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 Department or Instructional Area

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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

---

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 2.0

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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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)

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11. Instructors and Teacher's Aides

A. Full Time

B. Percentage of Time

12. Enrollment

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TERMOB Applicability

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TERMOB Applicability
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**11. Instructors and Teacher's Aides**

A. Full Time

B. Percentage of Time

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

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

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Table 2.3 Utilization of Departmental Instructional Area by Rooms

Check Applicable Program Schedule

1. a. [ ] Weekly  
   b. [ ] Alternating  
   c. [ ] Variable

2. a. [ ] Semester Schedule Change  
   b. [ ] No Semester Schedule Change

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<th>Evening 6:00 p.m.-11:00 p.m.</th>
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Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Rooms

Check Applicable Program Schedule

1. a. [ ] Weekly  
   b. [ ] Alternating  
   c. [ ] Variable  
2. a. [ ] Semester Schedule Change  
   b. [ ] No Semester Schedule Change

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

Check Applicable Program Schedule
1. a. [ ] Weekly
   b. [ ] Alternating
   c. [ ] Variable
2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change

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

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   b. [ ] Alternating
   c. [ ] Variable

2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change

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

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b. [ ] Alternating  
c. [ ] Variable

2. a. [ ] Semester Schedule Change  
b. [ ] No Semester Schedule Change

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

Check Applicable Program Schedule

1. a. [ ] Weekly
   b. [ ] Alternating
   c. [ ] Variable

2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change

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### Table 2.3 Utilization of Departmental Instructional Area By Room

Check Applicable Program Schedule

1. a. [ ] Weekly  
   b. [ ] Alterating  
   c. [ ] Variable  

2. a. [ ] Semester Schedule Change  
   b. [ ] No Semester Schedule Change

#### WEEKLY OR SCHEDULE A

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WEEKLY OR SEMESTER SCHEDULE

1. a. [ ] Weekly
   b. [ ] Alternating
   c. [ ] Variable
2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change
Table 2.3 (Cond) Utilization of Departmental Instructional Area by Room

Check Applicability Program Schedule

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   b. [ ] Alternating
   c. [ ] Variable

2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change

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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___

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# Table T-1 (Cont'd) - Instructional Division and Unit Outline

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- 06 GRINDING
- 07 GRADING
- 08 SEPARATING
- 09 SECTIONING
- 10 TYING

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- 06 STEAMING
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- 12 DUXELLE, AND FARCI
- 13 CHOPPING
- 14 PREPARING

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- 06 BASIC STOCKS
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- 08 GARNISHES

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### Table 2A

**Additional Termob Divisions and Units**

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TERMINAL PERFORMANCE OBJECTIVES (TERMOMS)

and

REPORTING FORMS
MISOE NO. ___________

PROGRAM QUANTITY FOODS ___________

DIVISION 01 BEVERAGE ___________

UNIT 01 HOT ___________

TERMOB NO. 19-001

1.00 CONDITION

INGREDIENTS

( ) 1.01 COFFEE

( ) 1.02 BOILING WATER

UTENSILS

( ) 1.03 FILTER (PAPER OR CLOTH) OTHER

( ) 1.04 GALLON MEASURE ( ) 1.05 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.06 CLEAN COFFEE URN WITH TEMPERATURE GAUGES

( ) 1.07 FORMULA FOR COFFEE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 BREW 2-1/2 GALLONS OF COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 INSERT FILTER

( ) 2.04 ADD COFFEE

( ) 2.05 ADD WATER

( ) 2.06 REMOVE GROUNDS AND FILTER

( ) 2.07 DRAW OFF "HEAVY" COFFEE

( ) 2.08 POUR BACK "HEAVY" COFFEE

( ) 2.09 MAINTAIN TEMPERATURE FOR SERVICE

( ) 2.10 CLEAN UTENSILS AND WORK AREA

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 COFFEE IS BREWED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters, TO BE COMPLETED WITHIN 10 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 POSITIONED PROPERLY

( ) 3.04 SPREAD EVENLY, CORRECT AMOUNT

( ) 3.05 GROUNDS WET EVENLY AND THOROUGHLY WITH CIRCULAR MOTION

( ) 3.06 PROMPTLY AFTER WATER HAS DRIPPED THROUGH

( ) 3.07 SUFFICIENT QUANTITY DRAWN OFF

( ) 3.08 INSURING UNIFORM MIXING

( ) 3.09 AT 185° TO 190° F.

