCOME                             |                                       |
| '          | GENE        | 2.01        | PREPARE FIFTY PORTI  | ONS OF R   | OAST       | ORK LOIN                               |                                       |
|            | (,)         | 2.01        | EMPLOYING THE FOLLO  | WING OPE   | RATION     | is:                                    | l                                     |
|            |             |             |                      |            |            |  |                                       |
|            | ()          | 2.02        | ASSEMBLE ALL INGRED  | IENTS      |            |  |                                       |
|            | ( )         | 2.03        | PREHEAT OVEN         |            |            |  | •                                     |
|            | .( ).       | 2.04        | SEASON PORK          |            |            |  |                                       |
|            | ( )         | 2.05        | PLACE PORK IN PAN    | •          |            | P                                      |                                       |
|            | ( )         | 2.06        | ROAST PORK           | amoa:      |            |  | a                                     |
| -          | ( ).        | 2.07        | ADD VEGETABLES AND   | STOCK      |            |  |                                       |
|            | ( )         | 2.08        | ROAST PORK           | . DESMONTE | ٠          |  |                                       |
|            | ( )         | 2.09        | TRANSFER TO SERVICE  | PLATTER    | <b>C</b> . | *                                      | T.                                    |
|            |             | 2.10        | CLEAN UTENSILS       |            |            |  |                                       |
| , w        | ( )         | 2.10        |                      |            |            |  |                                       |
| . <b>u</b> | ( )         | 2.10        | · •                  |            |            |  | **                                    |
| 3.00       | ( )<br>EXTE |             | •                    |            |            |  | •                                     |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME 3.01 ROAST PORK LOIN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO 3.02 WITHIN 5% ACCURACY TO 350° F 3.03

3.04 LIGHTLY

ARRANGED FOR EFFICIENT COOKING 3.05

| INGREDIENTS  | UTENSILS   |    |
|--|--|----|
| () 1.01 PORK LOINS () 1.02 CHOPPED ONIONS () 1.03 CHOPPED CELERY () 1.04 CHOPPED CARROTS () 1.05 BREAD FLOUR () 1.06 CHICKEN OR BEEF STOCK | () 1.09 ROASTING PAN () 1.10 TOWEL () 1.11 SAUCEPAN () 1.12 STRAINER () 1.1e BASIC UTENSILS (TABLE () 1.14 SERVICE PLATTER | T- |
| ( ) 1.07 SALT, PEPPER AND ROSEMARY   | EQUIPMENT () 1.15 STOVE WITH OVEN  |    |
| ( ) 1.08 FAT   | OTHER ( ) 1.16 FORMULA FOR ROAST PORK LOIN   | •  |
| ن خ  | •  |    |

| GENI                             | ERAL ST.              | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE FIFTY PORTIONS OF ROAST PORK LOIN EMPLOYING THE FOLLOWING OPERATIONS: |    |    |
|----------------------------------|-----------------------|--|----|----|
| ()<br>()<br>()<br>()<br>()<br>() | 2.05°<br>2.06<br>2.07 | ADD VEGETABLES AND STOCK<br>ROAST PORK   | 2. | ć. |

3.00 EXTENT

| GENE:      | 3.61 | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME ROAST PORK LOIN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF  |
|------------|------|--|
|            |      | EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
| l          |      | and the month of t |
| ()         | 3.02 | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY   |
| ( )        | 3.03 | TO 350° F  |
| <i>(</i> ) | 3.04 | LIGHTLY  |
| <i>(</i> ) | 3.05 | ARRANGED FOR EFFICIENT COOKING   |
| ( )        | 3.06 | FOR ONE HOUR   |
| ( )        | 3.07 | ARRANGED FOR EFFICIENT COOKING   |
| ( )        | 3.08 | FOR ONE AND ONE-HALF HOURS   |
| ( )        | 3.09 | ARRANGED IN A PLEASING PATTERN   |
| ( )        | 3.10 | COMPLETELY   |
|            |      | 1 1 1  |

114



| <b>v</b>               |               |    | PITSOE NO.            |             |
|------------------------|---------------|----|-----------------------|-------------|
| PROGRAM QUANTITY FOODS | <br>DIVISION  | 04 | MEAT, FISH, AND       |             |
| USOE CODE NO(S)        | <br>UNIT      | 01 | POULTRY<br>BAKING AND |             |
|                        | <br>TERMOB NO | ο. | ROASTING<br>19-024    | <del></del> |
| 1.00 CONDITION         | <br>Si .      | 4  |                       |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE | NO.                    | 110         |                             |
|-------|------------------------|-------------|-----------------------------|
| PROGR | AM QUANTITY FOODS      | DIVISION 04 | MEAT, FISH, AND             |
|       |                        | UNIT 01     | POULTRY BAKING AND ROASTING |
|       |                        | TERMOB NO.  | 19-025                      |
| 1.00  | CONDITION  INGREDIENTS | UTENSILS '  | DAN                         |

( ) CHOPPED CELERY 1.12 MIXING BOWL 1.02 1.13 ROASTING PAN 1.03 SALAD OIL TRIMMED BREAD BASIC UTENSILS (TABLE T-3) 1.14 1.04 ( ) 1.15 SERVICE PLATTERS 1.05 MILK **EQUIPMENT EGGS** 1.06 1.16 STOVE WITH OVEN SALT AND PEPPER ( ) 1.07 1.08 GROUND BEEF SAUCE, HOT OTHER 1.09 () 1.17 FORMULA FOR MEATLOAF PARSLEY

#### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE FIFTY PORTIONS OF MEATLOAF, EMPLOYING THE FOLLOWING OPERATIONS:. ASSEMBLE ALL INGREDIENTS 2.02 SAUTE ONIONS AND CELERY 2.03 COMBINE BREAD AND MILK 2.04 MIX INGREDIENTS 2.05 ADD ONIONS, CELERY, EGGS, BEEF AND SEASONING 2.06 2.07 MIX INGREDIENTS 2.08 FORM INTO LOAVES PLACE LOAVES IN ROASTING PAN 2.09 2.10 OIL LOAVES 2.11 BAKE LOAVES TRANSFER TO SERVICE PLATTERS 2.12 2.13 GARNISH WITH PARSLEY 2.14 CLEAN UTENSILS

### 3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MEATLOAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE,

AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT

RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN OIL FOR FIVE MINUTES, MEDIUM HEAT

|     | INGRE        | EDIENTS   | 5                 | UTENSILS    | 3    |                                       |            |
|-----|--------------|-----------|-------------------|-------------|------|---------------------------------------|------------|
|     |              |           | CHOPPED ONIONS    | () 1.1      | 11   | FRYING PAN                            |            |
|     |              |           | CHOPPED CELERY    |             | 12   | MIXING BOWL                           |            |
|     |              |           | SALAD OIL         | () 1.3      | 1.3  | ROASTING PAN                          |            |
|     |              |           | TRIMMED BREAD     | () 1.1      | 14   | BASIC UTENSILS (                      | TABLE T-3) |
|     |              | 1.05      |                   | () 1.3      | 15   | SERVICE PLATTERS                      | ·          |
|     | i i          | 1.06      | EGGS              | EQUIPMEN    | ΝT   |                                       |            |
|     | ii           | 1.07      | SALT AND PEPPER   | ( ) 1.:     | 16   | STOVE WITH OVEN                       |            |
|     | ( )          | 1 08      | CROUND BEEF       |             | 3    | · ·                                   |            |
|     | is           | 1.09      | SAUCE, HOT        | OTHER .     |      |                                       | *          |
|     | ( )          | 1.10      | PARSLEY           | () 1.       | 17   | FORMULA FOR MEAT                      | LOAF       |
|     | •            |           |                   | • •         |      |                                       | ** .       |
|     |              |           |                   |             |      | <b>\</b>                              | •          |
| 0.0 | PERF         | ORMANC    | <b>E</b> .        |             |      | -                                     |            |
|     |              |           |                   | •           |      |                                       |            |
|     |              |           |                   |             |      |                                       |            |
|     | anym:        | 73.T CM   | AMENENM OF DEDEOR | MANCE ANI   | מ ח  | PROTUTING OUTCOME                     |            |
| Ü   | GENE.        | KAL ST    | DOEDADE ETETY DO  | RTIONS OF   | F M  | ESULTING OUTCOME<br>EATLOAF EMPLOYING | ;          |
|     | 1 1          | 2.01      | THE FOLLOWING OP  | ERATTONS    | •    |                                       |            |
|     |              |           | THE FOLLOWING OF  | EMITONS     | •    |                                       | 1          |
|     | 7.3          | 2.02      | ASSEMBLE ALL ING  | REDIENTS    |      |                                       |            |
|     | <i>)</i> (   |           | SAUTE ONIONS AND  |             |      | <b>*</b>                              |            |
|     | <b>)</b> (   |           | COMBINE BREAD AN  |             |      |                                       |            |
|     | -            | 2.04      | MIX INGREDIENTS   | D MILLIK    |      | 8                                     |            |
|     | ·            | 2.05      | ADD ONIONS CELE   | ישע דרככ    | р    | BEEF AND SEASONING                    | <u>.</u>   |
|     | ( )          | 2.00      | ADD UNIONS, CELE  | KI, EGGS    | , ,  | DEE AND DEADORING                     | •          |
|     | ( )          | 2.07      | MIX INGREDIENTS   | •           |      | ي .                                   |            |
|     | ( )          | 2.08      | FORM INTO LOAVES  |             |      |                                       |            |
|     | ( )          | 2.09      | PLACE LOAVES IN   | ROASTING    | PA   | AN .                                  |            |
|     | ( )          | 2.10      | OIL LOAVES        |             |      |                                       |            |
|     | ( )          | 2.11      | BAKE LOAVES       |             |      | -                                     |            |
|     | ( )          | 2.12      | TRANSFER TO SERV  | ICE PLAT    | TER  | रङ                                    |            |
|     | ( )          | 2.13      | GARNISH WITH PAR  | SLEY        |      | ,                                     |            |
|     | ( )          | 2.14      | CLEAN UTENSILS    |             |      | •                                     |            |
|     |              | ,         |                   |             |      | •                                     |            |
|     |              | <b></b> - | •                 |             |      |                                       | er.        |
| 00  | EXTE         | NT        |                   |             |      | e<br>per                              | ÷.         |
|     |              |           |                   |             |      | •                                     |            |
|     | 1            |           | <del></del>       | <del></del> |      |                                       |            |
|     | GENE         | RAL ST    | ATEMENT OF EXTENT | AND EXT     | ENI  | OF RESULTING OUT                      | COME       |
|     | (7)          | 3.01      | MEATLOAF IS PREP  | ARED WIT    | H Ç  | QUANTITY, COLOR, T                    | EXTURE,    |
|     | ' '          |           | AROMA, AND TASTE  | TO APPR     | OVA  | AL OF BOARD OF EXE                    | PERT       |
|     | l            |           | RATERS. TO BE C   | COMPLETED   | WI   | THIN 2 HOURS WITH                     | I∵EACH     |
|     | 1            |           | OPERATION JUDGED  | AS SATI     | SFA  | ACTORY OR UNSATISE                    | FACTORY.   |
|     | ł            |           |                   |             |      | ·                                     |            |
|     |              | 3.02      | ALL INGREDIENTS   | ASSEMBLE    | Ď;   | MEASURED AND SCAI                     | LED TO     |
|     | • •          | Ş         | WITHIN 5% ACCU    |             |      | <b>.</b>                              |            |
|     | ( )          | 3.03      | IN OIL FOR FIVE   | MINUTES,    | ME   | DIUM HEAT ·                           |            |
|     | ii           | 3,04      |                   | •           |      | •                                     |            |
|     | ii           | 3.05      |                   |             |      |                                       | y          |
|     | 7 (          | 3.06      |                   |             |      |                                       |            |
|     | <b>}</b> \ \ | 3.07      |                   |             |      |                                       |            |
|     | <b>)</b> (   |           | ABOUT FIVE, THRE  | E POIND     | I,O2 | AVES                                  |            |
|     | > (          | 3.09      |                   | EPPTCIPMO   | ~~~  | OOKING                                |            |
|     | <b>&gt;</b>  |           |                   |             |      | J-14-41-0                             |            |
|     | - }          | 3.10      |                   |             | DC.  | ภm 3750 ฐ                             |            |
|     | ( )          |           | FOR ONE AND ONE-  |             |      |                                       |            |
|     | ( )          |           | ARRANGED IN A PI  |             | W.TT | LEKIN                                 | 7 /7 /     |
|     | ( )          |           | APPEARANCE IS PI  | LEASANT     |      |                                       | 7/74       |
|     | ( )          | 3.14      | COMPLETELY        | فينا با     |      |                                       |            |

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3.

|           | •              |   | •           | MISUE NO.             | _       |
|-----------|----------------|---|-------------|-----------------------|---------|
| PROGRAM   | QUANTITY FOODS | _ | DIVISION 04 | MEAT, FISH, AND       | -       |
| USOE CODI | E NO(S)        |   | UNIT 01     | POULTRY<br>BAKING AND | <u></u> |
|           |                | • | TERMOB NO.  | ROASTING<br>19-025    | _       |
|           |                | • |             |                       |         |
| 1.00 CO   | VDTŤTON        |   |             |                       |         |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE | NO:                |                                       | 119    |   |              |                     | æ . <b>♦</b>      |          |
|-------|--------------------|---------------------------------------|--------|---|--------------|---------------------|-------------------|----------|
| PROGR | AM OUANTI          | TY FOODS                              |        | DIVISI  | ON 04        | MEAT,               |                   | AND      |
| ÷     |                    | <del></del>                           |        | UNIT  | 02           | BOILI               |                   |          |
|       |                    |                                       |        |   | · ·          |                     |                   |          |
|       | · ·                |                                       |        | TERMOB  | NO.          | 19-02               | 6                 |          |
|       |                    |                                       |        |   |              | <i>‡</i>            |                   |          |
|       |                    | •                                     |        |   |              |                     |                   |          |
| 1.00  | CONDITION          |                                       |        |   |              |                     |                   | ,        |
|       | ·                  |                                       |        |   |              |                     |                   |          |
|       | INGREDIENT         | S                                     | UTEN   | SILS  |              |                     |                   |          |
|       | () 1.01            | FOWL                                  | ( )    | 1.07  |              |                     |                   |          |
|       |                    | WATER                                 | . ( )  |   |              | G BOWL<br>GE CONT   | מישוגד גי         |          |
|       |                    | CHOPPED ONIONS<br>CHOPPED CELERY      | ( )    | 1.09<br>1.10                                  | BASTC        | JE CONT             | LS (TA            | BLE T-3  |
|       | () 1.05            | CHOPPED CARROTS                       | EOÚI   | PMENT   | J,15 = 0     | 0                   |                   |          |
|       | () 1.06            | CHICKEN PARTS                         | ( )    | 1.11  |              |                     |                   |          |
|       | • •                | (BACKS, NECKS                         | ( )    |   | REFRI        | <b>SERATOR</b>      | ł.                |          |
|       |                    | AND WINGS)                            | OTHE   |   | TO DIVI      |                     | DOTTED            | CUTAVE   |
|       |                    |                                       | ( )    | 1.13  | FORMU        | LA FUR              | BOTTEN            | CHICKE   |
| 2 00  | PERFORMANC         | T.                                    |        |   |              |                     |                   |          |
| 2.00  | I DILI ORGANIC     |                                       | 4      |   |              |                     |                   |          |
|       | •                  |                                       |        |   |              |                     |                   |          |
|       |                    |                                       | DMANGE | אלו מוצג                                      | CIIT MT1     | אכ מויייני          | 'OME              |          |
|       | GENERAL ST         | ATEMENT OF PERFO                      | ORTION | IS OF BO                                      | TLED (       | CHICKEN             | EMPLO             | YING     |
|       | ( ) 2.01           | THE FOLLOWING O                       | PERATI | ONS:  |              |                     |                   |          |
|       |                    |                                       |        |   |              |                     |                   |          |
| '     | () 2.02            |                                       |        |   |              | OCUDOM              |                   |          |
|       | () 2.03            | HEAT FOWL AND C                       |        |   |              |                     |                   |          |
|       | () 2.04<br>() 2.05 | REMOVE FOWL AND                       | CHICK  | EN FROM                                       | A STOC       | K                   |                   |          |
|       | () 2.06            |                                       |        |   |              |                     |                   |          |
|       | () 2.07            | TRANSFER STOCK                        | TO STO |   |              | ER                  |                   |          |
|       | () 2.08            | COOL COOKED FOW                       | L AND  | CHICKEN                                       | 1            |                     |                   |          |
|       | () 2.09            | REMOVE MEAT FRO                       | M FOWI | AND CE  | HICKEN       |                     |                   |          |
|       |                    | COOL STOCK<br>STORE STOCK             |        |   | 4            |                     | •                 |          |
|       | , , ž. II.         | STOKE STOCK                           |        |   |              |                     |                   | •        |
|       |                    |                                       |        |   |              |                     |                   |          |
| 3.00  | EXTENT             |                                       |        |   | -            |                     |                   |          |
|       |                    | ભ                                     |        |   | *            |                     |                   |          |
| . (   | <del></del>        | · · · · · · · · · · · · · · · · · · · |        |   |              |                     |                   |          |
|       | GENERAL ST         | ATEMENT OF EXTEN                      | TAND   | EXTENT  | OF RE        | SULTING             | OUTCO             | ME       |
|       | () 3.01            | BOILED CHICKEN                        | IS PRE | EPARED V                                      | VITH Q       | UANTITY             | COLC              | OR,      |
| ,     |                    | TEXTURE, AROMA,                       | AND T  | ASTE TO                                       | APPR         | OVAL OF             | BOARD             | OF       |
| •     |                    | EXPERT RATERS.<br>EACH OPERATION      | TO BE  | COMPLE<br>CAMICI                              | ETED W       | A UD LIF<br>TAHTN 2 | CAUURS<br>Teamasi | ACTORY.  |
|       |                    | EACH OPERATION                        | OODGEI | ) SWITS!                                      | MOTOR        | i Ok or             | 10WT ipr          | 21020112 |
|       | () 3.02            | ALL INGREDIENTS                       | ASSEN  | BLED; I                                       | MEASUR       | ED AND              | SCALED            | TO       |
|       | , , ,              | WITHIN 5% ACC                         |        | •   |              |                     |                   |          |
|       |                    | TO BOILING                            |        |   |              |                     | į.                |          |
|       | () 3.04            | FOR TWO HOURS                         | ~ ^1*  | 4777 S.A. V V V V V V V V V V V V V V V V V V | •            |                     |                   |          |
|       |                    | ALL FOWL AND CH<br>FAT COMPLETELY     | TCKEN  | REMOVEI                                       | יאר פווייליי | CK                  |                   |          |
| C.    | () 3.06            | LWI COMPTRIBITI                       | DELWIN | TID EW  | GTO          | <b></b>             |                   |          |

NO DRIPS ON SIDE OF CONTAINER

UNTIL COOL ENOUGH TO HANDLE



3.07 3.08

| INGREDIENT | =               | UTENSILS  | and the state of t |
|------------|-----------------|-----------|--|
| () 1.01    | FOWL -          | () 1.07   | STOCK POT  |
| () 1.02    | WATER —-        | () 1.08   | MIXING BOWL  |
| () 1.03    | CHOPPED ONIONS  | () 1.09   | STORAGE CONTAINER  |
| () 1.04    | CHOPPED CELERY  | () 1.10   | BASIC UTENSILS (TABLE T-3)   |
| () 1.05    | CHOPPED CARROTS | EQUIPMENT | ,  |
| () 1.06    | CHICKEN PARTS   | () 1.11   | STOVE  |
| ( /        | (BACKS, NECKS   | () 1.12   | REFRIGERATOR   |
|            | AND WINGS)      | OTHER     | *  |
|            | _               | () 1.13   | FORMULA FOR BOILED CHICKEN   |
|            | ÷               | , .       |  |

```
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BOILED CHICKEN EMPLOYING
           THE FOLLOWING OPERATIONS:
           ASSEMBLE ALL INGREDIENTS
          HEAT FOWL AND CHICKEN PARTS IN STOCKPOT
    2.03
           SIMMER FOWL AND CHICKEN WITH VEGETABLES
    2.04
           REMOVE FOWL AND CHICKEN FROM STOCK
    2.05
           SKIM FAT FROM STOCK
    2.06
           TRANSFER STOCK TO STORAGE CONTAINER
    2.07
           COOL COOKED FOWL AND CHICKEN
    2.08
           REMOVE MEAT FROM FOWL AND CHICKEN
    2.09
           COOL STOCK
     2.10
           STORE STOCK
     2.11
```

#### 3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME BOILED CHICKEN IS PREPARED WITH QUANTITY, COLOR, 3.01 TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO 3.02 WITHIN 5% ACCURACY TO BOILING 3.03 3.04 FOR TWO HOURS ALL FOWL AND CHICKEN REMOVED 3.05 FAT COMPLETELY SEPARATED FROM STOCK 3.06 NO DRIPS ON SIDE OF CONTAINER 3.07 UNTIL COOL ENOUGH TO HANDLE 3.08 MEAT COMPLETELY SEPARATED FROM BONES 3.09 TO ROOM TEMPERATURE 3.10 IN REFRIGERATOR, CONTAINER COVERED 3.11

120

| • •                    | _           | <del></del>        |       |
|------------------------|-------------|--------------------|-------|
| PROGRAM QUANTITY FOODS | DIVISION 04 | MEAT, FISH AND     | *     |
| USOE CODE NO(S)        | UNIT 02     | POULTRY<br>BOILING | / *i, |
|                        | TERMOB NO.  | 19-026             |       |
|                        |             | 1                  |       |
| 1.00 CONDITION         |             | ,                  |       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| PROGR | AM <u>QUANTIT</u>  | Y FOODS   | DIVISION<br>UNIT   | •     | MEAT, FISH, AND POULTRY BRAISING    | <del></del> |
|-------|--|---|--|-------|-------------------------------------|-------------|
|       | - 10   |   |  | _     |                                     | <del></del> |
|       | 9  |   | TERMOB NO  | •     | 19-027                              | <del></del> |
|       | *  | •   |  |       |                                     |             |
| 1.00  | CONDITION  |   |  |       |                                     | \$          |
| et.   | · _ ·  |   |  |       |                                     |             |
|       | INGREDIENT   |   | UTE  | NSILS |                                     | 353         |
|       | ( ) 1.01   |   | ( )  |       | 12 BUTCHERS KNII<br>13 ROASTING PAN | .E          |
|       | () 1.02  |   | ( )  |       |                                     |             |
|       | • •  | CHOPPED CELERY  | ( )  | 1.    |                                     | r.s         |
|       | () 1.04  |   | ( )  | ₩.    | ( TABLE T-3                         |             |
| •     | () 1.05  | OIL<br>ASSORTED SPICES  | <b>(</b> )   | 1.3   | 16 SERVING PLAT                     | rer         |
|       | () 1.06  | SALT AND PEPPER   |  | IPME  | NT                                  |             |
|       | () 1.08  | BREAD FLOUR   | (~)  |       | 17 STOVE WITH O                     | VEN         |
|       | () 1.09  | BEEF STOCK, HOT   | OTH  |       |                                     |             |
|       | () 1.10  |   | ( )  | 1.    | 18 FORMULA FOR                      | BRAISED     |
|       | • •  |   |  |       |                                     |             |
|       | ( ) 1.11   |   | ETABLES  |       | SHORT RIBS O                        | r beer      |
| 2.00  | PERFORMANC   | E   |  | T.T.N |                                     | F BEEF      |
| 2.00  | PERFORMANC   | E DEPEOPMA  | NCE AND RESU   | LTIN  | G OUTCOME                           |             |
| 2.00  | PERFORMANC   | E<br>ATEMENT OF PERFORMA  | NCE AND RESU   | SED   | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | PERFORMANC   | ATEMENT OF PERFORMAL PREPARE FIFTY PORT   | NCE AND RESUIONS OF BRAI   | SED   | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST ( ) 2.01 ( ) 2.02 ( ) 2.03  | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLL ASSEMBLE ALL INGRETERIM RIBS  | NCE AND RESUIONS OF BRAI   | SED   | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04   | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING TRIM RIBS TIE UP RIBS  | NCE AND RESUIONS OF BRAI   | SED   | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04 ( ) 2.05  | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING TRIM RIBS TIE UP RIBS PREHEAT OVEN   | NCE AND RESU<br>IONS OF BRAI<br>OWING OPERAT                           | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST () 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06   | ATEMENT OF PERFORMANT PREPARE FIFTY PORT EMPLOYING THE FOLL ASSEMBLE ALL INGREST TRIM RIBS TIE UP RIBS PREHEAT OVEN PLACE VEGETABLES IN THE PLACE VEGETABLES IN THE PLACE PERFORMANT PERFORMANT OF THE PERFORMANT PERFORMANT OF THE | NCE AND RESULTIONS OF BRAIL OWING OPERATEDIENTS                        | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST () 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07   | ATEMENT OF PERFORMANT PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM RIBS TIE UP RIBS PREHEAT OVEN PLACE VEGETABLES IN PLACE RIBS IN ROAS   | NCE AND RESUIONS OF BRAICOWING OPERATORIENTS  R ROASTING PING PAN      | IONS  | G OUTCOME<br>SHORT RIBS OF BE       | 7           |
| 2.00  | GENERAL ST () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08   | ATEMENT OF PERFORMANT PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM RIBS TIE UP RIBS PREHEAT OVEN PLACE VEGETABLES IN PLACE RIBS IN ROAS ADD ONE CUP OF OIL  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS IN ROASTING P         | IONS  | G OUTCOME<br>SHORT RIBS OF BE       | 7           |
| 2.00  | PERFORMANCE  GENERAL ST () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09  | ATEMENT OF PERFORMANT PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING THE FOLLOWING THE PUBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS IN ROASTING P         | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | PERFORMANC  GENERAL ST () 2.01  () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10                                  | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING THE FOLLOWING THE PUBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS IN ROASTING P         | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | PERFORMANC  GENERAL ST () 2.01  () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10 () 2.11                          | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM RIBS TIE UP RIBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK ADD TOMATOES  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS IN ROASTING P         | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST () 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10 () 2.11 () 2.12 () 2.13                       | ATEMENT OF PERFORMANT PREPARE FIFTY PORT EMPLOYING THE FOLLOWS ASSEMBLE ALL INGREST TIE UP RIBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK ADD TOMATOES BLEND INGREDIENTS SEASON INGREDIENTS  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS  IN ROASTING PAN      | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST () 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10 () 2.11 () 2.12 () 2.13                       | ATEMENT OF PERFORMANT PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM RIBS TIE UP RIBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK ADD TOMATOES BLEND INGREDIENTS SEASON INGREDIENTS PLACE RIBS IN OVEN   | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS  R ROASTING PTING PAN | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
| 2.00  | GENERAL ST () 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10 () 2.11 () 2.12 () 2.13                       | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRETEMPLOYING THE FOLLOW RIBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK ADD TOMATOES BLEND INGREDIENTS SEASON INGREDIENTS PLACE RIBS IN OVEN  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS  R ROASTING PTING PAN | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |
|       | PERFORMANCE  GENERAL ST () 2.01  () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09 () 2.10 () 2.11 () 2.12 () 2.13 () 2.14 | ATEMENT OF PERFORMAL PREPARE FIFTY PORTEMPLOYING THE FOLLOW ASSEMBLE ALL INGRETEMPLOYING THE FOLLOW RIBS PREHEAT OVEN PLACE RIBS IN ROAS ADD ONE CUP OF OIL PLACE RIBS IN OVEN ADD BEEF STOCK ADD TOMATOES BLEND INGREDIENTS SEASON INGREDIENTS PLACE RIBS IN OVEN  | NCE AND RESULTIONS OF BRAIL OWING OPERATE DIENTS  R ROASTING PTING PAN | IONS  | G OUTCOME<br>SHORT RIBS OF BE       |             |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SHORT RIBS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE,
AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT
RATERS. TO BE COMPLETED WITHIN 2-1/2 HOURS WITH EACH
OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

EXCESS FAT REMOVED

3.03

|      | INGREDIENTS  | •  | UTENSILS                              | THE PARTY OF THE P |
|------|--|--|---------------------------------------|--|
|      | () 1.01  | SHORT RIBS   | () 1.12                               | BUTCHERS KNIFE   |
| =    |  | CHOPPED ONIONS   | ( ) 1.13<br>( ) 1.14<br>( ) 1.15      | ROASTING PAN   |
| •    | ( ) 1.03   | CHOPPED CELERY   | ( ) 1.14                              | STRAINER   |
|      | () 1.04  | CHOPPED CARROTS  | ( ) 1.15                              | BASIC UTENSILS   |
|      | ( ) 1.05   | OIL  |                                       | ( TABLE T-3 )  |
|      | () 1.06  | ASSORTED SPICES  | () 1.16                               | SERVING PLATTER  |
|      | () 1.07  |  | EQUIPMENT                             | STOVE WITH OVEN  |
|      |  |  | ( ) 1.17                              | STOVE WITH OVEN  |
|      | () 1.09  | BEEF STOCK, HOT  | OTHER                                 | TORWILL BOD BRAIGED  |
|      | () 1.10  | CHOPPED TOMATOES   | ( ) 1.18                              | FORMULA FOR BREEF  |
|      | () 1.11  | FRESHLY COOKED VEGETABLES  |                                       | SHORT RIBS OF BEEF   |
|      |  | BREAD FLOUR BEEF STOCK, HOT CHOPPED TOMATOES FRESHLY COOKED VEGETABLES   |                                       | •  |
| 2.00 | PERFORMANCE  |  |                                       |  |
| •    |  |  | · · · · · · · · · · · · · · · · · · · |  |
| , .  |  | *  |                                       |  |
|      | GENERAL ST   | ATEMENT OF PERFORMANCE AND   | RESULTING C                           | OUTCOME OF BEEF  |
|      | () 2.01  | PREPARE FIFTY PORTIONS OF  | BRAISED SUC                           | RI RIBS OF EEE   |
|      | ·<br>  | EMPLOYING THE FOLLOWING C  | PERATIONS:                            |  |
|      | ( ) 2 02   | ASSEMBLE ALL INGREDIENTS   |                                       |  |
|      | () 2.03  |  |                                       |  |
|      | ( 2.04   |  |                                       |  |
|      | () 2.05  |  |                                       |  |
|      | () 2.06  | PLACE VEGETABLES IN ROAST  | ING PAN                               |  |
|      | ( ) 2.07   | PLACE RIBS IN ROASTING PA  | N.                                    |  |
|      | () 2.08  | ADD ONE CUP OF OIL   | •                                     | •  |
|      | (') 2.09   | PLACE RIBS IN OVEN   |                                       | *  |
|      | ( ) 2.10   | ADD BEEF STOCK   |                                       |  |
| 1    | () 2.11  | ADD TOMATOES   |                                       | •  |
|      | () 2.12  |  | •                                     |  |
|      | () 2.13  | SEASON INGREDIENTS   | •                                     |  |
|      | ( ) 2.14   | PLACE RIBS IN OVEN   |                                       |  |
|      | () 2.15  |  | rer                                   |  |
|      | ( ,  |  |                                       |  |
| 3.00 | EXTENT   |  |                                       | •  |
|      |  |  |                                       |  |
|      |  |  | <u> </u>                              |  |
|      | GENERAL ST   | ATEMENT OF EXTENT AND EXT  | ENT OF RESUL                          | ring outcome   |
| •    | () 3.01  | CUODE DIRG ADE DREPARED  | NITH OURNITI                          | I, COHOK, Invitormy  |
|      | \  | THE PARTY OF THE P | TOTAT. OF BUAR                        | D OF EXPERT  |
|      |  | DAMPDS TO BE COMPLETED   | WITHIN 2-1/                           | S HOOKS WITH PACH  |
|      |  | OPERATION JUDGED AS SATI   | SFACTORY OR                           | UNSATISFACTORY.  |
| -    |  | ·  | *                                     |  |
|      | () 3.02  | ALL INGREDIENTS ASSEMBLE   | D; MEASURED                           | AND SCALED TO  |
|      |  | WITHIN 5% ACCURACY   |                                       |  |
|      | () 3.03  | EXCESS FAT REMOVED   |                                       |  |
|      | () 3.04  | SECURELY   |                                       |  |
|      | () 3.05  | TO 400° F  |                                       |  |
|      | () 3.06  | SPREAD EVENLY  |                                       |  |
|      | () 3.07  | POSITIONED FOR EFFICIENT   | COOKING                               | -  |
|      | () 3.08  | POURED EVENLY OVER PAN O   | F RIBS                                |  |
|      | () 3.09  | FOR FIVE TO TEN MINUTES  |                                       | •  |
|      | () 3.10  | WHEN PAN HAS SLIGHTLY CO   | OLED                                  |  |
|      | () 3.11  | OVER ALL VEGETABLES  |                                       |  |
|      | () 3.12  |  |                                       | Jane 3   |
| 4    | () 3.13  | LIGHTLY  |                                       | 7/74   |
|      | () 3.14  | FOR TWO HOURS  |                                       |  |
|      | (1) 3.15   |  | TERN                                  | <b>\sigma</b>  |
|      | and the second s |  | 4                                     |  |

| <del></del>     | د پېچىد دېلا <u>د مىگە د د مىمور</u> د |             | MISOE NO.       |          |
|-----------------|--|-------------|-----------------|----------|
| PROGRAM QUANT   | ITY FOODS                              | DIVISION 04 | MEAT, FISH, AND |          |
| USOE CODE NO(S) |  | UNIT 03     |                 | <u> </u> |
|                 | <del></del>                            | TERMOB NO.  | 19-027          |          |
| ·               | <del></del>                            | •           |                 | •        |
| 1.00 CONDITION  |  | o ***       |                 |          |
|                 | .9                                     | •           |                 |          |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT.



| PROGRA | M QUAI   | NTIT  | FOODS  | DIVIS:  | 10N 04             | PO    | ATS, FISH<br>ULTRY<br>OILING | I, AND      |
|--------|--|---|--|---|--------------------|-------|------------------------------|-------------|
|        | )<br>=   |   |  | TERMO   | B NO.              | 19    | -028                         |             |
|        | •  | •   | •  |   |                    |       |                              |             |
|        | - '  |   |  |   |                    |       |                              |             |
| 1.00   | CONDITI  | ON  |  | ٤   |                    | •     |                              | * •         |
| `.     | INGRED   | TENT  | ,<br><b>c</b>  |   | EQUIPM             | ENT   | •                            |             |
| •      |  | .01   | BROILER CHICKENS   |   | ( ) 1              |       | STOVE W                      | [TH         |
|        | • •  | .02   | OIL  |   |                    | ·     | BROILER                      | AND OVEN    |
| ** .   |  |   | SALT AND PEPPER  |   |                    |       |                              |             |
|        |  | .04   | MELTED BUTTER  |   |                    | e.    |                              |             |
|        | UTENSI   | LS  | •  |   | OTHER              |       |                              |             |
|        | () 1   |   | WIRE HAND RACKS  |   | ()]                | 1.10  |                              | FOR         |
|        | () 1   | .06   | ROASTING PANS  |   |                    |       | BROILED                      |             |
|        | () 1   | .07   | PAPER FRILLS   |   | •                  |       | CHICKEN                      | HALF        |
|        | () 1   | .08   | BASIC UTENSILS (TAB)   | LE T-3)                                       | r                  |       |                              |             |
| 2.00   | PERFOR   | MANC  | E  |   | •                  | •     |                              |             |
| 2.00   | GENERA   | L ST  | ATEMENT OF PERFORMAN   | CE AND  | RESULT             | ING C | OUTCOME                      | VES         |
| 2.00   | GENERA   | ·   |  | ONS OF  | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | ves         |
| 2.00   | GENERA<br>() 2   | L ST  | ATEMENT OF PERFORMANGE PREPARE FIFTY PORTICE EMPLOYING THE FOLLOWASSEMBLE ALL INGRED   | ONS OF<br>WING OP                             | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | ves         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2   | L ST<br>.01                                   | ATEMENT OF PERFORMAN  PREPARE FIFTY PORTIC  EMPLOYING THE FOLLOW  ASSEMBLE ALL INGRED  CLEAN CHICKENS  | ONS OF<br>WING OP                             | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | v <u>es</u> |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .01<br>.02<br>.03                             | ATEMENT OF PERFORMANGE PREPARE FIFTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PR | ONS OF<br>WING OP<br>IENTS                    | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .01<br>.02<br>.03<br>.04                      | ATEMENT OF PERFORMANGE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND  | ONS OF<br>WING OP<br>IENTS                    | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04                             | ATEMENT OF PERFORMANDE PREPARE FIFTY PORTION THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS  | ONS OF<br>WING OP<br>IENTS                    | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | ves         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04<br>.05                      | ATEMENT OF PERFORMANT PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS   | ONS OF<br>WING OP<br>IENTS                    | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | ves<br>     |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04<br>.05                      | ATEMENT OF PERFORMANT PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS  | ONS OF<br>WING OP<br>IENTS<br>RACKS           | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | v <b>es</b> |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .01<br>.02<br>.03<br>.04<br>.05<br>.06        | ATEMENT OF PERFORMANGE PREPARE FIFTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION CHICKENS TURN CHICKENS PROIL CHICKENS PROIL CHICKENS PROIL CHICKENS PROPERTY PORTION PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PROPERTY PORTION OF PERFORMANCE PO | ONS OF<br>WING OP<br>IENTS<br>RACKS           | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .01<br>.02<br>.03<br>.04<br>.05<br>.06<br>.07 | ATEMENT OF PERFORMANGE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS BROIL CHICKENS TRANSFER TO ROASTINGEASON  | ONS OF<br>WING OP<br>IENTS<br>RACKS           | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04<br>.05<br>.06<br>.07        | ATEMENT OF PERFORMAND PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS TRANSFER TO ROASTIN SEASON BRUSH WITH OIL  | ONS OF<br>WING OP<br>IENTS<br>RACKS           | BROILE             | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04<br>.05<br>.06<br>.07<br>.08 | ATEMENT OF PERFORMAND PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS TRANSFER TO ROASTIN SEASON BRUSH WITH OIL ROAST CHICKENS   | ONS OF<br>WING OP<br>IENTS<br>RACKS<br>G PANS | BROILEI<br>ERATION | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2 ( ) 2   | .02<br>.03<br>.04<br>.05<br>.06<br>.07<br>.08 | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS TRANSFER TO ROASTIN SEASON BRUSH WITH OIL ROAST CHICKENS TRANSFER TO SERVICE  | ONS OF WING OP IENTS RACKS G PANS PLATTE      | BROILEI<br>ERATION | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 | .02<br>.03<br>.04<br>.05<br>.06<br>.07<br>.08 | ATEMENT OF PERFORMANGED PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS TRANSFER TO ROASTINGE SEASON BRUSH WITH OIL ROAST CHICKENS TRANSFER TO SERVICE GARNISH WITH FRILLS   | ONS OF WING OP IENTS RACKS G PANS PLATTE      | BROILEI<br>ERATION | CHI   | OUTCOME<br>CKEN HAL          | VES         |
| 2.00   | GENERA ( ) 2 | .02<br>.03<br>.04<br>.05<br>.06<br>.07<br>.08 | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW ASSEMBLE ALL INGRED CLEAN CHICKENS CUT CHICKENS PLACE IN WIRE HAND BROIL CHICKENS TURN CHICKENS BROIL CHICKENS TRANSFER TO ROASTIN SEASON BRUSH WITH OIL ROAST CHICKENS TRANSFER TO SERVICE  | ONS OF WING OP IENTS RACKS G PANS PLATTE      | BROILEI<br>ERATION | CHI   | OUTCOME<br>CKEN HAL          | VES         |

3.00 EXTENT

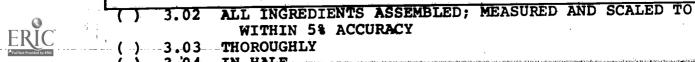
GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CHICKEN HALVES ARE PREAPRED WITH QUANTITY, COLOR,

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT

RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



|      | INGREDIENT   |                       | EGOTSWERT                         |                    |
|------|--|-----------------------|-----------------------------------|--------------------|
|      | () 1.01  | BROILER CHICKENS      | () 1.09                           |                    |
|      | () 1.02  | OIL                   |                                   | BROILER AND OVEN   |
|      |  | SALT AND PEPPER       |                                   |                    |
|      | () 1.04  | MELTED BUTTER         |                                   |                    |
|      | UTENSILS   | THEFILD DOLLER        | OTHER                             |                    |
|      | and the state of t | THE WALL DACKE        | () 1.10                           | FORMULA FOR        |
|      |  | WIRE HAND RACKS       | ( ) 1.10                          | BROILED            |
|      |  | ROASTING PANS         |                                   |                    |
|      | ( )° 1.07  | PAPER FRILLS          |                                   | CHICKEN HALF       |
|      | () 1.08  | BASIC UTENSILS (TABL  | E T-3)                            |                    |
|      | •  | •                     |                                   |                    |
|      |  | -                     |                                   |                    |
| 2.00 | PERFORMANC   | <b>re</b>             | •                                 |                    |
| 2.00 | PERPORTA   | _                     | •                                 |                    |
|      |  | •                     |                                   |                    |
|      |  | <u> </u>              | <u> </u>                          |                    |
|      | 1  |                       | E AND DECUIPTING                  | OTTOCOME:          |
|      |  | ATEMENT OF PERFORMANC | E AND RESULTING                   | OVEN HATUEC        |
|      | () 2.01  | PREPARE FIFTY PORTIO  | NS OF BROILED CH.                 | CKEN HALVES        |
| -    |  | EMPLOYING THE FOLLOW  | ING OPERATIONS:                   | ·                  |
|      |  |                       |                                   |                    |
|      | () 2.02  | ASSEMBLE ALL INGREDI  | ENTS                              |                    |
|      |  | CLEAN CHICKENS        |                                   |                    |
| •    |  | CUT CHICKENS          |                                   | ٠                  |
|      |  |                       | , ACVC                            |                    |
|      |  | PLACE IN WIRE HAND F  | MCNS                              | •                  |
|      |  | BROIL CHICKENS        |                                   |                    |
|      |  | TURN CHICKENS         |                                   |                    |
|      | () 2.08  | BROIL CHICKENS        |                                   |                    |
|      | () 2 09  | TRANSFER TO ROASTING  | PANS                              |                    |
|      | ( ) 2.10   |                       |                                   |                    |
|      |  |                       |                                   |                    |
|      |  | BRUSH WITH OIL        | -                                 |                    |
|      |  | ROAST CHICKENS        | <u> </u>                          |                    |
|      | () 2.13  | TRANSFER TO SERVICE   | PLATTER                           |                    |
|      | () 2.14  | GARNISH WITH FRILLS   | 4                                 |                    |
| ,    | () 2.15  |                       |                                   |                    |
| ,    | ( ) 2.13   |                       | $\mathbf{v}_{i} = (v_{i}, v_{i})$ |                    |
|      |  |                       |                                   | ž.                 |
|      |  | -                     | •                                 | a contraction      |
| 3.00 | EXTENT   |                       |                                   | •                  |
|      | 4  |                       |                                   |                    |
| ,    |  |                       |                                   |                    |
|      |  |                       | ·                                 |                    |
|      | GENERAL ST   | ATEMENT OF EXTENT AND | EXTENT OF RESUL                   | TING OUTCOME       |
|      | () 3.01  | CHICKEN HALVES ARE I  | PREAPRED WITH QUA                 | NTITY, COLOR,      |
|      | , , , , ,  | TEXTURE, AROMA AND    | TASTE TO APPROVAL                 | OF BOARD OF EXPERT |
|      |  | RATERS. TO BE COMPI   | ETED WITHIN 1 HO                  | UR WITH EACH       |
|      | <b>k</b>   | OPERATION JUDGED AS   | CAMICER/CTOPY OF                  | INSATISFACTORY.    |
|      |  | OPERATION JUDGED AS   | SATISFACIONI ON                   | OMPWITPLIFOTOR     |
|      |  |                       | WE TO WELL CHILD                  | AND COALED TO      |
| -6   | () 3.02  |                       | EMBLED; MEASURED                  | AND SCALED TO      |
|      |  | WITHIN 5% ACCURACY    | <b>Z</b> .,                       |                    |
|      | ( ) 3.03   | THOROUGHLY            |                                   |                    |
|      |  | IN HALF               | •                                 |                    |
|      |  | ARRANGED FOR EFFICIA  | NO COOKING                        |                    |
|      | () 3.05  | ARRANGED FOR EFFICIA  | ENI COOKING                       |                    |
|      |  | TEN TO FIFTEEN MINU   | LES                               |                    |
|      | () 3.07  |                       |                                   |                    |
|      | () 3.08  | EIGHT TO TEN MINUTES  | 5                                 |                    |
|      | 1 1 3 00   | ARRANGED FOR EFFICIA  | ENT COOKING                       |                    |
|      | ( ) 3:30   | ARGUNUDD TOR DITTO    |                                   |                    |
| •    |  |                       |                                   | •                  |
|      | () 3.11  | THOROUGHLY            |                                   | ec aprety          |
|      | () 3.12  | AT 350° F UNTIL DRUI  | M STICK JOINT MOV                 | ed rkeepi          |
|      | () 3.13  | ARRANGED IN PLEASING  | G PATTERN                         | 77 A               |
|      | () 3.14  | APPEARANCE IS PLEAS:  | ING                               | 7/74               |
|      | , ,  | COMPTETRIV            | 1                                 | ·                  |

| PROGRAM   | QUANTITY FOODS |    | DIVISION 04 | MEATS, FISH, AND    |    |
|-----------|----------------|----|-------------|---------------------|----|
| USOE CODE | NO(S)          | ÷  | UNIT 04     | POULTRY<br>BROILING |    |
|           |                |    | TERMOB NO.  | 19-028              |    |
|           |                | ઇ. | <i>i</i> .  | 9                   | •• |

2.00 PERFORMANCE

CONDITION

1.00

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE | NO. |
|-------|-----|
|-------|-----|

|         |            |        | _ <del>_</del>       |               |       |         |                                       |
|---------|------------|--------|----------------------|---------------|-------|---------|---------------------------------------|
| PROGRAM | 4 <u>0</u> | UANTIT | Y FOODS ,            | DIVISIO       | ON 04 |         | FISH, AND                             |
|         |            |        |                      | 4             | _     | POULT   |                                       |
|         | _          | *      | · ·                  | UNIT          | 04    | BROIL   | ING                                   |
|         |            |        | <b></b>              |               | ***   |         | <u>-</u>                              |
| u }     |            |        | •                    | TERMOB        | NO.   | 19-02   | 9                                     |
| 124     |            |        |                      | gr. *         | J     |         | 4                                     |
|         |            |        | •                    | <i>i</i> -    |       | د د     | 4'                                    |
|         |            |        | •                    | ٤             |       | ***     | w w                                   |
| 1.00    | COND       | LTION  |                      |               |       |         | GC .                                  |
|         | ,          |        | •                    |               |       | Ψ,      |                                       |
|         | TNCE       | EDIENT | s *                  |               | UTEN  | SILS    |                                       |
|         |            |        | LAMB LEG, BONED,     |               | ( )   |         | 20 SKEWERS                            |
|         |            |        | ONE INCH CUBES       |               | ( - ) | 1.16    | SAUCE POT                             |
|         | ( )        | 1 02   | TOMATOES, SLICED     | ۵             | ( )   | 1.17    |                                       |
|         |            |        | MUSHROOM CAPS        |               | ` '   |         | (TABLE T-3)                           |
| ۵       |            |        | PEARL ONIONS         | •             | EOUT  | PMENT   | ·                                     |
|         |            |        | GREEN PEPPER, LARGE  | •             | ( )   | 1.18    | BROILER                               |
|         | ( )        | 1.05   |                      |               | • •   | 1110    | 21/0222                               |
|         | , ,        | 1 00   | DICE, BLANCHED       | •             | OTHE  | ש' פי   | 9                                     |
|         |            |        | SALAD OIL            |               |       |         | FORMULA FOR                           |
|         | 1 1        |        | OLIVE OIL            |               | ( ) . | , 1.13  | SHISH KEBAB                           |
|         |            | 1,.08  | VINEGAR              | • "           |       |         | "SUTSU VEDUD                          |
|         | ( , )      |        | LEMON JUICE          |               |       |         | · · · · · · · · · · · · · · · · · · · |
|         | ( )        |        | GARLIC *             |               |       |         | o nž                                  |
|         | ( )        |        | SALT AND PEPPER      |               |       |         | *                                     |
|         | ( )        |        | MARJORAM             |               | . 20  |         |                                       |
|         | ( )        | 1.13   | THYME                |               |       |         |                                       |
|         | ()         | 1.14   | OREGANO              |               |       |         | ·                                     |
|         |            |        |                      |               | ğ     | .8.     |                                       |
| 2.00    | PERE       | ORMANC | Œ                    |               |       |         |                                       |
|         | •          |        | •                    |               |       |         |                                       |
|         |            | ,      |                      |               |       |         |                                       |
| ·       |            |        |                      |               |       |         |                                       |
|         | GENE       | RAL SI | ATEMENT OF PERFORMAN | ICE AND R     | ESULT | ING OUT | COME                                  |
| i       |            | 2.01   | PREPARE TWENTY PORT  |               | SHISH | KEBAB   | EWALOXING                             |
| 1       |            |        | THE FOLLOWING OPER   | ATIONS:       | μ.    |         |                                       |
| 1       |            | ·      |                      |               |       |         |                                       |
|         | 7          | 2.02   | ASSEMBLE ALL INGREI  | DIENTS        | 4     | _       |                                       |
| a.      | ( )        |        | PLACE MARINADE INGI  | REDIENTS      | IN PO | 3       | •                                     |
|         | ()         | 2.04   | BLEND MARINADE       | چېنې<br>د قوا |       |         |                                       |
|         | ()         | 2.05   | SAUTE MUSHROOMS      |               |       |         |                                       |
|         | ( )        | 2.06   | PLACE INGREDIENTS    | ON SKEWER     | S     |         |                                       |
|         | ( )        | 2.07   | MARINADE SKEWERS     |               |       |         |                                       |
|         | ζŚ         | 2.08   | DRAIN SKEWERS        | v             |       |         |                                       |
|         | 75         | 2.09   |                      |               | ~     |         |                                       |
|         | · /        | _, _,  |                      | ತ             |       |         | J                                     |
| 3.00    | EXT        | TNT    |                      |               |       |         |                                       |
| 5.00    |            |        | \$                   |               | •     |         |                                       |
|         |            |        | •                    |               |       | -       | *                                     |

() 3.01 TWENTY PORTIONS OF SHISH KEBAB PREPARED WITH QUANTITY,
COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD
OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR
WITH EACH OPERATION JUDGED AS SATISFACTORY OR
UNSATISFACTORY.