( ) 3.10 COMPLETELY
PROGRAM QUANTITY FOODS
USOE CODE NO(S)

1.00 CONDITION

DIVISION 01 BEVERAGE
UNIT 01 HOT
TERMOP NO. 19-001

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
MISOE NO. __________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE
UNIT 01 HOT

TERMNO NO. 19-002

1.00 CONDITION

INGREDIENTS
( ) 1.01 PREMEASURED COFFEE
( ) 1.02 WATER
( ) 1.03 FILTER
( ) 1.04 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.05 CLEAN VACUUM COFFEE MAKER
( ) 1.06 STOVE
( ) 1.07 FORMULA FOR COFFEE

UTENSILS
( ) 1.06 OTHER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 INSERT FILTER
( ) 2.04 ADD COFFEE
( ) 2.05 ADD WATER
( ) 2.06 OPERATE MACHINE
( ) 2.07 REMOVE GROUNDS AND FILTER
( ) 2.08 MAINTAIN TEMPERATURE FOR SERVICE
( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 COFFEE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATIONERS. TO BE COMPLETED WITHIN 10 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 POSITIONED PROPERLY
( ) 3.04 SPREAD EVENLY
( ) 3.05 CORRECT AMOUNT
( ) 3.06 PROCEDURE AS DESCRIBED ON MACHINE
( ) 3.07 PROMPTLY AFTER WATER HAS DRIPPED THROUGH
( ) 3.08 AT LOW TEMPERATURE RANGE
( ) 3.09 COMPLETELY
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

UNIT

TERMOB NO.

DIVISION 01 BEVERAGE

01 HOT

TERMOB NO. 19-002

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

63
1.00 CONDITION

INGREDIENTS
( ) 1.01 PREMEASURED COFFEE
( ) 1.02 WATER

UTENSILS
( ) 1.03 FILTER
( ) 1.04 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 INSERT FILTER
( ) 2.04 ADD COFFEE
( ) 2.05 ADD WATER
( ) 2.06 OPERATE MACHINE
( ) 2.07 REMOVE GROUNDS AND FILTER
( ) 2.08 MAINTAIN TEMPERATURE FOR SERVICE
( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 COFFEE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 5 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 PROPERLY POSITIONED
( ) 3.04 SPREAD EVENLY
( ) 3.05 CORRECT AMOUNT
( ) 3.06 PROCEDURE AS DESCRIBED ON MACHINE
( ) 3.07 PROMPTLY AFTER WATER HAS DRIPPED THROUGH
( ) 3.08 AT LOW TEMPERATURE RANGE
( ) 3.09 COMPLETELY
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 TEA
( ) 1.02 WATER
( ) 1.03 LEMON

UTENSILS

( ) 1.04 POT WITH SPIGGOT
( ) 1.05 PITCHER
( ) 1.06 BASIC UTENSILS (TABLE T-3)

1.00 CONDITION

EQUIPMENT

( ) 1.07 STOVE

OTHER

( ) 1.08 FORMULA FOR ICED TEA

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE GALLON OF ICED TEA EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT WATER
( ) 2.04 STEEP TEA IN WATER
( ) 2.05 STRAIN INTO PITCHER
( ) 2.06 STORE PITCHER
( ) 2.07 ADD LEMON SLICES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ICED TEA IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 FOR FIVE MINUTES
( ) 3.05 ALL TEA REMOVED FROM WATER
( ) 3.06 AT ROOM TEMPERATURE
( ) 3.07 NOT SQUEEZED
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
MISOE NO.  

PROGRAM QUANTITY FOODS  

DIVISION 02. FRUITS AND VEGETABLES  

UNIT 01 BAKING  

TERMED NO. 19-005  

1.00 CONDITION:  

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UTENSILS  

( ) 1.05 BAKING PAN  

( ) 1.06 BASIC UTENSILS (TABLE T-3)  

2.00 PERFORMANCE  

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  

( ) 2.01 PREPARE TWENTY SERVINGS OF BAKED EGGPLANT EMPLOYING THE FOLLOWING OPERATIONS:  

( ) 2.02 ASSEMBLE ALL INGREDIENTS  

( ) 2.03 PREHEAT OVEN  

( ) 2.04 PLACE EGGPLANT IN PAN  

( ) 2.05 SEASON EGGPLANT  

( ) 2.06 MARINATE EGGPLANT IN FRENCH DRESSING  

( ) 2.07 DRAIN MARINADE  

( ) 2.08 BAKE EGGPLANT  

( ) 2.09 TURN EGGPLANT  

( ) 2.10 BAKE EGGPLANT  

3.00 EXTENT  

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  

( ) 3.01 EGGPLANT IS 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 TO 400° F  

( ) 3.04 ARRANGED FOR EFFICIENT COOKING  

( ) 3.05 LIGHTLY  

( ) 3.06 FOR FIFTEEN MINUTES  

( ) 3.07 ALL EXCESS REMOVED  

( ) 3.08 FOR EIGHT MINUTES  

( ) 3.09 ALL SLICES TURNED  

( ) 3.10 FOR SEVEN MINUTES  

68
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 POTATOES, PEELED
( ) 1.02 SALT
( ) 1.03 WATER

EQUIPMENT
( ) 1.06 STOVE
( ) 1.07 SINK

UTENSILS
( ) 1.04 PRESSURE COOKER
( ) 1.05 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF STEAMED POTATOES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH POTATOES
( ) 2.04 PUT WATER IN COOKER
( ) 2.05 ADD VEGETABLES
( ) 2.06 COOK POTATOES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 POTATOES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 ONE QUARTER TO ONE HALF INCH
( ) 3.05 POT IS THREE QUARTERS FULL
( ) 3.06 FOR TWENTY MINUTES AT SIX POUNDS PRESSURE
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

71
1.00 CONDITION

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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF BROILED TOMATOES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT BROILER
( ) 2.04 WASH TOMATOES
( ) 2.05 CUT TOMATOES
( ) 2.06 BUTTER PAN
( ) 2.07 PLACE TOMATOES IN PAN
( ) 2.08 SEASON TOMATOES
( ) 2.09 ADD BREAD CRUMBS/OIL MIXTURE
( ) 2.10 BROIL TOMATOES
( ) 2.11 PLACE IN FINISHING OVEN
( ) 2.12 TRANSFER TO SERVICE PLATTER
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BROILED TOMATOES ARE PREPARED WITH QUANTITY, COLOR, TASTE, TEXTURE AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO CORRECT TEMPERATURE
( ) 3.04 TOMATOES ARE CLEAN
( ) 3.05 IN HALF, STALK REMOVED
INGREDIENTS
( ) 1.01 TOMATOES  
( ) 1.02 BUTTER  
( ) 1.03 SALT AND PEPPER  
( ) 1.04 SUGAR  
( ) 1.05 BREAD CRUMBS/OIL MIXTURE

EQUIPMENT
( ) 1.08 STOVE WITH BROILER  
( ) 1.09 SINK  
OTHER
( ) 1.10 FORMULA FOR BROILED TOMATOES

UTENSILS
( ) 1.06 LARGE SHALLOW BAKING PAN  
( ) 1.07 BASIC UTENSILS (TABLE T-3)  

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF BROILED TOMATOES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS  
( ) 2.03 PREHEAT BROILER  
( ) 2.04 WASH TOMATOES  
( ) 2.05 CUT TOMATOES  
( ) 2.06 BUTTER PAN  
( ) 2.07 PLACE TOMATOES IN PAN  
( ) 2.08 SEASON TOMATOES  
( ) 2.09 ADD BREAD CRUMBS/OIL MIXTURE  
( ) 2.10 BROILO TOMATOES  
( ) 2.11 PLACE IN FINISHING OVEN  
( ) 2.12 TRANSFER TO SERVICE PLATTER  
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BROILED TOMATOES ARE PREPARED WITH QUANTITY, COLOR, TASTE, TEXTURE AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY  
( ) 3.03 TO CORRECT TEMPERATURE  
( ) 3.04 TOMATOES ARE CLEAN  
( ) 3.05 IN HALF, STALK REMOVED  
( ) 3.06 EVENLY AND THOROUGHLY  
( ) 3.07 CUT SIDE UP  
( ) 3.08 LIGHTLY  
( ) 3.09 EACH HALF COVERED  
( ) 3.10 FOR TWO TO THREE MINUTES  
( ) 3.11 FOR SIX TO EIGHT MINUTES  
( ) 3.12 ARRANGED IN EYE PLEASING PATTERN  
( ) 3.13 COMPLETELY

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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MISOE NO.  

PROGRAM QUANTITY FOODS  

DIVISION 02 FRUITS AND VEGETABLES  

UNIT 04 BOILING  

TERMNO NO. 19-008  

1.00 CONDITION  

INGREDIENTS  

() 1.01 PEARL ONIONS  

() 1.02 BUTTER  

() 1.03 SALTED WATER  

() 1.04 WATER  

UTENSILS  

() 1.05 TWO 1-1/2 GALLON POTS  

() 1.06 BASIC UTENSILS (TABLE T-3)  

EQUIPMENT  

() 1.07 STOVE  

() 1.08 SINK  

() 1.09 FORMULA FOR BOILED ONIONS  

2.00 PERFORMANCE  

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  

() 2.01 PREPARE FIFTY SERVINGS OF BOILED PEARL ONIONS EMPLOYING THE FOLLOWING OPERATIONS:  

() 2.02 ASSEMBLE ALL INGREDIENTS  

() 2.03 CUT OFF ENDS OF ONIONS  

() 2.04 PLUNGE ONIONS INTO BOILING WATER  

() 2.05 REMOVE SKINS  

() 2.06 SIMMER IN SALTED WATER  

() 2.07 DRAIN ONIONS  

() 2.08 ADD BUTTER  

3.00 EXTENT  

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  

() 3.01 BOILED ONIONS 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 NEATLY  

() 3.04 FOR ONE MINUTE  

() 3.05 ALL SKINS REMOVED  

() 3.06 FOR FIVE MINUTES  

() 3.07 ALL WATER REMOVED  

() 3.08 MODERATE AMOUNT, ONE OUNCE PER THREE POUNDS ONIONS
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

UNIT

TERMAB NO.