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO



() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
() 3.03 IN PROPER ORDER

|   | September 1970 per properties of the september 1 | ON THE PROPERTY OF THE PARTY OF |                              |
|---|--|--|------------------------------|
|   | LAMB LEG, BONED,   | ( ) 1.15   | 20 SKEWERS                   |
|   | ONE INCH CUBES   |  | SAUCE POT                    |
| () 1.02   | TOMATOES, SLICED   | (-) 1.17   |                              |
| () 1.03   | MUSHROOM CAPS  | -  | (TABLE T-3)                  |
| () 1.04   | PEARL ONIONS   | EQUIPMENT  |                              |
| ) 1.05  | GREEN PEPPER, LARGE  | ( ) 1.18   | BROILER                      |
|   | DICE, BLANCHED   | 4  |                              |
| (_)1.06   | SALAD OIL  | OTHER  | <del>-</del> -               |
|   | OLIVE OIL  | () 1.19  |                              |
|   | VINEGAR  |  | SHISH KEBAB                  |
| () 1.09   | LEMON JUICE  |  |                              |
|   | GARLIC   |  |                              |
| () 1.11   | SALT AND PEPPER  |  | •                            |
| (1) 1.12  | MARJORAM   |  |                              |
|   | THYME  | •  |                              |
|   | OREGANO  |  | · ·                          |
| ( )   | •  |  |                              |
| PERFORMAN                                       | CE   |  |                              |
| <b>.</b> —,                                     |  |  | -                            |
|   | * · · · · · · · · · · · · · · · · · · ·  |  | <u> </u>                     |
|   | THE FOLLOWING OPERATION  |  |                              |
| () 2.02   | ASSEMBLE ALL INGREDIENT  | D<br>NYME TN DOM   |                              |
|   | PLACE MARINADE INGREDIE  | MTD TH EAT   | • `                          |
| () 2.04   |  |  |                              |
|   | SAUTE MUSHROOMS  | rwrdc .  |                              |
| () 2.06   | PLACE INGREDIENTS ON SK  | MUTICAL STATES   | ,                            |
| . / \   | MARINADE SKEWERS   |  |                              |
|   | NATE CUENTEDC  |  |                              |
| () 2.08   | DRAIN SKEWERS  |  |                              |
|   |  |  | •                            |
| () 2.08   | DRAIN SKEWERS BROIL SKEWERS  |  | •                            |
| () 2.08   | DRAIN SKEWERS BROIL SKEWERS  |  | •                            |
| () 2.08   | DRAIN SKEWERS BROIL SKEWERS  | •  | •                            |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  | · · · · · · · · · · · · · · · · · · ·  | •                            |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  | TENT OF RESULTI  | NG OUTCOME                   |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  | H KEBAB PREPARE  | D MILL CONTITTE              |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  TWENTY PORTIONS OF SHIS  COLOR TEXTURE AROMA A  | H KEBAB PREPARE<br>ND TASTE TO APP   | ROVAL OF BOARD               |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  TWENTY PORTIONS OF SHIS  COLOR, TEXTURE, AROMA A  OF EXPERT RATERS. TO B  | H KEBAB PREPARE<br>ND TASTE TO APP<br>E COMPLETED WIT  | ROVAL OF BOARD<br>HIN 1 HOUR |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  TWENTY PORTIONS OF SHIS  COLOR, TEXTURE, AROMA A  OF EXPERT RATERS. TO B  | H KEBAB PREPARE<br>ND TASTE TO APP<br>E COMPLETED WIT  | ROVAL OF BOARD<br>HIN 1 HOUR |
| () 2.08<br>() 2.09<br>EXTENT                    | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  TWENTY PORTIONS OF SHIS  COLOR TEXTURE AROMA A  | H KEBAB PREPARE<br>ND TASTE TO APP<br>E COMPLETED WIT  | ROVAL OF BOARD<br>HIN 1 HOUR |
| () 2.08<br>() 2.09<br>EXTENT  GENERAL S () 3.03 | BROIL SKEWERS  STATEMENT OF EXTENT AND EX  TWENTY PORTIONS OF SHIS  COLOR, TEXTURE, AROMA A  OF EXPERT RATERS. TO B  WITH EACH OPERATION JUD   | H KEBAB PREPARE ND TASTE TO APP E COMPLETED WIT GED AS SATISFAC  | ROVAL OF BOARD HIN 1 HOUR    |

WITHIN 5% ACCURACY 3.03 IN PROPER ORDER UNTIL SMOOTH 3.04 3.05 LIGHTLY IN OIL IN PROPER ORDER 3.06 FOR SEVERAL HOURS 3.07 3.08 THOROUGHLY FOR APPROXIMATELY 10 MINUTES, TURNING AS NEEDED TO 3.09 COOK UNIFORMLY

129

| •                      |             |                     |   |
|------------------------|-------------|---------------------|---|
| PROGRAM QUANTITY FOODS | DIVISION 04 | MEATS, FISH, AND    | D |
| DEOF CODE NO(S)        | UNIT 04     | POULTRY<br>BROILING |   |
|                        | TERMOB NO.  | 19-029              |   |
|                        | -           |                     | ٠ |
| 1 00 CONDITITIONS      |             |                     |   |

# 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO   | 131  |  |   |
|--------|--|--|--|---|
| PROGRA | M <u>OUANTITY</u>  | FOODS  | DIVISION 04 UNIT 05 TERMOB NO.   | MEAT, FISH, AND POULTRY DEEP FRYING 19-030  |
| 1.00   | CONDITION  |  | v  | v   |
|        | () 1.03<br>() 1.04<br>() 1.05<br>() 1.06<br>() 1.07<br>() 1.08 | SHRIMP CLAMS OYSTERS SCALLOPS FILET OF SOLE EGGS MILK FLOUR BREAD CRUMBS | ( ) 1.13 E<br>( ) 1.14 E<br>EQUIPMENT<br>( ) 1.15 I<br>OTHER<br>( ) 1.16 E | READING SET-UP PRYING BASKET BASIC UTENSILS (TABLE T-3) DEEP FRYER WITH FAT FORMULA FOR FISHERMAN'S PLATTER |
| 2.00   | PERFORMANC   | <b>2</b>   |  | ·   |
|        | GENERAL ST   | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTICE EMPLOYING THE FOLLOW        | ONS OF FISHER  | MAN'S PLATTER   |
|        | () 2.04<br>() 2.05<br>() 2.06                                  | PREHEAT FAT IN FRYEI   | ₹  | •   |

TRANSFER TO SERVICE PLATTER

GARNISH WITH LEMON AND PARSLEY

PREPARE SAUCES

CLEAN UTENSILS

3.00 EXTENT

2.08

2.09

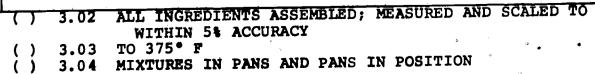
2.10 2.11

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FISHERMAN'S PLATTERS PREPARED WITH QUANTITY, COLOR,

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EX
PERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.





|      |             | <del>-</del>                          | ······································ |   |
|------|-------------|---------------------------------------|--|---|
|      | INGREDIENTS |                                       | UTENSILS                               | BREADING SET-UP                         |
|      | () 1.01     |                                       | ( ) 1.12                               | BKEADING SEI-OF                         |
|      | () 1,02     |                                       |  | FRYING BASKET                           |
|      | () 1.03     | OYSTERS                               | () 1.14                                |   |
|      | () 1.04     | SCALLOPS                              | "                                      | ( TABLE T-3 )                           |
|      | () 1.05     | FILET OF SOLE                         | EQUIPMENT                              | •                                       |
|      | () 1.06     |                                       | () 1.15                                | DEEP FRYER WITH FAT                     |
|      | () 1.07     |                                       |  | —                                       |
|      | () 1.08     |                                       | OTHER                                  |   |
|      | ( ) 1 09    | BREAD CRUMBS                          | () 1.16                                | FORMULA FOR                             |
|      | ( ) 1.00    | LEMON AND PARSLEY                     | • •                                    | FISHERMAN'S PLATTER                     |
|      | () 1.11     |                                       | *                                      | _                                       |
|      | ( ) 1.11    | SACCED                                |  |   |
|      |             |                                       | *                                      |   |
| 2.00 | PERFORMANC  | <b>E</b>                              | m ir                                   |   |
| 2.00 |             | _                                     | •                                      |   |
|      | ₽           |                                       |  |   |
|      |             |                                       |  | MING OUTGONE                            |
| ı    |             | ATEMENT OF PERFORMAN                  | ICE AND RESUL                          | TING OUTCOME                            |
|      | () 2.01     | PREPARE FIFTY PORTI                   | ONS OF FISHE                           | RMAN'S PLATTER                          |
|      | *           | EMPLOYING THE FOLLO                   | WING OPERATI                           | ONS:                                    |
| l    | 7 7 7 85    | ASSEMBLE ALL INGREL                   | י אַרעמדנ                              |   |
|      |             |                                       |  |   |
|      | () 2.03     | PREHEAT FAT IN FRY                    | om_tto                                 | •                                       |
|      |             | PREPARE BREADING SE                   | 21-0P                                  | * · · · · · · · · · · · · · · · · · · · |
|      | () 2.05     | CLEAN SEAFOOD                         |  |   |
|      |             | BREAD SEAFOOD                         |  | •                                       |
|      | () 2.07     | FRY SEAFOOD                           |  |   |
|      | ( ) 2.08    | TRANSFER TO SERVICE                   | E PLATTER                              | •                                       |
| _    | () 2.09     | PREPARE SAUCES                        |  |   |
| •    | () 2.10     | GARNISH WITH LEMON                    | AND PARSLEY                            |   |
|      | () 2.11     | CLEAN UTENSILS                        | •                                      | V.                                      |
| •    |             |                                       |  |   |
|      | •           |                                       |  | . <b>v</b>                              |
| 3.00 | EXTENT -    |                                       |  | κ.                                      |
|      | •           | *                                     |  |   |
|      |             |                                       |  |   |
|      | aminni Ci   | ATEMENT OF EXTENT AL                  | ND EXTENT OF                           | RESULTING OUTCOME                       |
|      | ( ) 3.01    | TTCUPDMAN'S DIATTE                    | RS PREPARED I                          | WITH QUANTITY, COLOR,                   |
| •    | () 3. OT    | LISUDIUM S LIMITA                     | TASTE TO AP                            | PROVAL OF BOARD OF EX-                  |
|      |             | TEATURE, AROUA AND                    | F COMPLETED 1                          | WITHIN 1 HOUR WITH EACH                 |
|      |             | PERT RATERS. TO BE                    | COMPADIDO (                            | RY OR UNSATISFACTORY.                   |
| ٠.   | -           | OPEKATION JUDGED A                    | 5 SMILDINGIU                           | MI ON OHOLITTAINGTONAL "                |
|      | () 3.02     | AT.T. THEREDTENTS AS                  | SEMBLED: MEA                           | SURED AND SCALED TO                     |
|      | ( ) 3.02    | WITHIN 5% ACCURAGE                    | CY                                     |   |
|      | / \ 2 02    | · · · · · · · · · · · · · · · · · · · |  |   |
|      | () 3.03     | MIXTURES IN PANS A                    | ND PANS TH P                           | OSITION                                 |
|      | ( ) 3.04    | MIVIONED IN SWAD W                    |  |   |

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED WITHIN 5% ACCURACY

() 3.03 TO 375° F

() 3.04 MIXTURES IN PANS AND PANS IN POSITION

() 3.05 THOROUGHLY

() 3.06 THOROUGHLY

() 3.07 UNTIL GOLDEN

() 3.08 ARRANGED IN PLEASING PATTERN

() 3.09 TO INDIVIDUAL SERVINGS

() 3.10 APPEARANCE IS PLEASANT

() 3.11 COMPLETELY

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| i i i i i i i i i i i i i i i i i i i |             | ·                      |
|---------------------------------------|-------------|------------------------|
| PROGRAM QUANTITY FOODS                | DIVISION 04 | MEAT, FISH, AND        |
| USOE CODE NO(S)                       | UNIT 05     | POULTRY<br>DEEP FRYING |
|                                       | TERMOB NO.  | 19-030                 |
| 1.00 CONDITION                        |             | •                      |

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE  | NO.                       | · · · · · · · · · · · · · · · · · · · |                 |        |                                       |          | •            |
|--------|---------------------------|---------------------------------------|-----------------|--------|---------------------------------------|----------|--------------|
| PROGRA | M-QUANTITY                | FOODS                                 | DIVISIO         | ON 04  |                                       | , FISH,  | AND          |
|        |                           |                                       | UNIT            | 06     | POUL                                  |          |              |
|        | • *                       | <b>«</b>                              | *               | -      |                                       |          |              |
|        |                           | ė.                                    | TERMOB          | NO.    | 19-03                                 | 31       | <del> </del> |
| •      | 4                         |                                       |                 |        |                                       |          |              |
|        | CONDITION                 |                                       |                 |        |                                       |          | ٠            |
| 1.00   | CONDITION                 |                                       |                 |        |                                       |          |              |
| -      |                           |                                       |                 | EQUIP  | MENT                                  | ,        | 4            |
|        | INGREDIENT                | rs<br>Salmon Steaks, B                | ONELESS         |        | 1.05                                  | STOVE W  | TH OVEN      |
|        | () 1.02                   | COURT BOUILLON                        | •               | • •    | · · · · · · · · · · · · · · · · · · · |          |              |
|        | •                         | PREVIOUSLY PREPA                      | RED             | OTHER  | <b>)</b>                              | •        |              |
|        | UTENSILS                  | POACHING PANS                         |                 | ( ) *  | 1.06                                  | FORMULA  | FOR          |
|        | () 1.03                   | BASIC UTENSILS (                      | TABLE T-3)      | ``.    | ,                                     | POACHED  | SALMON       |
|        | ,                         | 7                                     | ٠               |        |                                       |          |              |
| 2.00   | PERFORMAN                 | <b>ਾ</b> ਸ਼ਾ                          |                 |        |                                       |          |              |
| 2.00   | PERFORMAN                 |                                       |                 |        |                                       |          | J            |
| 4      | ·                         | · · · · · · · · · · · · · · · · · · · | <del> </del>    |        | ·                                     |          |              |
|        | GENERAL S                 | TATEMENT OF PERFOR                    | MANCE AND R     | ESULT  | NG OUT                                | COME     |              |
|        | $\frac{3212122}{()}$ 2.01 | PREPARE FIFTY PO                      | RTIONS OF P     | OACHE  | SALMO                                 | N EWLTO  | XING'        |
|        |                           | THE FOLLOWING OF                      | PERATIONS:      |        |                                       |          |              |
|        | () 2.02                   | ASSEMBLE ALL INC                      | REDIENTS        |        |                                       |          |              |
| •      | () 2.03                   | BUTTER THE BAKIN                      | IG PANS         |        |                                       |          |              |
| A      | () 2.04                   |                                       | ANG             | •      |                                       |          | u            |
|        | () 2.05<br>() 2.06        |                                       | TON             |        |                                       |          |              |
| 4      | () 2.07                   |                                       |                 |        |                                       |          |              |
|        | () 2.08                   | DRAIN FISH                            |                 |        |                                       |          |              |
|        |                           |                                       | r               | vi e   |                                       |          | <b>K</b> .   |
| 3.00   | EXTENT                    |                                       |                 |        |                                       |          |              |
| 3.00   | DALDIV-                   | ,                                     |                 | Ψ,     |                                       |          |              |
|        |                           |                                       |                 |        |                                       | ·        |              |
| J      | GENERAL S                 | TATEMENT OF EXTEN                     | T AND EXTENT    | OFR    | ESULTI                                | NG OUTCO | ME           |
|        | () 3.01                   | POACHED SALMON TEXTURE, AROMA,        | TO DUMBLE AREIL | WIID   | COMPTE                                | TT, COMO |              |
| · ú    |                           | TEXTURE, AROMA, EXPERT RATERS.        | TO BE COMPI     | LETED  | WITHIN                                | 45 MINU  | TES          |
|        | ,.                        | WITH EACH OPERA                       | TION JUDGED     | AS SA  | TISFAC'                               | TORY OR  |              |
|        |                           | UNSATISFACTORY.                       |                 |        |                                       | -        |              |
|        | 1 3 8                     | ALL INGREDIENTS                       | ASSEMBLED:      | MEASU  | RED AN                                | D SCALE  | TO           |
|        | () 3.02                   | WITHIN 5% ACC                         | URACY           | •      |                                       |          |              |
| *      | () 3.03                   | ALL OVER INSIDE                       |                 |        |                                       |          | ,            |
|        | () 3.04                   |                                       | PERTATENT C     | OOKTNO |                                       |          |              |
| •      | () 3.05                   |                                       | PERTCIENT C     |        | •                                     |          |              |
|        | () 3.00                   |                                       | TES             | •      |                                       | 4 "      |              |
|        | () 3.0                    |                                       |                 |        |                                       |          |              |
| *      |                           |                                       | 134             |        |                                       |          |              |

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| PROGRAM OUANTITY FOODS | DIVISION 04 | MEAT, FISH, AND |
|------------------------|-------------|-----------------|
| USOE CODE NO(S)        | UNIT 06     | POACHING        |
|                        | TERMOB NO.  | 19-031          |
| 1.00 CONDITION         |             |                 |

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| PROGRAM | QUANTITY FOODS | DIVISION ( | 04 | MEATS, FISH,<br>AND POULTRY |
|---------|----------------|------------|----|-----------------------------|
| ,       |                | UNIT (     | 07 | SAUTEING.                   |
|         | • N            | TERMOB NO. | •  | 19-032                      |

### 1.00 CONDITION

| INGREDIENTS |                     | UTENS | ILS  | A STATE OF THE STA |      |
|-------------|---------------------|-------|------|--|------|
|             | TENDERLOIN TIPS,    | ( )   | 1.09 | MIXING BOWL  | ·    |
|             | TRIMMED, FAT FREE   | V     | 1.10 | SAUTE PAN  | j    |
| ( ) 1.02    | MUSHROOMS, SLICED   | ( )   | 1.11 | SAUTOIR  | v    |
|             | BUTTER              | ( )   | 1.12 |  |      |
| () 1.04     | HOT BROWN SAUCE,    |       |      | CASSEROLES, HEATED   | m 3\ |
|             | PREVIOUSLY PREPARED | ( )   | 1.13 | BASIC UȚENSILS (TABLE  | 1-3  |
| () 1.05     | BURGUNDY WINE       | EQUIP | MENT |  |      |
| • •         | OIL                 | ( )   | 1.14 | STOVE  |      |
|             |                     | OTHER | ł    |  | ,    |
|             | PREVIOUSLY PREPARED | ( )   | 1.15 | FORMULA FOR SAUTEED  |      |
|             | PARSLEY             |       |      | TENDERLOIN TIPS  |      |

### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE FIFTY PORTIONS OF SAUTEED TENDERLOIN TIPS WITH MUSHROOMS IN SAUCE EMPLOYING THE FOLLOWING **OPERATIONS:** ASSEMBLE ALL INGREDIENTS 2.02 SLICE TENDERLOIN TIPS 2.03 MELT BUTTER IN SAUTEING PAN OVER LOW HEAT 2.04 2.05 SAUTE MUSHROOMS SIMMER SAUTEED MUSHROOMS, HOT BROWN SAUCE, BURGUNDY 2.06 WINE, AND SEASONING HEAT OIL IN SAUTOIR 2.07 COOK TENDERLOIN TIPS 2.08 DRAIN OIL FROM COOKED TIPS 2.09 SIMMER COOKED TIPS WITH MUSHROOM SAUCE 2.10 GARNISH WITH TOAST POINTS AND PARSLEY

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED TENDERLOIN TIPS ARE PREPARED WITH QUANTITY,

COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD

OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES

WITH EACH OPERATION JUDGED AS SATISFACTORY OR UN
SATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

ACCURACY

WITHIN 53

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| INGF                          | REDIENTS                     | 5   | OLENSITS      |                             |              |
|-------------------------------|------------------------------|---|---------------|-----------------------------|--------------|
| ( )                           | 1.01                         | TENDERLOIN TIPS.  | .() 1.09      | MIXING BOWL                 |              |
| Č                             |                              | TRIMMED, FAT FREE MUSHROOMS, SLICED                         | () 1.10       | SAUTE PAN                   |              |
| ( )                           | 1.02                         | MUSHROOMS, SLICED   | () 1.11       | SAUTOIR                     | ,            |
| ( )                           | 1.03                         | BUTTER  | () 1.12       | INDIATOR PORTION            |              |
|                               |                              | HOT BROWN SAUCE,  | • •           | CASSEROLES, HEATED          |              |
| ` '                           | <b>4.0</b>                   | PREVIOUSLY PREPARED   | ( ) 1.13      |                             | 2 <b>T</b> - |
| , ,                           | 1 05                         | PREVIOUSII I  | EQUIPMENT     |                             |              |
| ( )                           | 1.05                         | BURGUNDY WINE   |               |                             |              |
| ( )                           | 1.06                         | OIL   | () 1.14       | STOVE                       | . š          |
| ( )                           | 1.07                         | TOAST POINTS,   | OTHER         |                             | •            |
| e)                            |                              | PREVIOUSLY PREPARED   | ( ) 1.15      | FORMULA FOR SAUTEED         |              |
| ( )                           | 1.08                         | PARSLEY   |               | TENDERLOIN TIPS             | •            |
|                               |                              | 51  | - # gr. *     |                             |              |
|                               |                              | × .   | * *           |                             |              |
| ים ישר                        | FORMANCI                     | r <del>a</del>  | 3             | · ·                         | *.           |
| 5.D.V.                        | PURPIAGE                     | £   |               |                             |              |
|                               |                              |   |               |                             |              |
|                               |                              |   |               |                             | <b>¬</b>     |
|                               | ¥ .                          | •   |               |                             |              |
| CEN'                          | FRAL. ST                     | ATEMENT OF PERFORMANC                                       | JE AND RESUI  | TING OUTCOME                | ļ            |
| 7-5                           | 2 01                         | PREPARE FIFTY PORTIC  | ONS OF SAUTE  | EED TENDERLOIN TIPS         | 1            |
| ( ,                           | 2.0.                         | WITH MUSHROOMS IN SA  | ATION EMPLOY! | ING THE FOLLOWING           | 1            |
|                               |                              |   | iUCE Errandin | ING THE TOMOGRAPH           | İ            |
|                               |                              | OPERATIONS:   |               |                             |              |
|                               |                              |   |               |                             | ل            |
|                               |                              | ASSEMBLE ALL INGREDI  |               |                             |              |
| <i>i</i> )                    | 2.03                         | SLICE TENDERLOIN TIP  | P\$           | un.                         |              |
| ; ;                           | 2 04                         | MELT BUTTER IN SAUTE  | ETNG PAN OVT  | ER LOW HEAT                 | •            |
| , ,                           | 4.0%                         | MEET DUITER AN DAGE   | ي بستا كالألذ | IR HOW HALL                 |              |
| ( )                           | 2.03                         | SAUTE MUSHROOMS   | oore tom f    | ביים פניים פניים פניים ייים |              |
| )                             | 2.06                         | SIMMER SAUTEED MUSH   | ROOMS, HUT F  | BROWN SAUCE, BURGUNDY       |              |
| •                             | •                            | WINE, AND SEASONIN  | NG            |                             |              |
| <i>(</i> )                    | 2.07                         | HEAT OIL IN SAUTOIR   |               |                             |              |
| į ,                           | 2.0.<br>1 /hg                | COOK TENDERLOIN TIPS  | ^             |                             |              |
| ( Ý                           |                              |   |               | ħ.                          | už           |
| ( )                           | 2.09                         | DRAIN OIL FROM COOKE  | ED TIPS       | *                           | •            |
| i)                            | 2.10                         | SIMMER COOKED TIPS V  | WITH MUSHKU   | OM SAUCE                    |              |
| <b>'</b> ' '                  | 2.11                         | GARNISH WITH TOAST I  | POINTS AND I  | PARSLEY                     | -            |
| ٠                             | <b>-</b>                     | United  | , • • • •     | ı                           |              |
|                               |                              |   |               |                             |              |
|                               |                              | •   | ,             |                             |              |
| EXT                           | ENT                          | e .   |               |                             |              |
|                               | ***                          | · •   | • •           |                             |              |
|                               |                              |   |               |                             | <b>-</b>     |
|                               |                              |   |               | a. a.                       | 7            |
| ~EN                           | זגם פיי. S7                  | PATEMENT OF EXTENT AND                                      | D EXTENT OF   | PESULTING OUTCOME           |              |
| المرتابة                      | 1ERAL ST<br>3.01             | ATEMENT OF TARRESTOIN                                       | THE ARE PR'   | EPARED WITH QUANTITY,       | 1            |
| ( )                           | 3.01                         | DAUTEED TEMPERATURE ADD                                     | TIES TIME TO  | T TO ADDOCIVAT, OF BOARD    | i l          |
|                               | -                            | COLOR, TEXTURE, AROL  | AA AND INDI   | E TO APPROVAL OF BOARD      | .            |
|                               |                              | OF EXPERT RATERS.   | LO BE COWER   | ETED WITHIN 30 MINUTES      | 1.           |
|                               |                              | WITH EACH OPERATION   | JUDGED AS     | SATISFACTORY OR UN-         | ]:           |
|                               | <b>,</b>                     | SATISFACTORY.   | · · ·         |                             | l            |
| -                             | -                            | SATISTACIONI.   | •             |                             |              |
|                               |                              | 7000 300  | MPA           | COSTED TO                   | _1           |
| 7)                            | 3.02                         | ALL INGREDIENTS ASSI  |               | SURED AND SCALED 10         |              |
| •                             |                              | WITHIN 5% ACCURAC   |               | •                           |              |
| 1)                            | 3.03                         | ON THE BIAS   | · · · ·       |                             |              |
| ١.                            |                              | WITHOUT BURNING   |               |                             |              |
| - : (                         | 3.04                         |   |               |                             |              |
| ~( )                          |                              | FOR TEN MINUTES   |               | 4*                          |              |
| ~( )<br>( )                   | _                            | FOR TËN MINUTES   |               |                             |              |
| ·( )<br>( )<br>( )            | 3.06                         |   |               |                             | -            |
| ·( ) ( ) ( )                  |                              | TO SMOKE POINT  | •             | •                           |              |
| ()                            | 3.07                         | . TO SMOKE POINT  | •             | •                           |              |
| · ( )                         | 3.07<br>3.08                 | TO SMOKE POINT<br>FOR TWO MINUTES                           | ·             | •                           |              |
| · ( )                         | 3.07<br>3.08<br>3.09         | TO SMOKE POINT<br>FOR TWO MINUTES<br>THOROUGHLY             |               | •                           |              |
| ·( ) ( ) ( ) ( ) ( )          | 3.07<br>3.08<br>3.09<br>3.10 | TO SMOKE POINT FOR TWO MINUTES THOROUGHLY WITHOUT SCORCHING |               |                             |              |
| · ( ) ( ) ( ) ( ) ( ) ( ) ( ) | 3.07<br>3.08<br>3.09         | TO SMOKE POINT<br>FOR TWO MINUTES<br>THOROUGHLY             | ING           |                             |              |
| ()                            | 3.07<br>3.08<br>3.09<br>3.10 | TO SMOKE POINT FOR TWO MINUTES THOROUGHLY WITHOUT SCORCHING |               | 7/74                        |              |

2.00

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|           |                |             | * = = = = = = = = = = = = = = = = = = = |
|-----------|----------------|-------------|---|
| PROGRAM   | QUANTITY FOODS | DIVISION 04 | MEAT, FISH, AND                         |
| -         |                |             | POULTRY                                 |
| USOE CODE | No(s)          | UNIT 07     | SAUTEING                                |
|           |                | TERMOB NO.  | 19-032                                  |
|           |                | ,           |   |

### 2.00 PERFORMANCE

CONDITION

1.00

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| •      |  |  |   |   |
|--------|--|--|---|---|
| MISOE  | NO.  |  |   |   |
|        | ,  | · · · · · · · · · · · · · · · · · · ·  |   | •   |
|        | •  |  |   | MESE DICH WAND  |
| PROGRA | M QUANTITY   | FOODS  | DIVISION 04   | MEAT, FISH, AND   |
|        |  |  |   | STEAMING  |
|        |  | •  | UNIT 08   | STEAMING  |
|        | *  |  | ######################################  | 19-033  |
|        |  | W <sub>a</sub>   | TERMOB NO.  | 19-033  |
|        |  |  | •   |   |
|        |  |  |   |   |
|        | CONDITION  |  |   |   |
| 1.00   | CONDITION  |  |   |   |
|        |  | <b>◆</b>   |   | -   |
|        |  | ~  | EQUIPME   | ENT   |
| ÷      | INGREDIENT   |  |   | 07 STEAMER  |
|        | () 1.01  | BRISKET<br>SALT AND PEPPER   | • • •   | 08 SINK   |
|        | () 1.02  | VARIOUS SPICES   | •   | 09 STOVE  |
| •      | () 1.03  | VARIOUS SPICES   | OTHER   |   |
|        | UTENSILS   | LARGE POT  | <b></b>   | 10 FORMULA FOR  |
|        | ( ) 1.04<br>( ) 1.05   |  |   | STEAMED BRISKET   |
|        | () 1.05  | BASIC UTENSILS (TAB  | LE T-3)   |   |
|        | ( ) 1.00   | PASIC GIDNOID (112   |   |   |
|        |  |  | ,   |   |
| 2.00   | PERFORMANC   | E.   | **  |   |
| 2.00   | PERFORMA   | - Iy   | ŕ   | •   |
|        |  |  |   |   |
|        |  |  |   | -   |
|        | GENERAL ST   | ATEMENT OF PERFORMAN   | ICE AND RESULTI   | NG OUTCOME  |
|        |  | DODE STREET  | ONS OF STEAMED  | CORNED BEEF BRISKET   |
|        | 1 ( ) . 2.01   | PREPARE FIFTY PORTS  | OND OF BIBLE  |   |
|        | ().2.01  | EMPLOYING THE FOLLO  | WING OPERATION  | CORNED BEEF BRISKET   |
|        | ( ) 2.01   | EMPLOYING THE FOLLO  | WING OPERATION  | S:  |
|        | () 2.01  | EMPLOYING THE FOLLO  | OWING OPERATIONS  | S:  |
|        |  | ASSEMBLE ALL INGREI  | OWING OPERATIONS  | S:  |
|        | () 2.02  | ASSEMBLE ALL INGRED PLACE BRISKET IN STREET  | OWING OPERATIONS  | S:  |
| · .    | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05   | ASSEMBLE ALL INGREINGREIN STEAM BRISKET  | OWING OPERATIONS DIENTS PEAMER  | S:  |
| •      | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06  | ASSEMBLE ALL INGREING PLACE BRISKET IN STEAM BRISKET TRANSFER TO SERVICE   | OWING OPERATIONS DIENTS PEAMER  | S:  |
|        | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07   | ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET   | OWING OPERATIONS DIENTS PEAMER  | S:  |
|        | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07   | ASSEMBLE ALL INGREIPLACE BRISKET IN STEAM BRISKET STEAM BRISKET TRANSFER TO SERVICE  | OWING OPERATIONS DIENTS PEAMER  | S:  |
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| 3.00   | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07<br>() 2.08<br>EXTENT  | ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  | OWING OPERATIONS DIENTS DEAMER E PLATTER  ND EXTENT OF REEPARED WITH QUA  | SULTING OUTCOME NTITY, COLOR, TEXTURE   |
| 3.00   | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07<br>() 2.08<br>EXTENT  | ASSEMBLE ALL INGREINGREIN STEAM BRISKET IN STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  PATEMENT OF EXTENT AND BEEF BRISKET IS PROMA, AND TASTE TO BE COME.   | OWING OPERATIONS DIENTS DEAMER DEAMER E PLATTER  ND EXTENT OF REEPARED WITH QUA O APPROVAL OF B   | SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH                                     |
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| •                                     | MISOE NO.   |                 |  |  |
|---------------------------------------|-------------|-----------------|--|--|
| -                                     | •           | ·               |  |  |
| PROGRAM QUANTITY FOODS                | DIVISION 04 | MEAT, FISH, AND |  |  |
|                                       | •           | POULTRY         |  |  |
| USOE CODE NO(S)                       | UNIT 08     | STEAMING        |  |  |
|                                       | •           |                 |  |  |
|                                       | TERMOB NO.  | 19-033          |  |  |
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| 1 00 GOVERNOUS                        |             | !               |  |  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO                | <del>-;</del>  | <del></del>   | •  | 0   |
|--------|-------------------|--|---|--|---|
| ,      |                   |  | *   |  | e de la company |
| PROGRA | M QU              | JANTITY  | FOODS   | DIVISION 04  |   |
|        |                   |  |   | ·  | POULTRY   |
|        |                   |  |   | UNIT 09  | STUFFINGS AND   |
| 5      | -                 |  | . 3   | manuon Mo  | BREADING  |
|        | . **              |  |   | TERMOB NO.   | 19-034  |
|        | •                 |  | ·   | •  |   |
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|        |                   | m z o v  |   |  | • ~   |
| 1.00   | CONDI             | TION   |   |  | ė, ė  |
| •      |                   |  |   |  |   |
|        |                   | <b></b>  |   | POUTDMENT  |   |
|        | INGRI             | EDIENT   | ,   | EQUIPMENT ( ) 1.12   | STOVE WITH OVEN   |
| ,      | ( )               |  | BREAD, DRIED  | • •  | BIOVE WITH O'LL   |
|        | ( ) .             |  | CHOPPED CELERY  | OTHER<br>( ) 1.13°   | FORMULA FOR BASIC   |
| 19     | ( )               |  | CHOPPED ONIONS  | ( ) 1.13   | BREAD STUFFING  |
|        | ( )               |  | BUTTER  | -  | BREAD STOFFING  |
|        | ( )               | 1.05   | SALT, SAGE, PARSLEY   |  |   |
|        |                   |  | AND POULTRY SEASON  | LNG  |   |
|        | ( )               | 1.06   |   | •  |   |
|        | ( • )             | 1.07   | CHICKEN STOCK   | *  | ~   |
|        | <u>.</u>          |  |   | ·  | •   |
|        |                   |  | الريان<br>  | . 0  | •   |
| 2.00   | PERF              | ORMANC   | E   | <b>♣</b> ••• •   | *   |
|        |                   |  |   | •  | N U   |
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|        | Į.                |  |   |  |   |
|        | GENE              | RAL ST   | ATEMENT OF PERFORMAL  | NCE AND RESULTI  | ING OUTCOME   |
|        | GENE 7            |  | ATEMENT OF PERFORMAL PREPARE FIFTY PORT   | IONS OF BASIC F  | READ STUFFING   |
|        | GENE ( )          | RAL ST   | PREPARE FIFTY PORT  | IONS OF BASIC F  | READ STUFFING   |
|        | GENE ( )          |  | PREPARE FIFTY PORT  | ONS OF BASIC E   | READ STUFFING   |
|        | GENE ( )          |  | PREPARE FIFTY PORTE   | ONS OF BASIC E   | READ STUFFING   |
|        | GENE              | 2.01<br>2.02<br>2.03   | PREPARE FIFTY PORT: EMPLOYING THE FOLL ASSEMBLE ALL INGRE TRIM BREAD  | ONS OF BASIC E   | READ STUFFING   |
|        | GENE ( ) ( ) ( )  | 2.01<br>2.02<br>2.03   | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD   | ONS OF BASIC EOWING OPERATION  | READ STUFFING   |
|        | ( )<br>( )<br>( ) | 2.01<br>2.02<br>2.03   | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O  | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
|        | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06   | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O'COMBINE INGREDIENT   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
|        | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07                                 | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
|        | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07                                 | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O'COMBINE INGREDIENT   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
|        | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07                                 | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
|        | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07                                 | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
| 3.00   | ()                | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS   | IONS OF BASIC EOWING OPERATION DIENTS NIONS  | READ STUFFING   |
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| 3.00   | () () () () () () | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORTED THE FOLLOW ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCUMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  | OWING OPERATION DIENTS NIONS S   | IS:   |
| 3.00   | () () () () () () | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  | OWING OPERATION DIENTS NIONS S   | ESULTING OUTCOME  |
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| 3.00   | () () () () () () | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCUMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO   | OWING OPERATION DIENTS NIONS S  ND EXTENT OF RIED WITH QUANTIL   | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT   |
| 3.00   | () () () () () () | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESSED TO BE COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO BE COMBINE INGREDIENTS  | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RIED WITH QUANTIL APPROVAL OF BOTH PROTOF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PRO | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH  |
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| 3.00   | () () () () () () | 2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                         | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS AS   | OWING OPERATION DIENTS  NIONS S  NIONS S  APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU   | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY   |
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| 3.00   | () () () () () () | 2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01                            | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  CATEMENT OF EXTENT A STUFFING IS PREPARAROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURABLL CRUSTS REMOVED  | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU   | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY   |
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| 3.00   | () () () () () () | 2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01  3.02 3.03 3.04 3.05       | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER                             | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU  | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY   |
| 3.00   | () () () () () () | 2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01  3.02 3.03 3.04 3.05       | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER                             | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU  | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY   |
| 3.00   | () () () () () () | 2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  INT  RAL ST 3.01  3.02 3.03 3.04 3.05 3.06 | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS AS WITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER ALL INGREDIENTS COLLIGHTLY | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU CY   | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY RED AND SCALED TO   |
| 3.00   | () () () () () () | 2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  INT  RAL ST 3.01  3.02 3.03 3.04 3.05 3.06 | PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  EATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER ALL INGREDIENTS COLLIGHTLY | OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU CY   | ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY RED AND SCALED TO   |

ERIC Full Text Provided by ERIC

|                        | · MISOE NO. |                           |  |  |
|------------------------|-------------|---------------------------|--|--|
| PROGRAM QUANTITY FOODS | DIVISION 04 | MEAT, FISH, AND           |  |  |
| USOE CODE NO(S)        | UNIT 09     | STUFFINGS AND<br>BREADING |  |  |
|                        | TERMOB NO.  | 19-034                    |  |  |
| <u> </u>               |             |                           |  |  |
| 1.00 CONDITION         | *           |                           |  |  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO               |                 | ·  | .•                |         |  |
|--------|------------------|-----------------|--|-------------------|---------|--|
| PROGRA | M QUA            | NTITY           | FOODS                                    | DIVISION          | 04      | MEAT, FISH, AND POULTRY                  |
|        |                  |                 |  | UNIT              | 09      | STUFFINGS AND                            |
|        |                  |                 |  | , e               |         | BREADING                                 |
|        |                  |                 | • "                                      | TERMOB NO         | o.      | 19-035                                   |
|        |                  |                 | . •                                      | 4                 |         |  |
| 1.00   | CONDI'           | TION            | · · · · · · · · · · · · · · · · · · ·    |                   |         | • • • • • • • • • • • • • • • • • • •    |
|        | .^               |                 | ن وسور                                   | *                 |         |  |
|        | INGRE            | EDIENT          | S  | UTENSILS          |         |  |
|        | ( )              | 1.01            | SCALLOPS, TRIMMED                        |                   |         | R PANS                                   |
|        | ( )              | 1.02            | EGGS, BEATEN                             | () 1.07           | BOW     | L<br>IC UTENSILS (TABLE T-3)             |
|        |                  | 1.03            |  | ( ) 1.08<br>OTHER | BAS.    | IC OTENSILS (IADM 1 3)                   |
|        | ( )              |                 | BREAD FLOUR<br>BREAD CRUMBS              | () 1.09           | FOR     | MULA FOR                                 |
|        | ( )              | 1.05            | BREAD CROPES                             | ( ) 1.05          | BRE     | ADING SCALLOPS                           |
|        |                  |                 | , , , , , , , , , , , , , , , , , , ,    |                   |         | į.                                       |
| 2.00   | PERF             | ORMANC          | E  |                   |         |  |
|        | -                |                 |  |                   |         |  |
| ۵.     |                  | <del></del> ·   |  |                   |         |  |
| ,      | CENE             | <b>ጋ</b> ልፕ. ሮሞ | ATEMENT OF PERFORM                       | NCE AND RES       | ULTI    | NG OUTCOME                               |
|        | 7                | 2.01            | BREAD SEVEN POUNDS                       | OF SCALLOP        | S EM    | PLOYING THE                              |
|        | ` ′              |                 | FOLLOWING OPERATION                      | NS:               |         |  |
|        | -                |                 | 9  |                   |         |  |
|        |                  | 2.02            | ASSEMBLE ALL INGRE                       | DIENTS            |         |  |
|        | ( )              | 2.03            | MAKE BREADING SET-<br>COAT SCALLOPS WITH | FTOUR             |         | •<br>                                    |
|        | ( )              | 2.05            | DIP SCALLOPS IN EC                       | G WASH            |         | *  |
|        | Ò                | 2.06            | DIP SCALLOPS IN BI                       | READ CRUMBS       | . 4     |  |
|        | · ( · )          | 2.07            |  | COPS ASIDE        |         |  |
|        | 4,               |                 |  |                   |         |  |
| 3.00   | EXTE             | NT              | . •                                      |                   |         |  |
| N. B.  |                  |                 | - TUMENT                                 | AND EVMENT (      | אבי סבי | SULTING OUTCOME                          |
| -      | GENE             | RAL ST          | ATEMENT OF EXTENT A                      | DED WITH OU       | NTIT    | Y. COLOR, TEXTURE,                       |
| •      | 1 ' '            | 3.01            | AROMA AND TASTE TO                       | ) APPROVAL (      | )F BO   | ARD OF EXPERT                            |
|        |                  |                 | RATERS. TO BE CO!                        | MPLETED WITH      | IIN 3   | O MINUTES WITH EACH                      |
|        |                  | •               | OPERATION JUDGED                         | AS SATISFACT      | ORY     | OR UNSATISFACTORY.                       |
|        | <del>L ( )</del> | 3.02            | ALL INGREDIENTS A                        | SEMBLED; ME       | ASUR    | ED AND SCALED TO                         |
|        |                  |                 | WITHIN 5% ACCUR                          | ACY               | מווחי   | BOWT. WITH MILK                          |
|        | ( )              | 3.03            | PAN FOR SCALLOPS,                        | TAN WITH I        | BREAD   | CRUMBS AND EMPTY                         |
|        |                  |                 | PAN IS SET UP                            | , rem 11          |         |  |
| b.     | ( )              | 3.04            | COMPLETELY COVERE                        | <b>D</b>          |         | ā.                                       |
|        | ~ ( )            | 3.05            | NO DRY SPOTS SHOW                        |                   |         | <i>*</i>                                 |
|        | ( )              | 3.06            | COMPLETELY COVERE                        | D                 |         |  |
| (*     | ( )              | 3.07            | IN EMPTY PAN                             | 143               |         | en en en en en en en en en en en en en e |

|                        | MIGOE NO.                   |
|------------------------|-----------------------------|
| Ü                      |                             |
| PROGRAM QUANTITY FOODS | DIVISION 04 MEAT, FISH, AND |
| •                      | POULTRY                     |
| USOE CODE NO(S)        | UNIT 09 STUFFINGS AND       |
|                        | BREADINGS                   |
|                        | TERMOB NO. 19-035           |
| -                      |                             |
| *.                     | •                           |
| 1.00 CONDITION         | •                           |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

3.06

THOROUGHLY

|   | ( ) . | 1.01    | EGG YOLKS "WATER |             | ( ) 1.10 | STOVE       | ı     |
|---|-------|---------|------------------|-------------|----------|-------------|-------|
|   | ()    | 1.03    | MELTED BUTTER    |             |          | ÷           |       |
|   | ()    | 1.04    | LEMON JUICE      |             |          |             |       |
|   | (, ). | 1.05    | SALT AND PEPPER  | <b>l</b>    | OMILED   | •           |       |
|   | UTEN  | SILS    |                  |             | OTHER    | FORMULA FOR | •     |
|   | ( )   | 1.06    | SAUCE PAN        |             | ( ) TåTT | HOLLANDAISE | SAUCE |
|   | ()    | 1.07    | MIXING BOWL      |             | •        | MODDWIN     | D     |
|   | ()    | 1.08    | STRAINER         |             |          |             |       |
|   | ()    | 1.09    | BASIC UTENSILS   | (TABLE T-3) |          | 4           |       |
|   |       |         |                  | 3           |          |             |       |
|   | 2000  | 001/23/ | ימי              |             |          |             | ٠     |
| , | PERF  | ORMANC  | JE ,             | Q.          |          |             |       |
|   |       |         | *                | <b>~</b>    |          |             |       |