MISOE NO.

DIVISION 02 FRUITS AND VEGETABLES

04 BOILING

19-008

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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MISOE NO. ____________________________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-009

1.00 CONDITION

INGREDIENTS
( ) 1.01 ASPARAGUS
( ) 1.02 WATER
( ) 1.03 SALT
( ) 1.04 BUTTER

EQUIPMENT
( ) 1.08 STOVE
( ) 1.09 SERVING PLATTER

UTENSILS
( ) 1.05 TOWELS (WET)
( ) 1.06 S/S PAN
( ) 1.07 BASIC UTENSIL (TABLE T-3)

OTHER
( ) 1.10 FORMULA FOR COOKING ASPARAGUS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY-FIVE PORTIONS OF BUTTERED FRESH ASPARAGUS employing the following operations:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE ASPARAGUS IN PAN
( ) 2.04 POUR BOILING SALTED WATER
( ) 2.05 PLACE WET TOWEL OVER PAN
( ) 2.06 SIMMER ASPARAGUS
( ) 2.07 DRAIN COOKING LIQUID
( ) 2.08 TRANSFER TO SERVING PLATTER WITH BUTTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ASPARAGUS IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 EVENLY
( ) 3.04 OVER ALL THE ASPARAGUS
( ) 3.05 TO COVER
( ) 3.06 UNTIL TENDER, 12 MINUTES
( ) 3.07 COMPLETELY
( ) 3.08 ARRANGED IN PLEASING PATTERN, AND BUTTERED
PROGRAM QUANTITY FOODS  
USOE CODE NO(S)  

DIVISION 02  FRUITS AND VEGETABLES  
UNIT 04  BOILING  
TERMOP NO. 19-009  

MISOE NO.  

1.00 CONDITION  

2.00 PERFORMANCE  

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  

3.00 EXTENT  

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 SPINACH (WASHED)
( ) 1.02 BUTTER
( ) 1.03 SALT AND PEPPER

UTENSILS

( ) 1.04 20' QUART POT
( ) 1.05 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY FIVE PORTIONS OF SPINACH EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE SPINACH IN POT
( ) 2.04 ADD SALT
( ) 2.05 SIMMER SPINACH
( ) 2.06 TURN SPINACH
( ) 2.07 STRAIN WATER FROM SPINACH
( ) 2.08 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SPINACH IS 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 LOOSELY
( ) 3.04 SMALL AMOUNT
( ) 3.05 UNTIL TENDER, 10 MINUTES
( ) 3.06 TO COOK EVENLY
( ) 3.07 COMPLETELY
( ) 3.08 LIGHTLY
( ) 3.09 ARRANGE IN WELL DRAINED MOUND
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 PRESOAKED PEA BEANS
( ) 1.02 WATER

UTENSILS
( ) 1.03 6 QUART SAUCE POT
( ) 1.04 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE POUND OF WHITE PEA BEANS (LEGUMES)
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE PRECOOKED PEA BEANS IN POT
( ) 2.04 POUR WATER OVER PEA BEANS
( ) 2.05 COOK PEA BEANS
( ) 2.06 DRAIN
( ) 2.07 ADD TO SOUP

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PEA BEANS 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 SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALLED TO
WITHIN 5% ACCURACY
( ) 3.03 EVENLY
( ) 3.04 FOUR TO ONE RATIO
( ) 3.05 SIMMER ONE HOUR UNTIL TENDER
( ) 3.06 THOROUGHLY
( ) 3.07 IN SUFFICIENT QUANTITY
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

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<tr>
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<td>( ) 1.10 LARGE FRYING PAN WITH COVER</td>
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<td>( ) 1.02 SLICED MUSHROOMS</td>
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<td>( ) 1.07 SALT AND PEPPER</td>
<td>( ) 1.14 FORMULA FOR SAUTEED MIXED VEGETABLES</td>
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<td>( ) 1.08 TARRAGON</td>
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<td>( ) 1.09 THYME</td>
<td>( ) 1.15 SERVICE PLATTER</td>
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</table>

2.00 PERFORMANCE

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 CUT PEPPERS
( ) 2.05 HEAT BUTTER AND OIL IN FRYING PAN
( ) 2.06 ADD ONIONS AND CELERY TO PAN
( ) 2.07 HEAT PAN
( ) 2.08 ADD MUSHROOMS
( ) 2.09 ADD PEPPERS
( ) 2.10 SEASON
( ) 2.11 COOK
( ) 2.12 TRANSFER TO SERVICE PLATTER
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT 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 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 PEPPERS ARE CLEAN
( ) 3.04 TO ONE INCH CHUNKS
( ) 3.05 UNTIL BUTTER FROTHS WITHOUT BURNING
GREEN BELL PEPPERS
SLICED MUSHROOMS
DICED ONIONS
DICED CELERY
COOKING OIL
SALT AND PEPPER
TARRAGON
THYME
LARGE FRYING PAN WITH COVER
BASIC UTENSILS (TABLE T-3)
STOVE
SINK
FORMULA FOR SAUTEED MIXED VEGETABLES
SERVICE PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES EMPLOYING THE FOLLOWING OPERATIONS:

ASSEMBLE ALL INGREDIENTS
WASH PEPPERS
CUT PEPPERS
HEAT BUTTER AND OIL IN FRYING PAN
ADD ONIONS AND CELERY TO PAN
HEAT PAN
ADD MUSHROOMS
ADD PEPPERS
SEASON
COOK
TRANSFER TO SERVICE PLATTER
CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

SAUTEED MIXED VEGETABLES 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.

ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
PEPPERS ARE CLEAN
TO ONE INCH CHUNKS
UNTIL BUTTER FROTHS WITHOUT BURNING
WITHOUT SPLATTERING
UNTIL ONIONS ARE TRANSPARENT
WITHOUT SPLATTERING
WHEN MUSHROOMS BEGIN TO DARKEN LIGHTLY
FOR THREE TO FIVE MINUTES
ARRANGED IN PLEASING PATTERN
COMPLETELY
PROGRAM QUANTITY FOODS
USOE CODE NO(S)

1.00 CONDITION

DIVISION 02 FRUITS AND VEGETABLES
UNIT 05 SAUTEING
TERMNO NO. 19-012

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
MISOE NO. __________________________

PROGRAM QUANTITY FOODS DIVISION 03 COLDBOARD
UNIT 01 APPETIZERS TERMOB NO. 19-013

1.00 CONDITION

INGREDIENTS
( ) 1.01 CHICKEN LIVERS
( ) 1.02 SLICES OF BACON
( ) 1.03 PARSLEY

EQUIPMENT
( ) 1.08 STOVE WITH BROILER

UTENSILS
( ) 1.04 SHALLOW BAKING PAN
( ) 1.05 SERVICE PLATTER
( ) 1.06 TOOTHPICKS.
( ) 1.07 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY-FOUR PORTIONS OF BACON BLANKETS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT CHICKEN LIVERS
( ) 2.04 CUT BACON SLICES
( ) 2.05 WRAP EACH CHICKEN LIVER HALF WITH HALF SLICE OF BACON
( ) 2.06 BROIL BACON BLANKETS
( ) 2.07 TRANSFER TO SERVING PLATTER
( ) 2.08 GARNISH WITH PARSLEY
( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BACON BLANKETS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN HALF
( ) 3.04 IN HALF
( ) 3.05 ONCE AROUND, SECURED WITH TOOTHPICK
( ) 3.06 FOR ABOUT SIX TO EIGHT MINUTES
( ) 3.07 ARRANGED IN PLEASING PATTERN
( ) 3.08 APPEARANCE IS PLEASING
( ) 3.09 COMPLETELY
PROGRAM QUANTITY FOODS
USOE CODE NO(S)         DIVISION 03 COLDBOARD
UNIT 01 APPETIZERS
TERMOB NO. 19-013

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

87
1.00 CONDITION

INGREDIENTS

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<td>1.04 SALT AND PEPPER</td>
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<td>1.06 PUREED ONION</td>
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<td>1.10 PARSLEY</td>
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UTENSILS

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EQUIPMENT

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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF DEVILED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 PEEL EGGS

( ) 2.04 CUT EGGS

( ) 2.05 PASS YOLKS THROUGH SIEVE

( ) 2.06 ADD REMAINING INGREDIENTS

( ) 2.07 MIX INGREDIENTS

( ) 2.08 REFILL EACH EGG WHITE WITH MIXTURE

( ) 2.09 GARNISH WITH PARSLEY, PAPRIKA, OLIVE AND PIMENTO PIECES

( ) 2.10 TRANSFER TO SERVICE PLATTER

( ) 2.11 STORE IN REFRIGERATOR

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 SCALED TO WITHIN 5% ACCURACY

( ) 3.03 SHELLS REMOVED

( ) 3.04 IN HALF LENGTHWISE

( ) 3.05 YOLKS MASHED

( ) 3.06 ALL REMAINING INGREDIENTS ARE ADDED

( ) 3.07 THOROUGHLY
2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF DEVILED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PEEL EGGS
( ) 2.04 CUT EGGS
( ) 2.05 PASS YOLKS THROUGH SIEVE
( ) 2.06 ADD REMAINING INGREDIENTS
( ) 2.07 MIX INGREDIENTS
( ) 2.08 REFILL EACH EGG WHITE WITH MIXTURE
( ) 2.09 GARNISH WITH PARSLEY, PAPRIKA, OLIVE AND PIMIENTO PIECES
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 STORE IN REFRIGERATOR