2.00

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GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
          PREPARE ONE AND ONE-HALF QUARTS OF HOLLANDAISE SAUCE
     2.01
           EMPLOYING THE FOLLOWING OPERATIONS:
           ASSEMBLE ALL INGREDIENTS
     2.02
           COMBINE YOLKS AND WATER
     2.03
           WHIP YOLKS AND WATER
     2.04
           WARM YOLKS AND WATER
     2.05
           STIR THE MIXTURE
     2.06
           ADD BUTTER
     2.07
           WHIP THE MIXTURE
     2.08
           SEASON THE MIXTURE
     2.09
           STRAIN THE MIXTURE
     2.10
           CLEAN UTENSILS
```

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME HOLLANDAISE SAUCE IS MADE WITH QUANTITY, COLOR, TEX-TURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY IN BOWL 3.03 THOROUGHLY . 3.04 OVER BOILING WATER 3.05 THOROUGHLY 3.06 SLOWLY 3.07 THOROUGHLY 3.08 3.09 LIGHTLY ALL LUMPS ARE REMOVED 3.10 COMPLETELY 3.11

|                        | MISOE NO.                    |
|------------------------|------------------------------|
|                        |                              |
| PROGRAM QUANTITY FOODS | DIVISION 05 SOUPS AND SAUCES |
| USOE CODE NO(S)        | UNIT 01 SAUCES               |
|                        | TERMOB NO. 19-036            |
| 1.00 CONDITTON         | •                            |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE N    | ın.           |        |                  | 148                 | ¥  | خت <b>ي</b> دو.                   | •                           |   |   |
|------------|---------------|--------|------------------|---------------------|--|-----------------------------------|-----------------------------|---|---|
| PILBOD N   | مىنى <u>ن</u> | 4      |                  |                     |  |                                   |                             | =   |   |
| PROGRAM    | M OUA         | NTITY  | FOODS            | ·                   | DIVISIO  | ON 05                             | SOUP                        | S AND SAU                                 | ICES  |
|            |               | *      |                  | <u> </u>            | UNIT   | 01                                | SAUC                        | ES  |   |
|            | ÷             | ۵      |                  | s                   | TERMOB   | Ν'nΟ                              | 19-0                        | 37  |   |
|            |               |        |                  |                     | IERMOD   | NO.                               |                             |   | · · · · · · · · · · · · · · · · · · ·               |
| •          |               | 4      | •                |                     |  |                                   |                             |   |   |
|            |               |        |                  | w.                  | ¥.   |                                   | ¥                           |   |   |
| 1.00       | CONDIT        | ION    | ¢                | ð                   |  | •                                 |                             | •   |   |
| ü          |               |        |                  |                     | ۷  | •                                 |                             |   |   |
|            |               |        | _                |                     | ٠  | POUTD                             | MENT                        | .,  |   |
|            |               | DIENTS |                  | •                   |  | EQUIP                             | 1.08                        | STOVE                                     |   |
| W.         | • •           | 1.01   | BUTTER           |                     | 4  | ( )                               | 1.00                        | 21045                                     |   |
|            |               |        | PASTRY FLOUR     | ***                 |  |                                   |                             |   |   |
|            |               |        | CHICKEN STOCK,   |                     |  |                                   |                             |   |   |
|            | • •           | 1.04   | SALT AND PEPPE   | SR                  | •  | OMUET                             | ,                           |   |   |
| Ģ          | UTENS         |        | ·                | •                   |  | OTHER                             |                             | FORMULA                                   | EOB   |
|            | • •           | 1.05   | SAUCE POT        |                     | *  | ( )                               | 1.09                        | VELOUTE                                   |   |
|            |               | 1.06   |                  |                     | , "  |                                   | . 1                         | VELOUTE                                   | SAUCE   |
|            |               | 1.07   |                  |                     | ~ ~ ~  | •                                 |                             |   | *   |
|            | ( )           | 1.08   | BASIC UTENSILS   | S (TABI             | E T-3)   |                                   |                             |   | . •   |
| *          | . 1           |        | 4                |                     | •  |                                   |                             |   |   |
|            |               | ٠      | *                |                     | ě  |                                   |                             |   |   |
| 2.00       | PERFO         | RMANC  | E .              | *                   |  |                                   |                             |   | j = j   |
|            |               |        |                  |                     |  |                                   |                             | , , ,                                     | - / '   |
|            |               |        |                  |                     | ·  | 4.5                               | <del></del>                 |   | <del>-/1</del>                                      |
| T          |               |        |                  |                     |  |                                   |                             |   | / 1   |
| - 1        | GENER         | AL ST  | ATEMENT OF PERI  | FORMANO             | E AND R  | ESULTI                            | NG OU                       | TCOME                                     | ./  |
| <u> </u>   | $\mathcal{T}$ | 2.01   | PREPARE ONE G    | ALLON C             | F VELOU  | TE SAU                            | ICE EW                      | PLOYING                                   | "   |
| \$         |               |        | THE FOLLOWING    | OPERA               | 'IONS:   | •                                 | •                           | 1   | 1   |
| Į.         |               |        |                  |                     | THE THE A  | ·                                 |                             |   | <u> </u>  |
| _          |               | 2.02   | •                | INGREDI             | ENTS   | _                                 |                             |   | 1   |
|            | ( )           | 2.03   |                  |                     |  |                                   |                             |   |   |
|            | ( )           |        | ADD FLOUR        |                     |  |                                   | c                           | 6   | 1   |
| -          |               |        | COOK MIXTURE     |                     |  |                                   |                             |   |   |
|            |               |        | ADD CHICKEN S    | <b>FOCK</b>         |  |                                   |                             | 1   |   |
|            |               |        | WHIP MIXTURE     |                     |  |                                   |                             | 1   |   |
|            |               |        | SIMMER MIXTUR    |                     |  |                                   |                             | 1   |   |
|            | ( )           | 2.09   | STRAIN MIXTUR    | E                   |  | •                                 |                             |   |   |
|            | ( )           | 2.10   | CLEAN UTENSIL    | S                   |  | ,                                 |                             | • [                                       |   |
|            | *             |        |                  |                     |  |                                   |                             |   |   |
|            |               |        | , · · ·          |                     |  |                                   |                             |   |   |
| 3.00       | EXTEN         | T      |                  |                     |  |                                   | 4.4                         | 1   |   |
|            |               |        | Ý                |                     | 12   |                                   |                             | ļ   | د   |
|            |               |        | ,                |                     |  |                                   |                             |   |   |
| Ì          |               |        |                  |                     |  | _ ~                               |                             | TATO OTTEN                                | ME  |
|            | GENEF         |        | ATEMENT OF EXT   | ENT AN              | D EXTENT   | OF R                              | ESULT]                      | ING OUTCO                                 | MEA-  |
| ]          | ()            | 3.01   | VELOUTE SAUCE    | IS PR               | EPARED V   | VITH QU                           | DANTI                       | IA' COTOR                                 | , IEV-  |
|            |               |        | TURE, AROMA A    | ND TAS              | re to Al   | PROVA                             | L OF E                      | SUARD OF                                  | TAPERI<br>EVERKI                                    |
|            |               |        | RATERS. TO B     | E COMP              | LETED W  | THIN '                            | TIM UP                      | OTES WIT                                  | H EWCH  |
|            |               |        | OPERATION JUD    | GED AS              | SATISFA  | ACTORY                            | OR UN                       | BATISFAC                                  | TOKI.   |
| l          |               | 4      |                  |                     | A  | 100 C 200                         | <del>685 ==</del>           | IN CONTEN                                 | mo.   |
| .*         | ()            | 3.02   | ALL INGREDIEN    | TS ASSI             | EMBLED;  | MEASU.                            | KEU AI                      | An acumin                                 | 10  |
|            | •             |        | WITHIN 5% A      |                     | Y  |                                   |                             | <b>y</b>                                  |   |
|            | ( )           | 3.03   |                  |                     |  |                                   |                             |   |   |
|            | ( )           | 3.04   | STIRRING SLOW    | LY                  |  |                                   |                             |   |   |
|            | ( )           | 3.05   | SLOWLY, FIVE     | TO SIX              | MINUTES  | WITH                              | OUT BE                      | ROWNING                                   | W   |
| <u>IC</u>  | ( )           | 3.06   | LIGHTLY          |                     |  |                                   |                             | 1   | i   |
| ed by ERIC | `( j          | 3.07   |                  |                     | •  |                                   |                             | \   |   |
|            |               | 2 4 4  | - BAN MUT NEW MY | MITTER THE PARTY IN | and the second s | onavarit meta karan da Maraka, ta | نما مرس فلام مرام والرافيان | reconstruction from the source and a sub- | A STATE OF CHARLEST AND THE STATE AND A STATE AND A |

|      | THENDER                                 | * .                                       | EOUT1         | PMENT     |            |        |
|------|---|---|---------------|-----------|------------|--------|
|      | INGREDIENTS                             |   |               | 1.08      | STOVE      |        |
|      |   | BUTTER                                    | ( )           |           |            | A 🔛    |
|      |   | PASTRY FLOUR                              | 3             | ن         |            | •      |
|      |   | CHICKEN STOCK, HOT                        |               |           |            |        |
|      | () 1.04                                 | SALT AND PEPPER                           | OMITTE:       | <b>.</b>  |            |        |
|      | UTENSILS                                |   | OTHE          |           | -0.50MIT 3 | TIOD.  |
|      | () 1.05                                 | SAUCE POT                                 | ( )           | 1.09      | FORMULA    |        |
|      | () 1.06                                 | STRAINER                                  |               |           | VELOUTE    | SAUCE  |
|      |   | CHEESECLOTH                               |               |           |            |        |
|      | () 1.08                                 | BASIC UTENSILS (TABLE T-3)                |               |           |            |        |
|      | ( ) 2.00                                |   |               | ÷         | Ú          |        |
|      |   | g San San San San San San San San San San |               |           | *          |        |
| 2 00 | PERFORMANC                              |   | ,             |           |            |        |
| 2.00 | PERFORMANC.                             | • • • • • • • • • • • • • • • • • • •     |               |           | •          |        |
|      | *                                       | a a                                       |               |           |            | Ÿ      |
| 1    | <del></del>                             |   |               |           | •          |        |
|      |   | on nananyar ayn T                         | BCIII T       | TNG OF    | MICOME:    |        |
| . }  |   | ATEMENT OF PERFORMANCE AND F              | COOPI         | TING OC   | DIOVING    |        |
|      | () 2.01                                 | PREPARE ONE GALLON OF VELOU               | TE SA         | UCE EF    | ETOTING    |        |
|      | •/                                      | THE FOLLOWING OPERATIONS:                 |               |           | <b>%</b>   |        |
|      | . ,                                     |   | <u> </u>      |           | <u> </u>   |        |
| ,    | () 2.02                                 | ASSEMBLE ALL INGREDIENTS                  |               |           |            |        |
|      | () 2.03                                 | MELT BUTTER                               |               |           |            |        |
|      |   | ADD FLOUR                                 |               |           |            |        |
|      |   | COOK MIXTURE                              | •             |           |            |        |
|      | () 2.06                                 | ADD CHICKEN STOCK                         | •             |           |            |        |
| -,   | , ,                                     | WHIP MIXTURE                              | •             | •         |            |        |
|      |   |   | *             |           | ÷          |        |
| •    |   | SIMMER MIXTURE                            |               |           | ,          |        |
|      |   | STRAIN MIXTURE                            |               |           |            |        |
|      | () 2.10                                 | CLEAN UTENSILS                            |               |           |            |        |
|      | "A                                      |   |               |           |            |        |
|      | •                                       |   | ř.            |           |            |        |
| 3.00 | EXTENT                                  |   | ( ·           | d         |            |        |
|      |   |   |               |           |            |        |
|      |   |   | , ,, <u>.</u> |           |            |        |
| ٠.   |   | •   |               |           | atimaa     |        |
|      | GENERAL ST                              | ATEMENT OF EXTENT AND EXTENT              | r of f        | ESULT.    | ING OUTCO  | ME     |
|      | 7 5 2 61                                | THE CAUCE TO DEPARED V                    | WTTH C        | IIIANTI'  | LA. COTOR  | LEX-   |
|      | , ,                                     | TURE, AROMA AND TASTE TO A                | PPROV         | IL OF I   | BOARD OF   | EXPERT |
|      |   | PATERS TO BE COMPLETED WI                 | ITHIN         | 40 MI     | MOTES MIT  | n EACH |
|      | İ                                       | OPERATION JUDGED AS SATISFA               | ACTORY        | OR U      | NSATISFAC  | TORY.  |
|      |   |   |               |           |            |        |
|      | () 3,02                                 | ALL INGREDIENTS ASSEMBLED;                | MEASU         | JRED A    | ND SCALED  | TO     |
|      | ( ) 22.02                               | WITHIN 5% ACCURACY                        |               |           |            |        |
|      | , · · · · · · · · · · · · · · · · · · · | WITHOUT BURNING                           |               |           | . ·        |        |
| ,*   | () 3.03                                 |   |               |           | ٠          |        |
| -    | () 3.04                                 | STIRRING SLOWLY                           | C WTML        | ים יחוזטנ | POWNTNG    |        |
|      | () 3.05                                 |   | D MTIL        | TOOT D    |            |        |
|      | () 3.06                                 | LIGHTLY                                   |               | *         | •          |        |
|      |   | THOROUGHLY "                              | •             |           |            |        |
|      | () 3.08                                 | FOR THIRTY MINUTES                        |               |           |            |        |
|      | () 3.09                                 | ALL LUMPS ARE REMOVED                     |               |           | a ·        |        |
|      | () 3.10                                 |   |               |           |            |        |
|      | , , 5,20                                | Α.  | •             |           | <i>.</i>   |        |
|      | ٠                                       | 149                                       |               |           | 2          | ,      |

| · ·       |        | •        | ٠           |         |      | e.          |        |    |
|-----------|--------|----------|-------------|---------|------|-------------|--------|----|
| PROGRAM   | QUANTI | TY FOODS |             | DIVISIO | N 05 | SOUPS AND   | SAUCES |    |
| -         |        |          | <del></del> |         |      | <del></del> |        | r, |
| USOE CODE | NO(S)  |          |             | UNIT    | 01   | SAUCES      |        |    |
|           |        |          |             |         |      |             |        |    |
|           | ' -    | •        |             | TERMOB  | NO.  | 19-037      |        |    |
|           | •      |          |             |         |      |             | _ {    |    |

MISOE NO.

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

|           |                    |   |               |                |            | ,                                       |
|-----------|--------------------|---|---------------|----------------|------------|---|
|           | *                  |   |               |                |            |   |
|           |                    | 151                                     | Ų,            |                | * *        | • • •                                   |
| MISOE     | NO.                | 101                                     |               |                |            |   |
| •         |                    |   | /             | · ·            |            |   |
|           | •                  | galan algering                          | . •           |                |            |   |
| PROGRA    | M OUANTITY         | FOODS                                   | DIVISION (    | 5 SOL          | PS AND     | SAUCES                                  |
| 1 210 010 |                    |   |               |                | <u> </u>   |   |
|           | <del> </del>       |   | UNIT (        | 1 SAU          | CES        |   |
|           |                    |   |               |                |            |   |
| -         | *                  |   | TERMOB NO     | $\frac{19}{1}$ | -038       |   |
|           |                    |   |               |                | <b>y</b> : |   |
| =         |                    |   | •             |                |            |   |
|           |                    | · ·                                     |               |                | •          | • .                                     |
| 1 00      | CONDITION          | •                                       | ÷             |                |            |   |
| 1.00      | CONDITION          |   |               |                |            |   |
|           |                    | -                                       | ė,            |                |            | •                                       |
|           |                    |   | rimma.        | ~ T T C        |            | e.                                      |
|           | INGREDIENTS        |   | UTEN          | SILS           |            |   |
|           | () 1.01            | SKIN OF SALT PORK                       | ( )           |                | BRAZIER    |   |
|           | $( \cdot ) 1.02$   | ONIONS, PAYSANNE C                      |               | 1.12           |            |   |
|           | (),1.03            | CELERY, PAYSANNE C                      | UT ()         | 1.13           |            |   |
|           | () 1.04            | CARROTS, PAYSANNE                       |               | 1.14           |            | TENSILS                                 |
|           | () 1.05            | LEEKS, PAYSANNE CU                      |               |                | (TABLE     | T-3)                                    |
| -         | () 1.06            | SACHET BAG                              | -<br>( )      | 1.15           | SERVICE    | BOWL                                    |
|           | () 1.07            | CANNED TOMATOES                         | EOÚT          | PMENT          | -          |   |
|           |                    | SALT, PEPPER AND S                      |               | 1.16           | STOVE W    | ITH OVEN                                |
|           |                    | BASIC WHITE STOCK                       | OTHE          |                |            |   |
|           | () 1.09            |   | * ,           |                | FORMULA    | FOR                                     |
|           | () 1.10            | VEAL AND PORK BONE                      | • • •         | 1.1            | TOMATO     |   |
|           | aři.               | BROWNE                                  | ט             |                | TOMATO     | BRUCH                                   |
|           |                    | :                                       |               |                |            |   |
| •         | ٠                  |   | · ·           | ~              | *,         | Brita.                                  |
| 2.00      | PERFORMANC         | 3                                       |               |                |            |   |
|           | •                  |   | •             |                |            | •                                       |
|           |                    | <u></u>                                 | •             |                | *          |   |
| 3         |                    |   |               |                |            | •                                       |
| ř         | GENERAL ST         | ATEMENT OF PERFORMA                     | NCE AND RESU  | LTING (        | OUTCOME    | • :                                     |
|           | $\frac{32.01}{()}$ | PREPARE FIFTY PORT                      | IONS OF TOMA  | TO SAU         | CE EMPLO   | YING                                    |
|           | ( / 2102           | THE FOLLOWING OPER                      |               |                |            | *                                       |
|           |                    | 111111111111111111111111111111111111111 | i .           |                | e)         |   |
|           | () 2.02            | ASSEMBLE ALL INGRE                      | DIENTS        |                |            |   |
| *         |                    | SAUTE SALT PORK                         | D12.11-0      |                |            | •                                       |
|           | ( ) 2.03           | ADD REMAINING INGR                      | EDTENTS       |                |            |   |
| <b>\</b>  |                    |   | EDIENIS       |                |            |   |
|           |                    | SEASON SAUCE                            | *             |                |            |   |
|           |                    | BAKE SAUCE                              |               |                | )          | 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - |
|           | () 2.07            | REMOVE BONES                            |               |                | )          | •,                                      |
|           | () 2.08            | PUT SAUCE THROUGH                       | FOOD MILL     |                | . (        |   |
|           | () 2.09            | TRANSFER TO SERVICE                     | E BOWL        | <b>*</b> ;     | •          |   |
|           | () 2.10            | CLEAN UTENSILS                          |               |                |            |   |
|           |                    |   |               |                |            | <b>+</b>                                |
|           |                    |   |               |                | e          |   |
| 3.00      | EXTENT             | *                                       |               |                |            |   |
| 3.00      | EVIDAL             | र्व                                     | +             |                |            | / \                                     |
|           |                    | *                                       |               |                | . /        | ,                                       |
|           | <u> </u>           | <del></del>                             |               |                |            |   |
|           |                    | ampionim op gympim i                    | NIC EVMENT OF | ם מכווד        | יידאם אויי | COME .                                  |
|           |                    | ATEMENT OF EXTENT I                     | MIN EVIEWI OL | TOCOL          | TTV COT    | ים וותר את את                           |
|           | () 3.01            | TOMATO SAUCE IS PI                      | WEPAKED WITH  | O DOFT         | TI, COTA   | NY TRVION                               |
|           |                    | AROMA, AND TASTE                        | O APPROVAL C  | F BUAK         | THU DE EVI | MALMA LAAS<br>Otokaaao t                |
| •         |                    | TO BE COMPLETED W                       | THIN 1-1/2 H  | OURS W         | ITH EACH   | 1 OPERATION                             |
|           |                    | JUDGED AS SATISFAC                      | TORY OR UNSA  | TISFAC         | TORY.      |   |

ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

AT 300° F FOR ONE HOUR

UNTIL SKIN LOOSENS ALL REMAINING INGREDIENTS ADDED

ERIC

3.02

3.03 3.04 3.05

3.06

LIGHTLY

|      |             | •   |                                       | •               |
|------|-------------|---|---------------------------------------|-----------------|
|      | INGREDIENT  | ······································    | UTENSILS                              |                 |
|      |             | SKIN OF SALT PORK                         | () 1.11                               | BRAZIER         |
|      | () 1.02     | ONIONS, PAYSANNE CUT                      | () 1.12                               | SAUCE PAN       |
|      | () 1.03     | CELERY, PAYSANNE CUT                      | () 1.13                               | FOOD MILL       |
|      | () 1 04     | CARROTS, PAYSANNE CUT                     | () 1.14                               | BASIC UTENSILS  |
|      | ( ) 1.05    | LEEKS, PAYSANNE CUT                       |                                       | (TABLE T-3)     |
|      |             | SACHET BAG                                | () 1.15                               | SERVICE BOWL    |
| 9.   | ( ) 1.00    | CANNED TOMATOES                           |                                       |                 |
| *    | ( ) 1.07    | SALT, PEPPER AND SUGAR                    | ( ) 1.16                              | STOVE WITH OVEN |
|      | ( ) 1.00    | DAGIC WHITTE CHOCK                        | OTHER                                 | <b>-</b> ,      |
| •    | ( ) 1.03    | BASIC WHITE STOCK<br>VEAL AND PORK BONES, | ( ) 1.17                              | FORMULA FOR     |
| •    | (*) 1.10    | BROWNED                                   | ( ) 101                               | TOMATO SAUCE    |
|      | ».          | PKOMMED                                   | t·                                    | 20:2:20         |
| •    |             |   | N.                                    |                 |
| 2 00 | PERFORMANO  | سات عد                                    |                                       | •               |
| 2.00 | PERFURNIANC | ·E  |                                       |                 |
|      | \$          |   |                                       | •               |
| ,    |             |   |                                       |                 |
|      | GENERAL ST  | TATEMENT OF PERFORMANCE AN                | D RESULTING                           | OUTCOME         |
|      | () 2.01     | PREPARE FIFTY PORTIONS C                  | F TOMATO SAU                          | CE EMPLOYING    |
|      |             | THE FOLLOWING OPERATIONS                  | · · · · · · · · · · · · · · · · · · · |                 |
|      | <u></u>     | <u> </u>                                  |                                       |                 |
| -    |             | ASSEMBLE ALL INGREDIENTS                  | ,                                     | •               |
|      | ()-2.03     | SAUTE SALT PORK                           |                                       |                 |
|      |             | ADD REMAINING INGREDIENT                  | :S                                    |                 |
|      |             | SEASON SAUCE                              |                                       |                 |
|      | () 2.06     | BAKE SAUCE                                | د<br>المارية                          |                 |
|      | () 2.07     | REMOVE BONES                              | * *                                   | •               |
|      | () 2.08     | PUT SAUCE THROUGH FOOD M                  | IILL .                                |                 |
|      | () 2.09     | TRANSFER TO SERVICE BOWI                  |                                       | -               |
|      |             | CLEAN UTENSILS                            |                                       |                 |

3.00 EXTENT

| EXTURE,<br>RATERS.<br>RATION |
|------------------------------|
| 0                            |
| 4                            |
|                              |
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| •                            |
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| -'-                          |
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| •                            |

|                        |             | MISOE NO.        |
|------------------------|-------------|------------------|
| PROGRAM QUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES |
| USOE CODE NO(S)        | UNIT 01     | SAUCES           |
| ··                     | TERMOB NO.  | 19-038           |
| 1 00 CONDITATION       | 7           |                  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

|     |        |            | •            |                                       |                       |  |
|-----|--------|------------|--------------|---------------------------------------|-----------------------|--|
| -   | MISOE  | NO.        | ·····        |                                       |                       |  |
|     |        |            |              | 154                                   | ୍ୟ                    | •  |
| ;   | nnocna | . W . O. T |              | -                                     | DIVISION              | 05 SOUPS AND SAUCES  |
|     | PROGRA | m Or       | JANTLT       | Y FOODS                               |                       |  |
|     |        |            | ······       |                                       | UNIT                  | 01 SAUCES  |
|     |        |            |              | · · · · · · · · · · · · · · · · · · · | TERMOB NO.            | 19-039   |
|     |        |            |              |                                       | TERMOD NO.            | 19-039   |
|     |        |            |              |                                       |                       | ·<br>•   |
|     |        |            |              | ÷                                     |                       |  |
|     | 1.00   | CONDI      | TION         |                                       |                       | •  |
|     | *      | •          |              | •                                     |                       |  |
|     | 1      | INGRE      | EDIENT       | <b>s</b> .                            | UTENSILS              |  |
|     | *      | ( )        | 1.01         | DICED ONIONS                          | () 1.09               | SAUCE POT  |
|     | *      | ( )        | 1.02         | DICED CELERY                          | () 1.10               | SERVICE BOWL   |
| 4   |        | ( )        | 1.03         | DICED CARROTS                         | () 1.11               | BASIC UTENSILS (TABLE T-   |
|     |        | ( ) ;      | 1.04         | FAT                                   | EQUIPMENT             | CMOVE  |
| •   |        | ( )        |              | FLOUR<br>HOT BROWN STOCK              | (~) *1.12<br>( ) 1.13 | STOVE  |
|     |        | ( )        |              | BAY LEAF                              | OTHER                 | DIM  |
|     | 3      |            | 1.08         | SALT AND PEPPER                       | () 1.14               | FORMULA FOR ESPAGNOLE  |
|     |        | . ,        |              |                                       | •••                   | SAUCE  |
|     |        |            |              |                                       |                       | •  |
|     | 2.00   | PERF       | DRMANC       | E                                     |                       |  |
|     |        | 4          |              |                                       |                       |  |
|     | t      |            | ·            |                                       |                       |  |
|     |        | GENE!      | RAL ST       | ATEMENT OF PERFORMANC                 | E AND RESUL           | TING OUTCOME   |
|     | j      | ()         | 2.01         | PREPARE FIVE QUARTS                   | OF ESPAGNOI           | E SAUCE EMPLOYING  |
|     |        |            |              | THE FOLLOWING OPERAT                  | TIONS:                | •  |
|     | į.     | 7 3        | 2.02         | ASSEMBLE ALL INGRED                   | FNTS                  |  |
|     |        | }          | 2.02         | MELT BUTTER                           | LENIS                 |  |
| -   | c      | ì          | 2.04         | SAUTE VEGETABLES                      | • .                   |  |
|     | *      | ( )        | 2.05         | ADD FLOUR                             | *                     |  |
| -   | -      | ( )        |              | COOK MIXTURE                          |                       | •  |
|     | - "    | ( )        |              | ADD BROWN STOCK AND                   | BAY LEAF              | ` <u>e</u>   |
|     |        | ( )        |              | SEASON SAUCE<br>SIMMER SAUCE          |                       | •  |
| •   |        |            |              | STRAIN SAUCE                          | 1                     | •  |
|     | ,      | <i>(</i> ) |              | TRANSFER TO SERVICE                   | BOWL                  | -<br>V <sub>t</sub>  |
|     | •      | ( )        |              | CLEAN UTENSILS                        |                       | •  |
|     |        | 7          | ÷            | •                                     |                       |  |
|     |        |            |              |                                       | ÷                     |  |
|     | 3.00   | EXTE       | NT           |                                       |                       | •  |
|     | ÷      |            |              |                                       |                       | -  |
|     | •      |            |              |                                       | _ <del></del> ·       |  |
|     | }      | GENE       | RAL ST       | ATEMENT OF EXTENT ANI                 | EXTENT OF             | RESULTING OUTCOME  |
|     | Ì      | ( )        | 3.01         | ESPAGNOLE SAUCE IS                    | PREPARED WIT          | TH QUANTITY, COLOR, TEX-   |
|     |        | •          |              | TURE, AROMA AND TAST                  | LE LO VLLKO!          | VAL OF BOARD OF EXPERT 1-1/2 HOURS WITH EACH   |
|     |        |            |              | OPERATION JUDGED AS                   | SATISFACTOF           | RY OR UNSATISFACTORY.  |
|     |        | ,          |              | ×                                     |                       |  |
|     | ·      | ( )        | 3.02         | ALL INGREDIENTS ASSI                  |                       | SURED AND SCALED TO  |
|     |        |            |              | WITHIN 5% ACCURACY                    | <b>Z</b> :            | . *  |
|     |        | ( )        | 3.03         | WITHOUT BURNING                       | KATELTI A STEERIOO    | -  |
| EDI | C°     | ( )        | 3.04<br>3.05 | UNTIL ONIONS ARE TRE                  | MOPARENT              |  |
| EKL | y ERIC |            |              | WHILE STIRRING FOR                    | TEN MINUTES           |  |
|     |        | <u>```</u> | 3.07         | BROWN SAUCE IS WHIPE                  |                       | The construction of the selection of t |

|      | INGR        | EDIENT  |  |
|------|-------------|---------|--|
|      | ( )         | 1.01    | DICED ONIONS ( ) 1.09 SAUCE POT  |
|      | ( )         | 1.02    | DICED CELERY ( ) 1.10 SERVICE BOWL   |
|      | ii          |         | DICED CARROTS () 1.11 BASIC UTENSILS (TABLE T-3)   |
|      | ·           |         | FAT EQUIPMENT  |
|      | ) (         |         |  |
|      | ( )         |         |  |
|      | ( )         |         | HOT BROWN STOCK () 1.13 SINK   |
|      | ଂ( )        | 1.07    | BAY LEAF OTHER   |
|      | ( )         | 1.08    | SALT AND PEPPER () 1.14 FORMULA FOR ESPAGNOLE  |
|      | 4           |         | SAUCE  |
|      |             |         |  |
| 2.00 | PERF        | ORMANC  | <b>t</b> ?   |
|      |             | 0222210 |  |
| *    |             |         |  |
|      |             |         |  |
| 4    | CEME        | DAT CM  | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME   |
| ,    | GENE<br>7 T |         | PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYING   |
|      | ( )         | 2.01    | PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYERS   |
|      |             | •       | THE FOLLOWING OPERATIONS:  |
|      |             |         |  |
|      | ()          | 2.02    |  |
|      | ( )         | 2.03    | MELT BUTTER  |
|      | i i         | 2.04    | SAUTE VEGETABLES   |
|      | ·           | 2.05    | ADD FLOUR  |
|      | ) (         |         | COOK MIXTURE   |
|      | ( )         | 2.06    | <del>-</del> · ·   |
|      | ·( )        | 2.07    | 4  |
|      | ( )         | 2.08    | SEASON SAUCE   |
|      | ( )         | 2.09    | SIMMER SAUCE   |
|      | ii          | 2.10    |  |
|      | ·           |         | TRANSFER TO SERVICE BOWL   |
|      | \ \ \ \ \   | 2.12    | CLEAN UTENSILS   |
|      | ( )         | 2.12    | CLEAN UTENSILS   |
|      |             | *       | and the second of the second o |
|      |             |         |  |
| 3.00 | EXTE        | NT      | $\cdot$  |
|      |             |         |  |
|      |             |         |  |
|      | <b>-</b>    |         |  |
|      | GENE        | RAL ST  | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  |
|      | 77          | 3.01    | ESPAGNOLE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEX-   |
|      | ` ′         | J. U.   | TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT   |
| ٥    |             |         | RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH   |
|      | 1           |         | RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH LACH   |
|      |             |         | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
|      | L           |         |  |
|      | ( )         | 3.02    | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO  |
| 40   |             |         | WITHIN 5% ACCURACY   |
|      | · ( )       | 3.03    | WITHOUT BURNING  |
|      | ·           |         | UNTIL ONIONS ARE TRANSPARENT   |
|      | ·           |         | WHILE STIRRING   |
|      | ( )         | _       |  |
|      | ( )         |         | WHILE STIRRING FOR TEN MINUTES   |
|      | ( )         | 3.07    | BROWN SAUCE IS WHIPPED IN  |
|      | ( )         | 3.08    | LIGHTLY  |
|      | ίi          |         | FOR THIRTY MINUTES   |
|      | <b>)</b> (  |         | ALL LUMPS ARE REMOVED  |
|      | ·           |         | NO DRIPS ON SIDE OF BOWL   |
|      | <b>,</b> ,  |         |  |
|      | ( )         | 3.12    | COMPLETELY   |
|      |             |         | •  |



| GRAM     | OUANTI           | TY FOODS                                | DIVISION O   | 5 SOUPS AND SAUCES |
|----------|------------------|---|--------------|--------------------|
|          |                  |   |              |                    |
| E COD    | E NO(S)          |   |              | 1 SAUCES           |
|          |                  |   | TERMOB NO.   | 19-039             |
|          | <del></del>      |   | •            | , #<br>2 e         |
| n (°)    | NDITION          | •                                       | , w          |                    |
| 0 00     | MDITTON          |   |              |                    |
|          |                  | ts.                                     | 7            |                    |
| ,        |                  | <b>.</b>                                | · ·          |                    |
|          |                  |   | •            |                    |
|          | A                |   |              | ;                  |
| -        | <u> </u>         | v                                       |              |                    |
| •        |                  |   | <b>.</b>     |                    |
| •        |                  |   |              | i.                 |
|          | •                |   |              | •                  |
| ) PE     | RFORMANCE        |   | *            | •                  |
| a ,      | •                | * · · · · · · · · · · · · · · · · · · · |              |                    |
| / GE     | ።<br>Nedat. Gwam | Pement of Perfo                         | RMANCE AND R | ESULTING OUTCOME   |
| <u> </u> | MINNE DIFF       | •                                       |              |                    |
|          |                  | e v                                     |              |                    |
|          |                  |   | 9            | *                  |
|          |                  |   | 'r           | , t                |
| •        |                  | 9                                       |              | <i>1.</i>          |
| d        |                  | , we                                    |              | v.                 |
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| • • •    | •                | · ·                                     |              |                    |
|          |                  |   |              | •                  |

DIVISION 05 SOUPS AND SAUCES QUANTITY FOODS PROGRAM SAUCES 01 UNIT 19-040 TERMOB NO. 1.00 CONDITION UTENSILS INGREDIENTS TWO SAUCE POTS 1.01 BUTTER () 1.07 BASIC UTENSILS (TABLE T-3) () 1.08 1.02 FLOUR EQUIPMENT 1.03 MILK, HOT STOVE (), 1.09 1.04 SALT OTHER 1.05 NUTMEG FORMULA FOR BECHAMEL TOBASCO SAUCE SAUCE 2.00 PERFORMANCE GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE FOLLOWING OPERATIONS: ASSEMBLE ALL INGREDIENTS 2.02 2.03 MELT BUTTER 2.04 ADD FLOUR COOK MIXTURE 2.05 2.06 ADD MILK SEASON SAUCE 2.07 2.08 SIMMER SAUCE BRING SAUCE TO BOIL 2.09 STRAIN SAUCE 2.10 2.11 HOLD HOT FOR SERVICE

#### EXTENT 3.00

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME BECHAMEL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EX-PERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

| ()         | 3.02 | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY |  |
|------------|------|--|--|
| ( )        | 3.03 | WITHOUT BURNING  |  |
| ( )        | 3.04 | WHILE STIRRING   |  |
| <i>( )</i> | 3.05 | FOR EIGHT TO TEN MINUTES   |  |
| ( )        | 3.06 | SLOWLY WHILE WHIPPING  |  |
| ( )        | 3.07 | LIGHTLY  |  |
| ( )        | 3.08 | FOR FIVE MINUTES   |  |
| ĊŚ         | 3.09 | DO NOT ALLOW TO BOIL BRISKLY   |  |

LUMPS ARE REMOVED

UTENSILS INGREDIENTS TWO SAUCE POTS () 1.07 1.01 BUTTER **(- )** BASIC UTENSILS (TABLE T-3) 1.08 ( ) 1.02 FLOUR ( ) EQUIPMENT 1.03 MILK, HOT ( ) 1.09 STOVE 1.04 SALT 1.05 NUTMEG OTHER 1.10 FORMULA FOR BECHAMEL ( ) 1.06 TOBASCO SAUCE SAUCE 2.00 PERFORMANCE GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE 2.01 FOLLOWING OPERATIONS: 2.02 ASSEMBLE ALL INGREDIENTS 2.03 MELT BUTTER 2.04 ADD FLOUR 2.05 COOK MIXTURE 2.06 ADD MILK 2.07 SEASON SA SEASON SAUCE 2.08 SIMMER SAUCE 2.09 BRING SAUCE TO BOIL 2.10 STRAIN SAUCE 2.11 HOLD HOT FOR SERVICE 3.00 EXTENT GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME BECHAMEL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EX-PERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY 3.03 WITHOUT BURNING 3.04 WHILE STIRRING 3.05 FOR EIGHT TO TEN MINUTES 3.06 SLOWLY WHILE WHIPPING 3.07 LIGHTLY 3.08 FOR FIVE MINUTES

158

3.09 DO NOT ALLOW TO BOIL BRISKLY

3.10 ALL LUMPS ARE REMOVED

3.11 AT 180° F

| **                                    |                     | υ                                     |     |
|---------------------------------------|---------------------|---------------------------------------|-----|
| :<br>*                                |                     | MISOE NO.                             | ¢   |
| • •                                   | •                   | · · · · · · · · · · · · · · · · · · · |     |
| PROGRAM QUANTITY FOODS                | DIVISION 05         | SOUPS AND SAUCES                      |     |
| USOE CODE NO(S)                       | UNIT 01             | SAUCES                                |     |
| · · · · · · · · · · · · · · · · · · · | TERMOB NO.          | 19-040                                |     |
|                                       |                     |                                       | · · |
| 1.00 CONDITION                        | ر                   | •                                     |     |
| *                                     |                     |                                       |     |
| •                                     |                     |                                       | •   |
|                                       |                     |                                       | ٥   |
|                                       | <b>)</b>            | T                                     |     |
| e                                     |                     | * -v q                                |     |
|                                       |                     |                                       | n   |
| 2.00 PERFORMANCE                      |                     | ۶                                     |     |
| *                                     | ₩<br>₩              |                                       |     |
| GENERAL STATEMENT OF                  | PERFORMANCE AND RES | SULTING OUTCOME                       | 4   |

3.00 EXTENT

| DDOCDA | M QUANTITY FOODS        | DIVISION (                            | )5   | SOUPS AND SAUCES   |
|--------|-------------------------|---------------------------------------|------|--------------------|
| PROGRA | M4 Q012412121210022     |                                       |      | •                  |
|        |                         | UNIT                                  | 1    | SAUCES             |
|        | \$                      | •                                     |      |                    |
|        |                         | TERMOB NO                             | •    | 19-041             |
|        | 9                       | ***                                   |      |                    |
|        |                         | 2                                     |      |                    |
| 1 00   | CONDITION               | -                                     |      | •                  |
| 1.00   | COMPLITON               |                                       |      | •                  |
|        |                         |                                       | -    |                    |
|        | INGREDIÉNTS             | UTENS:                                | ILS  |                    |
|        | () 1.01 RED WINE        |                                       | 1.09 | TWO SAUCE PANS     |
|        | () 1.02 CHOPPED SHALL   | · · · · · · · · · · · · · · · · · · · |      | SERVICE PAN        |
|        | () 1.03 SALT, PEPPER    | : :                                   | 1.11 |                    |
|        | () 1.04 BAY LEAF        |                                       | - •  | (TABLE T-3)        |
|        | () 1.05 ESPAGNOLE SA    | JCE EQUIP                             | MENT | 1                  |
| *      | () 1.06 BUTTER          | ( )                                   |      |                    |
|        | () 1.07 MARROW          | OTHER                                 |      | •                  |
|        | () 1.08 BOILING WATE:   | ·                                     | 1.13 | FORMULA FOR        |
|        | ( ) REOU DOLLANG WILL   | `, '                                  |      |                    |
|        | <b>*</b> ·              | <b>d</b> €ja                          |      |                    |
| 2.00   | PERFORMANCE             |                                       |      |                    |
| #      | I DIG Old PRIOD         |                                       |      |                    |
|        |                         |                                       |      |                    |
| 1      |                         |                                       |      |                    |
|        | GENERAL STATEMENT OF PE | REFORMANCE AND RESU                   | LTI  | IG OUTCOME         |
|        | () 2.01 PREPARE ONE     | QUART OF BORDELAIS                    | E SI | AUCE EMPLOYING THE |
|        | FOLLOWING OP            | ERATIONS:                             |      |                    |
|        |                         |                                       |      |                    |
| •      | () 2.02 ASSEMBLE ALL    | INGREDIENTS                           |      |                    |
| be.    | () 2.03 PLACE WINE,     | SHALLOTS AND BAY L                    | EAF  | IN SAUCEPAN        |
|        | ( ) 2.04 SEASON MIXTU   | RE                                    |      |                    |
|        | () 2.05 BOIL MIXTURE    |                                       |      |                    |
|        | () 2.06 ADD ESPAGNOL    | E SAUCE                               |      |                    |
|        | () 2.07 SIMMER SAUCE    |                                       |      |                    |
|        | () 2.08 ADD BUTTER      | • _                                   |      |                    |
|        | () 2.09 BLEND SAUCE     |                                       |      |                    |
|        | () 2.10 STRAIN SAUCE    |                                       |      |                    |
| •      | () 2.11 POACH MARROW    |                                       |      | ÷                  |
|        | ( ) 2.12 REMOVE MARRO   | W PIECES                              |      |                    |
|        | () 2.13 ADD JUICE TO    | SAUCE                                 |      |                    |
|        | () 2.14 BLEND SAUCE     |                                       |      | No.                |
|        | () 2.15 TRANSFER TO     |                                       |      |                    |
|        | () 2.16 CLEAN UTENSI    | LS                                    | •    |                    |
| •      | ٠                       |                                       |      | ä                  |
| _      |                         | <b>5</b>                              |      | -                  |
| 3.00   | EXTENT                  |                                       |      | •>                 |
|        |                         |                                       |      |                    |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BORDELAISE SAUCE IS PREPARED WITH QUANTITY, COLOR,

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EX
PERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
() 3.03 INGREDIENTS PLACED IN PAN

|      | ( ) 1.02<br>( ) 1.03<br>( ) 1.04<br>( ) 1.05<br>( ) 1.06 | RED WINE CHOPPED SHALLOTS SALT, PEPPER AND THYME BAY LEAF ESPAGNOLE SAUCE BUTTER MARROW BOILING WATER  UTENSILS () 1.09 TWO SAUCE PANS () 1.10 SERVICE PAN (TABLE T-3)  EQUIPMENT () 1.12 STOVE OTHER () 1.13 FORMULA FOR BORDELAISE SAUCE                         | -  |
|------|--|--|----|
| 2.00 | PERFORMANC   | E  |    |
|      |  | · · · · · · · · · · · · · · · · · · ·  | 1  |
| ·    | () 2.01  | PREPARE ONE QUART OF BORDELAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:  |    |
|      | () 2.03  | ASSEMBLE ALL INGREDIENTS PLACE WINE, SHALLOTS AND BAY LEAF IN SAUCEPAN SEASON MIXTURE BOIL MIXTURE   | ~, |
|      | () 2.06<br>() 2.07                                       |  |    |
|      | () 2.09<br>() 2.10<br>() 2.11<br>() 2.12                 | BLEND SAUCE STRAIN SAUCE POACH MARROW REMOVE MARROW PIECES ADD JUICE TO SAUCE  |    |
|      | () 2.14<br>() 2.15                                       | BLEND SAUCE<br>TRANSFER TO SERVICE PAN<br>CLEAN UTENSILS   |    |
| 3.00 | EXTENT   |  | ,  |
|      | GENERAL ST   | FATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME BORDELAISE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EX- PERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EAC OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. |    |
|      | () 3.02  | WITHIN 5% ACCURACY   |    |
| * \  | () 3.04<br>() 3.05<br>() 3.06<br>() 3.07                 | LIGHTLY FOR FIVE MINUTES WHILE MIXING  |    |
|      | () 3.08<br>() 3.09<br>() 3.10                            | WHILE MIXING THOROUGHLY ALL LUMPS ARE REMOVED  |    |
| * .  | () 3.12<br>() 3.13<br>() 3.14<br>() 3.15                 | WHILE MIXING 7/74 THOROUGHLY NO DRIPS ON SIDE OF PAN   |    |
|      | () 3.16  | COMPLETELY T-92161   |    |

| •                      |             | MISOE NO.        | <del></del> |
|------------------------|-------------|------------------|-------------|
| PROGRAM QUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES |             |
| USOE CODE NO(S)        | UNIT 01     | SAUCES           |             |
|                        | TERMOB NO.  | 19-041           |             |
|                        |             |                  |             |
| 1.00 CONDITTION        | ~           | est free         |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE  | NO.   | Andrew Appendix of the Control of th |   |    |
|--------|---|--|---|----|
| PROGRA | M QUANTI  | TY FOODS   | DIVISION 05 SOUPS AND SAUCES UNIT 01 SAUCES   |    |
| j.     | · .   |  | <u> </u>  |    |
| 1.00   | CONDITION   |  | TERMOB NO. 19-042   | ?  |
| 1.00   | COMBILION   |  |   |    |
|        | () 1.02<br>() 1.03  | BEEF BONES CHOPPED ONIONS CHOPPED CELERY BAY LEAVES SALT, PEPPER, THYME AND CLOVES   | UTENSILS () 1.07 STOCK POT () 1.08 BASIC UTENSILS (TABLE T-EQUIPMENT () 1.09 STOVE  OTHER () 1.10 FORMULA FOR WHITE STOCK   | ·3 |
| 2.00   | PERFORMANC  | E  |   |    |
|        | GENERAL ST  | ATEMENT OF PERFORMATE PREPARE TWENTY POINT THE FOLI  | ANCE AND RESULTING OUTCOME RETIONS OF WHITE STOCK LOWING OPERATIONS:  |    |
|        | () 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07<br>() 2.08<br>() 2.09<br>() 2.10 | ASSEMBLE ALL INGRECUT BONES SIMMER BONES IN WAADD VEGETABLES SEASON MIXTURE SIMMER MIXTURE STRAIN STOCK COOL STOCK CLEAN UTENSILS  |   | r  |
| 3.00   | EXTENT  |  | •   |    |
|        | GENERAL ST  | WHITE STOCK IS PRI<br>TURE, AROMA AND TA<br>RATERS. TO BE CO   | AND EXTENT OF RESULTING OUTCOME<br>EPARED WITH QUANTITY, COLOR, TEX-<br>ASTE TO APPROVAL OF BOARD OF EXPERT<br>APLETED WITHIN 7 HOURS WITH EACH<br>AS SATISFACTORY OR UNSATISFACTORY. |    |
|        | () 3.02<br>() 3.03<br>() 3.04<br>() 3.05<br>() 3.06<br>() 3.07<br>() 3.08<br>() 3.09<br>() 3.10 | TO WITHIN 5% ACC<br>TO FOUR INCH LENG<br>FOR THREE HOURS<br>ALL VEGETABLES ADD<br>LIGHTLY<br>FOR THREE HOURS<br>ALL LUMPS ARE REM  | DED OVED  |    |

|                | , , , , , , , , , , , , , , , , , , , | • "                                     | , and the second | MISOE NO.   |            |
|----------------|---------------------------------------|---|--|-------------|------------|
| PROGE          | RAM QUANTITY F                        | COODS                                   | DIVISION 05  | SOUPS AN    | ID SAUCES  |
| USOE           | CODE NO(S)                            |   | UNIT 01  | SAUCES      |            |
| ų              | *                                     |   | TERMOB' NO.  | 19-042      |            |
|                |                                       | *                                       | d  |             |            |
| 1.00           | CONDITION                             | 42                                      |  |             |            |
|                | • .                                   |   | No.  |             |            |
|                |                                       |   |  |             |            |
| <b>.</b>       |                                       | •                                       |  |             | •          |
|                |                                       | ÷                                       |  | *           |            |
| 2.00           | PERFORMANCE                           | • · · · · · · · · · · · · · · · · · · · | •  |             |            |
| •              | GENERAL 'STATE                        | MENT OF PERFO                           | ORMANCE AND RE   | SULTING OUT | COME +     |
| s<br>s         | · · ·                                 |   | •  |             |            |
|                | ¢                                     |   | ,  | ٩           | ,          |
| e <sup>t</sup> |                                       |   |  |             | •          |
| -              |                                       | •                                       |  |             |            |
|                | Ů                                     |   |  | e.          | <<br>•     |
| 3.00           | EXTENT                                |   |  | Þ           |            |
|                |                                       | MENW OR EAMER                           | NT AND EXTENT  | op preliter | IC OUTCOME |
| -              | GENERAL STATE                         | MIDNI OF EALER                          | AT DWA TOTERY /  | AT ENDOMETE | 10 COLCOIN |

|            |   |  | COURC AND CAUCEC  |
|------------|---|--|---|
| PROGRA     | M QUANTITY FOODS                                    |  | SOUPS AND SAUCES  |
|            |   | UNIT 01  | SAUCES  |
|            |   | TERMOB NO.   | 19-043  |
|            |   |  |   |
| 1.00       | CONDITION   |  |   |
| 1.00       | CONDITION   |  | ,   |
|            |   |  | ,   |
|            | INGREDIENTS   | UTENSILS   |   |
|            | () 1.01 BEEF BONES                                  | ( ) 1.0  |   |
|            | () 1.02 WATER<br>() 1.03 CHOPPED ONION              | ( ) 1.0  | (TABLE T-3) 9 10 GALLONS STOCK P  |
|            | () 1.03 CHOPPED ONTON () 1.04 CHOPPED CARROTS       | () 1.1   |   |
|            | () 1.05 CHOPPED CELERY                              | EQUIPMEN   | ${f T}$   |
|            | () 1.06 BAY LEAVES, THYME,                          | ( ) 1.1  | 1 STOVE AND OVEN  |
|            | PARSLEY AND PEPPERCO                                |  |   |
|            | ( ) 1.07 TOMATO PUREE                               |  | <i>:</i>  |
|            |   | •  |   |
| 2 00       | PERFORMANCE   | -  |   |
| 2.00       | PERFORMANCE   |  |   |
|            |   |  |   |
|            |   |  |   |
| •          | GENERAL STATEMENT OF PERFORMANC                     | E AND RESULTI  | NG OUTCOME  |
|            | ( ) 2.01 PREPARE FIVE GALLONS                       |  | CK EMPLOYING  |
|            | THE FOLLOWING OPERAT                                | TUNS:  | •   |
|            | ( ) 2.02 ASSEMBLE ALL INGREDI                       | ENTS   | .,  |
| -          | () 2.03 CUT BONES                                   |  | 6   |
|            | ( ) 2.04 BROWN BONES                                |  | 4.1   |
| •          | ( ) 2.05. SIMMER BONES IN WATE                      |  | •   |
|            | () 2.06 ADD VEGETABLES AND S                        | SPICES   | •   |
|            | () 2.07 MIX TOMATO PUREE<br>() 2.08 SIMMER MIXTURE  | ō  |   |
|            | () 2.08 SIMMER MIXIORE () 2.09 STRAIN AND COOL STOO | ľK   |   |
|            | () 2.10 CLEAN UTENSILS                              |  | •   |
|            | •             | •  |   |
|            |   |  |   |
| 3.00       | EXTENT  |  |   |
|            | •   |  |   |
|            | <u> </u>  |  | ,   |
|            | GENERAL STATEMENT OF EXTENT AND                     | EXTENT OF RE   | SULTING OUTCOME   |
|            | () 3.01 BROWN STOCK IS PREPA                        | ARED WITH QUAN   | TITY, COLOR, TEX-   |
|            | TURE, AROMA AND TAST                                | re to approvai   | OF BOARD OF EXPERT  |
|            | RATERS. TO BE COMPI                                 |  |   |
|            | OPERATION JUDGED AS                                 | SATISFACTORY   | OR UNSATISFACTORY.  |
|            | ( ) 3.02 ALL INGREDIENTS ASSI                       | MRLED. MEASIE  | RED AND SCALED TO   |
|            | WITHIN 5% ACCURACY                                  |  |   |
|            | () 3.03 THREE TO FOUR INCHES                        |  |   |
|            | () 3.04 TWENTY MINUTES UNTIL                        |  | •   |
|            | ( ) 3.05 THREE HOURS (SKIM SC                       |  |   |
|            | ( ) 3.06 EVENLY                                     | <b>4</b> 4   |   |
| <u>[</u> C | () 3.07 WOODEN PADDLE                               | ~~~~   |   |
| of by ERIC | () 3.08 THREE HOURS (SKIM SO                        |  |   |
|            | () 3.09 IMMEDIATELY IN SINK                         | and the second of the second s | karang dan pelangkan dan Pilitan Kina dalik karan Masan, meripikan pengan belangkan berbahan dan Masin bermania dan biria |

|      | INGREDIENTS                             | S UTENSILS   |
|------|---|--|
|      |   | REEF BONES () 1.08 BASIC UTENSILS  |
|      |   | WATER (TABLE T-3)  |
|      |   | CHOPPED ONION () 1.09 10 GALLONS STOCK POT   |
|      | ( ) 1 04                                | CHOPPED CARROTS* ( ) 1.10 ROASTING PAN   |
|      | ( ) 1.05                                | CHOPPED CELERY EQUIPMENT   |
|      |   |  |
|      | ( ) 1.06                                | BAY LEAVES, THYME, () 1.11 STOVE AND OVEN PARSLEY AND PEPPERCORNS () 1.12 SINK   |
|      | () 1.07                                 | TOMATO PUREE   |
| . ·  |   | • • · · · · · · · · · · · · · · · · · ·  |
|      |   |  |
| 2.00 | PERFORMANC                              | E  |
|      | ب                                       |  |
|      | · · · · · · · · · · · · · · · · · · ·   |  |
|      | CENEDAT CT                              | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME   |
|      | () 2.01                                 | PREPARE FIVE GALLONS OF BROWN STOCK EMPLOYING  |
|      | ( ) 2.01                                | THE FOLLOWING OPERATIONS:  |
|      |   | THE POLICING OF ENGINEE  |
|      | 1 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 | ASSEMBLE ALL INGREDIENTS   |
|      | • • •                                   | CUT BONES  |
|      |   |  |
|      | • •                                     | BROWN BONES  |
|      | () 2.05                                 | SIMMER BONES IN WATER  |
|      |   | ADD VEGETABLES AND SPICES  |
|      | () 2.07                                 | MIX TOMATO PUREE   |
|      | () 2.08                                 | SIMMER MIXTURE   |
| •    | () 2.09                                 | STRAIN AND COOL STOCK  |
|      | () 2.10                                 | CLEAN UTENSILS   |
|      | ( ) = ===                               |  |
|      |   |  |
| 3.00 | EXTENT                                  |  |
| 3.00 | DAIDHI                                  |  |
|      |   |  |
|      | <del></del>                             |  |
|      | CENEDAT CO                              | PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME   |
| Ä    |   |  |
|      | () 3.01                                 | TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT   |
|      |   | TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF BILLIANS   |
|      |   | RATERS. TO BE COMPLETED WITHIN 7 HOURS WITH EACH   |
|      | }                                       | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
|      |   | A CONTROL TO   |
|      | () 3.02                                 |  |
|      | •                                       | WITHIN 5% ACCURACY   |
|      | () 3.03                                 | THREE TO FOUR INCHES   |
|      | () 3.04                                 |  |
|      | () 3.05                                 | the state of the s |
|      |   | EVENLY   |
|      |   | WOODEN PADDLE  |
|      |   |  |
|      | () 3.08                                 | INKE HOURS (SKIM SCOM)   |





|                        |             |             | MISOE NO.        |
|------------------------|-------------|-------------|------------------|
| PROGRAM QUANTITY FOODS | •           | DIVISION 05 | SOUPS AND SAUCES |
| USOE CODE NO(S)        |             | UNIT 01     | SAUCES           |
|                        |             | TERMOB NO.  | 19-043           |
|                        | <del></del> |             |                  |
| 1.00 CONDITION         |             | •           |                  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO.       |  | ·            |   |            |          |                          |
|--------|-----------|--|--------------|---|------------|----------|--------------------------|
| PROGRA | M QUANTI  | TY FOODS                                   | DIVISION     | 0.5                                     | sol        | UPS ANI  | D SAUCES                 |
| ٠      |           |  | UNIT         | 01                                      | SA         | UCES     |                          |
|        |           | •  | TERMOB NO    |   |            |          |                          |
|        | •         |  | TERMOB NO    | J.                                      | 19         | -044     |                          |
|        |           |  |              |   |            |          |                          |
| 1.00   | CONDITION |  | •            |   |            |          | •                        |
|        | INGREDIEN | n <b>c</b>                                 |              | Ū                                       | TEN        | SILS     |                          |
|        |           | FISH BONES AND TRI                         | MMINGS       | (                                       | )          | 1.07     | BASIC UTENSILS           |
|        |           | CHOPPED CELERY                             | -            |   | ( )        | 1.08     | (TABLE T-3)<br>10 GALLON |
|        |           | CHOPPED ONIONS QUARTERED LEMONS            |              | ,                                       | , ,        | 1.00     | STOCK POT                |
|        | ( ) 1.05  | MIXED SPICES AND P.                        | ARSLEY STEM  | IS E                                    |            | PMENT    |                          |
|        |           | WATER                                      | i            | . (                                     |            |          | STOVE                    |
|        |           |  | ø            | (                                       | ( )        | 1.10     | SINK                     |
| 2 00   | PERFORMAN | . ~<br>ਾਸ਼                                 | ~            |   |            |          | •                        |
| 2.00   | PERFORMAN | SB   |              |   |            |          | ·                        |
| *      |           |  |              |   |            |          |                          |
|        |           |  | NOT AND DEC  | *************************************** | rate:      | OTTO COM | (F                       |
|        |           | IATEMENT OF PERFORMA<br>PREPARE FIVE GALLO | NCE AND RES  | STYCE                                   | ING<br>K F | MPLOYI   | NG THE                   |
|        | () 2.01   | FOLLOWING OPERATIO                         | NS:          | 5100                                    | <u> </u>   | ,        |                          |
|        | () 2.02   | ASSEMBLE ALL INGRE                         | DIENTS       |   | _          | •        |                          |
|        | () 2.03   | POUR WATER IN STOC                         | K POT        | _                                       |            |          |                          |
|        | () 2.04   | ADD VEGETABLES, SP                         | ICES, PARSI  | LEY A                                   | AND        | LEMONS   |                          |
|        | () 2.05   | ADD BONES AND TRIM                         | MINGS        |   |            |          |                          |
|        | • •       | STRAIN AND COOL ST                         | OCK          |   |            |          |                          |
|        | () 2.07   | CLEAN UTENSILS                             |              |   | ,          |          | ,                        |
| 2 00   | EVMENT    |  |              |   |            |          |                          |
| 3.00   | EXTENT    | •  |              |   |            |          | ,                        |
|        | •         |  |              |   |            |          |                          |
|        |           | :<br>TATEMENT OF EXTENT A                  | ND EVERNE C  | ום יבור                                 | ecii       | TTNG (   | OUTCOME                  |
|        | GENERAL S |  | DARED WITH   | OUA                                     | NTT        | ry. Col  | LOR. TEX-                |
|        | ( ) 3.01  | TURE, AROMA AND TA                         | STE TO APPE  | ROVA                                    | L O        | BOARI    | OR EXPERT                |
|        |           | RATERS. TO BE COMP                         | LETED WITHI  | [N l·                                   | -1/2       | 2 HOURS  | WITH EACH                |
|        |           | OPERATION JUDGED A                         | S SATISFACT  | rory                                    | OR         | UNSAT    | ISFACTORY.               |
|        |           |  | CEMPTED. NT  | TA CIT                                  | משם        | AND CO   | TALED TO                 |
|        | () 3.02   | ALL INGREDIENTS AS<br>WITHIN 5% ACCURA     | OSEMBLED: ME | ardu.                                   | KED        | ים עוואי | January IV               |
|        | ( ) 3 03  | BRING TO 212° F                            | . · · ·      |   |            |          | •                        |
| -      | 7 1 2 64  | SIMMER FOR 45 MINU                         | TES          |   | ٠          |          |                          |
|        | () 3.04   | BRING BACK TO BOIL                         | FOR 15 MIN   | NUTE                                    | S          |          |                          |
|        |           | IMMEDIATELY IN SIN                         |              |   |            |          |                          |
|        | / \ 2 07  | COMPLETELY                                 | LKX          |   |            |          |                          |



|                        |             | MISON NO.          |
|------------------------|-------------|--------------------|
| PROGRAM QUANTITY FOODS | DIVISION 0  | 5 SOUPS AND SAUCES |
| USOE CODE NO(S)        | UNIT 0      | 1 SAUCES           |
| <del></del>            | TERMOB NO   | 19-044             |
| 1.00 CONDITION         | <del></del> |                    |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE       | NO.                 |  | * .                            |                      |
|-------------|---------------------|--|--------------------------------|----------------------|
| PROGRA      | M QUANTI            | TY FOODS                                   | DIVISION 05                    | SOUPS AND SAUCES     |
|             | <del></del>         |  | UNIT 01                        | SAUCES               |
|             |                     | ن<br>* .                                   | TERMOB NO.                     | 19-045               |
|             |                     | <b>(</b> Î                                 | IERMOD NO.                     | 17 043               |
|             |                     | 4  |                                |                      |
| 1.00        | CONDITION           |  |                                | •                    |
|             |                     | *  |                                |                      |
|             | INGREDIEN.          | 3  | EQUIPMEN                       | 12                   |
| •           |                     | PASTRY FLOUR                               | ( ) 1.0                        | 6 STOVE WITH OVEN    |
|             | () 1.02<br>UTENSILS | BUTTER                                     |                                |                      |
|             | () 1.03             | BASIC UTENSILS (TABI                       |                                |                      |
|             |                     | 20 QUART BRAISING POS/S CONTAINER          | T                              | · //<br>· . · ·      |
|             | ( ) 2.03            | D/D CONTRAINDA                             |                                |                      |
| 2 00        | DESERVATION         |  |                                |                      |
| 2.00        | PERFORMANC          |  |                                |                      |
| 1           | <b>-</b>            |  |                                |                      |
|             | GENERAL ST.         | ATEMENT OF PERFORMANC                      | CE AND RESULT                  | ING OUTCOME          |
| •           | () 2.01             | PREPARE ROUX FOR THI                       | ickening a sal                 | ICE EMPLOYING THE    |
| ·           |                     | FOLLOWING OPERATIONS                       | <b>:</b>                       | *                    |
| •           | () 2.02             |  | IENTS                          |                      |
|             |                     | MELT BUTTER ADD PASTRY FLOUR               |                                |                      |
|             |                     | BAKE IN OVEN                               |                                |                      |
|             | () 2.06             | TRANSFER TO S/S CONT                       | TAINER                         |                      |
|             |                     |  |                                |                      |
| 3.00        | EXTENT              |  | `                              | •                    |
|             |                     |  |                                | ·                    |
|             | CENTEDAT CO         | ATEMENT OF EXTENT ANI                      | PAMENT OF D                    | PSILLTING OUTCOME    |
|             | () 3.01             | WHITE STOCK IS PREPA                       | ARED WITH QUAL                 | TITY, COLOR, TEX-    |
|             |                     | TURE, AROMA AND TAS!                       | TE TO APPROVAL                 | L OF BOARD OF EXPERT |
|             |                     | RATERS. TO BE COMPI<br>OPERATION JUDGED AS | LETED IN 30 M.<br>SATISFACTORY | OR UNSATISFACTORY.   |
| į           |                     | •  |                                | <u> </u>             |
|             | 3.02                | ALL INGREDIENTS ASSI<br>WITHIN 5% ACCURACY |                                | KED AND SCALED TO    |
|             |                     | WITHOUT BURNING .                          |                                |                      |
|             |                     | WELL BLENDED TEN MINUTES AT 325°           | r                              |                      |
|             | (°) 3.06            | NO DRIPS ON SIDE OF                        | CONTAINER                      | •                    |
| <b>&gt;</b> | -                   | ° 4 #1/1                                   |                                |                      |
| Ť           |                     | 170  |                                |                      |

|           |         |             |              |             |        | •          |              |                                       |
|-----------|---------|-------------|--------------|-------------|--------|------------|--------------|---------------------------------------|
|           |         |             |              |             |        | MISOE NO.  |              |                                       |
| PROGRAM _ | QUAN'   | TITY FOODS  |              | DIVISIO     | ON 05  | SOUPS AND  | D SAUCES     |                                       |
| USOE CODE | E NO (S | 5)          | ·            | UNIT        | 01     | SAUCES     |              |                                       |
| A.        |         | <del></del> |              | TERMOB      | NO.    | 19-045     |              | · · · · · · · · · · · · · · · · · · · |
|           |         |             | <del></del>  |             |        |            |              |                                       |
| 1.00 CO   | NDITIC  | N           |              |             |        |            |              | -                                     |
|           |         | •           |              |             |        |            |              |                                       |
|           |         | Now.        |              |             | •      |            |              |                                       |
|           | 4.      |             |              |             |        |            |              |                                       |
|           | 19      |             |              |             |        |            |              | **                                    |
|           |         |             |              |             |        | ē.         |              |                                       |
|           |         |             |              |             |        |            |              |                                       |
| 2.00 PE   | RFORM   | ANCE        |              |             |        |            |              |                                       |
|           |         |             |              |             |        |            |              |                                       |
| GE        | NERAL   | STATEMENT   | OF PERFO     | RMANCE A    | ND RES | ULTING OU  | <b>PCOME</b> |                                       |
|           |         |             | -            |             |        |            |              | -                                     |
|           |         |             |              |             |        |            |              |                                       |
|           |         |             |              |             |        |            |              |                                       |
|           |         |             |              |             |        |            |              |                                       |
|           |         | -           |              |             |        | -          |              |                                       |
| 3.00 EXT  | TENT    |             |              |             |        |            |              |                                       |
|           |         |             | •            |             |        | ÷ ,        |              | j.                                    |
| GEN       | IERAL   | STATEMENT   | OF EXTEN     | T AND EX    | TENT O | F RESULTII | NG OUTCO     | ME ·                                  |
|           |         |             | <del> </del> | <del></del> |        |            |              | <del></del>                           |

| MISOE 1 | NO                 | 172  |          |            |                         | 2                             |
|---------|--------------------|--|----------|------------|-------------------------|-------------------------------|
| PROGRA  | M <u>OUANTITY</u>  | FOODS                                      | DIVISI   | ON 05      | SOUP                    | S AND SAUCES                  |
|         | <del> </del>       |  | UNIT     | 01         | SAUC                    | es                            |
|         | •                  |  | TERMOB   | NO.        | 19-0                    | 46                            |
|         |                    |  |          |            |                         | •                             |
| 1.00    | CONDITION          |  | ٠        |            |                         | · .                           |
|         | INGREDIENTS        | <b>S</b>                                   | •        | UTENS      | SILS                    |                               |
|         | () 1.01            | BUTTER                                     |          | ( )        | 1.11                    | 6 QUART SAUCEPOT              |
| ٠       | () 1.02            | PASTRY FLOUR                               |          | ( )        | 1.12                    | BASIC UTENSILS<br>(TABLE T-3) |
|         | () 1.03<br>() 1.04 | CURRY POWDER DICED ONIONS                  |          | ( )        | 1.13                    | 2 GAL.S/S                     |
|         |                    | GARLIC CLOVES                              |          |            |                         | CONTAINER                     |
|         | () 1.06            | DICED APPLES                               |          | EQUII      | PMENT                   |                               |
|         | () 1.07            | DICED EGGPLANT<br>TOMATO PUREE             |          | ()<br>OTHE | 1.14°                   | STOVE                         |
|         | () 1.08<br>() 1.09 |  |          |            | 1.15                    | FORMULA FOR                   |
| *       | () 1.10            | STOCKS (HOT) CHICKEN                       |          | •          | *                       | CURRY SAUCE                   |
|         |                    | SHRIMP, LAMB, LOBSTE                       | R, VEAL  |            |                         | <sup>6</sup> 4                |
| 2.00    | PERFORMANC         | <b>E</b>                                   |          |            |                         | ·                             |
| ,       | GENERAL ST.        | ATEMENT OF PERFORMANC                      | E AND F  | ESULT:     | ING OU                  | TCOME                         |
|         | () 2.01            | PREPARE ONE GALLON OF THE FOLLOWING OPERAT | F CURRY  | SAUC       | E EMPL                  | OYING                         |
| ļ       | () 2.02            | ASSEMBLE ALL INGREDI                       | FNTS     |            | <del>-· · ; - · ·</del> |                               |
|         | () 2.03            | MELT BUTTER                                | .44.20   |            | •                       | •                             |
|         | () 2.04            | SAUTE ONIONS AND GAR                       | RLIC CLC | VES        |                         | -                             |
|         | () 2.05            | ADD FLOUR                                  | D        |            | · ·                     |                               |
|         | ( ) 2.06           | COOK MIXTURE<br>ADD CURRY POWDER           |          |            |                         |                               |
|         | () 2.08            | ADD STOCK AND TOMATO                       | PUREE,   | AND I      | BLEND                   | MIXTURE                       |
|         | () 2.09            | WHIP MIXTURE                               | **       |            |                         |                               |
|         | () 2.10            | ADD DICED APPLE AND                        | EGGPLAN  | IT .       |                         | garage and the second second  |
|         |                    | SIMMER<br>STRAIN INTO S/S CONT             | AINER    |            |                         | ,                             |
|         | ( ) 2.12           |  |          |            |                         |                               |
|         | u                  | •  |          | ٠,٠        |                         | 9                             |
| 3.00    | EXTENT             | £  |          |            |                         |                               |
|         |                    |  |          | . · ·      |                         | 63                            |
|         |                    |  |          |            |                         | NO OUTGOIT                    |
|         | GENERAL ST         | ATEMENT OF EXTENT AND                      | EXTENT   | OF R       | ESULTI                  | NG OUTCOME                    |
|         | () 3.01            | TURE, AROMA AND TAST                       | TO A     | PROVA      | L OF B                  | OARD OF EXPERT                |
|         | •                  | RATERS. TO BE COMPI                        | ETED WI  | THIN :     | 2 HOUR                  | S WITH EACH                   |
|         |                    | OPERATION JUDGED AS                        | SATISFA  | CTORY      | or un                   | SATISFACTORY.                 |

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

() 3.03 WITHOUT BURNING
() 3.04 UNTIL TRANSPARENT
() 3.05 STEPPING SLOWLY

| . <sup>*</sup>   | () 1.03<br>() 1.04<br>() 1.05<br>() 1.06<br>() 1.07<br>() 1.08 | PASTRY FLOUR CURRY POWDER DICED ONIONS GARLIC CLOVES DICED APPLES DICED EGGPLANT TOMATO PUREE SALT AND SPICES STOCKS (HOT) CHICKEN, SHRIMP, LAMB, LOBSTER, VEAL  () 1.12 BASIC UTENSIL (TABLE T-3) (TABLE T-3) CONTAINER (DUIPMENT | S |
|--|--|--|---|
| 2.00   | PERFORMANO   | TE /   |   |
| 1  | <u> </u>   |  | ٦ |
| 1  | GENERAL ST   | PATEMENT OF PERFORMANCE AND RESULTING OUTCOME  |   |
|  | () 2.01  | PREPARE ONE GALLON OF CURRY SAUCE EMPLOYING THE FOLLOWING OPERATIONS:  |   |
| į  |  | ASSEMBLE ALL INGREDIENTS   | _ |
|  |  | MELT BUTTER  |   |
|  |  | SAUTE ONIONS AND GARLIC CLOVES ADD FLOUR   |   |
|  |  | COOK MIXTURE   |   |
|  |  | ADD CURRY POWDER   |   |
| 4-   | () 2.08  | ADD STOCK AND TOMATO PUREE, AND BLEND MIXTURE  |   |
|  | () 2.09  | WHIP MIXTURE   |   |
|  |  | ADD DICED APPLE AND EGGPLANT   |   |
|  |  | SIMMER   |   |
|  | () 2.12  | STRAIN INTO S/S CONTAINER  |   |
| 2 00   | 7 *  |  |   |
| 3.00   | EXTENT   |  |   |
|  | 4  |  |   |
| ı  |  |  |   |
|  |  | PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME   |   |
|  | () 3.01  | CURRY SAUCE IS PREPARED WITH QUANTITY, COLOR, TEX-<br>TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT   | ı |
|  |  | RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH   |   |
| ×  |  | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |   |
|  | ( ). 3.02  | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY   |   |
|  | () 3.03  | WITHOUT BURNING  |   |
|  |  | UNTIL TRANSPARENT 🔩  |   |
|  |  | STIRRING SLOWLY  |   |
| The state of the s |  | SLOWLY, FIVE MINUTES   |   |
|  |  | LIGHTLY STIRRING SLOWLY AND THOROUGHLY   |   |
|  | () 3.09  | UNTIL WELL BLENDED   | 4 |
|  | () 3.10  | INTO SAUCE   |   |
|  | () 3.11  | ONE HOUR   |   |
|  | () 3.12  |  |   |
| •  |  | 1 1 O  |   |

7/74

| •                     |             | · · · · · · · · · · · · · · · · · · · |
|-----------------------|-------------|---------------------------------------|
| ROGRAM QUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES                      |
| SOE CODE NO(S)        | UNIT 01     | SAUCES                                |
| t .                   | TERMOB NO.  | 19-046                                |
|                       | •           |                                       |
| .00 CONDITION         |             | .*                                    |

MISOE NO. ..

# 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME



|           |  |   |                      | *                    |  |
|-----------|--|---|----------------------|----------------------|--|
| PROGR     | AM QUANTITY                              | FOODS   | DIVISIO              | ON 05                | SOUPS AND SAUCES   |
| u         | <u> </u>                                 | ·   | UNIT                 | 02                   | SOUPS  |
|           |  | *   | TERMOB               | NO.                  | 19-047   |
| **        | -  | - ,   |                      |                      | •  |
| 1.00      | CONDITION                                | ,   |                      |                      |  |
| 1.00      | CONDITION                                |   |                      | ·                    |  |
| •         | INGREDIENT                               | 'S  | UTEN                 | SIĽS                 | -  |
| 4         | () 1.02<br>() 1.03<br>() 1.04<br>() 1.05 | GROUND SHANK CHOPPED ONIONS CHOPPED CELERY CHOPPED CARROTS EGG WHITES | ( )                  | 1.12<br>1.13<br>1.14 | MEAT GRINDER STOCK POT WITH SPIGO SERVICE PAN BASIC UTENSILS (TABLE T-3) |
|           | () 1.06                                  | PARSLEY STEMS<br>SALT, PEPPER, THYME,<br>AND CLOVE                    | ()                   | 1.15<br>R            | •  |
|           | () 1.09                                  | BAY LEAVES<br>TOMATOES<br>BEEF STOCK                                  | ( )                  | 1, 10                | CLEAR CONSOMME   |
| 2.00      | PERFORMANC                               | <b>E</b>  |                      |                      | ;  |
|           |  |   |                      | -                    | -  |
|           |  |   |                      |                      | 10.017700177   |
| -         | GENERAL ST                               | ATEMENT OF PERFORMANCE PREPARE THREE GALLON                           | E AND RI             | ESULTI<br>EAR CO     | NG OUTCOME<br>NSOMME EMPLOYING   |
|           |  | THE FOLLOWING OPERAT  |                      |                      |  |
|           | () 2.02                                  | ASSEMBLE ALL INGREDI  | ENTS                 | -A                   |  |
|           | () 2.03                                  | GRIND BEEF AND VEGETA BLEND ALL INGREDIENT                            |                      |                      |  |
|           | () 2.04                                  | BRING TO BOIL   | 5                    |                      |  |
|           | () 2.06                                  | SIMMER SOUP   |                      |                      | ý  |
|           |  | REMOVE "RAFT"   |                      |                      |  |
|           | * *                                      | STRAIN SOUP TRANSFER TO SERVICE                                       | PAN "                |                      |  |
|           |  | CLEAN UTENSILS  | - 4                  |                      | . / .  |
|           |  |   |                      |                      | , "  |
| 3.00      | EXTENT                                   | W   | •                    |                      |  |
|           |  |   |                      |                      | . 1  |
| 1         |  |   | 7.47 MTN             | 00.00                | OUT MING OUTGONE   |
|           |  | ATEMENT OF EXTENT AND CLEAR CONSOMME IS PR                            |                      |                      |  |
|           | , 3102                                   | TEXTURE, AROMA, AND EXPERT RATERS. TO BE EACH OPERATION JUDGE         | TASTE TO<br>E COMPLI | O APPR<br>ETED W     | OVAL OF BOARD OF<br>ITHIN 2 HOURS WITH                                   |
| *         | 7 7 3 66                                 | ALL INGREDIENTS ASSE  |                      |                      |  |
|           | ( ) 3.02                                 | WITHIN 5% ACCURACY  |                      | NOCK CHARLES         | DO WID DOWNED IS   |
|           | • •                                      | - THOROUGHLY  |                      |                      | Ť  |
| d by ERIC | • •                                      | THOROUGHLY BROUGHT TO SLOW BOIL                                       |                      |                      |  |

| -1010                                 | EDIENT   |  | utensils            | 1                    |
|---------------------------------------|--|--|---------------------|----------------------|
| ( )                                   | 1.01   | GROUND SHANK   |                     | MEAT GRINDER         |
| ( )                                   | 1.02   | CHOPPED ONIONS   |                     | STOCK POT WITH SPIGO |
|                                       |  | CHOPPED CELERY:  |                     | SERVICE PAN          |
| ( )                                   | 1.04   | CHOPPED CARROTS  | () 1.14             | BASIC UTENSILS       |
|                                       |  | EGG WHITES   |                     | (TABLE T-3)          |
| <i>(</i> )                            | 1.06   | PARSLEY STEMS  | EQUIPMENT           |                      |
| ( )                                   | 1.07   | SALT, PEPPER, THYME,   | () 1.15             | STOVE                |
| . ,                                   | _ • • •  | AND CLOVE  | - OTHER             |                      |
| ( )                                   | 1.08   | BAY LEAVES   | () 1.16             | FORMULA FOR          |
| ii                                    |  | TOMATOES   | • •                 | CLEAR CONSOMME       |
| ii                                    |  | BEEF STOCK   | £*                  | *                    |
|                                       |  | , ÷  |                     | •                    |
|                                       |  |  | •                   |                      |
| PERF                                  | ORMANO   | E  |                     |                      |
|                                       |  |  |                     |                      |
|                                       |  | · · · · · · · · · · · · · · · · · · ·  |                     |                      |
|                                       |  |  |                     |                      |
|                                       |  | ATEMENT OF PERFORMANCE   | AND RESULTI         | NG OUTCOME           |
| ( )                                   | 2:01   |  |                     |                      |
| ` '                                   | 2. 0 0 2.  |  |                     | NSOMME EMPLOYING     |
| <i>n</i>                              | 2.02   | THE FOLLOWING OPERATIONS   |                     | ONSOMME EMPLOYING    |
| e e e e e e e e e e e e e e e e e e e |  | THE FOLLOWING OPERATI  | ons:                | ONSOMME EMPLOYING    |
| ()                                    | 2.02   | THE FOLLOWING OPERATI  | ONS:                | ONSOMME EMPLOYING    |
| ( )                                   | 2.02<br>2.03   | THE FOLLOWING OPERATION ASSEMBLE ALL INGREDIE GRIND BEEF AND VEGETA  | ONS:<br>NTS<br>BLES | ONSOMME EMPLOYING    |
| ()                                    | 2.02<br>2.03<br>2.04   | THE FOLLOWING OPERATION ASSEMBLE ALL INGREDIES GRIND BEEF AND VEGETA BLEND ALL INGREDIENTS   | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05   | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION ASSEMBLE ALL INGREDIES BLEND ALL INGREDIENTS BRING TO BOIL  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06                                 | THE FOLLOWING OPERATION ASSEMBLE ALL INGREDIE GRIND BEEF AND VEGETA BLEND ALL INGREDIENTS BRING TO BOIL SIMMER SOUP  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07                         | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION ASSEMBLE ALL INGREDIES OF THE PROPERTY OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OPERATI | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                 | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF THE PROOF OF THE PR | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09         | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08                 | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | ONSOMME EMPLOYING    |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09         | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | ONSOMME EMPLOYING    |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09         | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10 | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10 | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | NSOMME EMPLOYING     |
| ()                                    | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10 | THE FOLLOWING OPERATION OF THE FOLLOWING OPERATION OF THE PROOF OF THE PROOF OF THE PROOF OF THE PROOF OF TRANSFER TO SERVICE PERSONNER SUP  | ONS:<br>NTS<br>BLES | ONSOMME EMPLOYING    |

#### 3.00

2.00

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME CLEAR CONSOMME IS PREPARED WITH QUANTITY, COLOR, 3.01 TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO 3.02 WITHIN 5% ACCURACY 3.03 THOROUGHLY THOROUGHLY 3.04 BROUGHT TO SLOW BOIL 3.05 FOR ONE AND ONE-HALF HOURS 3.06 RAFT REMOVED AND DISCARDED 3.07 ALL LUMPS AND PARTICLES REMOVED 3.08 NO DRIPS ON SIDE OF PAN 3.09 3.10 COMPLETELY



|                        | ي د         | MISOE NO.        |
|------------------------|-------------|------------------|
| PROGRAM OUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES |
| USOE CODE NO(S)        | UNIT _02    | SOUPS            |
|                        | TERMOB NO.  | 19-047           |
|                        | •           |                  |
| 1.00 CONDITION         |             | •                |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| ROGRA | M  | QUANT  | ITY FOODS   | DIVISION   | 05                  | SOUPS AND SAUCES     |
|-------|--|--|---|--|---------------------|----------------------|
|       | :  | ·  |   | UNIT   | 02                  | SOUPS                |
|       |  |  |   | TERMOB N   | o <b>.</b>          | 19-048               |
|       |  |  |   |  |                     |                      |
| 1.00  | CONDI                                      | TION   |   |  |                     | •                    |
|       | *  | •  | •   |  |                     | ·                    |
|       |  | EDIENT   |   | UTENS  |                     |                      |
|       | ( )  | 1.01   | DICED POTATOES  |  |                     | STOCK POT            |
|       |  |  | FISH STOCK, HOT   |  | 1.13                |                      |
|       | ( )  | 1.03   | SALT AND PEPPER<br>BUTTER   |  | 1.14                |                      |
|       | ( )  | 1.04   | WORCESTERSHIRE SAUCE  | * *  | 1.16                |                      |
|       | 7  | 1.05   | GROUND SALT PORK  | • •  |                     | (TABLE T-3)          |
|       | ίi   | 1.07   | SLICED ONIONS   | EQUIP  |                     |                      |
|       | ( )  | 1.08   | FLOUR   |  | 1.17                |                      |
|       | · ( *)                                     | 1.09   | MILK  | ( )  | 1.18                | LAND FISH CHOWDER    |
|       | ( )  | 1.10   | LIGHT CREAM<br>HADDOCK CHUNKS   |  |                     | DAND 11011 GIGHTOLIN |
|       | 1 3  |  | HADDOCK Cliquipo  | 2.   |                     |                      |
|       | * /  |  |   | · ·  |                     |                      |
| 2.00  | PERF                                       | ORMANO   | , a   | v  |                     |                      |
| 2.00  | PERF                                       |  | , a   | v  | •                   |                      |
| 2.00  | ·  | ORMANC   | EE .  |  |                     |                      |
| 2.00  | GENE                                       | ORMANC   | TATEMENT OF PERFORMANC  | E AND RES  | ULTI                | NG OUTCOME           |
| 2.00  | GENE                                       | ORMANC   | TATEMENT OF PERFORMANCE PREPARE FIFTY PORTION   | ns of nev  | I ENGI              | AND FISH CHOWDER     |
| 2.00  | GENE                                       | ORMANC   | TATEMENT OF PERFORMANC  | ns of nev  | I ENGI              | AND FISH CHOWDER     |
| .00   | GENE                                       | RAL ST   | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDI   | NS OF NEW<br>ING OPERA<br>ENTS   | TIONS               | S:                   |
| .00   | GENE                                       | RAL ST   | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATIONS, WOR   | NS OF NEW<br>ING OPERA<br>ENTS<br>CESTERSHI  | TENGI<br>TIONS      | S:                   |
| .00   | GENE                                       | RAL ST   | PATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATIONS, WORLD AND ONE GALLON OF   | NS OF NEW<br>ING OPERA<br>ENTS<br>CESTERSHI  | TENGI<br>TIONS      | S:                   |
| 2.00  | GENE                                       | 2.01<br>2.01<br>2.03<br>2.04   | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORK   | NS OF NEW<br>ING OPERA<br>ENTS<br>CESTERSHI  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| .00   | GENE                                       | 2.01<br>2.01<br>2.03<br>2.04<br>2.05   | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKES AUTE BUTTER AND ONI   | NS OF NEW<br>ING OPERA<br>ENTS<br>CESTERSHI  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| .00   | GENE                                       | 2.02<br>2.03<br>2.04<br>2.05<br>2.06   | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTION OF EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKES AUTE BUTTER AND ONITION ADD FLOUR   | NS OF NEW<br>ING OPERA<br>ENTS<br>CESTERSHI  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| .00   | GENE                                       | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07   | CATEMENT OF PERFORMANCE  PREPARE FIFTY PORTION  ASSEMBLE ALL INGREDICATION  AND ONE GALLON OF HEAT SALT PORK SAUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE  | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| .00   | GENE                                       | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08   | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKES AUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECONDARY  | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| .00   | GENE                                       | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07   | PATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKES AUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECOK MIXTURE HEAT MILK AND CREAM   | NS OF NEW ING OPERATE OPERATE STATE OF STATE OF STATE OF STATE OPERATE | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| 2.00  | GENE                                       | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11   | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION  ASSEMBLE ALL INGREDICATION  AND ONE GALLON OF HEAT SALT PORKE SAUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECONDAL AND CREAME COMBINE ALL INGREDIE  | NS OF NEW ING OPERATE OPERATE STATE OF STATE OF STATE OF STATE OPERATE | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| 2.00  | GENE ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( | 2.02<br>2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11<br>2.12                 | CATEMENT OF PERFORMANCE  PREPARE FIFTY PORTION  ASSEMBLE ALL INGREDICATION  AND ONE GALLON OF HEAT SALT PORKE SAUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECONDAL COOK MIXTURE HEAT MILK AND CREAME COOK CHOWDER  | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| 2.00  | GENE ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11<br>2.12<br>2.13                         | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKE SAUTE BUTTER AND ONE ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECOK MIXTURE HEAT MILK AND CREAME COMBINE ALL INGREDICATION COOK CHOWDER TRANSFER TO SERVICE | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| 2.00  | GENE ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( | 2.02<br>2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11<br>2.12                 | ATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKES AUTE BUTTER AND ONI ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECOK MIXTURE HEAT MILK AND CREAMED COOK CHOWDER TRANSFER TO SERVICE                           | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
|       | GENE ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( | 2.02<br>2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11<br>2.12<br>2.13<br>2.14 | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKE SAUTE BUTTER AND ONE ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECOK MIXTURE HEAT MILK AND CREAME COMBINE ALL INGREDICATION COOK CHOWDER TRANSFER TO SERVICE | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |
| 3.00  | GENE ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( | 2.02<br>2.01<br>2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07<br>2.08<br>2.09<br>2.10<br>2.11<br>2.12<br>2.13<br>2.14 | CATEMENT OF PERFORMANCE PREPARE FIFTY PORTION EMPLOYING THE FOLLOW ASSEMBLE ALL INGREDICATION OF AND ONE GALLON OF HEAT SALT PORKE SAUTE BUTTER AND ONE ADD FLOUR COOK MIXTURE ADD REMAINING FISH SECOK MIXTURE HEAT MILK AND CREAME COMBINE ALL INGREDICATION COOK CHOWDER TRANSFER TO SERVICE | NS OF NEW ING OPERATE  | TENGIATIONS  IRE SA | AUCE, SEASONING      |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEX-TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS, EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.



ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO 3.02 WITHIN 5% ACCURACY FOR FIFTEEN MINUTES

| - Carlo Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Car | INGREDIENTS | UTENSILS  |
|--|-------------|---|
|  |             | DICED POTATOES ( ) 1.12 STOCK POT                     |
|  | () 1.02     | FISH STOCK, HOT () 1.13 SAUCEPAN                      |
|  |             | SALT AND PEPPER () 1.14 SAUTE PAN                     |
|  |             | BUTTER () 1.15 SERVICE PAN                            |
| *  |             | WORCESTERSHIRE SAUCE () 1.16 BASIC UTENSILS           |
|  |             | GROUND SALT PORK (TABLE T-3)                          |
|  | ( ) 1.07    |   |
|  | () 1.08     |   |
| t  | () 1.09     | - Alto DICHONDED                                      |
| -  |             | Didii Cidia.  |
|  | ( ) I.II    | HADDOCK CHUNKS  |
| 2.00   | PERFORMANC  | E   |
|  |             |   |
|  |             |   |
|  | GENERAL ST  | ATEMENT PERFORMANCE AND RESULTING OUTCOME.            |
|  | () 2.01     |   |
|  | ( ) 2.01    | EMPLOYING THE FOLLOWING OPERATIONS:                   |
|  |             | P   |
| ۰  | () 2.02     | ASSEMBLE ALL INGREDIENTS                              |
|  | () 2.03     | SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING      |
|  |             | AND ONE GALLON OF FISH STOCK                          |
|  | () 2.04     | HEAT SALT PORK  |
| 'n   | () 2.05     |   |
| C)   |             | ADD FLOUR   |
| ي.   | () 2.07     | COOK MIXTURE  |
|  | ( ) 2.08    | ·   |
| -  | () 2.09     |   |
|  | () 2.10     | HEAT MILK AND CREAM                                   |
|  | () 2.11     |   |
|  | • •         | COOK CHOWDER  |
|  | () 2.13     | <b>▲</b>  |
|  | () 2.14     | CLEAN UIENSILS  |
| 3.00   | EXTENT      |   |
| •••  |             |   |
|  |             |   |
|  | CEMEDAL CT  | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME     |
|  | () 3.01     | FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEX-   |
|  | 1 ( )= 3.01 | THEE AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT   |
|  | , ,         | RATERS TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS  |
|  |             | EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY. |
|  | ef          |   |
|  | () 3.02     | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO     |
|  | %           | WITHIN 5% ACCURACY                                    |
|  | () 3.03     | FOR FIFTEEN MINUTES                                   |
|  | ( ) 3.04    | UNTIL PARTIALLY RENDERED UNTIL ONIONS ARE TRANSPARENT |
|  |             |   |
|  | ( ) 3.06    | WHILE MIXING<br>FOR FIVE MINUTES WITHOUT BROWNING     |
|  |             | WHILE STIRRING  |
|  | () 3.08     | •   |
|  | () 3.09     |   |
|  | ( ) 3.10    | TNMO SMOCK POM  |
|  | ( ) 3.11    | FOR FIVE TO TEN MINUTES                               |
|  | () 3.12     | NO DRIPS ON SIDE OF PAN 7/74                          |
|  | () 3.14     | COMPTEMETY  |
|  | ( ) 3,11    | 179   |

| •                      |             | MISOE NO.        |
|------------------------|-------------|------------------|
| PROGRAM QUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES |
| USOE CODE NO(S)        | UNIT 02     | SOUPS            |
|                        | TERMOB NO.  | 19-048           |
|                        | ,           |                  |

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00' EXTENT

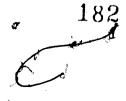


| MISOE  | NO.    |         |                                       |             |          | •         | •                      |
|--------|--------|---------|---------------------------------------|-------------|----------|-----------|------------------------|
| PROGRA | AM QU  | JANTITY | FOODS                                 | DIVIS       | ION 05   | SOUPS     | AND SAUCES             |
|        |        |         | ·                                     | TINIT TO    | 02       | SOUPS     | **                     |
| •      |        |         |                                       | ONII        | 92       | 50010     |                        |
|        |        |         |                                       | TERMO       | B NO.    | 19-04     | 9                      |
|        |        |         |                                       |             |          | · Y       | *                      |
| +      |        |         |                                       |             |          |           | <i>f</i>               |
| 1.00   | CONDI' | TION    | ,                                     |             |          | ,         |                        |
| -      |        |         | •                                     |             | UTENSI   | т.е*      | •                      |
|        | INGRE  | EDIENTS | SLICED POTATOES                       |             |          |           | UCEPAN                 |
|        | ( )    |         | SLICED POINTOES                       |             |          |           | OD MILL                |
|        | ( )    |         | SLICED LEEK WHIT                      | ES          | • •      | .11 BA    | SIC UTENSILS           |
|        |        |         | BAY LEAF                              |             | •        | . (       | TABLE T-3)             |
|        |        |         | CRUSHED WHITE PE                      | PPERCORNS   |          |           |                        |
|        | ( )    | 1.06    | CHICKEN STOCK, P<br>PREPARED          | REVIOUSLY   | () 1     |           | OVE<br>FRIGERATOR      |
|        | - ()   | 1.07    |                                       |             | OTHER    | -         | ٠                      |
|        | ( )    | 1.08    | CHOPPED CHIVES                        |             | () 1     |           | RMULA FOR<br>CHYSSOISE |
|        |        |         |                                       |             |          |           | ~                      |
| 2.00   | PERF   | ORMANC  | E                                     |             |          |           |                        |
|        | 4      |         |                                       |             |          |           |                        |
| ~ .    | •      |         | <del></del>                           |             |          |           | ₹ Na                   |
|        | GENE   | RAL ST  | ATEMENT OF PERFOR                     | MANCE AND   | RESULTI  | NG OUTC   | OME                    |
| •      | 1      | 2.01    | PREPARE FIFTY PO                      | RTIONS OF   | VICHYSS  | OISE EM   | PLOYING                |
| •      | ,      |         | THE FOLLOWING OF                      | ERATIONS:   |          |           |                        |
|        |        | 2.02    | ASSEMBLE ALL INC                      | REDIENTS    |          |           | منحم                   |
|        | ( )    |         | SIMMER ALL INGRE                      | EDIENTS IN  | STOCK P  | OT        | `                      |
|        | ( )    | 2.04    | PUT SOUP THROUGH                      |             | 1        |           |                        |
|        | ( )    | 2.05    | REFRIGERATE, SOUR                     | <b>)</b>    |          |           | _                      |
|        |        |         | •                                     | •           | •        |           |                        |
| 0.00   |        |         |                                       | •           |          | *,        |                        |
| 3.00   | EXTE   | ЙД      |                                       | •           |          | •         |                        |
|        |        |         | ٠                                     |             |          |           |                        |
| -      |        |         |                                       |             | , OD DE  | CUT m TNC | CITTCOME               |
|        | GENE   |         | ATEMENT OF EXTENT<br>VICHYSSOISE IS I | T AND EXTEN | TUP RE   | MTTTIOC   | OLOR TEX-              |
|        | (-)    | 3.01    | TURE, AROMA AND                       | TAPPARED WI | TAVOGGG  | OF BOX    | RD OF EXPERT           |
|        | ٥      |         | RATERS. TO BE                         | COMPLETED W | TTHIN 1  | HOUR W    | ITH EACH               |
| ń      |        | τ       | OPERATION JUDGEI                      | AS SATISE   | ACTORY   | OR UNS    | TISFACTORY.            |
| •      |        |         | ı                                     |             |          |           | _                      |
| *      | ()     | 3.02    |                                       | ASSEMBLED;  | MEASUR   | ED AND    | SCALED TO              |
|        | , .    | 5 65    | WITHIN 5% ACCU                        |             |          | •         |                        |
| \$ - a | ( )    |         | FOR TWENTY MINUS                      |             | <i>x</i> |           |                        |
|        | ( )    | 3.04    | . •                                   | SERVICE     | •        | • ,       |                        |
|        | ( )    | 3.05    | OHITH COMP FOX (                      |             | ¢        | 9         | <i>a</i>               |
| •      | •      |         |                                       | 181.        |          | ٠         |                        |

|           |                | MISOE NO.   |                  |  |  |
|-----------|----------------|-------------|------------------|--|--|
| PROGRAM _ | QUANTITY FOODS | DIVISION 05 | SOUPS AND SAUCES |  |  |
| USOE CODE | NO(S)          | UNIT 02     | SOUPS            |  |  |
| ¢         |                | TERMOB NO.  | 19-049           |  |  |
| 1.00 CON  | DITION         | •           |                  |  |  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT





| <b>*</b>  |   | •                                     |                      | The same of          |
|-----------|---|---------------------------------------|----------------------|----------------------|
| MICOE     | NO -                                    |                                       |                      | •                    |
| MISOE     |   | )                                     | *                    | ÷                    |
| € و<br>در | 1                                       | · · · · · · · · · · · · · · · · · · · |                      |                      |
| PROGRA    | M QUANTITY                              | FOODS                                 | DIVISION 05          | SOUPS AND SAUCES     |
| 1 1000    |   |                                       | •                    |                      |
|           | <del></del>                             |                                       | UNIT 02              | SOUPS                |
|           |   |                                       | *                    |                      |
|           | -                                       |                                       | TERMOB NO.           | 19-050               |
|           |   |                                       |                      | 4                    |
|           |   | •                                     |                      |                      |
|           |   |                                       |                      |                      |
| 1.00      | CONDITION                               |                                       |                      |                      |
|           |   |                                       | •                    | •                    |
|           |   | _                                     | POIIT                | PMENT                |
|           | INGREDIENT                              |                                       |                      | 1.08 STOVE           |
|           | () 1.01                                 | ONIONS (SLICED)                       | ( )                  | 1.00 51041           |
|           | () 1.02                                 | CHICKEN STOCK                         | OTHE                 | B                    |
|           | () 1.03                                 | BEEF STOCK<br>BUTTER                  | ()                   | 1.09 FORMULA FOR     |
|           | () 1.04<br>() 1.05                      | SEASONINGS                            | ( )                  | FRENCH ONION         |
|           | UTENSILS                                | SEASONINGS                            | , steri              | SOUP                 |
|           | () , 1.06                               | BASIC UTENSILS (TAB                   | ът Т−3)              |                      |