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 SCALED TO WITHIN 5% ACCURACY
( ) 3.03 SHELLS REMOVED
( ) 3.04 IN HALF LENGTHWISE
( ) 3.05 YOLKS MASHED
( ) 3.06 ALL REMAINING INGREDIENTS ARE ADDED
( ) 3.07 THOROUGHLY
( ) 3.08 NEATLY WITH SUFFICIENT QUANTITY
( ) 3.09 APPEARANCE IS PLEASING
( ) 3.10 ARRANGED IN A PLEASING PATTERN
( ) 3.11 EGGS ARE CHILLED WHEN SERVED
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

90°
MISOE NO.  

PROGRAM QUANTITY FOODS  

UNIT 01 APPETIZERS  

TERMOB NO. 19-015  

1.00 CONDITION

INGREDIENTS  

() 1.01 SLICED COLD COOKED TONGUE  

() 1.02 MUSTARD BUTTER  

() 1.03 CANAPE CRACKERS  

() 1.04 PARSLEY  

UTENSILS  

() 1.05 PASTRY BAG  

() 1.06 SERVICE PLATTER  

() 1.07 BASIC UTENSILS (TABLE T-3)

EQUIPMENT  

() 1.08 REFRIGERATOR  

() 1.09 FORMULA FOR CANAPE OF TONGUE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

() 2.01 PREPARE FIFTY PORTIONS OF CANAPE OF TONGUE EMPLOYING THE FOLLOWING OPERATIONS:

() 2.02 ASSEMBLE ALL INGREDIENTS  

() 2.03 CUT TONGUE  

() 2.04 SPREAD CANAPE CRACKER WITH MUSTARD BUTTER  

() 2.05 PLACE TONGUE ON CRACKER  

() 2.06 SPREAD TONGUE WITH MUSTARD BUTTER  

() 2.07 TRANSFER TO SERVICE PLATTER  

() 2.08 GARNISH WITH PARSLEY  

() 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

() 3.01 CANAPE OF TONGUE IS 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 INTO ONE INCH SQUARES  

() 3.04 EVENLY  

() 3.05 SQUARELY  

() 3.06 WITH DECORATIVE EFFECT  

() 3.07 ARRANGED IN PLEASING PATTERN  

() 3.08 APPEARANCE IS PLEASING  

() 3.09 COMPLETELY
<table>
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<th>PROGRAM QUANTITY FOODS</th>
<th>DIVISION 03</th>
<th>COLDBOARD</th>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

92
MISOE NO. 93
PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD
UNIT 01 APPETIZERS
TERMNO NO. 19-016

1.00 CONDITION

INGREDIENTS

1.01 WHITE BREAD, SLICED
1.02 PUREED HARD BOILED EGGS
1.03 MINCED OLIVES
1.04 MUSTARD
1.05 MAYONNAISE
1.06 SALT AND PEPPER
1.07 PUREED COOKED HAM
1.08 MINCED GREEN PEPPER
1.09 MINCED ONION
1.10 PARSLEY

UTENSILS

1.11 ROLLING PIN
1.12 MEASURING CUPS
1.13 SLICING KNIFE
1.14 SERVING PLATTER
1.15 BASIC UTENSILS
1.16 REFRIGERATOR
1.17 FORMULA FOR PINWHEEL CANAPES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES EMPLOYING THE FOLLOWING OPERATIONS:

- ASSEMBLE ALL INGREDIENTS
- COMBINE EGGS, MUSTARD, MAYONNAISE, OLIVES, SEASONING
- MIX INGREDIENTS
- COMBINE HAM, MUSTARD, MAYONNAISE, ONIONS, PEPPER, AND SEASONING
- MIX INGREDIENTS
- TRIM CRUSTS FROM BREAD
- FLATTEN BREAD WITH ROLLING PIN
- PLACE MIXTURES ON BREAD SLICES
- ROLL SLICES WITH MIXTURES
- REFRIGERATE
- CUT ROLLS
- TRANSFER TO SERVING PLATTER
- GARNISH WITH PARSLEY

3.00 EXTENT

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
2.00 INGREDIENTS

1.01 WHITE BREAD, SLICED
1.02 PUREED HARD BOILED EGGS
1.03 MINCED OLIVES
1.04 MUSTARD
1.05 MAYONNAISE
1.06 SALT AND PEPPER
1.07 PUREED COOKED HAM
1.08 MINCED GREEN PEPPER
1.09 MINCED ONION
1.10 PARSLEY