|           | () 1.00                                 | FIVE GALLON POT                       |                      | -                    |
|           | ( ) gargers ()                          | FIVE GALLION 101                      | -                    |                      |
| •         | * ,6,                                   |                                       | ¥                    | - `                  |
| 2.00      | PERFORMANC                              | <b>E</b>                              | •                    |                      |
| 2.00      | I DIG OTALIBIO                          | •                                     |                      |                      |
|           | • •                                     |                                       |                      |                      |
|           |   |                                       | -                    |                      |
|           | GENERAL ST.                             | ATEMENT OF PERFORMAN                  | CE AND RESULTI       | NG OUTCOME_          |
|           | () 2.01                                 | PREPARE THREE GALLO                   |                      |                      |
| 4         |   | EMPLOYING THE FOLLO                   | WING OPERATION       | S: ·                 |
|           |   |                                       |                      | <u></u>              |
| •         | () 2.02                                 | ASSEMBLE ALL INGRED                   | IENTS                | ý                    |
|           | () 2.03                                 | HEAT BUTTER                           |                      | •                    |
|           | () 2.04                                 | SAUTE ONIONS                          |                      |                      |
|           |   | ADD STOCKS                            |                      | هتب                  |
| •         | () 2.06                                 | SIMMER STOCKS AND O                   | NIONS                |                      |
|           | () 2.07                                 | TRANSFER TO A SOUP                    | CONTAINER            | ٠                    |
|           | ٠ .                                     |                                       |                      | o "                  |
|           |   | -                                     |                      |                      |
| -3.00     | EXTENT                                  | -                                     | ÷                    |                      |
|           | •                                       |                                       |                      | •                    |
| ·         | <del></del>                             |                                       |                      |                      |
|           | CENEDAT CM                              | ATEMENT OF EXTENT AN                  | D EXTENT OF RE       | SULTING OUTCOME      |
|           | () 3.01                                 | ONTON SOUP IS PREPA                   | RED WITH OUANT       | ITY, COLOR, TEX-     |
|           | ( ) 3.01                                | TURE AROMA AND TA                     | STE TO APPROVA       | L OF BOARD OF EXPERT |
|           | =                                       | RATERS. TO BE COMP                    | LETED WITHIN 2       | HOURS WITH EACH      |
|           |   | OPERATION JUDGED AS                   | SATISFACTORY         | OR UNSATISFACTORY.   |
|           |   | · <u>-</u>                            |                      | ·                    |
|           | () 3.02                                 | ALL INGREDIENTS ASS                   | EMBLED; MEASUR       | ED AND SCALED TO     |
|           | , | WITHIN 5% ACCURAC                     | Y                    | ,                    |
|           | () 3.03                                 | UNTIL MELTED                          |                      | •                    |
|           |   | LIGHTLY BROWNED                       | •                    |                      |
|           |   | STIRRING                              |                      | ~                    |
| . •       | () 3.06                                 | ONE HOUR                              | # a                  | •                    |
|           | / \ 2.27                                | NO DRIDE ON CIDE OF                   | מישוא ד איוווארטט יי | 4                    |

|                               |             | MISOE NO.        |
|-------------------------------|-------------|------------------|
| PROGRAM <u>QUANTITY FOODS</u> | DIVISION 05 | SOUPS AND SAUCES |
| USOE CODE NO(S)               | UNIT 02     | SOUPS            |
|                               | TERMOB NO.  | 19-050           |
| 1.00 CONDITION                | ٠           | ,                |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE N  | NO                     | ·  |              | -            |  |
|----------|------------------------|--|--------------|--------------|--|
| PROGRAI  | MOUANTI                | TY FOODS                                 | DIVISION     | 06           | DAIRY  |
|          | ***                    |  | UNIT         | 01           | EGGS   |
|          |                        |  | TERMOB NO    | Ď.           | 19-051   |
|          |                        |  | •            |              |  |
| 1.00     | CONDITION              | E  | •            |              |  |
|          | INGREDIENTS            | •  |              |              | EQUIPMENT  |
|          | () 1.01                | EGGS                                     |              |              | ( ) 1.07 STOVE   |
|          | () 1.02<br>() 1.03     | WATER AND VINEGAR HOT BUTTERED TOAST     | MIXTURE      |              |  |
|          | UTENSILS               | •  |              |              | OTHER ( ) 1.08 FORMULA FOR   |
| ¥        |                        | SHALLOW PAN<br>SERVICE DISHES            |              |              | () 1.08 FORMULA FOR POACHED EGGS   |
|          | () 1.05<br>() 1.06     | BASIC UTENSILS (TA                       | BLE T-3)     |              | *  |
|          |                        |  |              |              | j  |
| 2.00     | PERFORMANC             | Ε  |              |              |  |
|          | <del>.</del>           |  |              |              |  |
| į        | CENTEDAT CO            | ATEMENT OF PERFORMA                      | NCE AND RES  | SULT         | ING OUTCOME  |
|          | () 2.01                | PREPARE TWO PORTIO                       | NS OF POACE  | IED          | EGGS EMPLOYING   |
| ļ        | ( ) 2.02               |  |              |              |  |
|          | () -2.03<br>() 2.04    | HEAT WATER AND VIN<br>BREAK EGGS INTO DI | EGAR<br>SH   |              |  |
|          | () 2.04                | PLACE EGGS IN PAN                        |              | ."           |  |
|          | () 2.06                | COOK EGGS<br>TRANSFER TO SERVIC          | E DISH       |              | ·  |
| <b>)</b> | () 2.07                | CLEAN UTENSILS                           |              |              |  |
| . •      |                        |  |              |              |  |
| 3.00     | EXTENT                 |  |              |              |  |
|          | •                      |  |              |              |  |
|          |                        | ATEMENT OF EXTENT A                      | ND EVMENT (  | OF F         | PESULTING OUTCOME  |
|          | GENERAL S1<br>( ) 3.01 | DONCUED PACE APR T                       | DEPARED WI   | TH C         | DIANTITY, COLOR, TEAT  |
|          |                        | TOTAL ADOMA AND THE                      | STE TO APP   | ROV <i>E</i> | AL OF BOARD OF EXPERT<br>15 MINUTES WITH EACH  |
| v        |                        | RATERS. TO BE COM-<br>OPERATION JUDGED A | AS SATISFAC  | TORY         | OR UNSATISFACTORY.   |
|          |                        | ALL INGREDIENTS AS                       |              |              | • <u></u>  |
|          | () 3.02                | WITHIN 5% ACCURA                         | ACY          | undl         | 7 & 1000 pt  |
|          |                        | TO BOILING                               | *            |              |  |
|          | () 3.04                | GENTLY WITHOUT BREAKING                  | ZOLK         |              | •  |
|          | ( ) 3.06               | FOR THREE MINUTES                        |              | <b>.</b>     | and the manufacture of the sam |
|          | () 3.07                | ARRANGED WITH TOAS COMPLETELY            | ST IN A PLE. | ASI          | NG PATTERN   |
|          | ( ) 3.08               | COMETHTENT                               | .85          |              |  |

| *                      |             | <del> </del> |        |
|------------------------|-------------|--------------|--------|
|                        |             |              | er e e |
| PROGRAM QUANTITY FOODS | DIVISION 06 | DAIRY        | · ·    |
| USOE CODE NO(S)        | UNIT 01     | EGGS         |        |
|                        | TERMOB NO.  | 19-051       |        |
|                        |             |              |        |
| 1 00 CONDITION         |             |              |        |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| ISOE  | NO  |  |
|-------|---|--|
| ROGRA | AM QUANTITY FOODS                             | DIVISION 06 DAIRY                        |
|       |   | UNIT 01 EGGS                             |
|       |   | TERMOB NO. 19-052                        |
|       | ,   | TERMOB NO. 19-052                        |
|       | • at **                                       |  |
| .00   | CONDITION                                     | *  |
|       | INGREDIENTS                                   | EQUIPMENT                                |
| -     | () 1.01 EGGS                                  | ( ) 1.07 STOVE<br>OTHER                  |
|       | () 1.02 BUTTER<br>() 1.03 HOT BUTTERED TOA    |  |
|       | UTENSILS                                      | FRIED EGGS                               |
|       | () 1.04 SHALLOW AN                            | ••                                       |
|       | () 1.05 SERVICE/DISH () 1.06 BASIC UTENSILS ( | יייי אות אוייייייייייייייייייייייייייייי |
|       | () 1.06 BASIC UTENSILS (                      | TRBUE 1-3/                               |
|       | w.  |  |
| 00    | PERFORMANCE                                   |  |
|       | ٠.  |  |
|       |   | e .                                      |
|       | GENERAL STATEMENT OF PERFOR                   | MANCE AND RESULTING OUTCOME              |
| •     | FOLLOWING OPERAT                              | CIONS OF FRIED EGGS EMPLOYING THE        |
|       | ( ) 2.02 ASSEMBLE ALL ING                     | REDIENTS                                 |
|       | (') 2.03 HEAT BUTTER                          | , , , , , , , , , , , , , , , , , , ,    |
|       | () 2.04 BREAK EGGS INTO<br>() 2.05 COOK EGGS  | PAN                                      |
| •     | () 2.05 COOK EGGS<br>() 2.06 TRANSFER TO SERV | TICE DISH                                |
|       | () 2.07 CLEAN UTENSILS                        |  |
|       | •   |  |
|       | nymnidi<br>-                                  |  |
|       | EXTENT  | •  |
|       |   |  |
|       | CONTROL OF THE PARTY                          | TAND EVENTED OF PECHTETING OUTCOME       |
|       | GENERAL STATEMENT OF EXTENT                   | PREPARED WITH QUANTITY, COLOR,           |
|       | TEXTURE, AROMA,                               | AND TASTE TO APPROVAL OF BOARD OF        |
| *     | EXPERT RATERS.                                | TO BE COMPLETED WITHIN FIFTEEN           |
|       | MINUTES WITH EAC                              | CH OPERATION JUDGED AS SATISFACTORY      |
|       | OR UNSATISFACTOR                              | XI.                                      |
|       | () 3.02 ALL INGREDIENTS                       | ASSEMBLED; MEASURED AND SCALED           |
|       | TO WITHIN 5% ACC                              | CURACY                                   |
|       | () 3.03 WITHOUT BURNING                       |  |
|       | () 3.04 GENTLY () 3.05 FOR THREE MINUTE       | RS .                                     |
|       | () 3.06 ARRANGED WITH TO                      | DAST IN PLEASING PATTERN                 |
|       | () 3.07 COMPLETELY                            | 187                                      |



| •                      | *           | MISOE NO. |
|------------------------|-------------|-----------|
| PROGRAM QUANTITY FOODS | DIVISION 06 | DAIRY     |
| USOE CODE NO(S)        | UNIT 01     | EGGS      |
|                        | TERMOB NO.  | 19-052    |
| 1.00 CONDITION         | •           |           |
| TIVE COUNTITON         | •           |           |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3,99 EXTENT

| ROGRAM QUANTI  | my roope   | DIVISION 07   | BAKING                              |
|--|--|---|-------------------------------------|
|  | TI FOODS   | DIVISION 07   | DARING                              |
| <del></del>  |  | UNIT 01   | OONUTS                              |
|  |  | TERMOB NO.  | 19-053                              |
| •  |  |   |                                     |
| 00 CONDITION   |  |   |                                     |
| ( ) 1.02<br>( ) 1.03<br>( ) 1.04<br>( ) 1.05<br>( ) 1.06<br>( ) 1.07<br>( ) 1.08<br>( ) 1.09 | SUGAR SALT MILK POWDER SHORTENING EGGS WATER VANILLA MACE YEAST FLOUR, DONUT FAT | () 1.13 DONU<br>() 1.14 BASI<br>(T.<br>() 1.15 SHEE<br>EQUIPMENT<br>() 1.16 DONU<br>OTHER<br>() 1.17 FORM | C UTENSILS ABLE T-3) I PANS I FRYER |
| GENERAL ST   | ATEMENT OF PERFORMA  | N YEAST RAISED DON  |                                     |
| () 2.06<br>() 2.07<br>() 2.08<br>() 2.09<br>() 2.10<br>() 2.11<br>() 2.12                    | BLEND SUGAR, MILK  | POWDER, SALT, AND   | SHORTENING                          |

|                        |             | MISOE NO. |   |
|------------------------|-------------|-----------|---|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING    |   |
| USOE CODE NO(S)        | UNIT 01     | DONUTS    | <del>· · · · · · · · · · · · · · · · · · · </del> |
|                        | TERMOB NO.  | 19-053    |   |
|                        |             |           | ě   |
| 1 OO CONDITATON        |             |           |   |



| MISOE  | NO.            |                    |                        |                   |
|--------|----------------|--------------------|------------------------|-------------------|
| .PROGI | RAM <u>QUA</u> | NTITY FOODS        | DIVISION 07            | BAKING            |
|        |                |                    | UNIT 01                | DONUTS            |
|        |                |                    | •                      |                   |
|        |                |                    | TERMOB NO.             | 19-053 (CONT.)    |
|        |                |                    |                        |                   |
| •      | <b>`</b>       | ٠<br>ن             |                        | •                 |
| 3.00   | EXTENT         |                    |                        |                   |
|        | *              |                    |                        | y                 |
|        | ·              |                    | ·                      |                   |
|        | GENTERAL G     | TATEMENT OF EXTENT | אר י AND EXTENT OF RES | ULTING OUTCOME    |
|        | GENERAL S      | DOMING ARE DREPA   | ARED WITH QUANTITY.    | COTOK' IRVIOUR    |
| •      | ( ) 5.03       | ADOMA, AND TASTE   | E TO APPROVAL OF BU    | AKD OF EXPERT     |
|        | . *            | DATEDS TO BE (     | COMPLETED WITHIN 1     | HOUR WITH EACH    |
|        |                | OPERATION JUDGED   | AS SATISFACTORY C      | R UNSATISFACTORY. |
|        |                |                    | ASSEMBLED; MEASURE     | D AND SCALED TO   |
|        | () 3.02        | WITHIN 5% ACCU     | RACY                   | D MID DOLLED -    |
|        | () 3.03        |                    | ٠                      |                   |
|        | () 3.04        |                    | HILE STIRRING          |                   |
|        | () 3.05        | THOROUGHLY         |                        |                   |
|        | () 3.06        | THOROUGHLY         | •                      |                   |
|        | () 3.07        | 7 COMPLETELY DISSO | OLVED                  |                   |
|        |                | NO LUMPS FORM      | 44                     |                   |
|        | () 3.09        |                    | TES IN WARM HUMID I    | OT.BCE            |
|        | () 3.10        |                    | TES IN WARM HUMID      | DACE              |
|        | () 3.1         |                    | LOVING                 |                   |
| •      | () 3.1         | FOR FIFTEEN MINU   | TITES                  |                   |
|        | () 3.1         | A TO THEFT EIGHTHS | S TO A HALF INCH TH    | HICK              |
|        | ( ) 3.1        | 5 MAKING MINIMUM   | SCRAP                  |                   |
|        | ( ) 3.1        | 6 FOR ABOUT TWO M  | INUTES AT 380° F       |                   |
|        | ( ) 3.1        | 7 ALL EXCESS FAT   | REMOVED                |                   |
| •      | () 3.1         | 8 ARRANGED IN NEA  | T ROWS                 |                   |
|        | () 3.1         |                    |                        | •                 |
|        | •              |                    |                        |                   |

|                 |             |             | MISOE NO.      |
|-----------------|-------------|-------------|----------------|
| PROGRAM OU      | NTITY FOODS | DIVISION 07 | BAKING         |
| USOE CODE NO(S) |             | UNIT 01     | DONOTS         |
|                 |             | TERMOB NO.  | 19-053 (CONT.) |
| త ౖహ ఒక         |             | •           | •              |
| 3.00 EXTENT     | ٠. ٥        |             |                |

| MISOE                                 | NO                                    | <del> </del> | And the second s | e,           |          |                        |             |
|---------------------------------------|---------------------------------------|--------------|--|--------------|----------|------------------------|-------------|
| PROGRA                                | м <u>С</u>                            | TITMAU       | Y FOODS  | DIVISION O   | 7 _      | BAKING                 |             |
|                                       |                                       |              | And the second s | UNIT C       | 1        | DONUTS                 |             |
| •                                     |                                       |              | •  | TERMOB NO.   | -        | 19-054                 | · · · _ · - |
|                                       |                                       |              | <b>₽</b> .   | TERMOD NO.   | -        | 19-054                 |             |
|                                       |                                       |              | •  | ů.           |          |                        |             |
|                                       | ,                                     |              |  |              |          |                        |             |
| 1.00                                  | COND                                  | ITION        |  |              |          |                        |             |
|                                       |                                       |              |  |              |          | sis .                  |             |
|                                       | INGRE                                 | EDIENTS      | S  | UTENSILS     |          |                        |             |
| ž                                     | .( ).                                 |              | SUGAR  | () 1.12      |          | SS MACHINE             |             |
|                                       | ( )                                   | 1.02         |  | () 1.13      |          | TED PAN                |             |
|                                       | ( )                                   |              | MILK POWDER  | () 1.14      |          | ET PANS<br>IC UTENSILS |             |
|                                       | ( )                                   |              | SHORTENING   | (.) 1,15     | · BAS    | TABLE T-3)             |             |
|                                       | ( )                                   |              | VANILLA  | EQUIPMENT    | ,        | TADEE 1-50             |             |
| _                                     | ( )                                   |              | LEMON  | ( ) 1.16     | DON      | UT FRYER               |             |
|                                       | (-)                                   | 1.07<br>1.08 | MACE  <br>FERMENTED BUN DOUGH  | ( )          |          | "                      |             |
|                                       | ( )                                   |              | EGGS   | OTHER        |          |                        |             |
|                                       | ( )                                   |              | FLOUR  | () 1.17      |          | MULA FOR               |             |
| ii .                                  | ( )                                   | 1.11         | BAKING POWDER  |              | FRE      | ENCH DONUTS            |             |
|                                       | ` '                                   |              |  |              |          |                        |             |
| •                                     |                                       |              | _  |              |          |                        |             |
| 2.00                                  | PERF                                  | ORMANC       | E  |              |          |                        |             |
|                                       |                                       |              |  |              |          | ·                      |             |
| · · · · · · · · · · · · · · · · · · · |                                       | <u> </u>     |  |              |          | - OVIDGONTI            |             |
| 1                                     | GENE                                  | RAL ST       | ATEMENT OF PERFORMANC  | E AND RESUL  | TINC     | OUTCOME                |             |
|                                       | ()                                    | 2.01         | PREPARE NINE DOZEN   | TONE .       | <u> </u> | FULTOITING             |             |
|                                       |                                       | **           | THE FOLLOWING OPERAT   | TIONS:       |          |                        |             |
| l                                     | 7                                     | 2.02         | ASSEMBLE ALL INGRED  | ENTS         |          |                        |             |
|                                       | ( )                                   | 2.03         | BLEND SUGAR, SALT, I   | MILK POWDER, | SHO      | ORTÉNING,              |             |
|                                       | • •                                   |              | VANILLA, MACE, LEI   | MON AND BUN  | DOUG     | GH                     |             |
|                                       | ( )                                   | 2.04         | BLEND IN EGGS  |              |          |                        |             |
|                                       | ( )                                   | 2.05         | STIR IN WATER  | walla nomen  |          |                        |             |
|                                       | ( )                                   | 2.06         | COMBINE FLOUR AND BA   | AKING POWDER | C .      |                        |             |
|                                       | ( )                                   | <b>2.07</b>  | FOLD IN FLOUR MIX  | PC CTC       |          |                        |             |
| r                                     | ( )                                   | 2.08         | SCALE DOUGH INTO PRI   | ESSES        |          |                        |             |
| * #                                   | ( )                                   | 2.09         | ALLOW TO RELAX   |              |          |                        |             |
| T <sub>p</sub>                        | ( )                                   |              | ROLL OUT THE PRESS<br>ROLL OUT SEVEN TO E  | IGHT INCHES  |          |                        |             |
| £                                     | ( )                                   |              | TWIST ROLLS  |              |          | •                      |             |
| 4 1                                   | ( )                                   |              | LET ROLLS RELAX  |              |          |                        |             |
| 1                                     | ( )                                   | 2.14         | FRY ROLLS IN PREHEA  | TED FAT      |          | ÷                      | ď           |
| 1, 1, 1                               | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | 2.15         | DRAIN ROLLS  |              |          |                        | )           |
|                                       | ( )                                   | 2.16         | TRANSFER TO SHEET P.   | ANS          |          | `                      | تمعد        |
|                                       | ( ( ) ↓                               | 2.17         | AT THE STATE OF THE CONTRACT O | 193          |          | •                      |             |
|                                       |                                       |              |  | TOO .        |          | ,                      |             |

|                        |                                       | MISOE NO. |             |
|------------------------|---------------------------------------|-----------|-------------|
| PROGRAM QUANTITY FOODS | DIVISION 07                           | BAKING    |             |
| USOE CODE NO(S)        | UNIT V 01                             | DONUŢS    | · · · · · · |
|                        | TERMOB NO.                            | 19-054    |             |
| 1 00 0000              | · · · · · · · · · · · · · · · · · · · | -         |             |



| MISOE  | NO.  |      | *   |                    |                     |   |
|--------|------|------|---|--------------------|---------------------|---|
| PROGRA | AM   | QUA  | NTITY FOODS   | DIVISION           | 07                  | BAKING  |
|        |      |      |   | UNIT               | 01                  | DONUTS  |
|        |      | •    | •   | TERMOB NO          | ) <b>.</b>          | 19-054 (CONT.)  |
|        |      |      |   |                    |                     |   |
| 3.00   | EXTE | NT - | •   |                    |                     | <b>3 3 3 3</b>  |
|        | GENE |      | ATEMENT OF EXTENT AND E<br>CRULLERS ARE PREPARED<br>AROMA, AND TASTE TO AN<br>RATERS. TO BE COMPLET<br>OPERATION JUDGED AS SA | WITH QUAPPROVAL OF | NTIT<br>F BO<br>N 1 | Y, COLOR, TEXTURE,<br>ARD OF EXPERT<br>HOUR WITH EACH |
|        | ( )  | 3.02 | WITHIN 5% ACCURACY  | SLED; MEA          | SURE                | D AND SCALED TO                                       |
| •      | ( )  |      | INTO A SMOOTH PASTE'  |                    |                     | ×   |
|        | ( )  | 3.04 | · · · · —   |                    |                     |   |
|        |      | , -  | NO LUMPS FORMED BY SIFTING TOGETHER   |                    |                     | 7   |
|        | 23   |      | NO LUMPS FORMED   |                    |                     | y 1   |
| •      | 7 (  | 3.08 | THREE POINTS FACH   |                    |                     |   |

TO SIZE OF PAN FOR PRESS MACHINE

FOR ABOUT TWO MINUTES AT 380° F

EVEN THICKNESS THROUGHOUT

TO FOUR TWISTED FOLDS

ARRANGED IN NEAT ROWS

3..09

"3.10
3.11

3.12

3.13 3.14

3.15

3.16

3.17

FOR FIVE MINUTES

FOR FIVE MINUTES

THOROUGHLY

COMPLETELY



| •                                     |             | MISOE NO.      |
|---------------------------------------|-------------|----------------|
| PROGRAM QUANTITY FOODS                | DIVISION 07 | BAKING         |
| USOE CODE NO(S)                       | UNIT 01     | DONUTS         |
|                                       | TERMOB NO.  | 19-054 (CONT.) |
| 3.00 EXTENT                           |             |                |
| · · · · · · · · · · · · · · · · · · · |             |                |

| MISOE        | NO.   |                                      | <i>•</i>   | •  |   |   |
|--------------|---|--------------------------------------|--|--|---|---|
| PROGR        | AM <u>OUANT</u>   | ITY FOODS                            | DIVISION   | 07 <u>B</u>  | AKING   | <del></del> ~   |
|              | حد استعمال و در مستان و و و و و و و و و و و و و و و و و و و |                                      | UNIT   | 02 <u>Y</u> E  | EAST DOUGHS   |   |
|              |   |                                      | , TERMOB NO  | 0. 19  | 9-055   |   |
| 1.00         | CONDITION   |                                      |  |  |   | ç.<br>•   |
|              | INGREDIEN'  | T'S                                  | UTENSILS   |  |   |   |
|              |   | SUGAR                                |  | SIX GRI  | EASED BREAD   | PANS  |
| ,            |   | SALT                                 | • •  | BASIC (  | UTENSILS (TA  | BLE T-3)  |
|              | • •   | MILK POWDER                          | EQUIPMENT () 1.10  | STOVE V  | WITH STEAM  |   |
|              |   | WATER °<br>YEAST                     | ( ) 1.10   |  | CTION UNIT  | •   |
|              |   | BREAD FLOUR                          | OTHER  |  |   |   |
|              |   | SHORTENING                           | . ( ) 1.11   | FORMUL   | A FOR WHITE   | PAN BREAD   |
|              |   | <del>-</del> ,                       | • 4  |  | ¥   |   |
| 2.00         | PERFORMAN   | CP ***                               |  |  | ۵   |   |
| 2.00         | PERFORMAN   | CE                                   |  |  |   |   |
|              |   |                                      |  |  |   |   |
| •            |   |                                      | WANTED AND DECI  | TOTAL  | ≟<br>△धण्ट○M₽   |   |
|              |   | TATEMENT OF PERFOR                   | POIND LOAVES   | OF WHT   | TE PAN BREAD  | , ŀ   |
|              | () 2.01   | EMPLOYING THE FO                     | LLOWING OPERAT   | TIONS:   |   | -   |
|              | ,   |                                      |  |  |   |   |
| ,            | () 2.02   | ASSEMBLE ALL ING                     | REDIENTS   | -011055  | TAL MARIED  |   |
|              | () 2.03   |                                      | SALT AND MILK  | POWDER   | IN WATER  |   |
|              | ( ) 2.04  | DISSOLVE YEAST I<br>SIFT IN BREAD FL |  |  | -   |   |
|              | () 2.05   |                                      |  |  | 4 <del>4</del>  |   |
|              |   | ADD SHORTENING                       |  | ÷<br>12  | <i>*</i>  | 9_  |
|              | () 2.08   |                                      | ISE  | ,  | ***   | ্ৰী   |
|              | () 2.09   |                                      |  |  | Sec. 18   |   |
| • •          | () 2.10   |                                      | ISE  |  | ·   | •   |
|              | () 2.11   |                                      | LOAVES   |  |   | e<br>e  |
|              | () 2.12   | ALLOW DOUGH TO R                     |  |  |   |   |
|              |   | BAKE BREAD                           |  |  |   |   |
|              | () 2.15   |                                      | M PANS   |  |   |   |
|              |   | •                                    | ٠  |  |   |   |
| 2 00         | EXTENT  | *                                    |  |  |   |   |
| 3.00         | EXTENT  | •                                    |  |  |   |   |
|              |   |                                      | đ  |  |   | <del>,</del> 1  |
|              |   |                                      | AND EVENTAM O  | דווסשמ ש   | TING OUTCOM   | . I   |
|              |   | TATEMENT OF EXTENT WHITE PAN BREAD   | TO DREDARES W  | TTH OUA  | NTITY, COLO   | Ř.  |
|              | () 3.01   | TEYTHRE, AROMA A                     | ND TASTE TO A  | PPROVAL  | OF BOARD OF   | F EX-   |
|              |   | PERT RATERS. TO                      | BE COMPLETED   | WITHIN   | 1 3-1/2 HOUR  | S WITH  |
|              | 1   | EACH OPERATION J                     | UDGED SATISFA  | CTORY C  | R UNSATISFA   | CTORY.  |
|              |   |                                      | ACCOMPTED WE   | ACTION   | AND SCAPED  | ro l  |
|              | () 3.02   |                                      |  | ADUKED   | WIND SCHEED   |   |
|              | / \ > 05  | WITHIN 5% ACCU<br>COMPLETELY         | RACI:  |  |   | •   |
| $\mathbf{C}$ |   | COMPLETELY                           |  |  | ý   |   |
| I by ERIC    | () 3.05   |                                      |  |  | .*  |   |
| 1            | 1 1 2 06  | WHITE CHIPPING                       | and the state of t | بالا المعادل بالكاف المعادل ال | and the second control of the second | فقائد مادرون والمنافقات والمالية فالمادة فالمادي والمالية |

|      | INGRE             | EDIENTS | 5  | UTENS  | ILS         |                                |              |
|------|-------------------|---------|--|--|-------------|--------------------------------|--------------|
|      | ( )               |         | SUGAR                                    | ( )  | 1.08        | SIX GREASED BREE               | AD PANS      |
|      |                   | 1.02    |  | ( )  | 1.09        | BASIC UTENSILS                 | (TABLE T-3)  |
|      | * ( )             | 1.03    | MILK POWDER                              | EQUI   | MENT        | amore MEMU CHEAL               | <b>,</b>     |
| 4    | ( )               | 1.04    | WATER                                    | ( )  | 1.10        | STOVE WITH STEAM INJECTION UNI | 71. ·        |
|      | ( )               | 1.05    | YEAST                                    |  | _           | INJECTION UNI                  | <b>.</b>     |
|      | ( )               | 1.06    | BREAD FLOUR                              | OTHE   | .₹<br>`1 11 | FORMULA FOR WHI                | TE DAN BREA  |
|      | ( )               | 1.07    | SHORTENING                               | ( )  | T•'TT       | FORMULA FOR WILL               | ID FAM DIWIN |
|      |                   |         |  |  | ,,          | •                              |              |
|      |                   |         | _  |  |             |                                |              |
| 2.00 | PERF              | ORMANC: | <b>D</b>                                 |  |             |                                |              |
|      |                   |         | •  |  | 4           | •                              |              |
|      |                   |         |  | <del>,                                      </del> |             |                                |              |
|      | G TONT            | מא כש   | ATEMENT OF PERFORMA                      | NCE A  | ND RES      | ULTING OUTCOME                 | -            |
|      | GENE              | 2.01    | PREPARE SIX, ONE P                       | OUND   | LOAVES      | OF WHITE PAN BR                | EAD          |
|      | ( )               | 2.01    | EMPLOYING THE FOLL                       | OWING  | OPERA       | TIONS:                         | ٠ - '        |
|      | ĺ                 |         | EFF HOTTING TILL TOTAL                   | •  |             |                                |              |
|      | L- <del>, ,</del> | 2.02    | ASSEMBLE ALL INGRE                       | DIENT  | S           |                                |              |
|      | 7                 | 2.03    | DISSOLVE SUGAR, SA                       | LT AN  | D MILK      | OPOWDER IN WATER               | •            |
|      | 7 5               | 2.04°   | DISSOLVE YEAST IN                        | WARM   | WATER       |                                |              |
| •    | 75                | 2.05    | SIFT IN BREAD FLOU                       | R  |             |                                | ۰            |
|      | 7 5               | 2.06    | ADD THE YEAST SOLU                       | TION   |             |                                | ¢ *          |
|      | 7.5               | 2.07    | ADD SHORTENING                           |  |             |                                |              |
|      | 7 (               | 2.08    | ALLOW DOUGH TO RIS                       | E  |             |                                |              |
|      | 7 (               | 2.09    | PUNCH DOUGH                              | _  |             |                                |              |
|      | 7 (               | 2.10    | ALLOW DOUGH TO RIS                       | E  |             | •                              |              |
|      | <i> </i>          | 2 11    | PUNCH DOUGH                              |  |             | -                              |              |
|      | <b>)</b> (        | 2 12    | SCALE DOUGH INTO I                       | OAVES  |             |                                |              |
|      |                   | 2 13    | SCALE DOUGH INTO I<br>ALLOW DOUGH TO RES | T  | *-          | *                              |              |
|      | , (               | 2 14    | BAKE BREAD                               | _  |             |                                |              |
|      | ) (               | 2.15    | REMOVE BREAD FROM                        | PANS   |             | *                              |              |
|      | ( )               | 2.10    | 100.0 12 21010                           |  |             | ÷                              |              |
|      |                   |         |  |  |             |                                |              |
| 3.00 | EXTE              | ENT     | k, *                                     |  | ق.          |                                |              |
|      |                   |         |  |  |             |                                | ÷            |
|      |                   |         |  |  |             |                                | <del></del>  |
|      |                   |         |  |  |             | om provintie Our               | TOME         |
|      | GENE              | RAL ST  | ATEMENT OF EXTENT                        | AND EX   | TENT (      | OF RESULTING OUT               | T OB         |
|      | ()                | 3.01    | MUTTE DAN REEAD T                        | S PREF   | ARED V      | MITH COMMITTIES CO             | DIOK,        |
|      | 1                 |         | TEXTURE, AROMA ANI                       | TASI   | E TO        | APPROVAL OF BOAK               | TIDE WITH    |
|      | ]                 |         | PERT RATERS. TO                          | BE COM   | PLETE       | D WITHIN 3-1/2 R               | DOKO WIII    |
|      |                   |         | EACH OPERATION JU                        | OGED S   | SATISF      | ACTORY OR UNSATTS              | FACTORI.     |
|      | L                 |         |  | - A - W - T  | TID . M     | EXCURED AND SCALL              | री गठ        |
|      | ()                | 3.02    | ALL INGREDIENTS A                        | SSEMBI   | JED; M      | EASURED AND SCALL              | , D 10       |
|      |                   | _ + _   | WITHIN 5% ACCUR                          | ACY  |             |                                |              |
|      | ( )               | 3.03    | COMPLETELY                               |  |             |                                | 11           |
|      | ( )               |         | COMPLETELY                               |  |             | o.                             | a            |
|      | ( )               | 3.05    | NO LUMPS FORMED                          |  |             |                                |              |
|      | ( )               | 3.06    | WHILE STIRRING                           |  | 1           |                                |              |
|      | ( )               | 3.07    | WHILE STIRRING                           |  |             |                                |              |
|      | (.)               | 3.08    | FOR ONE AND ONE H                        | ALF H  | JURS        |                                |              |
|      | ( )               | 3.09    |  |  |             |                                |              |
|      | ( )               | 3.10    |  | NUTES  |             |                                |              |
|      | ( )               | 3.11    |  |  |             |                                |              |
|      | ( )               | 3.12    |  | ACH  |             |                                |              |
|      | ( )               | 3.13    | TO FULL PROOF                            |  |             |                                |              |
|      | ( )               | 3.14    | FOR THIRTY FIVE T                        | O FOR  | ry Min      | UTES AT 415° F                 |              |
|      | ( )               | 3,15    | IMMEDIATELY AFTER                        | BAKI   | NG          |                                | 7/74         |

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7/74

|                        |             | •            |   |
|------------------------|-------------|--------------|---|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKINE       |   |
| USOE CODE NO(S)        | UNIT '02    | YEAST DOUGHS |   |
|                        | TERMOB NO.  | 19-055       | _ |
|                        |             |              | • |
| 1.00 CONDITTON         |             | <i>(</i>     |   |

MISOE NO.

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE NO.                     |                                    |
|-------------------------------|------------------------------------|
| PROGRAM <u>QUANTITY FOODS</u> | DIVISION 07 BAKING                 |
|                               |                                    |
|                               | UNIT 02 YEAST DOUGHS               |
|                               |                                    |
|                               | TERMOB NO. 19-056                  |
|                               |                                    |
| ·                             |                                    |
| ;                             |                                    |
| 1.00 CONDITION                | t .                                |
| •                             | <b>1</b> '                         |
|                               | UTENSILS                           |
| INGREDIENTS                   | () 1.09 SHALLOW BAKING PAN         |
| ( ) 1.01 SUGAR                | () 1.10 BASIC UTENSILS (TABLE T-3) |
| () 1.02 SALT                  | • •                                |
| ( ) 1.03 MILK POW             |                                    |
| () 1.04 SHORTENI              | G () 1.11 BAKING OVEN              |
| ( ) 1.05 EGGS                 |                                    |
| ( ) 1.06 YEAST                | OTHER                              |
| ( ) 1.07 BREAD FL             | UR () 1.12 FORMULA FOR TWISTED     |
| ( ) 1.08 WATER                | SOFT ROLLS                         |
|                               |                                    |
|                               | · ·                                |

|                        |             | المستعم والمناور والمستعمل والمستعم والمستعمل والمستعمل والمستعمل والمستعمل والمستعمل والمستعمل والمستعمل والمستعمل |          |
|------------------------|-------------|---|----------|
| GENERAL                | STATEMENT   | OF PERFORMANCE AND RESULTING OUTCOME  |          |
| () 2.                  | 01 PREPAR   | RE NINE DOZEN TWISTED SOFT EGG ROLLS  | ٠        |
|                        | EMPLOY      | YING THE FOLLOWING OPERATIONS:  |          |
|                        |             |   |          |
| () 2.                  | 02 ASSEME   | BLE ALL MOGREDIENTS   |          |
| () 2.                  | .03 DISSOI  | LVE YEAST IN WARM WATER   |          |
| • •                    | 04 BLEND    | SUGAR, SALT, MILK POWDER, SHORTENING,   | EGGS,    |
| • • - •                | AND         | WATER   |          |
| () 2.                  |             | IN FLOUR  |          |
| () 2.                  | .06 ADD YI  | EAST SOLUTION   |          |
| $($ $)$ $\overline{2}$ | 07 ALLOW    | DOUGH TO RISE   | <b>)</b> |
| $(1)$ $\frac{1}{2}$    | 08 PUNCH    | THE DOUGH   | •        |
| $(1)$ $\frac{1}{2}$    | 09 ALLOW    | DOUGH TO RISE   |          |
|                        | 10 PUNCH    |   |          |
| ( ) 2                  | 11 SCALE    | INTO PRESSES  |          |
|                        |             | EACH PIECE  |          |
| ( ) 2                  |             | STRIPS TO RELAX   |          |
| ( ) 2                  | . LJ MULLUM | EACH PIECE  |          |
|                        |             |   |          |
| • •                    |             | TWISTS TO RISE  |          |
| • •                    | .16 BAKE    |   |          |
| () 2                   | .17 REMOV   | E ROLLS FROM PAN  |          |

| •                                     | •           | MISOE NO.    |  |
|---------------------------------------|-------------|--------------|--|
| •                                     | •           | •**          |  |
| PROGRAM QUANTITY FOODS                | DIVISION 07 | BAKING       |  |
| USOE CODE NO(S)                       | UNIT '02    | YEAST DOUGHS |  |
|                                       | TERMOB NO.  | 19-056       |  |
| · · · · · · · · · · · · · · · · · · · |             |              |  |
|                                       |             |              |  |

| MISOE NO.              |             |                |
|------------------------|-------------|----------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING         |
| ·                      | UNIT 02     | YEAST DOUGHS   |
|                        | TERMOB NO.  | 19-056 (CONT.) |
| ,                      |             |                |

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TWISTED SOFT EGG ROLLS ARE PREPARED WITH QUANTITY,

COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF

BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2

HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY

OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

COMPLETELY 3.03 TO A SMOOTH PASTE 3.04 NO LUMPS ARE FORMED 3.05 WHILE STIRRING 3.06 FOR ONE AND ONE HALF HOURS 3.07 3.08 THOROUGHLY FOR FIFTEEN MINUTES 3.09 THOROUGHLY -3.10 OF THREE OUNCE UNITS 3.11 EVEN THICKNESS THROUGHOUT FOR FIVE MINUTES 3.13 3.14 **EVENLY** TO THREE QUARTER VOLUME 3.15 FOR FIFTEEN MINUTES AT 400° F 3.16 IMMEDIATELY AFTER BAKING

|                        |             | MISOE NO.      |
|------------------------|-------------|----------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING         |
| USOE CODE NO(S)        | UNIT 02     | YEAST DOUGHS   |
| ·                      | TERMOB NO.  | 19-056 (CONT.) |
|                        | - W         |                |
| 3.00 EXTENT            | 6           | 4              |

| MISOE | NO.                | -                                    | •                    |          |                   | )           |
|-------|--------------------|--------------------------------------|----------------------|----------|-------------------|-------------|
| PROGR | AM QUANTI          | ry foods                             | DIVISION             | 07       | BAKING            |             |
|       |                    |                                      | UNIT                 | 02       | YEAST DO          | UGHS        |
|       |                    |                                      | mppuop N             |          | 10.057            |             |
|       |                    |                                      | TERMOB N             |          | 19-057            | <u> </u>    |
|       |                    | Ä                                    |                      |          |                   | •           |
| 1.00  | CONDITION          |                                      | •                    |          |                   |             |
|       | INGREDIENT         | c                                    | UTENSILS             | $\alpha$ |                   |             |
| r     | () 1.01            | YEAST                                | () 1.12              | SHAL     | LOW BAKING        | PAN         |
| ģ     | • •                | SUGAR                                | () 1.13<br>EQUIPMENT | BASI     | C UTENSILS        | (TABLE T-3  |
|       | <b>,</b> , ,       | SALT<br>MILK POWDER                  | (°) 1.14             | BAKI     | NG OVEN           |             |
|       | () 1.05            | SHORTENING                           | () 1.15              |          | H DIVIDER         |             |
|       |                    | CARDAMON                             | ( ) 1.16             | REFR     | IGERATOR          |             |
|       | () 1.07<br>() 1.08 | EGGS<br>VANILLA                      | OTHER                |          | A                 | · ·         |
| ••    | () 1.09            |                                      | () 1.17              | FORM     | ULA FOR DA        | NISH PASTRY |
| é     | () 1.10            |                                      |                      |          |                   |             |
|       | () 1.11            | FILLING                              |                      |          | u.                | *           |
| 2.00  | PERFORMANC         | E.                                   |                      | •        | ٥                 |             |
| 2.00  | PERFORMA           |                                      |                      |          |                   | ۵           |
| •,,   | <del></del>        | -                                    |                      |          |                   | •           |
|       | GENERAL ST         | ATEMENT OF PERFOR                    | MANCE AND RES        | ULTIN    | G OUTCOME         |             |
|       | () 2.01            | PREPARE TEN DOZE<br>EMPLOYING THE FO | N OPEN POCKET        | DANI     | SH PASTRY         | •           |
| ¥     | () 2.02            | ASSEMBLE ALL ING                     | REDIENTS             |          |                   |             |
| *     | °() 2.03           | DISSOLVE YEAST I                     | N WARM WATER         |          |                   |             |
|       | () 2.04            | BLEND SUGAR, SAL<br>AND CARDAMON     | T, MILK POWDE        | R, SH    | ORTENING          | ø           |
|       |                    | ADD EGGS BLEND MIXTURE               | _                    |          | •                 | <b>G</b>    |
|       |                    | SIFT IN FLOUR                        | , i                  | ÷ •      |                   |             |
|       | () 2.08            | ADD YEAST                            |                      | ٠        |                   |             |
|       |                    | ALLOW DOUGH TO F                     | RELAX                | ~        |                   | · ·         |
|       | () 2.10            | ROLL OUT DOUGH COVER TWO THIRDS      | OF DOUGH WIT         | H PIE    | CES OF FAT        | MIXTURÉ.    |
|       | () 2.12            | FOLD DOUGH                           |                      |          | ,                 |             |
|       | ( ) 2.13           | ROLL OUT DOUGH                       |                      |          |                   |             |
| •     | () 2.14            | FOLD DOUGH ALLOW DOUGH TO F          | REST                 |          | المشتشدين         |             |
|       |                    | REFRIGERATE DOUG                     |                      |          | The second second |             |
|       | () 2.17            | ROLL OUT DOUGH                       | •                    |          |                   |             |
|       | •                  | CUT DOUGH                            |                      |          | а — О             |             |
|       | • •                | ADD FILLING<br>MAKE POCKET           | <u>.</u>             |          | 4 **              |             |
|       | () 2,21            | EGG WASH PÄSTRY                      | •                    |          |                   |             |
|       |                    | BAKE PASTRY                          |                      |          |                   |             |
|       | () 2.23            | CLEAN UTENSILS                       | ~                    |          |                   |             |

| •            |               | <b>,</b>    | MISOE NO.    | _ |
|--------------|---------------|-------------|--------------|---|
| PROGRAM      | UANTITY FOODS | DIVISION 07 | BAKING       | _ |
| USOE CODE NO | (s)           | UNIT 02     | YEAST DOUGHS | - |
|              |               | TERMOB NO.  | 19-057       | _ |
| <b>d</b> ,   |               |             |              |   |
| 1.00 CONDITI | ION           |             | - *          |   |



| MISOE NO.      |          |       |             | ٠              |
|----------------|----------|-------|-------------|----------------|
| PROGRAM -      | QUANTITY | FOODS | DIVISION 07 | BAKING         |
| , <del>-</del> |          |       | UNIT 02     | YEAST DOUGHS   |
|                |          | . · · | TERMOB NO.  | 19-057 (CONT.) |
|                | •        |       |             |                |
| 3.00 EX        | rent     |       | <u> </u>    |                |

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME DANISH PASTRY IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS (WORK TIME) WITH EACH OPERATION JUDGED AS SATIS-FACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED WITHIN 5% ACCURACY 3.03 COMPLETELY 3.044 TO A SMOOTH PASTE 3.05 IN TWO STAGES THOROUGHLY 3.06 3.07 NO LUMPS FORMED 3.08 WHILE STIRRING 3.09 FOR TEN MINUTES TO ONE HALF INCH THICK RECTANGLE 3.10 FAT IS EVENLY DISTRIBUTED 3.11 RESULTING IN THREE DOUGH LAYERS SEPARATED BY 3.12 TWO FAT LAYERS TO ONE HALF INCH THICK RECTANGLE (THREE TIMES) 3.13 TO FOUR EQUAL SECTIONS (THREE TIMES) 3.14 FOR FIFTEEN MINUTES IN REFRIGERATOR 3.15 FOR TWELVE TO FOURTEEN HOURS 3.16 TO ONE QUARTER INCH THICK RECTANGLE 3.17 INTO THREE INCH SQUARES 3.18 TO CENTER OF SQUARES 3.19 3.20 CORNERS FOLDED DIAGONALLY LIGHTLY, NO WASH ON FILLING 3.21 3.22 UNTIL BROWN AT 400° F 3.23 COMPLETELY

| <i>'</i>               |             | MISOE NO.      |
|------------------------|-------------|----------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING         |
| USOE CODE NO(S)        | UNIT 02     | YEAST DOUGHS   |
|                        | TERMOB NO.  | 19-057 (CONT.) |
| 2 00 mymmym            |             |                |



| MISOE          | NO.                  |                                  | 208  |   |
|----------------|----------------------|----------------------------------|--|---|
| PROGRA         | M QUANTI             | TY FOODS                         | DIVISION   | 07 BAKING   |
|                |                      |                                  | UNIT   | 03 PIES   |
|                | 1                    |                                  | TERMOB NO  | 19-058  |
|                |                      |                                  | Indiob No  |   |
| 1.00           | CONDITION            |                                  |  |   |
|                | INGREDIENTS          |                                  | UTENSILS   | DA THOU THOU DIE MINC   |
|                | () 1.01              | CAKE FLOUR                       | ( ) 1.08<br>( ) 1.09                                   | 30 EIGHT INCH PIE TINS<br>ROLLER DOCKER   |
|                |                      | BREAD FLOUR<br>SHORTENING        | () 1.10  | BASIC UTENSILS (TABLE T-3)  |
|                | () 1.04              | SALT                             | EQUIPMENT  | DANTING OVER  |
|                |                      | MILK POWDER                      | ( ) 1.11<br>OTHER                                      | BAKING OVEN   |
| •              | () 1.06              | SUGAR<br>WATER                   | () 1.12  | FORMULA FOR PRE-BAKED PIE SHELLS  |
|                |                      | •                                |  |   |
| 2.00           | ERFORMANCI           | <b>S</b>                         | 4  |   |
|                | <u></u>              |                                  |  |   |
| ļ              | CEMEDAT. ST          | ATEMENT OF PERFO                 | RMANCE AND RESU  | LTING OUTCOME   |
|                | () 2.01              | PREPARE FIFTEEN                  | I, EIGHT-INCH PI                                       | E SHELLS PRE-BARED  |
| 4              |                      | EMPLOYING THE F                  | OLLIWNG OPERATI  | ONS:  |
| · ·            | 2.02                 | ASSEMBLE ALL IN                  | GREDIENTS  |   |
| •              | () 2.02              | SIFT FLOURS TO                   |  | <del> </del>  |
|                | () 2.04              | MIX IN SHORTEN                   | ING  | OM .  |
|                | () 2.05<br>() 2.06   | FOLD IN SUGAR A                  |  | JN<br>4.  |
| -              | () 2.07              | ROLL OUT THE DO                  | OUGH <sup>3</sup>                                      | ·   |
|                | () 2.08              | PLACE DOUGH ON                   | BACK OF PIE TI   | <b>N</b>  |
| •              |                      | COVER DOUGH WIT                  | TH SECOND TIN  |   |
|                | ( ) 2.10<br>( ) 2.11 | TRIM DOUGH<br>STIPPLE THE DOU    | IGH  |   |
|                | () 2.12              | BAKE DOUGH                       |  | 44  |
| ¢ ,            | () 2.13              | REMOVE SHELLS                    | FROM TINS  |   |
|                |                      |                                  | •  |   |
| 3.00           | EXTENT               |                                  |  |   |
| • •            | s                    |                                  | •  |   |
| •              |                      | <del>,</del>                     |  |   |
|                | GENERAL ST           | ATEMENT OF EXTE                  | NT AND EXTENT O  | F RESULTING OUTCOME OUANTITY, COLOR, TEXTURE,   |
|                | () 3.01              | AROMA AND TAS'                   | TE TO APPROVAL   | OF BOARD OF EXPERT KATERS!  |
|                |                      | TO BE COMPLETE                   | D WITHIN 1 HOUR  | WITH EACH OPERATION   |
| _              |                      | JUDGED AS SATI                   | SFACTORY OR UNS  | ATISFACTORY.  |
| £              | () 3.02              | ALT. THEREDTENT                  | S ASSEMBLED: ME  | ASURED AND SCALED TO  |
|                | ( ) 3.02             | WITHIN 5% AC                     | CURACY   | Δ   |
| -              | () 3.03              | THOROUGHLY                       |  | •   |
| 0              | () 3.04              | FORMING SMALL                    | LUMPS<br>V STICKV TAIICH                               |   |
| ŘÍC.           | ( ) 3.05             | FORMING A LUMP<br>TO SEVEN TO EI | GHT OUNCE UNITS  | -   |
| ovided by ERIC | () 3.07              | TO ONE EIGHTH                    | INCH THICK CIRC  | LES   |
|                | 1.1.2.00             | DOUGH GOTTEDE T                  | Table processor than the same and proceedings the same | 20、 是一点的 1950年,1950年,1950年的 1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年,1950年 |

| INGREDIENTS  | UTENSILS                      |  |
|--|-------------------------------|--|
| () 1.01 CAKE FLOUR<br>() 1.02 BREAD FLOUR                    | () 1.08<br>() 1.09<br>() 1.10 | 30 EIGHT INCH PIE TINS<br>ROLLER DOCKER<br>BASIC UTENSILS (TABLE, T-3) |
| ( ) 1.03 SHORTENING<br>( ) 1.04 SALT<br>( ) 1.05 MILK POWDER | EQUIPMENT () 1.11             | BAKING OVEN  |
| ( ) 1.06 SUGAR<br>( ) 1.07 WATER                             | OTHER () 1.12                 | FORMULA FOR PRE-BAKED PIE SHELLS                                       |