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 COMBINE EGGS, MUSTARD, MAYONNAISE, OLIVES, SEASONING
2.04 MIX INGREDIENTS
2.05 COMBINE HAM, MUSTARD, MAYONNAISE, ONIONS, PEPPER, AND SEASONING
2.06 MIX INGREDIENTS
2.07 TRIM CRUSTS FROM BREAD
2.08 FLATTEN BREAD WITH ROLLING PIN
2.09 PLACE MIXTURES ON BREAD SLICES
2.10 ROLL SLICES WITH MIXTURES
2.11 REFRIGERATE
2.12 CUT ROLLS
2.13 TRANSFER TO SERVING PLATTER
2.14 GARNISH WITH PARSLEY

3.00 EXTENT

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
3.04 THOROUGHLY
3.05 ALL INGREDIENTS COMBINED
3.06 THOROUGHLY
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
3.13 ARRANGED IN PLEASING PATTERN
3.14 APPEARANCE IS PLEASING
PROGRAM QUANTITY FOODS
USOE CODE NO(S)

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 CHOPPED BEEF
( ) 1.02 APPLESAUCE
( ) 1.03 BREAD CRUMBS
( ) 1.04 BEATEN EGG
( ) 1.05 CHOPPED ONION
( ) 1.06 SALTS AND PEPPERS
( ) 1.07 TOMATO SAUCE
( ) 1.08 FLOUR
( ) 1.09 HOT BACON FAT

UTENSILS
( ) 1.10 LARGE FRYING PAN
( ) 1.11 MIXING BOWL
( ) 1.12 TWO QUART CASSEROLE
( ) 1.13 SERVICE PLATTER
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 STOVE WITH OVEN
( ) 1.16 FORMULA FOR SAUCY MEATBALLS

2.00 PERFORMANCE

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

3.00 EXTENT

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 EATERS. 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 IN MIXING BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 EVENLY WHILE MIXING
( ) 3.06 UNTIL BROWN
( ) 3.07 TO 375°
INGREDIENTS
( ) 1.01 CHOPPED BEEF
( ) 1.02 APPLESAUCE
( ) 1.03 BREAD CRumbs
( ) 1.04 BEATEN EGG
( ) 1.05 CHOPPED ONION
( ) 1.06 SALT AND PEPPER
( ) 1.07 TOMATO SAUCE
( ) 1.08 FLOUR
( ) 1.09 HOT BACON FAT

UTENSILS
( ) 1.10 LARGE FRYING PAN
( ) 1.11 MIXING BOWL
( ) 1.12 TWO QUART CASSEROLE
( ) 1.13 SERVICE PLATTER
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.15 STOVE WITH OVEN

OTHER
( ) 1.16 FORMULA FOR SAUCY MEATBALLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY PORTIONS OF SAUCY MEATBALLS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE BEEF, APPLESAUCE, BREADCRUMBS, EGG, AND ONION
( ) 2.04 MIX INGREDIENTS
( ) 2.05 ROLL IN FLOUR
( ) 2.06 HEAT MEATBALLS IN BACON FAT
( ) 2.07 PREHEAT OVEN
( ) 2.08 PLACE MEATBALLS AND TOMATO SAUCE IN CASSEROLE
( ) 2.09 BAKE MEATBALLS
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

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.

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

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**PROGRAM** QUANTITY FOODS

USOE CODE NO(S)

1.00 CONDITION

**DIVISION** 03 COLDBOARD

**UNIT** 02 MEATS

**TERMOB NO.** 19-017

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**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

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**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

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MISOE NO. __________________________

PROGRAM QUANTITY FOODS DIVISION 03 COLDBOARD

UNIT 03 SEAFOODS

TERMNO NO. 19-018

1.00 CONDITION

INGREDIENTS
( ) 1.01 SHRIMP, PEELED
( ) 1.02 COCKTAIL SAUCE PREVIOUSLY PREPARED
( ) 1.03 CABBAGE
( ) 1.04 LETTUCE
( ) 1.05 WATER

UTENSILS
( ) 1.06 1-1/2 GALLON POT
( ) 1.07 SERVING PLATTER
( ) 1.08 TWO SAUCE CUPS
( ) 1.09 TOOTHPICKS
( ) 1.10 MIXING BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 REFRIGERATOR

OTHER
( ) 1.14 FORMULA FOR SHRIMP COCKTAIL

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SHRIMP COCKTAIL

EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BOIL SHRIMP
( ) 2.04 PLACE SHRIMP IN COOL WATER
( ) 2.05 CLEAN SHRIMP
( ) 2.06 REFRIGERATE SHRIMP IN MIXING BOWL
( ) 2.07 CLEAN CABBAGE
( ) 2.08 PLACE SAUCE CUPS IN CABBAGE HEADS
( ) 2.09 TRANSFER ALL INGREDIENTS TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SHRIMP COCKTAIL IS 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.