```
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTEEN, EIGHT-INCH PIE SHELLS PRE-BAKED
            EMPLOYING THE FOLLIWNG OPERATIONS:
             ASSEMBLE ALL INGREDIENTS
      2.02
             SIFT FLOURS TOGETHER
      2.03
             MIX IN SHORTENING
      2.04
             FOLD IN SUGAR AND SALT SOLUTION
      2.05
             SCALE THE DOUGH
      2.06
             ROLL OUT THE DOUGH
      2.07
             PLACE DOUGH ON BACK OF PIE TIN
      2.08
             COVER DOUGH WITH SECOND TIN
      2.09
             TRIM DOUGH
      2.10
             STIPPLE THE DOUGH
      2.11
             BAKE DOUGH '
      2.12
             REMOVE SHELLS FROM TINS
      2.13
```

3.00 EXTENT

| GENE           | RAL ST | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME PIE SHELLS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, |
|----------------|--------|--|
| ( )            | 3.01   | AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS.  |
|                |        | TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION  |
| •              |        | JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
| ٠              |        | JUDGED, AS SATISFACIORI ON UNDATEDITION  |
| <del>- ,</del> | 3 63   | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO  |
| ( )            | 3.02   | WITHIN 5% ACCURACY   |
| ( ) -          | 3.03   | THOROUGHLY   |
| <b>(</b> ~~)   | 3.04   | FORMING SMALL LUMPS  |
| ĈÌ.            | 3.05   | FORMING A LUMPY, STICKY DOUGH  |
| <i>(</i> )     | 3.06   | TO SEVEN TO EIGHT OUNCE UNITS  |
| ( )            | 3.07   | TO ONE EIGHTH INCH THICK CIRCLES   |
| ( )            | 3.08   | DOUGH COVERS TIN   |
| ( )            | 3.09   | PRESSING DOWN TO MOLD SHELL  |
| ( )            | 3.10   | ALL EXCESS REMOVED   |
| <i>i</i> i     | 2 11   | ON TOP AND SIDES   |
| ii             | 3.12   | ON FIRST TIN ONLY, AT 400° F UNTIL BROWN CRUST FORMS   |
| ii             |        | WHEN COOL  |

209





| •                             |             | MISOE NO |                                       |
|-------------------------------|-------------|----------|---------------------------------------|
| •                             |             | -        | 1º P                                  |
| PROGRAM <u>OUANTITY</u> FOODS | DIVISION 07 | BAKING   | <u></u>                               |
| USOE CODE NO(S)               | UNIT 03     | PIES     |                                       |
|                               | TERMOB NO.  | 19-058   | · · · · · · · · · · · · · · · · · · · |
|                               |             | .e       | *                                     |
| 1.00 CONDITION                |             | *        |                                       |
| •                             |             |          |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO.          |              | · ·                                | •                                     |             | ٠.            |                           |
|--------|--------------|--------------|------------------------------------|---------------------------------------|-------------|---------------|---------------------------|
| PROGRA | M <u>O</u> U | JANTITY      | FOODS                              | DIVIS                                 | ION 07      | BAKI          | ING                       |
|        | -            | <del></del>  | <u> </u>                           | UNIT                                  | 03          | PIES          | 5                         |
| * n    |              | •            |                                    | #ED140                                | 7. 110      | 10.7          | ne o                      |
|        |              |              |                                    | TERMO                                 | B NO.       | 19-0          | 059                       |
|        | CONDI        | mTON         |                                    | •                                     |             |               |                           |
| 1.00   | CONDI        | IION         |                                    |                                       |             |               | *                         |
|        |              |              |                                    | •                                     | UTENSI      | :s            |                           |
|        | INGRI        | EDIENTS      | CAKE FLOUR                         | · · · · · · · · · · · · · · · · · · · |             | 12 1          | 5 EIGHT INCH              |
|        | ~ ;          | 1.02         | BREAD FLOUR                        | w                                     |             |               | PIE TINȘ                  |
|        | ( )          | 1.03         | SHORTENING                         |                                       |             | 13 S          | HEET PAN<br>ASIC UTENSILS |
|        | ( )          |              | MILK POWDER                        | WAMED                                 | ( ) I       | . <u>14</u> D | (TABLE T-3)               |
|        | ( )          | 1.05<br>1.06 | SALT AND SUGAR IN SUGAR            | WATER                                 | EQUIPM      | ENT           | <b>\_</b>                 |
|        | ( )          | 1.05         | CORNSTARCH                         |                                       | () 1        | .15 B         | AKING OVEN                |
|        | ( )          | 1.08         | CINNAMON                           |                                       | • •         | .16 R         | EFRIGERATOR               |
|        | ( )          |              | APPLES, PEELED, C                  | UT UP                                 | OTHER () 1  | .17 F         | ORMULA FOR                |
|        | ( )          | 1.10         | RIND OF ONE LEMON                  | l                                     | ( ) 1       |               | PPLE PIE                  |
|        | ( )          | 1.11         | EGG WASH                           |                                       |             |               | ·<br>.*                   |
|        |              |              |                                    |                                       |             |               | ٠.                        |
| 2.00   | PERF         | ORMANC       | E                                  |                                       |             |               |                           |
| *      |              |              |                                    |                                       |             |               |                           |
|        | ·            |              | wir.                               |                                       |             |               |                           |
|        | GENE         | RAL ST       | ATEMENT OF PERFORM                 | IANCE AND                             | RESULTI     | NG OUT        | COME                      |
| •      | ()           | 2.01         | PREPARE FIFTEEN F                  | ABLTE BIE                             | S EMPLOY    | ING 3         | THE                       |
|        | į,           |              | FOLLOWING OPERATI                  | ONS:                                  |             |               |                           |
|        | L-,          | 2.02         | ASSEMBLE ALL INGE                  | REDIENTS                              |             | <del></del>   | <del></del>               |
|        | 65           | 2.03         | STET FLOURS TOGET                  | THER .                                | <del></del> |               | 1                         |
| Ÿ      | ( )          | 2.04         | MIX IN SHORTENING                  | S AND MIL                             | K POWDER    | ł.            |                           |
|        | ( )          | 2.05         | FOLD IN SUGAR AND                  | ) SALT SO                             | LUTION      |               |                           |
|        | ( )          | 2.06         | FORM DOUGH<br>REFRIGERATE DOUGH    | H                                     |             |               | ÷                         |
|        | ( )          | 2.08         |                                    | AND SUGAR                             | SOLUTIO     | NS TO         | GETHER .                  |
|        | · ( )        | 2.09         |                                    | S OF SUGA                             | R           |               |                           |
|        | Ċ            | 2.10         | HEAT MIXTURE                       |                                       |             |               |                           |
| -      | ( )          | 2.11         | ADD APPLES AND C                   |                                       | ٥           | ••            |                           |
|        | ( )          | 2.12         | REFRIGERATE FILL                   | ING<br>mc                             |             |               |                           |
|        | ( )          | 2.13         | PREPARE PIE CRUS' PLACE BOTTOM CRU | STS IN TI                             | NS          |               |                           |
|        | ( )          | 2.14         | ADD FILLING                        |                                       |             |               | •                         |
|        | ( )          | 2.16         | EGG WASH TOP EDG                   | E OF BOTT                             | OM CRUS!    | r             | •                         |
|        | ( )          | 2.17         | SEAL TOP CRUST T                   | O BOTTOM                              | CRUST       |               |                           |
|        | ( )          | 2.18         | EGG WASH TOP CRU                   | ST                                    | v           |               |                           |
|        | ( )          | 2.19         | BAKE PIES                          | 91î                                   |             |               |                           |



|           |                |             | MISOE NO. |
|-----------|----------------|-------------|-----------|
| PROGRAM _ | QUANTITY FOODS | DIVISION 07 | BAKING    |
| USOE CODE | NO(S)          | UNIT 03     | PIES      |
|           |                | TERMOB NO.  | 19-059    |
|           |                |             |           |
| 1.00 CON  | DITION         |             |           |

| MISOE I | 10           |                              | 3  |
|---------|--------------|------------------------------|--|
| PRÖGRA  | м <u>о</u> й | ANTITY.                      | FOODS DIVISION 07 BAKING UNIT 03 PIES  |
|         |              |                              | TERMOB NO. 19-059 (CONT.)  |
| 3.0Q    | EXTE         | NT                           |  |
| **      | GENE         | RAL ST                       | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  |
|         | ()           | 3.01                         | APPLE PIES ARE PREPARED WITH QUANTITY, COLOR, TEX-<br>TURE, AROMA AND TASTE TO APPROVAL OF BOARD OF<br>EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS |
|         |              |                              | WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
|         |              | 3.02                         | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY   |
| ,       | ( )          | 3.03<br>3.04<br>3.05         | THOROUGHLY MIXED LUMPS FORMED, NO PASTE LIGHTLY UNTIL FLOUR IS ABSORBED  |
|         | ( )          | 3.06<br>3.07<br>3.08         | FOR FIFTEEN MINUTES TO BOILING   |
| v       | ( )          | 3.09<br>3.10<br>3.11<br>3.12 | WHILE STIRRING TO BOILING WHILE STIRRING WHEN COOL   |
|         | ( )          | 3.13                         | FIFTEEN TOP AND FIFTEEN BOTTOM CRUSTS PREPARED ONE EIGHTH INCH THICK   |
|         | ( )          | 3.14<br>3.15<br>3.16<br>3.17 | TO LEVEL BELOW TOP OF PIE TIN EVENLY ALL AROUND SLIGHT RIDGE OF DOUGH IS FORMED  |
|         | ( )          | 3.18<br>3.19                 | COMPLETELY<br>AT 425° F TO 440° F FOR FORTY MINUTES  |

|                     |            |          |             | MISUE NO | / •     |     |
|---------------------|------------|----------|-------------|----------|---------|-----|
| PROGRAM <u>OUAN</u> | TITY FOODS | ·        | DIVISION 07 | BAKING   |         |     |
| USOE CODE NO(S)     |            | <u> </u> | UNIT " 03   | PIES     |         | V   |
| ٠                   |            | ,<br>    | TERMOB NO.  | 19-059   | (CONT.) | ·   |
| 3.00 EXTENT         |            | • e      |             |          |         |     |
|                     |            |          |             |          | -       | · - |

| MISOE | NO. •  |                  |                   | . <b>(</b>                                    |  |
|-------|--|------------------|-------------------|---|--|
| PROGR | AM <u>OUANTIT</u>                                      | Y FOODS          | DIVISION 07       | BAKING  |  |
|       | # <del></del>  |                  | UNIT 03           | PIES  |  |
|       |  |                  | MEDMOD NO         | 70.060  |  |
|       | •  |                  | TERMOB NO.        | 19-060  |  |
|       |  |                  | •                 |   |  |
| 1.00  | CONDITION  | •<br>•           |                   |   |  |
|       | INGREDIENT   | ·<br>! <b>c</b>  | UTENSILS          |   |  |
| Ý     |  | CAKE FLOUR       | () 1.11           | 18 EIGHT INCH PIE TINS                        |  |
| •     |  | SUGAR            | . ( ) 1.12        |   |  |
|       |  | SALT             | () 1.13           | BASIC UTENSILS                                |  |
|       |  | MILK POWDER      |                   | (TABLE T-3)                                   |  |
|       |  | SHORTENING       | EQUIPMENT         |   |  |
|       |  | WATER            |                   | BAKING OVEN                                   |  |
|       | * *  | CORNSTARCH       | () 1.15           | REFRIGERATOR                                  |  |
|       |  | EGGS VANILLA     | OTHER             |   |  |
|       |  | BUTTER           |                   | FORMULA FOR CUSTARD PIL                       |  |
| 2.00  | PERFORMANC   | <b>CE</b>        |                   |   |  |
|       |  | 4                |                   |   |  |
|       | GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME |                  |                   |   |  |
|       | () 2.01 PREPARE EIGHTEEN, EIGHT-INCH CUSTARD PIES      |                  |                   |   |  |
|       |  | EMPLOYING THE FO | LLOWING OPERATION | ONS:  |  |
|       |  | ASSEMBLE ALL ING |                   | , <u>, , , , , , , , , , , , , , , , , , </u> |  |
|       |  | SIFT FLOUR, SUGA |                   | K POWDER TOGETHER                             |  |
|       | () 2.04  |                  |                   |   |  |
|       |  | MIX IN WARM WATE | i <b>R</b>        | w.  |  |
|       |  | SCALE THE DOUGH  |                   |   |  |
|       | () 2.07  | ROLL OUT DOUGH   | T\*               |   |  |
|       | ( ) 2.08   | PLACE DOUGH IN T | TN                |   |  |
|       | ( ) 2.09   | ALLOW DOUGH TO R | ACA<br>TUP SUPTH  | •   |  |
|       | ( ) 2.10   | MTY CUCAD CAT.T  | MITE DOMDER VI    | D CORNSTARCH TOGETHER                         |  |
|       | () 2.12  | MIX IN BEATEN EG | GS. WATER AND V   | ANILLA  |  |
|       | () 2.13  | ALLOW FILLING TO | STAND             | · <u>.</u>                                    |  |
| •     | () 2,14  | MIX IN MELTED BU | TTER *            | 74  |  |
|       | () 2.15  | FILL SHELLS      | •                 |   |  |
|       | () 2.16  | BAKE PIES        | •                 |   |  |
| **    | () 2.17  | FILL SHELLS      | 0 1 5             | ٠   |  |
|       | () 2.18  | BAKE PIES        | 215               |   |  |
|       | () 2.19  | CUT PIES         | 6                 |   |  |



|                        | •           | MISOE NO. |
|------------------------|-------------|-----------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING    |
| USOE CODE NO(S)        | UNIT 03     | PIES      |
|                        | TERMOB NO.  | 19-060    |
| 1.00 CONDITION         |             |           |

| MIȘOE NO.  |   |                   |   |
|------------|---|-------------------|---|
| PROGRAM    | QUANTITY FOODS                                      | DIVISION 07       | BAKING                                  |
| نعيين      |   | UNIT 03           | PIES                                    |
|            |   |                   | 70.060 (00)                             |
| •          |   | TERMOB NO,        | 19-060 (CONT.)                          |
|            |   |                   |   |
| 2 66 EVENT | AY M  |                   | A                                       |
| 3.00 EXTE  | NT .  |                   |   |
|            |   | <u> </u>          |   |
|            |   |                   | *** m**** OUMCOME                       |
| GENE       | RAL STATEMENT OF EXTENT 2<br>3.01 RIES ARE PREPARED | AND EXTENT OF RES | OLOR TEXTURE                            |
|            | 3.01 MES ARE PREPARED AROMA AND TASTE TO            | WITH QUANTITY, C  | RD OF EXPERT                            |
|            | PATERS. TO BE COL                                   | APLETED WITHIN 5  | HOURS WITH EACH                         |
| ٠          | OPERATION JUDGED                                    | AS SATISFACTORY C | R UNSATISFACTORY.                       |
|            |   |                   |   |
|            | 3.02 ALL INGREDIENTS AS                             |                   | D AND SCALED TO                         |
|            | WITHIN 5% ACCURA                                    | ACY               | :                                       |
| ( )        | 3.03 THOROUGHLY                                     |                   | -                                       |
| ( )        | 3.04 FORMING A SMOOTH 1                             |                   | 4                                       |
| ( )        | 3.05 FORMING A SMOOTH 1<br>3.06 TO SEVEN OUNCE UN   |                   | · · · · · · · · · · · · · · · · · · ·   |
| ( )        | 3.07 TO ROUND FORM TO                               | FTT TINS          |   |
|            | 3.08 DOUGH COVERS BOTT                              |                   |   |
|            | 3.09 FORMING ONE HALF                               |                   |   |
| <i>(</i> ) | 3.10 FOR THREE HOURS                                | -                 |   |
| ( )        | 3.11 THOROUGHLY                                     |                   | ·                                       |
| ( )        | 3.12 THOROUGHLY                                     |                   | ŕ                                       |
| ( )        | 3.13 FOR THIRTY MINUTE                              |                   | -                                       |
| ( )        | 3.14 WHIPPED IN THOROUGH                            | GHLY              | *                                       |
| ( )        | 3.15 ABOUT HALF FULL                                | m Martimero       | • |
| * ( )      | 3.16 AT 425° F FOR FIVE                             |                   |   |
| ( )        | 3.17 TO JUST BELOW FLUT<br>3.18 AT 425° F UNTIL F   |                   |   |
| ( )        | 3.18 AT 425° F UNTIL F                              | NS WHEN COOL      |   |
| しり         | 2:T2 THIO ECONT LOVITO                              |                   |   |

|                        | •           | MISOE NO.      |
|------------------------|-------------|----------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING         |
| USOE CODE NO(S)        | UNIT 03     | PIES           |
| ^                      | TERMOB NO.  | 19-060 (CONT.) |
| *                      | ÷.          |                |
| 3.00 EXTENT            | *           |                |

| MISOE                                | NO.  | 219   |  |  |       |
|--------------------------------------|--|---|--|--|-------|
| PROGRA                               | M QUANTIT  | Y FOODS   | DIVISION 07  | BAKING   | " -,  |
|                                      |  | <u> </u>  | UNIT 03  | PIES   | •     |
|                                      | _  |   | v  |  |       |
|                                      |  |   | TERMOB NO.   | 19-061   |       |
| ٠,٠                                  |  |   |  |  |       |
| 1.00                                 | CONDITION  |   | •  |  |       |
| 1.00                                 |  |   | • • •  |  |       |
|                                      | INGREDIENTS  |   | UTENSILS () 1.10   | SAUCEPAN   |       |
|                                      |  | SUGAR<br>SALT   |  | SHEET PAN  |       |
|                                      |  | MILK POWDER   | () 1.12  | BASIC UTENSILS   |       |
| 2                                    |  | WATER   |  | (TABLE T-3)  |       |
| •                                    |  | COCOA   | EQUIPMENT  | amorm.   |       |
|                                      |  | CORNSTARCH  | ( ) 1.13   | STOVE  |       |
|                                      |  | VANILLA   | OTHER  |  |       |
|                                      | () 1.08  | BUTTER  | (1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | FORMIILA FOR CHOCO-  |       |
|                                      | ( ) 1.09   | DDF_BAKED DIE SHELL   | S =  | FORMULA FOR CHOCO-<br>LATE CREAM PIE FILL  | ING   |
| •                                    |  | PRE-DARED FIE GILLE   | · .  |  |       |
|                                      | e  |   |  | ÷ 8  |       |
| 2.00                                 | PERFORMANC   | <b>E</b>  |  |  |       |
|                                      |  |   | •  | . * · · · · · · · · · · · · · · · · · ·  |       |
| 3.00                                 | () 2.01<br>() 2.02<br>() 2.03<br>() 2.04<br>() 2.05<br>() 2.06<br>() 2.07<br>() 2.08<br>() 2.09  | ASSEMBLE ALL INGRED DISSOLVE SUGAR, SAL HEAT MIXTURE DISSOLVE COCOA AND ADD STARCH SOLUTION STIR IN VANILLA AND | THE FOLLOWING THE FOLLOWING TENTS T AND MILK POWI CORNSTARCH IN TO HEATED MIXT | OPERATIONS:  DER IN WATER  WATER   |       |
|                                      | EATENT   | <u> </u>  |  | · · · · · · · · · · · · · · · · · · ·  |       |
| a a                                  | GENERAL ST   | APOMA AND TASTE TO  | VITH QUANTITY, O<br>APPROVAL OF BO<br>PLETED WITHIN 3                          | COLOR, TEXTURE, ARD OF EXPERT 0 MINUTES WITH EACH  |       |
| <b>.</b>                             | () 3.02  | ALL INGREDIENTS ASS<br>WITHIN 5% ACCURAGE   | SEMBLED; MEASUR  | ED AND SCALED TO   |       |
| •                                    | ( ) 3.03   | COMPLETELY  |  | •  |       |
|                                      | () 3.04  | TO BOILING  | •,   |  |       |
|                                      | () 3.05  | COMPLETELY  | harro turmán mitad   | V AND CMOOTH   | _     |
| ,                                    | () 3.06  |   | KING UNTIL THIC  | V WAN SHOOTH   | · c., |
|                                      | () 3.07  | THOROUGHLY  |  |  |       |
| d by ERIC                            | () 3.08  | TO TOP OF SHELL   | ORGANISK I LIGHT HINTON STREET WILL HAVE IN ALLEGEN AND STREET WHEN THE        | and the second s |       |
| and the second section of the second | AND AND THE RESIDENCE AND A STREET OF A ST |   |  |  |       |

|      | INGREDIENTS               | -  | UTEN      |          |                                       |
|------|---------------------------|--|-----------|----------|---------------------------------------|
|      | ( ) 1.01                  | SUGAR  | ( )       | 1.10     | SAUCEPAN                              |
|      | () 1.02                   | SALT   | ( )       | 1.11     | SHEET PAN                             |
|      | () 103                    | MILK POWDER  | ( )       | 1.12     | BASIC UTENSILS                        |
|      | () 1.04                   |  |           |          | (TABLE T-3)                           |
|      | () 1.05                   |  | EOUI      | PMENT    |                                       |
|      | ( ) 1.05                  | CORNSTARCH   |           | 1.13     |                                       |
|      |                           |  | ( )       | T. T.    | <b>5101</b> €                         |
|      | ( ) 1.07                  |  | OMITE     |          |                                       |
| ,    | () 1.08                   | BUTTER   | OTHE      | 1 11     | FORMULA FOR CHOCO-                    |
| _    | () 1.09                   | TWELVE, EIGHT INCH<br>PRE-BAKED PIE SHELLS   | ( )       | T. T4    | LATE CREAM PIE FILLING                |
|      |                           | PRE-BAKED PIE SHELLS   |           |          | LATE CREAM PIE TIDING                 |
|      |                           |  |           |          | <u> </u>                              |
| •    | ,                         |  |           | •        | · j                                   |
| 2.00 | PERFORMANC                | <b>∑</b>   |           |          |                                       |
|      |                           |  |           |          | ř                                     |
|      |                           |  | •         |          |                                       |
|      | <del></del>               |  |           |          |                                       |
|      | GENERAL ST                | ATEMENT OF PERFORMANCE   | AND RE    | SULTIN   | NG OUTCOME_                           |
| . ,  | $\frac{6211212}{()}$ 2.01 | DEFDARE CHOCOLATE CREA   | M PIE     | FILLIN   | NG FOR TWELVE, EIGHT                  |
|      | ( ) 2.01                  | INCH PIES EMPLOYING TH   | E FOLI    | OWING    | OPERATIONS:                           |
|      |                           | INCH PIES EFEEDITIO  |           |          |                                       |
|      | 7 \ 2 02                  | ASSEMBLE ALL INGREDIEN   | TS        | <u> </u> |                                       |
| *    | ( ) 2.02                  | DISSOLVE SUGAR, SALT A   | ND MTI    | K POWI   | DER IN WATER                          |
|      |                           | HEAT MIXTURE   | LID 1.12. |          | · · · · · · · · · · · · · · · · · · · |
|      |                           | DISSOLVE COCOA AND COP   | NICMADO   | י אד ער  | wamed                                 |
|      | () 2.05                   | DISSOLVE COCCA AND COR   | MOTWIC    | D MIV    | MIIDE<br>MUTTI                        |
|      | () 2.06                   | ADD STARCH SOLUTION TO   | HEATI     | ED MIX   | TURE                                  |
|      |                           | STIR IN VANILLA AND BU   | TTER      | •        |                                       |
|      | () 2.08                   | FILL SHELLS  |           |          |                                       |
| 1    | () 2.09                   | REFRIGERATE PIES   |           |          | •                                     |
| 1    |                           |  |           |          | •                                     |
|      |                           | *  | *         |          | •                                     |
| 3.00 | EXTENT                    |  |           |          |                                       |
| •    | )                         |  |           |          |                                       |
|      |                           | ·  |           |          |                                       |
|      |                           |  |           |          |                                       |
|      | GENERAL ST                | ATEMENT OF EXTENT AND E  | EXTENT    | OF RE    | SULTING OUTCOME                       |
|      | $\overline{()}$ 3.01      | PIES ARE PREPARED WITH   | i Quan'   | TITY,    | COLOR, TEXTURE,                       |
|      |                           | AROMA AND TASTE TO API   | ROVAL     | OF BO    | ARD OF EXPERT                         |
|      | İ                         | RATERS. TO BE COMPLET  | red WI!   | THIN 3   | 0 MINUTES WITH EACH                   |
| 1    |                           | OPERATION JUDGED AS SA   | ATISFA    | CTORY    | OR UNSATISFACTORY.                    |
|      | 1 '                       | OI DIGITAGE OF THE PROPERTY OF |           |          |                                       |
|      | ( ) 3.02                  | ALL INGREDIENTS ASSEM  | BLED:     | MEASUR   | ED AND SCALED TO                      |
|      | ( ) .5.02                 | WITHIN 5% ACCURACY   |           | *        |                                       |
| -    |                           |  |           |          | •                                     |
| -    | () 3.03                   | ,  |           |          |                                       |
|      | () 3.04                   |  | ė.        |          | ~                                     |
|      | () 3.05                   | COMPLETELY   | ~ twim=   | T M1774  | THE SMOOTH                            |
|      | () 3.06                   |  | UNTI.     | L THIC   | TITOONS UNITS                         |
|      | () 3.07                   |  |           |          |                                       |
|      | () 3.08                   | TO TOP OF SHELL  |           |          |                                       |
|      | () 3.09                   | WHEN COOL  |           |          |                                       |
|      | • •                       | 220  |           |          |                                       |
|      |                           |  |           |          |                                       |

|                        |               | MISOE NO. |
|------------------------|---------------|-----------|
| PROGRAM OUANTITY FOODS | , DIVISION 07 | BAKING    |
| USOE CODE NO(S)        | UNIT 03       | PIES      |
|                        | TERMOB NO.    | 19-061    |
|                        |               | •         |
| 1 00 CONDITION         |               |           |

1.00 CONDITION

## 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

MISOE NO.

| PROGR                           | AM <u>OUANTIT</u>  | Y FOODS  | DIVISI  | ON 07                    | BAKING   | <u> </u>                                    |
|---------------------------------|--|--|---|--------------------------|--|---|
|                                 |  | <u></u>  | UNIT  | 03                       | PIES   |   |
| ة<br>به يام المهارينية متهمارات | and and an analysis of the same and the  | سانه از ۱۰ از ۱۰ این افزایش کردن به دید چریستخصیت کیفیسته این  | TERMOB  | NO.                      | 19-06  | 2   |
|                                 |  |  |   |                          | ·  |   |
|                                 | •  | )  |   | •                        |  |   |
| 1.00                            | CONDITION  |  |   |                          | *  |   |
| **                              |  | <b>*</b> **  |   |                          |  | ŭ   |
|                                 | INGREDIENT   |  |   |                          | PMENT<br>1.12                                  | MIXER                                       |
|                                 | () 1.01  | 12 PRE-BAKED PIE S -LEMON PIE FILLING  |   | ( )                      | 1.12   |   |
|                                 | () 1.02  |  |   | . ( )                    |  | ٥٠٥٠٠                                       |
| 6                               | () 1.04  |  |   |                          | •  |   |
| *                               |  | SUGAR  |   |                          |  |   |
|                                 |  | PRE-COOKED CORNST  |   |                          |  |   |
|                                 | () 1.07  | CONFECTIONARY SUG  | AR  | OTHE                     | •  |   |
|                                 | UTENSILS   | 12 PIE TINS  | ٠   |                          | 1.14   | FORMULA FOR                                 |
|                                 | • . •  | MIXING BOWL  |   | • • •                    |  | MERINGUE                                    |
|                                 | • •  | PASTRY BAG   | ů.  |                          |  |   |
|                                 | () 1.11  |  | ABLE T-3)   |                          |  |   |
|                                 |  |  |   |                          |  |   |
| 2.00                            | PERFORMANC   |  |   | •                        |  |   |
| 2.00                            | PERFURNANC   |  |   | •                        |  |   |
|                                 |  |  |   | ,                        |  | <u> </u>                                    |
|                                 |  |  |   | _ :                      |  |   |
|                                 |  | PREPARE 12 LEMON   | ANCE AND R  | ESULTIN                  | IG OUTC  | OME<br>TOTE                                 |
|                                 | () 2.01  | FOLLOWING OPERATION  |   | TES EME                  | DOLING   | 11111                                       |
|                                 |  | ·  |   |                          |  |   |
| •                               | () 2.02  | ASSEMBLE ALL INGR  | _   |                          |  | •   |
|                                 | () 2.03  | BLEND SUGAR AND CO   |   |                          |  |   |
|                                 | () 2.04  |  |   |                          |  |   |
| •                               |  | WHIP IN SUGAR MIX'   |   | TNG                      |  |   |
|                                 |  |  |   |                          |  |   |
|                                 |  |  |   |                          | *  |   |
|                                 | () 2.07  | APPLY EGG WHITE M  | IXTURE TO   | PIES                     | NFECTI   | ONARY SUGAR                                 |
| •                               | () 2.07<br>() 2.08   |  | IXTURE TO   | PIES                     | NFECTI   | ONARY SUGAR                                 |
|                                 | () 2.07<br>() 2.08   | APPLY EGG WHITE M. DUST THE EGG WHIT   | IXTURE TO   | PIES                     | NFECTI   | ONARY SUGAR                                 |
| 2.00                            | () 2.07<br>() 2.08<br>() 2.09  | APPLY EGG WHITE M. DUST THE EGG WHIT   | IXTURE TO   | PIES                     | ONFECTI  | ONARY SUGAR                                 |
| 3.00                            | () 2.07<br>() 2.08   | APPLY EGG WHITE M. DUST THE EGG WHIT   | IXTURE TO   | PIES                     | ONFECTI  | ONARY SUGAR                                 |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09  | APPLY EGG WHITE M. DUST THE EGG WHIT   | IXTURE TO   | PIES                     | ONFECTI  | ONARY SUGAR                                 |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE M<br>DUST THE EGG WHIT<br>BAKE PIES  | IXTURE TO E   | PIES<br>WITH CO          | ·  | . ~   |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE ME DUST THE EGG WHITE BAKE PIES  | IXTURE TO E MIXTURE   | PIES WITH CO             | SULTING  | OUTCOME                                     |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE ME DUST THE EGG WHITE BAKE PIES  CATEMENT OF EXTENT PIES ARE PREPARED  | IXTURE TO E MIXTURE TO E MIXTURE TO E MIXTURE TO EXTENT WITH QUAN | OF RES                   | SULTING  | OUTCOME_TEXTURE,                            |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES<br>CATEMENT OF EXTENT<br>PIES ARE PREPARED<br>AROMA AND TASTE TO  | IXTURE TO E MIXTURE  AND EXTENT WITH QUAN O APPROVAL              | OF RES                   | SULTING<br>COLOR,<br>ARD OF                    | OUTCOME<br>TEXTURE,<br>EXPERT               |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES<br>CATEMENT OF EXTENT<br>PIES ARE PREPARED<br>AROMA AND TASTE TO<br>RATERS. TO BE COM   | IXTURE TO E MIXTURE  AND EXTENT WITH QUAN O APPROVAL PLETED WIT   | OF RESTITY, OF BOIHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE          | OUTCOME<br>TEXTURE,<br>EXPERT<br>S WITH     |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE MEDUST THE EGG WHITE BAKE PIES  CATEMENT OF EXTENT PIES ARE PREPARED AROMA AND TASTE TO BE COMEACH OPERATION JUSTICE PROPERATION DESCRIPTION DESCR | AND EXTENT WITH QUAN O APPROVAL PLETED WIT DGED SATIS             | OF RESTITY, OF BOAHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE<br>OR UN | OUTCOME TEXTURE, EXPERT S WITH SATISFACTORY |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES  CATEMENT OF EXTENT  PIES ARE PREPARED AROMA AND TASTE TO RATERS. TO BE COME EACH OPERATION JUI   | AND EXTENT WITH QUAN O APPROVAL PLETED WIT DGED SATIS             | OF RESTITY, OF BOAHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE<br>OR UN | OUTCOME TEXTURE, EXPERT S WITH SATISFACTORY |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  GENERAL ST () 3.01                          | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES  CATEMENT OF EXTENT PIES ARE PREPARED AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUINALL INGREDIENTS A WITHIN 5% ACCUR  | AND EXTENT WITH QUAN O APPROVAL PLETED WIT DGED SATIS             | OF RESTITY, OF BOAHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE<br>OR UN | OUTCOME TEXTURE, EXPERT S WITH SATISFACTORY |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  GENERAL ST () 3.01  () 3.02 () 3.03         | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES  CATEMENT OF EXTENT PIES ARE PREPARED AROMA AND TASTE TO<br>RATERS. TO BE COMEACH OPERATION JUI   | AND EXTENT WITH QUAN O APPROVAL PLETED WIT DGED SATIS             | OF RESTITY, OF BOAHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE<br>OR UN | OUTCOME TEXTURE, EXPERT S WITH SATISFACTORY |
| 3.00                            | () 2.07<br>() 2.08<br>() 2.09<br>EXTENT  GENERAL ST () 3.01  () 3.02 () 3.03 () 3.04 | APPLY EGG WHITE M<br>DUST THE EGG WHITE<br>BAKE PIES  CATEMENT OF EXTENT PIES ARE PREPARED AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUINALL INGREDIENTS A WITHIN 5% ACCUR  | AND EXTENT WITH QUAN O APPROVAL PLETED WIT DGED SATIS             | OF RESTITY, OF BOAHIN 30 | SULTING<br>COLOR,<br>ARD OF<br>MINUTE<br>OR UN | OUTCOME TEXTURE, EXPERT S WITH SATISFACTORY |

|      | ()            |           | 12 PRE-BAKED PIE SHELLS () LEMON PIE FILLING ()  | 1.12<br>1.13      |                |
|------|---------------|-----------|--|-------------------|----------------|
|      | 23            |           | EGG WHITES   |                   | <b>312</b>     |
|      | ì             | 1.04      | · ·  | ٠,                | v              |
|      | i i           |           | SUGAR  |                   |                |
|      | ( )           |           | PRE-COOKED CORNSTARCH  |                   |                |
|      | ( )           | 1.07      | CONFECTIONARY SUGAR  |                   |                |
|      | UTENS         | SILS      | OTI  |                   |                |
|      | ( )           | _         | <del> </del>   | 1.14              | FORMULA FOR    |
|      | ( )           |           | MIXING BOWL  |                   | MERINGUE       |
|      | ( )           |           | PASTRY BAG   |                   |                |
|      | ( )           | 1.11      | BASIC UTENSILS (TABLE T-3)   |                   |                |
|      | ,             |           |  |                   | •              |
|      | שמשת          | ORMANC    | , · · · · · · · · · · · · · · · · · · ·  |                   | • •            |
| 2.00 | PERF          | O KIMMU C |  |                   |                |
|      |               |           |  | •                 | ,              |
| ſ    |               |           |  | ·                 | <i>3</i>       |
|      | GENE          | RAL ST    | ATEMENT OF PERFORMANCE AND RESULT  | ING OUTC          | OME            |
|      | · ( )         | 2.01      |  | <b>IPLOYING</b>   | THE            |
|      |               |           | FOLLOWING OPERATIONS:  |                   |                |
| [    | , ,           | 2 22      | ASSEMBLE ALL INGREDIENTS   |                   |                |
|      | ( )           |           | BLEND SUGAR AND CORNSTARCH   |                   |                |
|      |               | 2.03      |  |                   |                |
|      | ( )           |           | WHIP IN SUGAR MIXTURE  |                   | Ÿ              |
|      |               | 2.05      | FILL SHELLS WITH LEMON FILLING   |                   | Ç              |
|      |               |           | APPLY EGG WHITE MIXTURE TO PIES  |                   | og fo          |
|      | ( )           | 2.07      | DUST THE EGG WHITE MIXTURE WITH  | °∩NFF <i>C</i> ™T | ONARY SIIGAR   |
|      | <b>\\</b>     | 2.08      | BAKE PIES  | COMPLECT          | OHANI DOGIN    |
|      | <b>t</b> ., ) | 2.09      | DARE FIED  |                   |                |
|      | -             |           |  |                   |                |
| 3.00 | EXTE          | NT        |  |                   |                |
|      |               |           | *  |                   |                |
|      |               |           | <u> </u>   |                   |                |
|      |               |           | A THE PARTY OF THE | BOIT MTNO         | OTIMOOME       |
|      |               |           | ATEMENT OF EXTENT AND EXTENT OF RIPLES ARE PREPARED WITH QUANTITY,   | COLOB             | TEVTIDE        |
|      | ( )           | 3.01      | AROMA AND TASTE TO APPROVAL OF BO  | COLOR,            | EXDERT         |
|      |               |           | RATERS. TO BE COMPLETED WITHIN 3   | MINITE            | S WITH         |
|      |               |           | EACH OPERATION JUDGED SATISFACTOR  | DA UM             | SATISFACTORY   |
|      |               |           | EACH OPERATION BODGED BATTBIACTOR  |                   |                |
|      | <del></del>   | 3.02      | ALL INGREDIENTS ASSEMBLED; MEASU   | RED AND           | SCALED TO      |
|      | ` '           | ••••      | WITHIN 5% ACCURACY   |                   | . *            |
|      | ( )           | 3.03      | THOROUGHLY   |                   |                |
|      | ( )           | 3.04      | TO A FROTH   | •                 |                |
|      | ( )           | 3.05      | TO A DRY PEAK  |                   |                |
|      | ( )           | 3.06      | TO ONE QUARTER INCH FROM TOP   |                   |                |
|      | ( )           | 3.07      | IN A DECORATIVE MANNER   |                   | ,              |
|      | ( )           | 3.08      | EVENLY   |                   | e e            |
|      | ( )           | 3.09      | AT 385° TO 400° F FOR 3 MINUTES  | OR UNTIL          | EVENLY BROWNED |

|       | •                 | •            |  | الا عد<br> |         | MISOE NO                              |          |
|-------|-------------------|--------------|--|------------|---------|---------------------------------------|----------|
| PROGR | RAM <u>QUANTI</u> | ry foods     |  | DIVISIO    | ON 07   | BAKING                                | ., .     |
| USOE  | CODE NO(S)        |              |  | UNIT       | 03      | PIES                                  |          |
|       | · · · · ·         | Ą            | -<br>-                                 | TERMOB     | NQ      | 19-062                                |          |
|       |                   |              | _                                      |            |         | v                                     |          |
| 1.00  | CONDITION         | <b>Q</b>     |  |            | ,       | ge S                                  | s.       |
| .*    | •                 | ů.           | ************************************** |            | Ł       | e e e e e e e e e e e e e e e e e e e | - ·      |
|       |                   |              |  |            |         |                                       | *        |
| •     | *                 | . A          |  |            | à       | )<br>P                                | <i>b</i> |
|       | •                 | •<br>•       | · .                                    | <b>s</b> . |         |                                       | ٥        |
|       | ě                 | *            | υ,                                     | •          | •       | ن ب                                   | •        |
| 2.00  | PERFORMANCE       |              | Á                                      |            |         |                                       |          |
| •     | GENERAL STA       | TEMENT OF PE | ERFOR                                  | MANCE AN   | ID RESU | ILTING OUTCOM                         | <u> </u> |
|       | •                 | •            |  | · · ·      |         |                                       |          |
|       | •                 |              |  |            |         |                                       | ,        |
|       |                   | ,<br>        |  |            |         |                                       |          |
|       |                   |              | U                                      |            |         | 4                                     |          |
| 3.00  | EXTENT            | ·            |  |            | m.k.    |                                       |          |

| MISOE        | NO.   | · ·          | •  |               |  |
|--------------|-------|--------------|--|---------------|--|
| PROGRA       | M QU  | JANTITY      | FOODS .  | DIVISION 07   | BAKING                                   |
| :            |       |              | A STATE OF THE PARTY OF THE PAR | UNIT 04       | PASTRY                                   |
| ••           | •     |              | •  | TERMOB NO.    | 19-063                                   |
| •            | *     |              |  | , IERROD NO.  |  |
| .,           | ÷     |              | 3<br>•   | •             |  |
| 1.00         | COND  | TION .       |  | •             |  |
| ٠            | TNCD  | EDIENTS      |  | UTENSIL       |  |
|              | ( )   | 1.01         | PUFF PASTRY, PREVIOUS  |               | 11 3 SHEET PANS<br>12 ROLLER DOCKER      |
|              |       | 1 02         | PREPARED   | () 1.         | 13 SAUCEPAN                              |
| ٠            | ( )   | 1.02<br>1.03 | SALT   | () 1.         |  |
| 5 <b>5</b> y | ( )   | 1.04         | MILK POWDER  | EQUIPME       | ( TABLE T-3 )                            |
|              | ( )   | 1.05         | WATER<br>CORNSTARCH  | ( ) 1.        |  |
|              | ( )   | 1.06<br>1.07 | EGGS   | . ( ) =-      | * * * *                                  |
|              |       | 1.08         | BUTTER   | OTHER         |  |
|              | Ċ     |              | VANILLA  | ( ) 1.        | 16 FORMULA FOR                           |
|              | ( )   | 1.10         | WARM FONDANT AND CHOCOLATE ICING   |               | NAPOLEONS                                |
| 2.0 <b>0</b> | PERF  | ORMANC       | E  |               | •  |
|              | CENTE | DAT CM       | ATEMENT OF PERFORMANC  | E AND RESULTI | NG OUTCOME                               |
|              | ()    | 2.01         | PREPARE ONE NAPOLEON EMPLOYING THE FOLLOW  | , ABOUT FIFTS | PORTIONS                                 |
|              | ()    | 2.02         | ASSEMBLE ALL INGREDI<br>HEAT SUGAR, SALT, MI   | LK POWDER ANI | WATER IN SAUCEPAN                        |
|              | ( )   | 2.04         | DISSOLVE CORNSTARCH<br>MIX IN SLIGHTLY WHIP  | PPED EGGS     | \$ · · · · · · · · · · · · · · · · · · · |
|              | ćí    | 2.06         | STIR EGG MIXTURE INT   | O BOILING MI  | iK .                                     |
|              | ( )   | 2.07         | STIR IN BUTTER AND V   | /ANILLA       |  |
|              | ( )   | 2.08         | POUR ONTO SHEET TINS REFRIGERATE CUSTARD   | •             |  |
|              | ( )   | 2.09<br>2.10 |  | •             | * A                                      |
|              |       | 2.11         | ROLL OUT THE DOUGH   |               |  |
|              | ( )   | 2.12         | STIPPLE THE DOUGH  |               |  |
|              | ( )   | 2.13         | BAKE SHEETS  |               |  |
|              | ( )   | 2.14         | ASSEMBLE NAPOLEON  | J             |  |
|              | · ( ) | 2.15<br>2.16 | REFRIGERATE NAPOLEON ICE NAPOLEON  | *             | 56                                       |
|              | ()    | 2.17         | CUT NAPOLEON   |               |  |
|              | • •   |              |  |               | ,  |

|                        |             | MISOE NO. |                                       |
|------------------------|-------------|-----------|---------------------------------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING    |                                       |
| USOE CODE NO(S)        | UNIT 04     | PASTRY    | · · · · · · · · · · · · · · · · · · · |
|                        | TERMOB NO.  | 19-063    |                                       |
|                        |             |           | ٠                                     |
| 1 00 000000000         |             |           |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING         |
|------------------------|-------------|----------------|
|                        | UNIT 04     | PASTRY         |
|                        | TERMOB NO.  | 19-063 (CONT.) |
|                        |             |                |

3.00 EXTENT

|               |        | <u> </u>   |
|---------------|--------|--|
| GENE          | RAL ST | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  |
| <del>()</del> | 3.01   | NAPOLEON IS PREPARED WITH QUANTITY, COLOR, TEXTURE, TASTE, AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. |
| F             |        | OPERATION JUDGED AS SATISFACTORI OR UNDATEDINGEDING  |
| 7.            | 3.02   | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO  |
| ( )           | J. U.  | WITHIN 5% ACCURACY   |
| ()            | 3.03   | TO BOILING   |
| ( ) °         |        | COMPLETELY   |
| ( )           | 3.05   | THOROUGHLY   |
| ( )           |        | UNTIL CUSTARD THICKENS   |
| ()            |        | THOROUGHLY   |
| ()            |        | SPREAD EVENLY  |
| ( )           |        | WHEN COOL  |
| ( )           | 3.10   | TO THREE EQUAL UNITS   |
| ( )           | 3.11   | TO ONE EIGHTH INCH THICK   |
| ·( )          | 3.12   | STIPPLES ARE ONE INCH APART  |
| ( )           |        | AT 380° F UNTIL GOLDEN BROWN   |
| ( )           | 3.14   | THREE SHEETS OF PASTRY SEPARATED BY TWO, ONE QUARTER TO ONE HALF INCH THICKNESSES OF CUSTARD IF FORMED   |
|               | 3      |  |
| ( )           | 3.15   | UNTIL CHILLED  |
| ( )           |        | CREATING A MARBLED EFFECT THE SOURCE OR RECTANGULAR SHAPES   |
| <i>,</i> ,    | 2 17   | INTO SOBERE UK KECEMBULKA DUAL-10  |

|           |               |             | 1          |      |           | <del></del> |             |
|-----------|---------------|-------------|------------|------|-----------|-------------|-------------|
| PROGRAM _ | QUANTITY FOOL | os          | DIVISION   | 07   | BAKING    |             |             |
| USOE CODE | NO(S)         |             | UNIT       | 04   | PASTRY    | <del></del> | <del></del> |
| ÷         | <i>*</i>      |             | TERMOB- NO | •    | 19-063    | (CONT.)     | ч           |
| ь         | A             | <del></del> |            | v    |           | · r         |             |
| 3.00 EXT  | ENT           | į           |            |      | •         |             |             |
| *         |               |             |            |      |           |             | n           |
| GENE      | RAL STATEMENT | OF EXTENT   | AND_EXTEN  | r of | RESULTING | G OUTCOME   |             |

| MISOE                                 | NO.                | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |                      | ÿ   |
|---------------------------------------|--------------------|--|----------------------|---|
|                                       |                    |  | •                    |   |
| PROGRA                                | TIMAUQ MA          | TY FOODS                               | DIVISION             | 07 BAKING                                   |
|                                       |                    | 4                                      | UNIT                 | 04 PASTRY                                   |
|                                       | •                  | 4                                      | manuan No            |   |
|                                       |                    | 1                                      | TERMOB NO.           | 19-064                                      |
|                                       | 23<br>•            |  |                      |   |
| 1 00                                  | CONDITION          |  | •                    | •   |
| 1.00                                  | COMPLITON          | <i>:</i>                               |                      | •   |
| ·                                     | INGREDIENTS        |  | UTENSILS<br>() 1.10  | BISCUIT CUTTER                              |
|                                       | () 1.01            | SUGAR<br>SALT                          | , ,                  | BAKING PANS                                 |
|                                       | () 1.03            | MILK POWDER                            | () 1.12              | BASIC UTENSILS                              |
|                                       |                    | SHORTENING                             | *<br>**OUTDMENT      | (TABLE T-3)                                 |
|                                       | () 1.05            | EGGS                                   | EQUIPMENT ( ) 1.13   | BAKING OVEN                                 |
|                                       |                    | BREAD FLOUR                            | ( / 2020             |   |
|                                       | () 1.08            | CAKE FLOUR                             | OTHER                | TORWITZ TOR DICCHIMC                        |
|                                       | () 1.09            | BAKING POWDER                          | ( ) 1.14             | FORMULA FOR BISCUITS                        |
|                                       | A                  |  | ,                    |   |
| 2.00                                  | PERFORMANC         | 2                                      |                      |   |
| W.                                    | ۵                  |  | 1.                   | <i>b</i>                                    |
| • •                                   |                    | 3                                      | <u> </u>             |   |
|                                       |                    | ATEMENT OF PERFORM PREPARE EIGHT DOZ   | ANCE AND RESULTED FA | TING OUTCOME                                |
| •                                     | () 2.01            | FOLLOWING OPERATI                      | ONS:                 | PEROLING IND                                |
| i                                     |                    |  |                      |   |
|                                       | () 2.02            |  | REDIENTS             | AND SHORTENING                              |
| -                                     | () 2.03<br>() 2.04 |  | WITH POMPEY          | AND BIIOKIENIA                              |
|                                       | () 2.05            | STIR IN WATER                          | ·                    |   |
| · · · · · · · · · · · · · · · · · · · | () 2.06            | SIFT IN FLOURS AN                      | ID BAKING POWDI      | ER •  |
|                                       | () 2.07            | FORM DOUGH ALLOW DOUGH TO RE           | r C TT               | ν   |
|                                       |                    | ROLL OUT DOUGH                         | 351                  | ¥ .   |
| -                                     | () 2.10            | ALLOW DOUGH TO RE                      | EST                  |   |
|                                       | •                  | CUT OUT BISCUITS                       | _                    | ~-  |
|                                       | () 2.12 () 2.13    |  | Ď,                   | <b>s</b>                                    |
|                                       | ( ) 2.13           | DAVE DISCOTIS                          |                      |   |
|                                       | `                  |  | _                    |   |
| 3.00                                  | EXTENT             | -                                      |                      | •   |
|                                       |                    |  |                      | . *   |
|                                       |                    |  | THE EVERYM OF        | PECITOTIC OPPOME                            |
|                                       | GENERAL ST         | RISCHITS ARE PRE                       | AND EXTENT OF        | RESULTING OUTCOME<br>NTITY, COLOR, TEXTURE, |
|                                       | 1 ( ) 3.01         | AROMA, AND TASTE                       | TO APPROVAL O        | F BOARD OF EXPERT                           |
|                                       |                    | RATERS. TO BE CO                       | OMPLETED WITHI       | N 1 HOUR WITH EACH                          |
|                                       | 1                  | OPERATION JUDGED                       | AS SATISFACTO        | RY OR UNSATISFACTORY.                       |
|                                       | () 3.02            | ALL INGREDIENTS                        | ASSEMBLED; MEA       | SURED AND SCALED TO                         |
| •                                     | , ,                | WITHIN 5% ACCU                         | RACY                 |   |
|                                       | () 3.03            |  | <b>E</b>             |   |
| ided by ERIC                          | () 3.04<br>() 3.05 | THOROUGHLY<br>THOROUGHLY               |                      |   |
|                                       |                    | TO A SMOOTH DOUG                       |                      |   |

INGREDIENTS BISCUIT CUTTER 1.10 1.01 SUGAR 1.11 BAKING PANS ( ) 1.02 SALT () 1.12 BASIC UTENSILS 1.03 MILK POWDER (TABLE T-3) ) 1.04 SHORTENING EQUIPMENT
() 1.13 BAKING OVEN 1.05 EGGS 1.06 WATER 1.07 BREAD FLOUR OTHER 1.08 CAKE FLOUR ( ) 1.14 FORMULA FOR BISCUITS 1.09 BAKING POWDER PERFORMANCE 2.00

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE EIGHT DOZEN BISCUITS EMPLOYING THE FOLLOWING OPERATIONS:

() 2.02 ASSEMBLE ALL INGREDIENTS
() 2.03 BLEND SUGAR, SALT, MILK POWDER AND SHORTENING
() 2.04 BLEND IN EGGS
() 2.05 STIR IN WATER
() 2.06 SIFT IN FLOURS AND BAKING POWDER
() 2.07 FORM DOUGH
() 2.08 ALLOW DOUGH TO REST
() 2.09 ROLL OUT DOUGH
() 2.10 ALLOW DOUGH TO REST
() 2.11 CUT OUT BISCUITS
() 2.12 EGG WASH BISCUITS
() 2.13 BAKE BISCUITS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) .3.01 BISCUITS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

() 3.03 TO A SMOOTH PASTE

() 3.04 THOROUGHLY

() 3.05 THOROUGHLY

() 3.06 TO A SMOOTH DOUGH

() 3.07 INTO A LOAF

() 3.08 FOR FIFTEEN MINUTES

() 3.09 TO THREE EIGHTHS INCH THICK

() 3.10 FOR FIVE MINUTES

() 3.11 WITH MINIMUM SCRAP

() 3.12 EVENLY OVER TOP

() 3.13 AT 425° F UNTIL LIGHT BROWN

230

7/74



| ***                    | ,           | MISOE NO. | <del>-</del> | 4                                     |
|------------------------|-------------|-----------|--------------|---------------------------------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING    | -            | · · · · · · · · · · · · · · · · · · · |
| USOE CODE NO(S)        | UNIT 04     | PASTRY    |              |                                       |
|                        | TERMOB NO.  | 19-064    |              |                                       |
|                        | ~           | •.        |              |                                       |
| 1.00 CONDITION         | .e          | w         |              |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE | NO.   |  |
|-------|-------|--|
| MIJOL | 140 • |  |

| PROGRA | AM <u>OUANTITY</u> F | FOODS |   | DIVIS | ON 07 | BAKING |   |     |
|--------|----------------------|-------|---|-------|-------|--------|---|-----|
| ٥      |                      |       | ù | UNIT  | 04    | PASTRY |   |     |
| *      | •                    | •     |   | TERMO | NO.   | 19-065 |   |     |
|        | <b>پ</b>             | •     |   |       |       | ,      |   | ø   |
| 1.00   | CONDITION '          |       |   | •     |       | •      | * |     |
|        |                      |       | · |       |       | •      |   | ir. |

| TNG | EDIENTS      |                                  | UTENSILS           | # · · · · · · · · · · · · · · · · · · · |    |
|-----|--------------|----------------------------------|--------------------|---|----|
| ( ) | 1.01         | SUGAR<br>SALT                    | () 1.10<br>() 1.11 | SIX MUFFIN PANS<br>MIXING BOWL          |    |
| ()  | 1.03         | MILK POWDER<br>SHORTENING        | () 1.12<br>() 1.13 | SHEET PAN<br>BASIC UTENSILS (TABLE      | T- |
| ( ) | 1.05<br>1.06 | EGGS<br>WATER                    | EQUIPMENT          | BAKING OVEN                             |    |
| ( ) | 1.07<br>1.08 | VANILLA CAKE FLOUR BAKING POWDER | OTHER ( ) 1.15     | FORMULA FOR MUFFINS                     |    |

| GENE       | RAL ST                                       | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME                        | 4   |
|------------|--|---|-----|
| 77         | 2.01   | PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING THE FOLLOWING OPERATIONS: |     |
| -(-)       | 2.02   | ASSEMBLE ALL INGREDIENTS  |     |
| ii         | 2.03   | CREAM SUGAR, SALT, MILK POWDER AND SHORTENING                       |     |
| $\dot{i}$  | 2.04   | ADD EGGS  |     |
| <i>(</i> ) | 2.05   |   |     |
| ( )        | 2.06   | SIFT IN FLOUR AND BAKING POWDER                                     |     |
| ( )        | 2.07   | DROP MIXTURE INTO TINS  | •   |
| ()         | 2.08   | BAKE MUFFINS  |     |
| <i>i i</i> | 2.09   | CHECK FOR DONENESS  | •   |
| <i>(</i> ) | 2.10   | REMOVE MUFFINS FROM TINS  |     |
| •          | <u>.                                    </u> |   | \$1 |

#### 3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, 3.01 AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED 3.02 TO WITHIN 5% ACCURACY UNTIL SOFT AND LIGHT 3.03

IN TWO STAGES WHILE MIXING 3.04 TO A SMOOTH BATTER 3.05 NO LUMPS ARE FORMED 3.06 TINS ARE HALF FULL 3.07

AT 385° F FOR FIFTEEN MINUTES 3.08

|               | 1.02<br>1.03<br>1.04<br>1.05<br>1.06<br>1.07 | SUGAR ( ) 1.10 SIX MUFFIN PANS SALT ( ) 1.11 MIXING BOWL MILK POWDER ( ) 1.12 SHEET PAN SHORTENING ( ) 1.13 BASIC UTENSILS (TABLE T-3) |
|---------------|--|--|
| PERF(         | ORMANCI                                      | .E   |
| · ·           | ··   |  |
| GENE          | RAL ST                                       | PATEMENT OF PERFORMANCE AND RESULTING OUTCOME  |
| 7             | 2.01   | PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING  |
|               | •  | THE FOLLOWING OPERATIONS:  |
| <del>()</del> | 2.02   | ASSEMBLE ALL INGREDIENTS   |
| <i>(</i> )    | 2.03   | CREAM SUGAR, SALT, MILK POWDER AND SHORTENING  |
| ( )           | 2.04   | ADD EGGS   |
| ( )           | 2.05   | STIR IN WATER AND VANILLA  |
| ( )           | 2.06   | SIFT IN FLOUR AND BAKING POWDER  |
| ( ~)          |  | DROP MIXTURE INTO TINS   |
| ( )           |  | BAKE MUFFINS<br>CHECK FOR DONENESS   |
| ( )           | 2.09   | REMOVE MUFFINS FROM TINS   |
| <b>\</b> ,    | 4.20   | KEROVE MOLETING LIGHT  |
| - var         | m  |  |
| EXTE          | ŊŢ   |  |
|               |  |  |
| CENE          |  | PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME   |
| GENT          | 2-01   | MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE,  |
| 1 '           | J. v   | AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT   |
| 1             |  | RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH  |
|               |  | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
| •             | <del></del>                                  |  |
| ()            | 3.02   | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED   |
|               | * ^2   | TO WITHIN 5% ACCURACY  |
| , ( ),        | 3.03   | UNTIL SOFT AND LIGHT IN TWO STAGES WHILE MIXING  |
| ( )           | ქ.∪≖<br>იენ                                  | TO A SMOOTH BATTER   |
| ( )           | 3.US<br>2 NA                                 | NO LUMPS ARE FORMED  |
| ( )           | 3.00   | TINS ARE HALF FULL   |
| -             | 2 0 0  | AM 385° R ROR FIFTEEN MINUTES  |
| <b>)</b>      | 3 00   | MUFFIN SPRINGS BACK GENTLY TO THE TOUCH  |
| ( )           | 3.10   | AFTER MUFFINS HAVE COOLED TO WARM CONDITION  |

2.00

3.00

233

|                        |             | MISOE NO.                             |
|------------------------|-------------|---------------------------------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING                                |
| USOE CODE NO(S)        | UNIT 04     | PASTRY                                |
|                        | TERMOB NO.  | 19-065                                |
|                        |             | · · · · · · · · · · · · · · · · · · · |

#### 1.00 CONDITION

#### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE      | NO           | -<br>-         | 235  | 5                 |            | •                                       |          |
|------------|--------------|----------------|--|-------------------|------------|---|----------|
| PROGRA     | M _O         | UANTIT         | FOODS  | DIVISION          | 07         | BAKING                                  |          |
|            |              | <del></del>    |  | UNIT              | 05         | CAKES                                   | _        |
|            |              | 1              |  |                   |            |   | _        |
|            |              |                |  | TERMOB NO         | •          | 19-066                                  | -        |
|            |              |                |  | ٠                 | ٧.         | •                                       |          |
| 1.00       | CONDI        | TION           |  |                   | ٠          | •                                       |          |
| 4 8        | TNCD         | EDIENT         | <b>C</b>   | UTENSILS          |            |   |          |
|            | ()           | 1.01           | SUGAR  | () 1.12           | 18         | SIX INCH LAYER CAK                      | Ε        |
|            | ()           | 1.02           | SALT   |                   |            | PANS                                    |          |
| *          | ( )          | 1.03           | MILK POWDER  | . ( ) 1.13        |            | PER DISC LINERS<br>SIC UTENSILS         |          |
|            | ( )          | 1.04<br>1.05   | COCOA<br>CAKE FLOUR                                      | ( ) 1.14          | DA         | (TABLE T-3)                             |          |
|            | ( )          | 1.06           | SHORTENING   | EQUIPMENT         | ,          | •                                       |          |
| - 1<br>- 1 | ( )          | 1.07           |  | () 1.15           |            | XING MACHINE                            |          |
|            | ( )          | 1.08           | BAKING SODA  | ( ) 1.16<br>OTHER | BA         | KING OVEN                               |          |
| e j        | ( )          | 1.09           | EGGS<br>BAKING 'POWDER                                   | · () 1.17         | FO         | RMULA FOR CHOCO-                        |          |
|            | ; <b>( )</b> | 1.11           | VANILLA  |                   | LA         | TE LAYER CAKE                           |          |
|            | GENE         | RAL ST         | ATEMENT OF PERFORM PREPARE 18 SIX INC EMPLOYING THE FOLI | CH CHOCOLATE      | LAY        | ER CAKES                                |          |
|            | <b>†</b>     |                | EMPLOYING THE FOLI                                       | COMING OPERAL     | . TON      |   |          |
|            | ( )          | 2.02           | ASSEMBLE ALL INGRI                                       | EDIENTS           |            |   |          |
|            | ( )          | 2.03           | BLEND SUGAR, SALT,<br>CAKE FLOUR AND                     | , MILK POWDER     | R, C       | OCOA, SHORTENING,                       |          |
|            | ( )          | 2.04           |  | DDA IN WATER      |            |   |          |
|            | ( )          | 2.05           | MIX IN BAKING SODA                                       | A SOLUTION .      |            |   |          |
| 1.5        | ( )          | 2.06           | BLEND IN EGGS  | OWNER AND WAN     | 7 T T T    | 7                                       |          |
|            | ( ).         | 2.07           | BLEND IN BAKING PO                                       | OMDEK MND AND     | 4 T' TITI  |   |          |
|            | ()           |                | BAKE THE CAKES   |                   |            |   |          |
|            |              |                |  | 4                 |            | •                                       |          |
| 3.00       | EXTE         | ENT            | ·  | €-                |            | •                                       |          |
|            | -            | - <del>-</del> | •  | ·.                |            |   |          |
|            |              | <u>.</u>       |  | <u> </u>          | · -        | · · · · · · · · · · · · · · · · · · ·   |          |
|            | GENE         | RAL SI         | ATEMENT OF EXTENT  | AND EXTENT OF     | RE         | SULTING OUTCOME                         |          |
|            | 177          | 3.01           | CAKES ARE PREPARE  | D WITH QUANT      | CTY,       | COLOR, TEXTURE,                         |          |
|            | 1            |                | AROMA, AND TASTE   | TO APPROVAL (     | OF B       | BOARD OF EXPERT<br>L-1/2 HOURS WITH EAC | ٦,       |
|            |              |                | OPERATION JUDGED   | AS SATISFACT      | DRY<br>DRY | OR UNSATISFACTORY.                      | - 1      |
|            |              | <u> </u>       |  |                   |            |   | <u>.</u> |
|            | $-\tau$      | 2 02           | ALL INGREDIENTS A  | SSEMBLED: ME      | ASUR       | CED AND SCALED TO                       |          |

WITHIN 5% ACCURACY
3.03 UNTIL MIXTURE IS SOFT AND SMOOTH

THICK GRAVY

MIX FOR FIVE MINUTES

IN THREE STAGES

MIX POURS LIKE A

COMPLETELY

3.04

3.05

3.06



| INGREDIENTS           | UTENSILS                        |
|-----------------------|---------------------------------|
| () 1.01 SUGAR         | ( ) 1.12 18 SIX INCH LAYER CAKE |
| () 1.02 SALT          | * PANS                          |
| () 1.03 MILK POWDER   | ( ) 1.13 PAPER DISC LINERS      |
| () 1.04 COCOA         | ( ) 1.14 BASIC UTENSILS         |
| ( ) 1.05 CAKE FLOUR   | (TABLE T-3)                     |
| () 1.06 SHORTENING    | EQUIPMENT                       |
| () 1.07 WATER         | ( ) 1.15 MIXING/MACHINE         |
| () 1.08 BAKING SODA   | ( ) 1.16 BAKING OVEN            |
| () 1.09 EGGS          | OTHER                           |
| () 1.10 BAKING POWDER | ( ) 1.17 FORMULA FOR CHOCO-     |
| () 1.11 VANILLA       | LATE LAYER CAKE                 |

|          |        | . <u>•</u>   |
|----------|--------|--|
| ENE<br>) | RAL ST | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE 18 SIX INCH CHOCOLATE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:   |
|          |        |  |
| 7        | .202   | ASSEMBLE ALL INGREDIENTS   |
| (        | 2.02   | BLEND SUGAR, SALT, MILK POWDER, COCOA, SHORTENING,   |
| ,        | 2.03   | BLEND SUGAR, SALI, MIM I ONDER, COOL, SHOULD BE AND SUGAR SUBBLE SUBBL SUBBLE SUBBLE SUBBLE SUBBLE SUBBLE SUBBLE SUBBLE SUBBLE SUBBLE S |
|          | ,      | CAKE FLOUR AND WATER WITH MIXER  |
| ) _      | 2.04   | DISSOLVE BAKING SODA IN WATER  |
| j        | 2.05   | MIX IN BAKING SODA SOLUTION  |
| •        |        |  |
| <b>`</b> |        | BLEND IN BAKING POWDER AND VANILLA   |
| !        | _      | ·  |
| )        | 2.08   | FILL THE PANS  |
| )        | 2.09   | BAKE THE CAKES   |
|          | ) ) ~  | ) 2.01<br>) 2.02<br>) 2.03<br>) 2.04<br>) 2.05<br>) 2.06<br>) 2.07<br>) 2.08   |

# 3.00 EXTENT

| <del></del> |  |
|-------------|--|
| GENERAL ST. | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME CAKES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.   |
| L, , 3 A3   | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO  |
| ( ) 3.02    |  |
|             | WITHIN 5% ACCURACY   |
| () 3.03     | UNTIL MIXTURE IS SOFT AND SMOOTH   |
|             | COMPLETELY   |
|             | MIX FOR FIVE MINUTES   |
| ( ) 3.03    | MID FOR ITAL MICE  |
|             | IN THREE STAGES  |
| () 3.07     | MIX POURS LIKE A THICK GRAVY   |
| () 3.08     | ONE THIRD FULL   |
|             | AT 365° F FOR TWENTY MINUTES   |
| ( ) , 5.05  |  |
|             | 236  |
|             | NO CONTRACTOR OF THE CONTRACTO |





|                          |             | MISOE NO. |  |
|--------------------------|-------------|-----------|--|
| PROGRAM Q QUANTITY FOODS | DIVISION 07 | BAKING    | ø •  |
| USOE CODE NO(S)          | UNIT 05     | CAKES     | <del>-                                    </del> |
|                          | TERMOB NO.  | 19-066    |  |
| 1.00 CONDITION           |             | •         | ,  |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| PROGRA | M QUAN              | TITY FOODS                               | DIVISION                               | 07       | BAKING '                          |
|--------|---------------------|--|--|----------|-----------------------------------|
|        | ·                   |  | UNIT                                   | 06       | COOKIES                           |
| •      |                     |  | ###################################### |          | 19-067                            |
| **     | e·                  |  | TERMOB NO                              | ٠.       | 19-067                            |
| ۹,     |                     |  |  | -        | •                                 |
|        |                     |  |  |          | · ·                               |
| 1.00   | CONDITION           | ن<br>                                    |  |          |                                   |
|        | TNORDIENE           | ÷  | UTENSILS                               |          |                                   |
|        | INGREDIENTS         | ALMOND PASTE                             | () 1.11                                | PAS      | STRY BAG                          |
| ,      |                     | EGG WHITES                               | () 1.12                                | SHE      | EET PANS                          |
|        | • •                 | SUGAR                                    | () 1.13                                |          | SIC UTENSILS                      |
|        | () 1.04             |  |  | (1       | TABLE T-3)                        |
| · ·    |                     | BUTTER                                   | EQUIPMENT                              |          |                                   |
|        | () 1.06             | SHORTENING                               |  |          | KING MACHINE                      |
| 4      | () 1.07             | VANILLA                                  | ( ) 1.15                               | BAI      | KING OVEN                         |
|        | () 1.08             | CAKE FLOUR                               | OTHER                                  | 100      | MILL FOR FRENCH                   |
|        |                     | BREAD FLOUR                              | ( ) 1.16                               | PUI      | RMULA FOR FRENCH<br>FTER ROSETTES |
| Φ.β.   | ( ´) · 1.10 ·       | NUTS, CHERRIES,                          |  | טם.      | TER ROSETTED                      |
|        | tr                  | DICED FRUITS                             |  |          | o                                 |
|        |                     |  |  |          |                                   |
|        |                     | ·<br>前1                                  |  |          | •=                                |
| 2.00   | PERFORMANC          | <b>E</b>                                 |  |          |                                   |
|        | 4                   |  | -                                      |          | ·                                 |
| 1      | <del></del>         |  | ·                                      |          |                                   |
|        | GENERAL ST          | ATEMENT OF PERFORMA                      | NCE AND REST                           | JLTI     | NG OUTCOME_                       |
| Ţ      | $\frac{3}{()}$ 2.01 | PREPARE FOUR HUNDR                       | ED FRENCH BU                           | JTTE.    | R ROSETTE COOKIES                 |
| ۵      | ,                   | EMPLOYING THE FOLL                       | OWING OPERA!                           | rion     | S:                                |
|        |                     |  | 575vmc                                 | _        |                                   |
|        | () 2.02             | ASSEMBLE ALL INGRE<br>BLEND ALMOND PASTE | YND ECC MH.<br>Dienie                  | TTES     | ۵.                                |
|        | () 2.03             | MIX IN SUGAR, SALT                       | BUTTER ANI                             | D SH     | ORTENING                          |
|        | () 2.04             | BLEND IN EGG WHITE                       | S AND VANIL                            | LA       |                                   |
|        | () 2.06             | SIFT IN FLOURS                           | , and 112122                           |          | e.                                |
|        | ( ) 2.00            | BAG ROSETTES ONTO                        | PANS                                   |          | ,                                 |
|        | ( ) 2.08            | GARNISH ROSETTES                         | <del></del>                            |          | -                                 |
|        | () 2.09             | BAKE COOKIES                             |  |          |                                   |
|        | ( ) 200             | <del></del>                              |  |          |                                   |
|        |                     |  |  |          |                                   |
| 3.00   | EXTENT              |  |  |          |                                   |
|        | •                   | 8  |  |          |                                   |
|        |                     | н.                                       |  | <u>.</u> |                                   |
|        |                     | TATEMENT OF EXTENT A                     | ND PYPENT O                            | मध्य ज   | SILTING OUTCOME                   |
| 4      | GENERAL ST          | COOKIES ARE PREPAR                       | ALL MILL OF                            | NTIT     | Y. COLOR, TEXTURE,                |
|        | ( ) 3.01            | THE THE TAKE AND TACTE T                 | YO APPROVAL                            | OF B     | OARD OF EVERY                     |
|        | d)                  | PATERS TO BE COM                         | PLETED WITH                            | IN 3     | 0 MINUTES WITH EACH               |
| _      |                     | OPERATION JUDGED                         | S SATISFACT                            | ORY      | OR UNSATISFACTORY.                |
|        | 1                   |  |  |          |                                   |
|        | () 3.02             | ALL INGREDIENTS AS                       | SEMBLED; ME                            | ASUF     | ED AND SCALED TO                  |
| 4      |                     | WITHIN 5% ACCURACY                       | ?                                      |          |                                   |
|        | () 3.03             | TO A SMOOTH PASTE                        |  |          | · • • •                           |
|        | 1 1 2 04            | TIMPTE SORP AND LTG                      | HT                                     |          |                                   |
|        | () 3.05             | EGG WHITES IN 3 ST                       | 'AGES, VANIL                           | iñ W     | ATTH THIKD                        |
| C.     | 1: 206              | WHITE MIXING. NO I                       | JUMPS                                  |          |                                   |
| y ERIC | () 3.07             | ABOUT THREE QUARTE                       | ER INCH APAR                           | T, E     | QUAL SIZE AND SHAPE               |
|        | / \ 3 ·A0           | ADDEADANCE IS PLEA                       | L                                      |          |                                   |

| · · | ( ) | 1.01                 | ALMOND PASTE<br>EGG WHITES                          | ( ) 1.11 PASTRY BAG<br>( ) 1.12 SHEET PANS             | ,,,,,,,,,,,,, |
|-----|-----|----------------------|---|--|---------------|
|     | ( ) | 1.03                 | SUGAR<br>SALT                                       | ( ) 1.13 BASIC UTENSILS<br>(TABLE T-3)                 | ļ             |
|     | ()  | 1.05<br>1.06<br>1.07 | BUTTER<br>SHORTENING<br>VANILLA                     | EQUIPMENT ( ) 1.14 MIXING MACHINE ( ) 1.15 BAKING OVEN |               |
|     | ( ) | 1.08<br>1.09<br>1.10 | CAKE FLOUR BREAD FLOUR NUTS, CHERRIES, DICED FRUITS | OTHER ( ) 1.16 FORMULA FOR FRENCH BUTTER ROSETTES      |               |

| GENEF           | 2.01         | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE FOUR HUNDRED FRENCH BUTTER ROSETTE COOKIES EMPLOYING THE FOLLOWING OPERATIONS:  |
|-----------------|--------------|--|
| ()              | 2.04         | ASSEMBLE ALL INGREDIENTS BLEND ALMOND PASTE AND EGG WHITES MIX IN SUGAR, SALT, BUTTER AND SHORTENING BLEND IN EGG WHITES AND VANILLA |
| ( ) ( ) ( ) ( ) | 2.06<br>2.07 | SIFT IN FLOURS BAG ROSETTES ONTO PANS GARNISH ROSETTES BAKE COOKIES  |

# 3.00 EXTENT

| GENE ( ) | RAL SI                               | CATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME COOKIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY. |
|----------|--------------------------------------|--|
|          | 3.02                                 | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY   |
| ()       | 3.04<br>3.05<br>3.06<br>3.07<br>3.08 | TO A SMOOTH PASTE UNTIL SOFT AND LIGHT EGG WHITES IN 3 STAGES, VANILLA WITH THIRD WHILE MIXING, NO LUMPS ABOUT THREE QUARTER INCH APART, EQUAL SIZE AND SHAPE APPEARANCE IS PLEASANT AT 385° F FOR EIGHT MINUTES   |
| ( )      | J. 03                                | 239  |

| <b>6.</b> •                           |             | MISQE NO | <del></del> |
|---------------------------------------|-------------|----------|-------------|
| PROGRAM QUANTITY FOODS                | DIVISION 07 | BAKING   | <u> </u>    |
| USOE CODE NO(S)                       | UNIT 06     | COOKIES  |             |
| · · · · · · · · · · · · · · · · · · · | TERMOB NO.  | 19-067   |             |
| 1.00 CONDITION                        |             | , q      |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO.   |                                   |
|--------|---|-----------------------------------|
| PROGRA | AM <u>QUANTITY FOODS</u>                                    | DIVISION 07 BAKING                |
|        |   | UNIT 07 ICINGS                    |
|        | ,   | TERMOB NO. 19-068                 |
|        |   | TERMOB NO. 19-068                 |
|        |   | •                                 |
| 1.00   | CONDITION   | •                                 |
| 1.00   | COMPLIAN  | 64                                |
|        |   | UMPNCTT C                         |
|        | INGREDIENTS ( ) 1.01 CONFECTIONARY SUGAR                    | UTENSILS () 1.08 DOUBLE BOILER    |
| •      | () 1.02 SALT  | () 1.09 BASIC UTENSILS            |
| ¢      | () 1.03 SHORTENING  | (TABLÉ T-3)<br>ÉQUIPMENT          |
| *      | ( ) 1.04 WATER<br>( ) 1.05 VANILLA                          | ( ) 1.10 MIXING MACHINE           |
|        | () 1.06 COLOR   | () 1.11 STOVE                     |
|        | ( ) 1.07 FLAVOR   | OTHER ( ) 1.12 FORMULA FOR ICING  |
|        |   | •                                 |
| 2 00   | PERFORMANCE   | ·                                 |
| 2.00   | PERFORMANCE   | **                                |
| 1      |   | A. A.                             |
|        | GENERAL STATEMENT OF PERFORMANCE                            | CE AND RESULTING OUTCOME          |
| •      | ( ) 2.01 PREPARE ICING FOR THE FOLOWING OPERAT:             | EN DOZEN CUPCAKES EMPLOTING       |
|        | ( ) 2.02 ASSEMBLE ALL INGRED                                | IENTS                             |
| ·      | () 2.03 BLEND SUGAR, SALT A<br>() 2.04 ADD WATER AND VANIL  | ND SHORTENING                     |
|        | () 2.04 ADD WATER AND VANIL<br>() 2.05 HOLD FOR USE         | шn                                |
| •      | ( ) 2.06 ADD COLOR AND FLAVO                                | R                                 |
|        | 6 1   |                                   |
| 3.00   | EXTENT  | ·                                 |
| 3.     |   |                                   |
| -      |   |                                   |
|        | GENERAL STATEMENT OF EXTENT AN ( ) 3.01 ICING IS PREPARED W | D EXTENT OF RESULTING OUTCOME     |
|        | ADOMA AND TASTE TO  | APPROVAL OF BOARD OF EXPERT       |
| ů.     | PATERS. TO BE COMP  | LETED WITHIN 15 MINUTES WITH EACH |
|        |   | SATISFACTORY OR UNSATISFACTORY.   |
| ,      | TO WITHIN 5% ACCU   | EMBLED; MEASURED AND SCALED RACY  |
|        | () 3.03 UNTIL SMOOTH  | STAGES, VANILLA WITH SECOND       |
| ч      | 1 / 3.05 KEEP WARM, ADD WATE                                | R OCCASIONALLY                    |
|        | (,) 3.06 AT ANY STAGE, BLEND                                | IN EVENLY                         |
| 4      | 24  | $oldsymbol{1}$                    |
|        | , , , , , , , , , , , , , , , , , , ,                       | ₫                                 |

| •           | MISOE NO |                                   |
|-------------|----------|-----------------------------------|
| DIVISION 07 | BAKING   | н                                 |
| UNIT 07     | ICINGS   |                                   |
| TERMOB NO.  | 19-068   |                                   |
|             | UNIT 07  | DIVISION 07 BAKING UNIT 07 ICINGS |

1.00 CONDITION

#### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME



3.00 EXTENT

| MISOE      | NO.                                   | 243   |
|------------|---------------------------------------|---|
|            | <del></del>                           |   |
| PROGRA     | M QUANT                               | ITY FOODS DIVISION 07. BAKING   |
|            |                                       | UNIT 07 ICINGS  |
|            | <i>i</i> ,                            | TERMOB NO. 19-069   |
|            | •                                     | TERMOB NO. 19-069   |
| •          |                                       |   |
| 1.00       | CONDITION                             |   |
|            | INGREDIENT                            |   |
|            | () 1,01                               | GRANULATED SUGAR () 1.13 STØVE WATER () 1.14 MIXING MACHINE   |
|            | () 1.02                               | WATER () 1.14 MIXING MACHINE () GLUCOSE   |
|            | () 1.04                               | EGG WHITES  |
|            | () 1.05                               | VANILLA   |
|            | () 1.06                               | GELATIN POWDER  |
|            | () 1.07<br>UTENSILS                   | MARSHMALLOW MIX OTHER   |
| •          | () 1.08                               | COPPER KETTLE ( ) 1.15 FORMULA FOR  |
| ×s         | () 1.09                               | THERMOMETER MARSHMALLOW   |
|            | • •                                   | PITCHER   |
|            | () 1.11                               | 'SAUCEPAN BASIC UTENSILS (TABLE T-3)  |
| •          | ( ) 1.12                              | BASIC GIERSIES (INDEE 1 3)  |
| 2.00       | PERFORMANO                            | <b>:E</b>   |
| ā          |                                       |   |
| l          | · · · · · · · · · · · · · · · · · · · |   |
|            |                                       | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME<br>PREPARE MARSHMALLOW ICING FOR SIX, THREE LAYER      |
|            | () 2.01                               | CAKES EMPLOYING THE FOLLOWING OPERATIONS:   |
|            | _                                     |   |
| (          |                                       | ASSEMBLE ALL INGREDIENTS  |
| ٠          | () 2.03                               | HEAT GRANULATED SUGAR, WATER AND GLUCOSE WHIP EGG WHITES AND SUGAR                                  |
| • .        | () 2.04                               | MIX HOT SYRUP AND EGG WHITE, WHIP   |
|            | () 2.06                               | MIX IN VANILLA  |
|            |                                       | DISSOLVE GELATIN IN WATER   |
| 4          | () 2.08                               | MIX GELATIN INTO MIXTURE  |
|            | •                                     |   |
| 3.00       | EXTENT                                |   |
|            |                                       |   |
|            |                                       |   |
|            |                                       | CATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME ICING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, |
|            | () 3.01                               | AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT  |
|            |                                       | RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH   |
|            | , "                                   | OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.  |
| , 4        | () 3.02                               | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED  |
|            |                                       | TO WITHIN 5% ACCURACY   |
|            | () 3.03                               | TO 240° F<br>TO A WET PEAK  |
|            | () 3.04                               | AT HIGH SPEED UNTIL LIGHT AND FLUFFY  |
| of by ERIC | () 3.06                               |   |
| **         | i i 3.07                              |   |

|      | INGREDIENTS                 | and the second s | EQUI  | PMENT   | The second secon | The state of the s |
|------|-----------------------------|--|-------|---------|--|--|
|      | () 1.01                     | GRANULATED SUGAR   | ( )   |         | STOVE  |  |
|      | () 1.02                     | WATER  | ( )   | 1.14    | MIXING   | MACHINE  |
|      | () 1.03                     | GLUCOSE  | 40    | *       |  |  |
|      |                             | EGG WHITES   |       | ,       |  |  |
|      | · ·                         | VANILLA  |       |         |  |  |
|      |                             | GELATIN POWDER   |       |         |  |  |
|      | (*) 1.07                    | MARSHMALLOW MIX  |       |         |  |  |
| -    | UTENSILS                    | •  | OTHE  | R       |  |  |
|      | () 1.08                     | COPPER KETTLE  | ( )   | 1.15    |  |  |
| ů.   |                             | THERMOMETER  |       |         | MARSHM   | ALLOW  |
|      |                             | PITCHER  |       |         | ICING  |  |
|      |                             | SAUCEPAN   |       |         |  |  |
|      | () 1.12                     |  |       |         |  |  |
|      | ( ) ====                    |  |       |         | ¥  | ,  |
| 4    | · ·                         | •  |       |         |  |  |
| 2.00 | PERFORMANC                  | E **   |       |         | 9  |  |
| 2.00 | 1 21(1 0142210              | <b>-</b> ·   |       |         |  |  |
|      |                             | 2  |       |         | _  |  |
| Í    |                             |  |       |         |  |  |
|      | GENERAL ST                  | ATEMENT OF PERFORMANCE AND   | RESUI | TING C  | UTCOME   |  |
| ,    | $\frac{32112122}{())}$ 2.01 | PREPARE MARSHMALLOW ICING  | FOR S | IX, TE  | REE LAY  | ER   |
|      | ( ) 2.02                    | CAKES EMPLOYING THE FOLLOW   | ING C | PERATI  | ONS:   | · ·  |
|      |                             | <u> </u>   |       |         |  |  |
| Į.   | () 2.02                     | ASSEMBLE ALL INGREDIENTS   |       |         |  |  |
| ń    | ( ) 2.02                    | HEAT GRANULATED SUGAR, WAT   | ER AN | ND GLUC | COSE   |  |
|      | °( ) 2.03                   | WHIP EGG WHITES AND SUGAR  |       |         |  | E-   |
|      | () 2.05                     | MIX HOT SYRUP AND EGG WHIT   | E. W  | HIP     |  | •  |
| ٠    |                             | MIX IN VANILLA   | _,    |         |  | •  |
|      |                             | DISSOLVE GELATIN IN WATER  |       |         |  |  |
|      | () 2.08                     | MIX GELATIN INTO MIXTURE   |       |         |  |  |
|      | ( ) 2.00                    | MIA GERMINI INTO ILLINO  |       |         |  |  |
|      |                             | •  |       |         |  |  |
| 3.00 | EXTENT                      | •  |       |         |  | 4  |
| 3.00 | EXIENI                      | Δ.   |       |         |  |  |
|      |                             | •  |       |         | ,  |  |
| . 24 | <del></del>                 | <del></del>  |       | ę.      |  |  |
|      | GENERAL ST                  | ATEMENT OF EXTENT AND EXTEN  | T OF  | RESUL!  | TING OUT   | COME   |
|      | $\frac{3.01}{()}$           |  | NTIT  | Y, COL  | OR, TEXT   | URE,   |
|      | ] ( ) 3.01                  | AROMA AND TASTE TO APPROVA   | L OF  | BOARD   | OF EXPE  | RT   |
|      |                             | RATERS. TO BE COMPLETED W  | ITHI  | N 1 HOU | JR WITH  | EACH   |
|      | ,                           | OPERATION JUDGED SATISFACT   | ORY   | OR UNS  | ATISFACT   | ORY.   |
|      |                             | OF DIGHT SON GODGED DILLEGE  |       |         |  |  |
|      | () 3.02                     | ALL INGREDIENTS ASSEMBLED;   | MEA   | SURED   | AND SCAL   | ED   |
|      | ( ) 5.02                    | TO WITHIN 5% ACCURACY  |       |         | •  |  |
|      | ( ) 3.03                    | TO 240° F  |       |         | T.   |  |
| No.  | () 3.04                     | TO A WET PEAK  | 4     | ¢.      |  |  |
|      | () 3.04                     | AT HIGH SPEED UNTIL LIGHT  | AND 1 | FLUFFY  |  |  |
|      | ( ) 3.03                    | THOROUGHLY   |       |         |  |  |
|      |                             | COMPLETELY   |       |         |  | ***  |
|      |                             |  |       |         |  | · ***  |
|      | () 3.08                     | THOROUGHLI 244   |       |         |  | •  |
|      |                             | <b>~:11</b>  |       |         |  |  |

|                                       |             | MISOE NO            |     |                                       |
|---------------------------------------|-------------|---------------------|-----|---------------------------------------|
| · · · · · · · · · · · · · · · · · · · |             | ·                   | - W |                                       |
| PROGRAM QUANTITY FOODS                | DIVISION 07 | BAKING              |     |                                       |
| USOE CODE NO(S)                       | UNIT 07     | ICINGS              | ,   | • • • • • • • • • • • • • • • • • • • |
|                                       | TERMOB NO.  | 19-069 <sup>.</sup> |     |                                       |
|                                       | *.          | •                   |     | •                                     |
| 1.00 CONDITION                        |             |                     | •   |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE  | NO    |          | *  | **                            |                  |                          |
|--------|-------|----------|--|-------------------------------|------------------|--------------------------|
| PROGRA | AM    | QUI      | ANTITY FOODS                                 | DIVISION 07                   | BAKI             | NG                       |
|        |       |          | *  | UNIT 07                       | ICIN             | GS                       |
|        |       | h        |  | TERMOB NO.                    | 19-0             | 70                       |
| •      |       | 3        | Ŀ  | I Didios                      |                  |                          |
| 1.00   | CONDI | rion     |  | v                             | ÷                | . 4                      |
|        |       | *        | •  |                               | -                | •<br>•                   |
| -      | INGRE | DIENT    | s ،  | UTENS                         |                  |                          |
|        | ( )   | 1.01     | TWENTY CAKES, PREVIOUSLY PREPARED            | * {}                          |                  | BONE KNIFE               |
|        | ( · ) | 1.02     | MARSHMALLOW ICING,<br>PREVIOUSLY PREPARED    | ( )<br>( )                    | 1.07.            | TURNTABLE BASIC UTENSILS |
|        | ( )   | 1.03     |  | S<br>OTHE                     | D.               | (TABLE T-3)              |
| d.     | ( )   | 1.04     | MELTED CHOCOLATE                             | ( )                           | 1:09             | FORMULA FOR CAKE ICING   |
|        |       |          | _  | ٥                             |                  |                          |
| 2.00   | PERFC | RMANC    | E  | •                             |                  | •                        |
|        |       |          | - <del>1</del>                               |                               | · ·              | <del></del>              |
|        | GENEF |          | ATEMENT OF PERFORMANC                        | E AND RESULTI                 | NG OUT           | COME                     |
| ٠.     |       | 2.01     | ICE TWENTY CAKES EMP                         | LOYING THE FO                 | FFOMTN           | G OPERATION:             |
|        |       | 2.02     | ASSEMBLE ALL INGREDI                         | ENTS                          | .,               |                          |
|        | ( )   | 2.03     | CUT LAYERS ICE BETWEEN LAYERS                | W                             |                  |                          |
|        | ( )   | 2.05     | TCE TOP AND SIDES OF                         | CAKE                          | CDIMD            | 1C                       |
|        | ( ) ~ | 2.06     | GARNISH SIDES WITH C<br>STRIPE TOP WITH MELT | HOCOLATE CARE                 | CROMB            | ) S                      |
|        | ( )   | 2.07     |  | P                             |                  |                          |
| 3.00   | EXTE  | NT       |  |                               |                  | Cal.                     |
|        |       | 4        |  | ₹1                            |                  |                          |
|        |       | <u> </u> |  |                               |                  | C OFFICIAL               |
|        | GENE  | RAL ST   | ATEMENT OF EXTENT AND CAKES ARE ICED WITH    | OUANTITY, COL                 | OR. TE           | XTURE,                   |
|        | 1     | 3.UI     | AROMA AND TASTE TO A                         | PPROVAL OF BO                 | ARD OF           | 'EXPERT                  |
| ••     |       |          | RATERS. TO BE COMPLOPERATION JUDGED AS       | ETED WITHIN 1<br>SATISFACTORY | -1/2 H<br>OR UNS | SATISFACTORY.            |
|        | L     | 3.02     | ALL INGREDIENTS ASSE                         | MBLED; MEASUR                 | ED AND           | SCALED TO                |
|        |       |          | WITHIN 5% ACCURACY                           | •                             |                  | /                        |
|        | ( )   | 3.03     | IN HALF<br>EVENLY                            | •                             |                  |                          |
| •      | ()    | 3.05     | GENEROÜSLY AND SMOOT                         | HLY                           |                  |                          |
| •      | ( )   | 3.06     | APPEARANCE IS PLEASI                         | NG                            |                  | II                       |
|        | ( )   | 3.07     | NEATLY, APPEARANCE                           | A C                           |                  |                          |

ERIC Full Text Provided by ERIC

|                        |             | MISOE NO | <del></del> |
|------------------------|-------------|----------|-------------|
| PROGRAM QUANTITY FOODS | DIVISION 07 | BAKING   |             |
| USOE CODE NO(S)        | UNIT 07     | ICINGS   |             |
| <u> </u>               | TERMOB NO.  | 19-070   | •           |
|                        |             | ,        |             |
| 1 00 CONDITION         |             |          | •           |

# GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

## 3.00 EXTENT



| ROGRA | AM QUANT  | ITY FOODS  | DIVISION 07   | BAKING   |
|-------|---|--|---|--|
|       |   | N  | UNIT 07   | ICINGS   |
|       |   |  | TERMOB NO.  | 19-071   |
| 49    |   | pro 1  |   |  |
| .00   | CONDITION   |  |   |  |
|       | INGREDIEN   | TIC .  | OT  | HER  |
|       | () 1.01   | and the second s | · (   |  |
|       | () 1.02<br>() 1.03  | FOOD COLORING  |   | TIONS, INCI<br>DING BUT NO<br>LIMITED TO   |
|       | UTENSILS  | PREVIOUSLI PREPARED  |   | FLOWERS  |
|       | () 1.04<br>() 1.05  | TURNTABLE  |   | LATTICE DI<br>BIRTHDAY   |
|       | () 1.06   | BASIC UTENSILS (TABI   | LE T-3)   | WEDDING<br>HOLIDAY<br>ANNIVERSAI   |
|       |   |  |   |  |
|       |   | •  |   |  |
| 2.00  | PERFORMAN   | CE .   |   |  |
| 2.00  | PERFORMAN   | CE   | 4   |  |
| 2.00  | PERFORMAN   | CE   | *   |  |
| 2.00  |   | TATEMENT OF PERFORMAN  | CE AND RESULT   | ING OUTCOME  |
| 2.00  |   | TATEMENT OF PERFORMAN  | CE AND RESULT<br>LOYING THE FO  | CING OUTCOME<br>OLLOWING OPERATIONS:   |
| 2.00  | GENERAL S ( ) 2.01  | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORAL ASSEMBLE ALL INGRED   | LOYING THE FO   | CING OUTCOME OLLOWING OPERATIONS:  |
| 2.00  | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03                            | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS  | LOYING THE FO   | TING OUTCOME<br>OLLOWING OPERATIONS:   |
| 2.00  | GENERAL S ( ) 2.01  | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS  | LOYING THE FO   | OLLOWING OPERATIONS:   |
|       | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04                   | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS  | LOYING THE FO   | CING OUTCOME OLLOWING OPERATIONS:  |
|       | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04                   | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS  | LOYING THE FO   | OLLOWING OPERATIONS:   |
|       | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04                   | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS  | LOYING THE FO   | OLLOWING OPERATIONS:   |
|       | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04  EXTENT           | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ASSEMBLE ALL INGREDOM MIX COLORS APPLY DECORATIONS   | LOYING THE FO   | OLLOWING OPERATIONS:   |
|       | GENERAL S ( ) 2.01 ( ) 2.02 ( ) 2.03 ( ) 2.04  EXTENT           | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND ADDRESS APPLY DECORATIONS  | LOYING THE FO   | RESULTING OUTCOME  |
|       | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04  EXTENT                    | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A   | LOYING THE FOIL IENTS  DEXTENT OF FITH NEATNESS, PPROVAL OF BO          | RESULTING OUTCOME , ARRANGEMENT AND  |
|       | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04  EXTENT                    | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A RATERS. TO BE COMP  | LOYING THE FOIENTS  DEXTENT OF FITH NEATNESS, PPROVAL OF BOLETED WITHIN | RESULTING OUTCOME ARRANGEMENT AND DARD OF EXPERT 1 HOUR WITH EACH                      |
|       | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04  EXTENT                    | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A RATERS. TO BE COMP  | LOYING THE FOIENTS  DEXTENT OF FITH NEATNESS, PPROVAL OF BOLETED WITHIN | RESULTING OUTCOME , ARRANGEMENT AND  |
|       | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04 EXTENT  GENERAL S ( ) 3.01 | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A RATERS. TO BE COMPOPERATION JUDGED AS   | D EXTENT OF FITH NEATNESS, PPROVAL OF BOLETED WITHIN SATISFACTORY       | RESULTING OUTCOME ARRANGEMENT AND DARD OF EXPERT 1 HOUR WITH EACH Y OR UNSATISFACTORY. |
| 3.00  | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04  EXTENT                    | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A RATERS. TO BE COMPOPERATION JUDGED AS ALL INGREDIENTS ASS   | D EXTENT OF FITH NEATNESS, PPROVAL OF BOLETED WITHIN SATISFACTORY       | RESULTING OUTCOME ARRANGEMENT AND DARD OF EXPERT 1 HOUR WITH EACH Y OR UNSATISFACTORY. |
|       | GENERAL S ( ) 2.01 ( ) 2.03 ( ) 2.04 EXTENT  GENERAL S ( ) 3.01 | TATEMENT OF PERFORMANCE DECORATE A CAKE EMPTORMANCE ALL INGRED MIX COLORS APPLY DECORATIONS  TATEMENT OF EXTENT AND CAKE IS DECORATED WE COLOR BLENDING TO A RATERS. TO BE COMPOPERATION JUDGED AS   | D EXTENT OF FITH NEATNESS, PPROVAL OF BOLETED WITHIN SATISFACTORY       | RESULTING OUTCOME ARRANGEMENT AND DARD OF EXPERT 1 HOUR WITH EACH Y OR UNSATISFACTORY. |

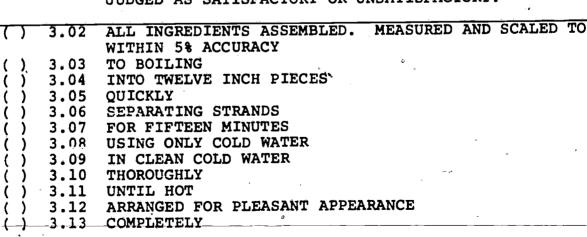
|           |                |             | MISOE NO | · · · · · · · · · · · · · · · · · · · |
|-----------|----------------|-------------|----------|---------------------------------------|
| PROGRAM   | QUANTITY FOODS | DIVISION 07 | BAKING   |                                       |
| USOE CODE | No(s)          | UNIT 07     | ICINGS   |                                       |
|           | *              | TERMOB NO.  | 19-071   |                                       |
| 1.00 COND | ITION          |             | £        |                                       |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3.00 EXTENT

|            | •.   | 2   | 5 <b>0</b>   |
|------------|--|---|--|
| MISOE      | NO.  |   | 4  |
| PROGR      | AM QUANTI  | TY FOODS  | DIVISION 09 FARINACEOUS  |
| •          | \$ <del></del>   | ***   | UNIT 01 PASTA  |
| •          |  |   | TERMOB NO. 19-072  |
|            |  | 4.0   |  |
| *          | *  |   |  |
| 1.00       | CONDITION  | <u>-</u>  |  |
|            | INGREDIENT   |   | EQUIPMENT  |
|            |  | SPAGHETTI<br>SALTED WATER   | () 1.10 STOVE<br>OTHER   |
|            | () 1.03  |   | () 1.11 FORMULA FOR  |
|            | UTENSILS   |   | SPAGHETTI  |
|            | * *  | STOCK POT   | () 1.12 TOMATO SAUCE,  |
|            | () 1.05  | SAUCE POT<br>COLANDER   | PREVIOUSLY PREPARED  |
| _          |  | SAUTE PAN   | · ·  |
|            |  | SERVICE DISH  |  |
|            | () 1.09  | BASIC UTENSILS (TA  | BLE T-3)   |
|            | . •  | ,   |  |
| 2.00       | PERFORMANC   | CE C  |  |
| ż          | -  | 4   |  |
|            |  | <u> </u>  |  |
|            | GENERAL ST   | TATEMENT OF PERFORMA  | NCE AND RESULTING OUTCOME  |
|            | () 2.01  | PREPARE FIFTY PORT  |  |
|            | ·  | FOLLOWING OPERATIO  | NS:  |
|            | () 2.02  | ASSEMBLE ALL INGRE  | DIENTS   |
| v          | () 2.03  | HEAT STOCK POT TWO  | -THIRDS FULL OF WATER  |
|            |  | BREAK SPAGHETTI   | nom.   |
|            |  | PLACE SPAGHETTI IN<br>STIR POT  | POT  |
|            |  | SIMMER POT  | \$   |
|            | • •  | COOL SPAGHETTI IN   | COLANDER   |
|            |  | STORE SPAGHETTI   |  |
|            |  | DRAIN SPAGHETTI<br>HEAT IN OIL OR BUT   | ΨER *  |
|            |  | TRANSFER TO SERVIC  |  |
| ÷.         | () 2.13  | CLEAN UTENSILS  |  |
|            |  |   |  |
| 3.00       | EXTENT   | •   | <i>§</i>   |
|            | *  | ,   | •  |
|            | <u> </u>   | · · · · · · · · · · · · · · · · · · ·   | <u> </u>   |
|            | GENERAL ST   | TATEMENT OF EXTENT A  | ND EXTENT OF RESULTING OUTCOME   |
|            | () 3.01  | SPAGHETTI IS PREPA  | RED WITH QUANTITY, COLOR, TEXTURE,   |
|            |  | AROMA, AND TASTE T  | O APPROVAL OF BOARD OF EXPERT RATERS   |
|            |  |   | THIN ONE HOUR WITH EACH OPERATION TORY OR UNSATISFACTORY.  |
|            |  | OUNGEN WO SWITSTAC  | TORI OR UNDALIBRACIONI.  |
|            | The second of the seco | the second control of | the state of the s |
|            | () 3.02  | ALL INGREDIENTS AS  | SEMBLED. MEASURED AND SCALED TO  |
|            | •  | WITHIN 5% ACCURACY  |  |
| C Sty ERIC | () 3.03  |   |  |

|            |             |  | }e              | *                                     |
|------------|-------------|--|-----------------|---------------------------------------|
|            | INGREDIENT  | · · · · · · · · · · · · · · · · · · ·  | EQUIPMENT       |                                       |
|            |             |  | () 1.10         | CTOVE.                                |
|            |             | SPAGHETTI CALIFORNIA C | OTHER           | .BIOVE                                |
| <b>1</b> , | ( ) 1.02    | SALTED WATER   | OTHER           | DODWIII N. DOD                        |
|            |             | OIL OR BUTTER  | ( ) _ T•TT      | FORMULA FOR                           |
|            | UTENSILS    |  |                 | SPAGHETTI                             |
|            |             | STOCK POT  | ( ) 1.12        | TOMATO SAUCE,                         |
|            | () 1.05     | SAUCE POT  |                 | PREVIOUSLY                            |
|            | () 1.06     | COLANDER   |                 | PREPARED                              |
|            |             | SAUTE PAN  | *               | •                                     |
|            | () 1.08     | SERVICE DISH   | **              |                                       |
|            |             | BASIC UTENSILS (TABLE 'T-  | -3)             |                                       |
|            | ( ) 2103    | 211220, 01211212 (111212 1   |                 |                                       |
|            |             | ,  |                 | *                                     |
| 2 00       | PERFORMANC  | TO .   |                 | -                                     |
| 2.00,      | PERFORMANC  | <b>L</b>   |                 | ۹<br>۱                                |
|            |             | ¥<br>  |                 |                                       |
| ı          | <del></del> |  |                 | <del></del>                           |
|            |             |  |                 | maour                                 |
|            | GENERAL ST  | ATEMENT OF PERFORMANCE AN  | D RESULTING OU  | TCOME MUE                             |
|            | () 2.01     | PREPARE FIFTY PORTIONS (   | DE SPAGHETTI ER | PLOTING THE                           |
|            |             | FOLLOWING OPERATIONS:  |                 | 1                                     |
|            |             |  | <u> </u>        |                                       |
| -          |             | ASSEMBLE ALL INGREDIENTS   |                 |                                       |
|            |             | HEAT STOCK POT TWO-THIRI   | OS FULL OF WATE | ir e                                  |
|            |             | BREAK SPAGHETTI  |                 |                                       |
|            | ( ) 2.05    | PLACE SPAGHETTI IN POT   |                 |                                       |
|            | () 2.06     | STIR POT   |                 | No.                                   |
|            | () 2.07     | SIMMER POT   | <i>⊎</i>        | •                                     |
|            | () 2.08     | COOL SPAGHETTI IN COLANI   | DER             |                                       |
|            | () 2.09     |  |                 |                                       |
|            |             | DRAIN SPAGHETTI  | * ***           |                                       |
|            | ( ) 2 11    | HEAT IN OIL OR BUTTER  |                 |                                       |
| *          | ( ) 2.12    | TRANSFER TO SERVICE DIS  | <b>.</b>        | •                                     |
|            |             | CLEAN UTENSILS   | •               | •                                     |
|            | ( ) 2.13.   | CHEAN OIEMSIES   |                 | *<br>-                                |
|            |             | · ·  |                 |                                       |
|            |             |  | •               |                                       |
| 3.00       | EXTENT      | •  | **              |                                       |
|            | ,           | •  | -               |                                       |
|            | <u> </u>    | 74c  | <u> </u>        |                                       |
|            |             |  |                 | 3                                     |
|            |             | ATEMENT OF EXTENT AND EX   | TENT OF RESULT  | ING OUTCOME                           |
|            | (*) 3.01    | SPAGHETTI IS PREPARED W  | ITH QUANTITY, ( | COLOR, TEXTURE,                       |
|            | 1           | AROMA, AND TASTE TO APPI   | ROVAL OF BOARD  | OF EXPERT RATERS.                     |
|            | i           | TO BE COMPLETED WITHIN (   | ONE HOUR WITH I | EACH OPERATION                        |
|            |             | JUDGED AS SATISFACTORY   | OR UNSATISFACTO | DRY.                                  |
|            | i           |  |                 | · · · · · · · · · · · · · · · · · · · |
|            | () 3.02     | ALL INGREDIENTS ASSEMBLE   | ED. MEASURED A  | AND SCALED TO                         |
|            | , , 5.02    | WITHIN 5% ACCURACY   |                 |                                       |
| -          | () 3.03     |  | ů               |                                       |
|            | () 3.03     | INTO TWELVE INCH PIECES'   | *               |                                       |
|            | ( ) 3.04    | THIS TANDAR THOU ETHODO  |                 |                                       |





|           | •       |          |           |    | MISOE NO.   |          |
|-----------|---------|----------|-----------|----|-------------|----------|
| PROGRAM _ | QUANTIT | Y FOODS  | DIVISION  | 09 | FARINACEOUS | <u> </u> |
| USOE CODE | NO(S)   | <u> </u> | UNIT      | 01 | PASTA       |          |
| •<br>•    | . —     |          | TERMOB NO |    | 19 - 072    | ·        |
| 1.00 CONI | DITION  |          | £.        |    | <u>.</u>    |          |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE | NO.                                    |   | ."                                    |                 | •                                     | -     |
|-------|--|---|---------------------------------------|-----------------|---------------------------------------|-------|
| PROGR | AM QUANTII                             | ry Foods                                      | DIVISION                              | 09              | FARINACEOUS                           | *     |
|       |  |   | UNIT                                  | 02              | GRAINS                                |       |
|       |  |   | •                                     | _               | •                                     |       |
| ,     |  | 6   | TERMOB NO                             | o. <sub>-</sub> | 19-073                                |       |
| · ·   | *                                      |   |                                       |                 |                                       | ,     |
| •     | 3                                      | *   |                                       |                 | 9                                     |       |
| 1.00  | CONDITION                              |   |                                       |                 | ٠                                     | 4     |
|       | INGREDIENT                             | <b>S</b>                                      |                                       | **              |                                       |       |
|       | () 1.01                                | OATMEAL                                       | , 9                                   |                 | <i>*</i>                              |       |
| ***   |  | WATER   | * 1                                   | •               | · ·                                   | . · · |
|       | () 1.03                                | SALT  | a <sup>ng</sup>                       |                 |                                       |       |
|       | UTENSILS                               |   |                                       | *               | ū                                     |       |
|       |  | BASIC UTENSILS (TABL                          | E T-3)                                |                 |                                       |       |
|       |  | 8 QT. SAUCE POT                               | <del>3</del> ,                        | 2 6             |                                       |       |
|       | () 1.06                                |   |                                       |                 |                                       |       |
|       | () 1.07                                | PIANO WHIP                                    |                                       | _               | · ·                                   |       |
|       | ( / 1.0/                               | I IIIIO MILAL                                 |                                       |                 |                                       |       |
|       |  |   |                                       |                 | ф<br>т.                               |       |
| 2.00  | PERFORMANC                             | TC -  |                                       |                 | , ,                                   |       |
| 2.00  | PERCORGANIC.                           | <b>-</b>                                      | Ex.                                   | •               | -                                     |       |
|       | •                                      | -   |                                       |                 | , , , , , , , , , , , , , , , , , , , |       |
|       | <del></del>                            |   |                                       |                 |                                       |       |
| ۰     | GENERAL ST                             | ATEMENT OF PERFORMANC                         | E AND RESU                            | JLTING          | OUTCOME                               |       |
|       | () 2.01                                | PREPARE TEN PORTIONS                          | OF OATME                              | L EMP           | LOYING THE                            |       |
|       |  | FOLLOWING OPERATIONS                          | •                                     |                 | q                                     | 4     |
|       |  |   |                                       |                 | <del>,_</del>                         | *n    |
| ,     | () 2.02                                | ASSEMBLE ALL INGREDI                          | ENTS                                  |                 |                                       | ·     |
|       | () 2.03                                | HEAT WATER                                    |                                       | *               | » . <b>ن</b>                          |       |
| (     | () 2.04                                | ADD SALT                                      | *                                     | ,.4             |                                       |       |
| 4     | () 2.05                                | BLEND OATMEAL                                 |                                       |                 | .7                                    |       |
|       | () 2.06                                | TRANSFER TO S/S HOLD                          | ING CONTA                             | INER            |                                       |       |
| +     |  |   |                                       |                 | •                                     |       |
|       |  |   | ₹ <sup>†</sup>                        |                 | ₹                                     |       |
| 3.00  | EXTENT                                 |   |                                       |                 |                                       |       |
|       | E.                                     | •   |                                       |                 |                                       |       |
|       |  | <u>, , , , , , , , , , , , , , , , , , , </u> |                                       |                 |                                       |       |
|       |  |   |                                       |                 | - m-rea orimania                      |       |
|       |  | ATEMENT OF EXTENT AND                         | EXTENT OF                             | RESU            | LTING OUTCOME                         |       |
| `     | () 3.01                                | OATMEAL IS PREPARED                           | WITH QUAN                             | rity,           | COLOR, TEXTURE,                       | roc   |
|       |  | AROMA AND TASTE TO A                          | PPROVAL OF                            | F. ROVI         | WING BAPERT RAI                       | TTON  |
|       |  | TO BE COMPLETED IN F                          | IFTEEN MI                             | NUTES           | WITH EACH OPERA                       | TION  |
|       | }                                      | JUDGED AS SATISFACTO                          | KY UK UNSI                            | HILDLY          | icioui.                               | *     |
|       | L, , , , , , , , , , , , , , , , , , , | ATT THOUSAND ACCE                             | MRTED MI                              | RASIIPI         | ED AND SCALED                         |       |
|       | () 3.02                                | ALL INGREDIENTS ASSE<br>WITHIN 5% ACCURACY    | Medera wi                             | DAD OIG         | Th Will ofwhite                       |       |
|       | / \ ~ ~ ~ ~                            | TO 2120F                                      | · · · · · · · · · · · · · · · · · · · |                 | , i                                   |       |
|       | () 3.03                                | COMPLETELY DISSOLVED                          | •                                     | •               |                                       |       |
|       | 7 7                                    | SMOOTH WITH PIANO WH                          |                                       | •               |                                       |       |
|       | () 3.05                                | SWOOTH WITH LIVING MY                         |                                       |                 |                                       |       |
|       |  |   | · <del></del>                         |                 |                                       |       |
| ε     | () 3.06                                | NO DRIPS ON SIDE                              | 53                                    |                 | 3                                     |       |

|                        |                                       | MIBOD NO.   |
|------------------------|---------------------------------------|-------------|
| PROGRAM QUANTITY FOODS | DIVISION 09                           | FARINACEOUS |
| USOE CODE NO(S)        | UNIT 02                               | GRAINS      |
|                        | TERMOB NO.                            | 19-073      |
|                        | · · · · · · · · · · · · · · · · · · · |             |
| 1.00 CONDITION         | · •                                   |             |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

|                | -                  |                                  |               |                                       |                                   |  | 3  |                            |
|----------------|--------------------|----------------------------------|---------------|---------------------------------------|-----------------------------------|--|--|----------------------------|
| MISC           | E NO.              |                                  | 255           |                                       |                                   | Ĉ  |  | ·¢                         |
| PROC           | GRAM QUANT         | ITY FOODS                        |               | DIVISIO                               | ON 09                             | FARINAC  | EOUS   |                            |
| *              | <u> </u>           |                                  | <del></del>   | UNIT                                  | 02                                | GRAINS   | · · · · · · · · · · · · · · · · · · ·  | <del></del>                |
|                | Ġ                  | 6.                               |               | TERMOB                                | NO.                               | 19-074   |  |                            |
| ·-             | *<br>-             |                                  |               | 1214.02                               | .,,,,                             |  | ·  |                            |
|                |                    |                                  | ý.            |                                       |                                   |  | <u>.</u>   |                            |
| 1.00           | CONDITION          | *                                |               |                                       | y.                                |  |  |                            |
|                | INGREDIENT         |                                  |               |                                       | EQUIPM                            |  | aw zatmii  | O127341                    |
|                | () 1.01            | RICE (RAW)<br>CHICKEN STOCK      | ,             |                                       | () I                              | .09 RAN  | GE WITH  | OVEN                       |
|                | () 1.03            | MINCED ONIONS                    |               |                                       |                                   |  | MULA FO  | R RIC                      |
|                | () 1.04            | BUTTER<br>BAY LEAF               |               |                                       |                                   | P  | ILAF   |                            |
| 45.1           | UTENSILS           | DAI DEAF                         | N             | >                                     |                                   |  |  |                            |
|                |                    | 6 OT. SAUCE PO                   |               |                                       | the second sections of the second | ned to the contract of the con | Andrew Control of the | -                          |
|                | () 1.07<br>() 1.08 | BASIC UTENSILS SERVING PLATTE    | •             | S T−3)                                | v                                 |  |  |                            |
| ,              | ( , 2000           |                                  |               |                                       |                                   |  | da   |                            |
| 2.00           | D PERFORMANC       | · ·                              |               |                                       |                                   |  |  |                            |
| 2.00           |                    |                                  |               |                                       |                                   |  | •  |                            |
| A <sub>0</sub> | <del></del>        |                                  |               | · · · · · · · · · · · · · · · · · · · | <del>·</del> ·· <del>-</del> ·    |  | <del></del>  | <del></del>                |
|                |                    | ATEMENT OF PERF                  | ORMANCI       | AND R                                 | ESULTI                            | NG OUTCO   | ME   | ***                        |
|                | () 2.01            | PREPARE TWENTY<br>FOLLOWING OPER |               |                                       | RICE PI                           | LAF EMPL   | OYING T  | HE                         |
|                | (A)                |                                  |               |                                       |                                   |  |  |                            |
| ~              | () 2.02            | ASSEMBLE ALL I<br>MELT BUTTER IN | 4             |                                       |                                   |  | •  |                            |
|                | () 2.04            | SAUTE MINCED O                   |               | PO1                                   |                                   |  |  |                            |
| œ              | () 2.05            | PREHEAT OVEN                     | مراجع المناسب | -                                     |                                   |  | i  |                            |
|                |                    | ADD RICE AND B                   |               |                                       |                                   | Ý  |  |                            |
|                | () 2.08            | COVER AND PLAC                   | E IN O        | /EN                                   |                                   |  |  |                            |
|                | () 2.09            | TRANSFER TO SE                   | RVING 1       | PLATTER                               |                                   |  |  |                            |
|                |                    | . •                              | ΰ             |                                       |                                   |  |  |                            |
| 3.00           | 0 EXTENT           |                                  |               |                                       |                                   | ¥°   |  |                            |
|                |                    |                                  |               |                                       |                                   |  | <u></u>  |                            |
|                | GENERAL ST         | ATEMENT OF EXTE                  | NT AND        | EXTENT                                | OF RES                            | SULTING O  | UTCOME   |                            |
|                | () 3.01            | RICE PILAF IS                    | PREPARI       | ED WITH                               | QUANTI                            | TY, COLO   | R, TEXT  | URE,                       |
|                |                    | AROMA AND TAST                   |               |                                       |                                   |  |  | TERS.                      |
|                |                    | OPERATION JUDG                   |               |                                       |                                   |  |  | Y.                         |
|                | () 3.02            | ALL INGREDIENT                   | S ASCR        | MRIED                                 | MEASUR                            | ED AND R   | ATED TO  |                            |
|                | •                  | WITHIN 5% ACCU                   | IRACY         |                                       |                                   |  |  |                            |
| v              | , , ,              | WITHOUT BURNIN                   |               |                                       |                                   |  |  |                            |
|                | () 3.04<br>() 3.05 | TO 400°F                         |               |                                       | ø                                 |  | v  |                            |
|                | () 3.06            | BLEND THOROUGH                   |               |                                       | ·                                 |  |  |                            |
|                |                    | TWO TO ONE RAT                   |               |                                       | <b>₩</b> .                        |  |  |                            |
| ded by ERIC    | () 3.09            | ARRANGE IN PLE                   | EASING A      | APPEARAN                              | ÍCE                               |  |  |                            |
|                | , 1                |                                  |               | X . * .==                             |                                   | ~  |  | andle de alm te as y deter |

| 100 (00 (10 (10 (10 (10 (10 (10 (10 (10 | INGREDIENTS    | EQUIPMENT  |
|---|----------------|--|
|   | () 1.01        | RICE (RAW) ( ) 1.09 RANGE WITH OVEN  |
|   | () 1.02        | CHICKEN STOCK OTHER  |
|   | () 1.03        | MINCED ONIONS (). 1.10 FORMULA FOR RICE  |
| •                                       | () 1.04        | BUTTER . PILAF   |
|   | () 1.05        | •  |
|   | UTENSILS       |  |
| *                                       |                | 6 QT. SAUCE POT WITH COVER   |
|   | ( ) 1.00       | BASIC UTENSILS (TABLE T-3)   |
|   | () 1.08        |  |
|   | ( / 1.00       | SEKAING EIMIIEK  |
|   | , '            | •  |
| 2 00                                    | กกกลดกหลังได้เ | ,  |
| 2.00                                    | PERFORMANC     |  |
|   |                | * · · · · · · · · · · · · · · · · · · ·  |
| 1                                       |                |  |
|   | A              | AMENDAM OF REDECOMANCE AND DECITEDING OUTCOME  |
| ۵                                       |                | ATEMENT OF PERFORMANCE AND RESULTING OUTCOME   |
|   | () 2.01        | PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE  |
|   | ٠              | FOLLOWING OPERATIONS:  |
|   |                |  |
|   | () 2.02        |  |
|   |                | MELT BUTTER IN SAUCE POT   |
|   | () 2.04        | SAUTE MINCED ONIONS  |
|   |                | PREHEAT OVEN   |
|   | () 2.06        | ADD RICE AND BAY LEAF  |
|   | () 2.07        | POUR IN CHICKEN STOCK  |
| *************************************** | ( ) 2.08       | COVER AND PLACE IN OVEN  |
|   | () 2.09        |  |
|   |                | ,  |
|   | 4              | •  |
| 3.00                                    | EXTENT         | •,   |
| 3.00                                    | 2237 - 1244 -  | en de la companya de la companya de la companya de la companya de la companya de la companya de la companya de<br>La companya de la companya de la companya de la companya de la companya de la companya de la companya de la co |
| č.                                      |                |  |
|   |                |  |
|   | CEMPDAT CT     | ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  |
|   | () 3.01        | RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE,  |
|   | 1 ( ) 3.01     | AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS.   |
|   |                | TO BE COMPLETED IN FORTY-FIVE MINUTES WITH EACH  |
|   |                | TO BE COMPLETED IN FORTI-FIVE MINOIDS WITH DACE  |
|   |                | OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.  |
|   |                | THE THE PROTECT ACCUMPLED MEACURED AND PATTED TO   |
|   | () 3.02        |  |
|   |                | WITHIN 5% ACCURACY   |
|   |                | WITHOUT BURNING  |
|   | () 3.04        | UNTIL TRANSPARENT  |
|   |                | TO 400PF   |
|   | () 3.06        |  |
|   | () 3.07        |  |
|   | () 3.08        | BAKE FOR 20 MINUTES  |
|   | () 3,09        |  |
|   | • • • •        |  |

256



|        |                 | œ.   |             | -<br>   |            | MISOE NO.  |  | <u> </u> |     |
|--------|-----------------|--|-------------|---|------------|--|--|----------|-----|
| PROGRI | AM <u>QUANT</u> | ITY FOODS  | 3           | DIVISION  | 09         | FARINAC  | EOUS   |          |     |
| USOE ( | CODE NO(S)      |  | <del></del> | UNIT  | 02         | GRAINS   | ·  |          |     |
| -      | · -             |  |             | TERMOB NO   | ) <b>.</b> | 19-074   | <del></del> -                                  |          |     |
| ٠      | - · ·           | <u> </u>   |             | a   | <b>A</b>   | ·  | •  | <b>.</b> |     |
| 1.00   | CONDITION       |  | ÷           |   |            | 4  | *  |          |     |
| , - ·  |                 | April 1  |             | v   |            | ٠  |  |          | *   |
|        |                 | e e e e e e e e e e e e e e e e e e e  |             |   |            | •  |  | ٠        |     |
|        |                 | - Comment of the comm | - 4         | The second second second second second second second second second second second second second second second se |            | kamalagakan mengangkah didapanda kanggapangkan (den dengapa) | ئىسىيىدەتلىسەسىرىتىد <sub>بە</sub> 1867مىيىرىن |          | *   |
|        |                 |  |             |   | ü          | E.   | *  |          | ٤٠  |
| 2.00   | PERFORMAN       | CE   |             |   | ٠          |  | *5   |          |     |
|        | GENERAL S       | TATEMENT   | of Perfo    | RMANCE AND  | RES        | ULTING OU  | TCOME  |          |     |
|        |                 |  | ,           |   |            | ۵  |  |          |     |
|        | n viv           | h,   |             | A. 491-24 PERSONAL  | ě          |  | •  | ۹        | . 6 |
| 4,     |                 | 'b   |             |   | ,          |  |  | ٠.       |     |
|        |                 |  |             | *   |            |  |  |          |     |
| 3.00   | EXTENT          |  | Ģ           |   |            |  |  | *        |     |
|        | GENERAL S       | Tatement   | of exten    | T AND EXTE  | NT O       | F RESULTI  | NG OUT   | COME     |     |
| ٠      |                 |  |             |   |            |  |  |          |     |
| ۵      |                 | *  | 257         |   |            |  |  |          |     |

| MISOE | NO.                           |   | -  |                   | •                                     |
|-------|-------------------------------|---|--|-------------------|---------------------------------------|
| PROGR | am QUANT                      | ITY FOODS   | DIVISIO  | ON 10             | SERVICE                               |
| *     |                               |   | UNIT   | 01                | BAKERY COUNTER                        |
|       | . •                           |   | TERMOB   | NO.               | 19-075                                |
|       | , »<br>•                      |   |  |                   |                                       |
| 1.00  | CONDITION                     |   | -  |                   |                                       |
|       | INGREDIENT                    |   |  | PMENT             | COUNTER DISPLAY CAS                   |
|       | ( ) 1.01                      | TWELVE TYPES OF BAKED<br>GOODS, APPROXIMATELY<br>FOUR HUNDRED TOTAL<br>UNITS          |  | 1.09              |                                       |
|       | UTENSILS () 1.02              | DOILIES   | OTHE   |                   | PRICE LIST                            |
|       | () 1.03                       | ASSORTED DECORATIONS  | mananar universalization ministration and series | 4 • 4 4.          | PRICE DISO!                           |
|       | () 1.06                       | TAPE<br>STAPLER AND STAPLES<br>PRICE CARDS  | •  | 10                | •                                     |
|       | • • •                         | PEN<br>SHEET PANS   |  |                   | -                                     |
| 2.00  | PERFORMANC                    | E   |  |                   | \$                                    |
| _     |                               |   |  | ·                 | · · · · · · · · · · · · · · · · · · · |
|       | GENERAL ST                    | ATEMENT OF PERFORMANCE<br>SET UP BAKERY DISPLAY                                       | AND RE   | SULTIN<br>MPLOYI  | G OUTCOME<br>NG THE FOLLOWING         |
|       |                               | OPERATIONS:   |  | ¥                 |                                       |
|       | () 2.02<br>() 2.03<br>() 2.04 | ASSEMBLE ALL INGREDIE<br>PLACE GOODS ON SHEET<br>PRINT NAME AND PRICE                 | PANS IN  | CASE              |                                       |
|       |                               | POSITION PRICE CARDS<br>DECORATE CASE   |  |                   |                                       |
| 3.00  | EXTENT                        |   |  |                   |                                       |
|       | GENERAL ST                    | ATEMENT OF EXTENT AND   | EXTENT   | OF RES            | ULTING OUTCOME                        |
| į     | 7) 3.01                       | DISPLAY CASE IS SET UNAPPROVAL OF BOARD OF WITHIN ONE AND ONE HAJUDGED AS SATISFACTOR | EXPERT<br>LF HOUR                                | RATERS<br>RS WITH | . TO BE COMPLETED EACH OPERATION      |
|       | () 3.02<br>() 3.03<br>() 3.04 | ALL INGREDIENTS AND U<br>ARRANGED NEATLY<br>LEGIBLY                                   |  | ASSEM             | BLÉD                                  |
|       | () 3.05                       | FOR MAXIMUM VISIBILIT   |  | CT HIMME          | PED .                                 |

| ,         | •              |   |           |    | MISOE NO.      |   |
|-----------|----------------|---|-----------|----|----------------|---|
| PROGRAM   | QUANTITY FOODS |   | DIVISION  | 10 | SERVICE        |   |
| USOE CODE | No(s)          |   | UNIT      | 01 | BAKERY COUNTER |   |
| ,         |                |   | TERMOB NO | •  | 19-075         |   |
| 1.00 CON  | DITION         | ٥ |           |    |                | • |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| MISOE | NO.              |   |                  | •                    | V              |             |
|-------|------------------|---|------------------|----------------------|----------------|-------------|
| PROGR | AM <u>QUANTI</u> | TY FOODS                                | DIVISION )       | .0 <u>S</u> E        | RVICE          |             |
|       |                  | 3                                       | UNIT (           | )2 <u>CA</u>         | SHIER          |             |
| •     |                  |   |                  |                      |                |             |
|       |                  | •                                       | TERMOB NO.       | 19                   | -076           | <del></del> |
|       | Ü                |   | ·<br>4.e         |                      | v              |             |
| 1.00  | CONDITION        | -                                       |                  |                      |                |             |
|       |                  |   |                  |                      |                |             |
|       |                  | GUEST WITH CHECK                        | U MONEY          |                      |                |             |
|       |                  | CASH REGISTER WIT                       | H MONEI          |                      | -              |             |
|       |                  | CREDIT SALE                             |                  |                      |                |             |
|       | ( ) 1.04         | •                                       |                  |                      |                |             |
|       |                  |   |                  | ٥                    |                |             |
| 2.00  | PERFORMANC       | <b>E</b>                                | *                |                      | - c            | *           |
|       |                  |   |                  |                      |                |             |
| ÷     |                  |   | estan san nuclii | TITNE OF             | TOCOME         | •           |
|       |                  | ATEMENT OF PERFORM<br>ACCEPT PAYMENT FO | ANCE AND RESULT  | TING O               | TNG THE        |             |
|       | 7) 2.01          | FOLLOWING OPERATI                       | ONS:             | EMP LO.              | :) «           |             |
|       |                  | TOTTOMING OF Preserve                   |                  |                      | 1              |             |
|       | () 2.02          | RE-TOTAL CHECK ON                       | REGISTER         |                      |                |             |
|       |                  | ACCEPT CASH                             | •                |                      |                | -9          |
|       | () 2.04          | MAKE CHANGE                             | *                |                      | •              |             |
|       | ( ) 2.05         | ACCEPT CREDIT CAR                       |                  |                      |                |             |
|       | () 2.06          | FILL OUT CREDIT S                       |                  | u .                  |                |             |
|       | () 2,07          | THANK GUEST FOR C                       | COMING           |                      |                |             |
|       |                  | •                                       | <b>o</b>         |                      |                |             |
| 3.00  | EXTENT           |   | •                |                      |                |             |
| 3.00. | . 11.011.10      | U.                                      |                  |                      |                |             |
|       |                  | <u> </u>                                | <u> </u>         |                      | <del></del>    |             |
|       | GENERAL ST       | ATEMENT OF EXTENT                       | AND EXTENT OF    | RESUL <sup>†</sup> T | ING OUTCO      | ME          |
| •     | 7 3.01           | PAYMENT ACCEPTED                        | TO APPROVAL OF   | BOARD                | OF EXPER       | T           |
|       | \                | RATERS. TO BE CO                        | OMPLETED WITHIN  | TEN M                | INUTES WI      | TH EACH     |
|       | , ,              | OPERATION JUDGED                        | AS SATISFACTOR   | Y OR U               | nsatisfac'     | TORY.       |
|       |                  |   | TOTO AND PROTECT | ጥ ጥ⊜ Ճነ              | ייייבאייד רא   | OF GUEST    |
|       | () 3.02          | ANY ERRORS CORRECT                      | TEU AND BRUUGH   | T TO W               | * ***** * **** | J_          |
|       | () 3.03          | EXACTLY, NO ERROR                       |                  |                      | *              |             |
| ,     | () 3.04          | PROPER IDENTIFICA                       |                  |                      | *              |             |
|       | ( ) 3.05         | ALL ENTRIES COMPI                       | ETE AND CORREC   | T                    |                |             |
|       | ( ) 3.00         | POLITELY                                |                  |                      |                |             |
|       | ( ) 3.07         |   | 260              |                      |                |             |
|       |                  |   | ~ U W            |                      |                |             |



| •                      |             | WIPOF NO | · · · · · · · · · · · · · · · · · · ·  |
|------------------------|-------------|----------|--|
| PROGRAM QUANTITY FOODS | DIVISION 10 | SERVICE  | · · · · · · · · · · · · · · · · · · ·  |
| USOE CODE NO(S)        | UNIT 02     | CASHIER  | A Secondary Control of the Control o |
|                        | TERMOB NO.  | 19-076   |  |
|                        |             |          | <b>8</b>   |
| 1.00 CONDITION         |             |          | May 1  |

# GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3.00 EXTENT

| MISOE  | NO.      |                  |                                  |                                       |                | •                                       |
|--------|----------|------------------|----------------------------------|---------------------------------------|----------------|---|
| PROGR/ | AM ·     | QUANT:           | ITY FOODS                        | DIVISION                              | 10             | SERVICE                                 |
|        | _        |                  |                                  | UNIT                                  | 03             | WAITER/WAITRESS                         |
|        |          | -                |                                  | ,                                     |                | 10 097                                  |
|        |          | - 1              |                                  | TERMOB NO                             | •              | 19-077                                  |
| 1.00   | CON      | DITION           |                                  |                                       |                |   |
|        | ( )      | 1.01             | FOUR GUESTS SEATER               | AT A TABLE                            | FOR            | AMERICAN SERVICE                        |
|        | ()       |                  | BEVERAGES                        | AD.                                   |                |   |
|        | ( )      | 1.03<br>1.04     |                                  |                                       |                | 1.4                                     |
|        | ( )      | 1.05             |                                  |                                       |                | •                                       |
| `•     | ( )      |                  | SERVICE TRAY                     |                                       |                |   |
|        | ( )      | 1.07             | SIDEBOARD                        | ,                                     |                | ·                                       |
|        |          | .25              |                                  | ·                                     |                | • ,                                     |
| 2.00   | ם שם     | FORMAN           | Ce                               |                                       |                |   |
|        | FLI      | u 0142111        | 02                               |                                       |                |   |
|        |          |                  |                                  |                                       | ·              |   |
| •      |          |                  | TATEMENT OF PERFORM              | ANCE AND RESI                         | ITTIN          | IG OUTCOME                              |
| •      | GEN      | 2.01             | SERVE DINNER IN F                | OUR COURSES !                         | ro FC          | OUR PERSONS EMPLOY-                     |
|        | ` ′      | 2.0.2            | ING THE FOLLOWING                | OPERATIONS:                           |                |   |
|        |          |                  |                                  | ON MARIE                              |                |   |
|        | `()      | 2.02             | PLACE WATER GLASS<br>SERVE SALAD | ON TABLE                              |                |   |
| 3      | ( )      | 2.03             | SERVE ENTREE                     |                                       |                |   |
| ,      | ( )      | 2.05             |                                  | EAL IS SATIS                          | FACTO          | ORY                                     |
|        | ( )      | 2.06             |                                  |                                       |                | •                                       |
|        | ( )      | 2.07             |                                  |                                       |                |   |
|        | ( )      | 2.08             |                                  |                                       |                |   |
|        | ( )      | 2.09             |                                  | OMING                                 |                | •                                       |
|        |          |                  |                                  |                                       |                |   |
|        |          |                  | -                                | •                                     |                | -                                       |
| 3.00   | EX:      | PENT             | •                                | *                                     |                |   |
|        |          |                  |                                  |                                       |                |   |
|        |          |                  |                                  |                                       |                |   |
|        | GEI      |                  | STATEMENT OF EXTENT              | AND EXTENT O                          | F RES          | ANNER TO APPROVAL OF                    |
|        | (        | 3.01             | DINNER IS SERVED                 | IN A COURTEO                          | E COI          | ANNER TO APPROVAL OF MPLETED WITHIN ONE |
|        | 1        |                  | BOARD OF EXPERT R                | FRATION JUDG                          | ED A           | S SATISFACTORY OR                       |
|        |          |                  | UNSATISFACTORY.                  |                                       |                |   |
|        | i        |                  | No.                              | · · · · · · · · · · · · · · · · · · · |                |   |
|        | -        |                  | 2 FROM THE RIGHT OF              | SEATED GUES                           | T .            | ייפקדק פקדת                             |
|        | (        | 3.0              |                                  | SEATED GUEST                          | , μΑ.Ι<br>Τ.Δ1 | DIES FIRST                              |
|        | <b>,</b> | ) 3.04<br>) 3.0! |                                  | DEWIED GOEST                          | ,              |   |
| •      | (        | ) 3.0            | FROM THE RIGHT OF                | ' SEATED GUES                         | T              | <b>/%</b>                               |
|        | ì        | ) 3.0            | 7 FROM THE LEFT OF               | SEATED GUEST                          | , LA           | DIES FIRST                              |
|        | ì        | 3.0              | 8 FROM THE RIGHT OF              | SEATED GUES                           | T.             |   |
|        | (        | 3.0              |                                  | <b>~</b> .3 <i>(</i> ?)               |                | 2                                       |
|        | (        | 3.1              | 0 POLITELY                       | 262                                   |                |   |

ERIC Full Text Provided by ERIC

| and the second s | -           | MISOE NO.       |
|--|-------------|-----------------|
| PROGRAM QUANTITY FOODS   | DIVISION 10 | SERVICE         |
| USOE CODE NO(S)  | UNIT 03     | WAITER/WAITRESS |
|  | TERMOB NO.  | 19-077          |
| 1.00 CONDITION   | ¢.          | •               |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



| MISOE | NO.         | <del> </del> |   |             |          |                      |
|-------|-------------|--------------|---|-------------|----------|----------------------|
| PROGR | ÀM. (       | QUANTI'      | TY FOODS                                | DIVISIÓN    | 10       | SERVICE              |
|       | <del></del> |              |   | UNIT        | 03       | WAITER/WAITRESS      |
|       |             |              |   | <b>.</b>    |          | 10.070               |
|       |             |              |   | TERMOB NO   | •        | 19-078               |
|       |             |              |   |             | -        |                      |
| 1.00  | COND        | ITION        |   | N.          |          |                      |
| -     | ( )         | 1.01         | FOUR GUESTS, SEATED                     |             |          |                      |
|       | ( )         | 1.02         | ORDER TAKING PAD<br>PENCIL              |             | 4        |                      |
|       | ( )         |              | CHECK FORM PAD                          |             |          | ~                    |
|       |             |              |   |             |          |                      |
| 2.00  | PERF        | ORMANC       | E                                       | e.          |          |                      |
|       | <del></del> |              | <u></u>                                 |             |          |                      |
|       | GENE        | RAL ST       | ATEMENT OF PERFORMANC                   | E AND RESU  | LTIN     | G OUTCOME            |
|       | ()          | 2.01         | WRITE ORDERS FOR FOR OPERATIONS:        | JR GUESTS E | MPLO     | YING THE FOLLOWING   |
|       |             |              |   | **;         | <u> </u> | ψ                    |
|       | ()          | 2.02         |   | AL ITEMS    |          |                      |
|       | ( )         | 2.03         | ADVISE GUESTS<br>NOTE APPETIZER, ENT    | REE, DESERT | AND      | BEVERAGE OF EACH     |
|       | ,           |              | GUEST                                   |             |          |                      |
|       | ( )         | 2.05<br>2.06 |   | TO CHECK    |          | emo <sub>n</sub>     |
|       | ( )         | 2.07         | COMPUTE TAXES                           |             | ч        |                      |
|       | ( )         | 2.08         | TOTAL CHECK                             |             |          |                      |
|       |             |              | , #                                     |             |          |                      |
| 3.00  | EXTE        | INT          |   |             |          | -                    |
|       |             |              | •                                       |             |          |                      |
|       | F           |              | PATEMENT OF EXTENT AN                   | D EYTENT O  | r RÉS    | SULTING OUTCOME      |
| Û.    | GENE        | 3.01         | OPDERS ARE WRITTEN                      | TO APPROVA  | L OF     | BOWKD OF FYLFET      |
|       | 1 ` ′       |              | RATERS. TO BE COMP.                     | LETED WITH: | IN E     | LIETEEN WINGLES ATTH |
|       | }           |              | EACH OPERATION JUDG UNSATISFACTORY.     | ED AS SATI  | SFACI    | TORI OR              |
|       |             |              | UNDATIBLE ROLL III                      |             |          |                      |
|       | <u> </u>    | 3.02         | CORDIALLY<br>WHEN ASKED OR ON IT        | EMS RECUITR | TNG I    | ENGTHY PREPARATION   |
|       | ( )         | 3.03         | TIME                                    | The leader  |          | *                    |
|       | ( )         |              | ACCURATELY, NO ERRO                     |             |          | •                    |
|       | ( )         | 3.05         | ACCURATELY, NO ERRO ACCURATELY, NO ERRO | RS          |          |                      |
|       | 1 ( )       | 3.07         | ACCURATELY, NO ERRO                     | RS          | •        |                      |
|       | ( )         | 3.08         | ACCURATELY, NO ERRO                     | RS          |          |                      |
|       | •           |              |   |             |          |                      |

| ٠                             |             | MISOE NO.       |
|-------------------------------|-------------|-----------------|
| PROGRAM <u>QUANTITY FOODS</u> | DIVISION 10 | SERVICE         |
| USOE CODE NO(S)               | UNIT 03     | WAITER/WAITRESS |
|                               | TERMOB NO.  | 19-078          |
| 1.00 CONDITION                | -           |                 |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

| *********                               | NO                      | <del></del> |   |                          |                                       |                                       |              |
|---|-------------------------|-------------|---|--------------------------|---------------------------------------|---------------------------------------|--------------|
| PROGR                                   | AM QU                   | ANTII       | Y FOODS   | DIVISION                 | 10                                    | SERVICE                               |              |
|   | <del></del>             | <u> </u>    | <del> </del>  | UNIT                     | 03                                    | WAITER                                | WAITRESS     |
|   |                         |             |   | TERMOB N                 | o <b>.</b>                            | 19-079                                |              |
|   |                         |             | • .   | ٠                        |                                       |                                       |              |
| 1.00                                    | CONDIT                  | ION         |   |                          |                                       |                                       |              |
|   | ( ) 1<br>( ) 1<br>( ) 1 | .02<br>.03  | SQUARE TABLE FOR FOUR CHAIRS SILENCE CLOTH TABLECLOTH SUGAR, SALT, PEPPER, COVERS (PLATE, SILVE | ASHTRAY                  | ASS AN                                | D NAPKIN                              | FOR EACH     |
| *                                       | ( ) I                   | .00         | GUEST)  | MARLY CL                 |                                       |                                       |              |
| 2.00                                    | PERFOR                  | MANC        | E   |                          |                                       | , , , , , , , , , , , , , , , , , , , | 0            |
| ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |                         |             |   |                          | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 |                                       |              |
|   |                         | L ST.       | ATEMENT OF PERFORMANCE SET A TABLE FOR FOUL THE FOLLOWING OPERA                                 | R FOR AMER               | ULTING                                | OUTCOME<br>ERVICE EM                  | IPLOYING     |
|   | () 2                    | 0.7         | PLACE SILENCE CLOTH<br>PLACE TABLECLOTH<br>PLACE SUGAR, SALT, I<br>PLACE COVER FOR EACH         | PEPPER AND               | ASHTE                                 | RAY                                   | <del>-</del> |
| 3.00                                    | EXTENT                  | נ           |   | 1                        | •                                     |                                       |              |
|   | GENERA                  | AL ST       | ATEMENT OF EXTENT AN  | D EXTENT                 | F REST                                | JLTING OUT                            | COME         |
|   | 7 3                     | 3.01        | TABLE IS SET NEATLY RATERS. TO BE COMP EACH OPERATION JUDG UNSATISFACTORY.                      | OTO APPROV<br>LETED WITH | AL OF<br>IN TE                        | MINUTES                               | PVLFF        |
|   |                         |             | ALIGNED AND SMOOTH  |                          |                                       |                                       |              |



|        | •              |            |               |             |       |       | 1     | MISOE NO    | · · · · · · · · · · · · · · · · · · · |
|--------|----------------|------------|---------------|-------------|-------|-------|-------|-------------|---------------------------------------|
| PROGR  | AM <u>QUAN</u> | TITY FOODS | <del></del> . |             | DIVI  | SION  | 10    | WERVICE     |                                       |
| USOE ( | CODE NO (      | 3)         | <del></del>   |             | UNIT  | :     | 03    | WAITER/WA   | ITRESS                                |
| •      |                |            | <del></del> - | <del></del> | TERM  | OB NO | · :   | 19-079      |                                       |
| 1.00   | CONDITIO       | Ж          |               | •           |       |       |       |             |                                       |
|        | ·              |            |               |             |       | •     |       |             |                                       |
|        |                |            |               |             |       |       |       |             |                                       |
| 2.00   | PERFORM        | Ance       |               |             |       |       |       |             |                                       |
|        | GENERAL        | STATEMENT  | OF            | PERFOR      | IANCI | E AND | RESU: | LTING OUTCO | <u>ME</u> .                           |
|        |                |            |               |             | 1     | ar.   |       |             | (e                                    |
|        |                | ٠          |               |             |       |       |       |             |                                       |
| 3.00   | EXTENT         | •          |               | ·           |       |       |       |             |                                       |
|        | GENERAL        | STATEMENT  | OF            | EXTENT      | AND   | EXTE  | T OF  | RESULTING   | OUTCOME                               |

| MISOE    | NO.     | <del></del>                                  |   | •  |                          |                     |             |                                       |
|----------|---------|--|---|--|--------------------------|---------------------|-------------|---------------------------------------|
| PROGRA   | AM      | QUANTI                                       | TY FOODS  | DIVISION   | 10                       | SERVICE             |             | · .                                   |
|          | _       |  | · · · · · · · · · · · · · · · · · · ·   | UNIT   | 04                       | HOST/HOS            | TESS        |                                       |
|          | à       | ٠  | 3   | TERMOB NO  | •                        | 19-080              | <del></del> | <del></del> '                         |
| 1.00     | CON     | DITION                                       |   |  | ×.                       | *                   | . •         | •                                     |
| <b>1</b> | ()      | 1.01   | FOUR TABLES FOR F<br>TWO COUPLES<br>MENUS<br>WAITERS/WAITRESSE                            | •  |                          | H                   | •           | t                                     |
| 2.00     | PER     | FORMANC                                      | E   | •  | ٠                        |                     |             |                                       |
| *        | GEN     | ERAL ST                                      | ATEMENT OF PERFORM<br>CARRY OUT FUNCTION<br>FOLLOWING OPERATION                           | NS OF HOST/HO                                    | JLTING<br>STESS          | OUTCOME<br>EMPLOYIN | G THE       |                                       |
|          | ()      | 2.02<br>2.03<br>2.04<br>2.05<br>2.06<br>2.07 | GREET GUESTS<br>SEAT THE GUESTS<br>PRESENT MENUS  | TRESS  |                          |                     |             |                                       |
| 3.00     | EXT     | ENT  |   |  | 4                        |                     | <b>.</b>    | · · · · · · · · · · · · · · · · · · · |
|          | GEN ( ) | ERAL ST                                      | FATEMENT OF EXTENT FUNCTIONS OF HOST APPROVAL OF BOARS WITHIN ONE HOUR OF SATISFACTORY OR | r/HOSTESS ARE<br>O OF EXPERT R<br>WITH EACH OPE: | CARRI<br>ATERS<br>RATION | TO BE               | COMPLE      | TĘD                                   |
|          | ()      | 3.03<br>3.04<br>3.05<br>3.06                 | LADIES FIRST  | ASSIGNED   | LEANL                    | INESS               |             | <del></del>                           |



| •                                     |             | MISOE NO.    |
|---------------------------------------|-------------|--------------|
| PROGRAM QUANTITY FOODS                | DIVISION 10 | SERVICE      |
| USOE CODE NO(S)                       | UNIT 04     | HOST/HOSTESS |
| · · · · · · · · · · · · · · · · · · · | TERMOB NO.  | 19-080       |
|                                       | •           |              |
| 1.00 CONDITION                        | d year      |              |

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



#### TABLE T-3

#### BASIC UTENSILS

ASSORTED METAL SPOONS

ASSORTED METAL FORKS

ASSORTED WOODEN SPOONS

ASSORTED WOODEN FORKS

ASSORTED WOODEN PADDLES

ASSORTED SPATULAS

ASSORTED KNIVES

ASSORTED LADELS

ASSORTED CHINA CAPS

ASSORTED MEAT AND BONE SAWS

SKIMMER

ROLLING PIN

PASTRY BRUSH

VEGETABLE BRUSH

# Table T-4 Additional TERMOB Performance Statements

This form is provided for the addition of TERMOB performance statements to ensure more complete coverage of your program. Please provide a comprehensive performance statement (coded 2.01 on each TERMOB) for each area of deficiency that you have identified.

The performance statement need only be listed identified by the division and unit numbers of the deficient areas; the conditions and extents will be incorporated later.

| 1. | Division | Performance Statement |
|----|----------|-----------------------|
| 2. | Division | Performance Statement |
| 3. | Division | Performance Statement |
| 4. | Division | Performance Statement |
| 5. | Division | Performance Statement |
| 6. | Division | Performance Statement |
|    |          |                       |



| Division  | Performance Statement |                                       |
|-----------|-----------------------|---------------------------------------|
| Unit      | er .                  |                                       |
|           |                       |                                       |
|           |                       |                                       |
| <u> </u>  |                       | No.                                   |
| Division  | -                     |                                       |
| Unit      |                       |                                       |
|           |                       |                                       |
|           |                       |                                       |
| Division  | Performance Statement |                                       |
| Unit_     |                       |                                       |
|           | ·                     | ~                                     |
| •<br>•    |                       | *.<br>*                               |
| Division  | Performance Statement |                                       |
| Unit      | ·-·                   | - 1                                   |
|           | <del></del>           | <u> </u>                              |
| 9         |                       |                                       |
|           | Daniel Chateman       |                                       |
| Division  |                       |                                       |
| Unit      | <del></del>           | *                                     |
| ٥         |                       |                                       |
|           | ·                     |                                       |
| Division  |                       | · · · · · · · · · · · · · · · · · · · |
| Unit      |                       |                                       |
|           |                       |                                       |
| -         | ·                     |                                       |
| Division_ | Performance Statement |                                       |
| Unit      |                       |                                       |
| AN.       |                       |                                       |
| •···      |                       | <del></del>                           |



# Table T-4 (Cont'd) Additional TERMOB Performance Statements

This form is provided for the addition of TERMOB performance statements to ensure more complete coverage of your program. Please provide a comprehensive performance statement (coded 2.01 on each TERMOB) for each area of deficiency that you have identified.

The performance statement need only be listed identified by the division and unit numbers of the deficient areas; the conditions and extents will be incorporated later.

| 8.                        | Division                               | Performance Statement  |
|---------------------------|--|------------------------|
|                           | Unit                                   |                        |
|                           |  |                        |
|                           |  |                        |
| 9.                        | Division                               | Performance Statement  |
|                           | Unit                                   | ,                      |
|                           | <i>i</i> ,                             |                        |
| ,                         | •                                      |                        |
| 10.                       | Division                               | Performance Statement  |
|                           | "Unit                                  | •                      |
|                           | •                                      |                        |
|                           |  |                        |
| 11.                       | Division                               | Performance Statement  |
|                           | Unit                                   |                        |
|                           |  |                        |
|                           |  |                        |
| 12.                       | Division                               | Performance Statement  |
|                           | Unit                                   |                        |
|                           | ************************************** |                        |
|                           |  |                        |
| 13.                       | Division                               | Performance Statement_ |
| 3                         | Unit                                   |                        |
| RIC Text Provided by ERIC |  |                        |

| 8.  |              | Performance Statement | <u> </u>   |
|-----|--------------|-----------------------|--|
|     | Unit         | 4                     | <del></del>  |
|     |              |                       |  |
|     | <del>-</del> |                       |  |
| 9.  | Division/    | Performance Statement |  |
|     | Unit         |                       | *  |
|     |              |                       | •  |
|     |              |                       | 1  |
| 10. | Division     | Performance Statement |  |
|     | Unit         |                       | 1  |
|     |              |                       |  |
|     | W            |                       |  |
| 17  |              |                       |  |
|     | Division     | Performance Statement |  |
|     | Unit         |                       | <u> </u>   |
|     |              | *                     |  |
|     |              | *                     |  |
| 12. | Division     | Performance Statement |  |
|     | Unit         |                       | *  |
|     | a .<br>, s   |                       |  |
|     |              |                       |  |
| 13. | Division     | Performance Statement |  |
|     | Unit         | <u> </u>              |  |
|     |              |                       | the state of the s |
|     | ¢.           |                       | · · · · · · · · · · · · · · · · · · ·  |
| L4. | Division     | Performance Statement |  |
|     | Unit         |                       |  |
|     | 9            |                       |  |
|     |              | ; <u> </u>            |  |
|     |              |                       |  |

ERIC Full Text Provided by ERIC

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