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

( ) 3.03 FOR TWENTY MINUTES

( ) 3.04 UNTIL COOL
INGREDIENTS
( ) 1.01 SHRIMP, PEELED
( ) 1.02 COCKTAIL SAUCE PREVIOUSLY PREPARED
( ) 1.03 CABBAGE
( ) 1.04 LETTUCE
( ) 1.05 WATER

UTENSILS
( ) 1.06 1-1/2 GALLON POT
( ) 1.07 SERVING PLATTER
( ) 1.08 TWO SAUCE CUPS
( ) 1.09 TOOTHPICKS
( ) 1.10 MIXING BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 REFRIGERATOR

UTENSILS OTHER
( ) 1.14 FORMULA FOR SHRIMP COCKTAIL

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY PORTIONS OF SHRIMP COCKTAIL
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BOIL SHRIMP
( ) 2.04 PLACE SHRIMP IN COOL WATER
( ) 2.05 CLEAN SHRIMP
( ) 2.06 REFRIGERATE SHRIMP IN MIXING BOWL
( ) 2.07 CLEAN CABBAGE
( ) 2.08 PLACE SAUCE CUPS IN CABBAGE HEADS
( ) 2.09 TRANSFER ALL INGREDIENTS TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SHRIMP COCKTAIL IS 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.

( ) 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

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

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<td>1.01</td>
<td>SCALLOPS</td>
<td>( ) 1.07 SERVING DISH</td>
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<tr>
<td>1.02</td>
<td>EGGS</td>
<td>( ) 1.08 BREADING SET-UP</td>
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<tr>
<td>1.03</td>
<td>MILK</td>
<td>( ) 1.09 BASIC UTENSILS (TABLE T-3)</td>
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<tr>
<td>1.04</td>
<td>BREAD FLOUR</td>
<td>( ) 1.10 DEEP FAT FRYER</td>
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<tr>
<td>1.05</td>
<td>BREADCRUMBS</td>
<td>EQUIPMENT</td>
</tr>
<tr>
<td>1.06</td>
<td>PARSLEY, SLICED</td>
<td>( ) 1.11 FORMULA FOR FRIED SCALLOPS</td>
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<td></td>
<td>LEMONS</td>
<td>OTHER</td>
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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF FRIED SCALLOPS
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN SCALLOPS
( ) 2.04 BREAD SCALLOPS
( ) 2.05 FRY SCALLOPS
( ) 2.06 TRANSFER TO SERVING DISH
( ) 2.07 GARNISH WITH PARSLEY AND LEMON

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FRIED SCALLOPS 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
( ) 3.03 WASHED AND TOUGH MEMBRANE REMOVED
( ) 3.04 EVENLY AND THOROUGHLY
( ) 3.05 AT 350° TO 375° F UNTIL GOLDEN BROWN
( ) 3.06 ARRANGED IN A PLEASING PATTERN
( ) 3.07 APPEARANCE IS PLEASING

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PROGRAM QUANTITY FOODS

USOE CODE NO(S)

CONDITION

PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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1.00 CONDITION

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<th>INGREDIENTS</th>
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<tr>
<td>( ) 1.01 POTATOES, PEELED</td>
<td>( ) 1.11 VEGETABLE BRUSH</td>
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<td>( ) 1.02 DICED CELERY</td>
<td>( ) 1.12 MIXING BOWL</td>
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<td>( ) 1.03 DICED ONIONS</td>
<td>( ) 1.13 BASIC UTENSILS (TABLE T-3)</td>
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<tr>
<td>( ) 1.04 MAYONNAISE</td>
<td>( ) 1.14 COLANDER</td>
</tr>
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<td>( ) 1.05 VINEGAR</td>
<td>( ) 1.15 SERVICE PLATTER</td>
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<td>( ) 1.06 MUSTARD</td>
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<td>( ) 1.07 CELERY SALT</td>
<td>( ) 1.16 PRESSURE COOKER</td>
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<tr>
<td>( ) 1.08 SALT AND PEPPER</td>
<td>( ) 1.17 SINK</td>
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<tr>
<td>( ) 1.09 SLICED RADISHES</td>
<td>( ) 1.18 STOVE</td>
</tr>
<tr>
<td>( ) 1.10 PARSLEY, TOMATOES, AND OLIVES</td>
<td>( ) 1.19 REFRIGERATOR</td>
</tr>
<tr>
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<td>( ) 1.20 FORMULA FOR POTATO SALAD</td>
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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 MAKE TWENTY SERVINGS OF POTATO SALAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH POTATOES
( ) 2.04 CUT POTATOES
( ) 2.05 COOK POTATOES
( ) 2.06 LET STAND
( ) 2.07 COMBINE ALL INGREDIENTS
( ) 2.08 TOSS INGREDIENTS
( ) 2.09 TRANSFER TO SERVICE PLATTER
( ) 2.10 GARNISH WITH PARSLEY, TOMATOES OR OLIVES
( ) 2.11 REFRIGERATE
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 POTATO SALAD IS MADE 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 THOROUGHLY
( ) 3.04 INTO SMALL PIECES
### INGREDIENTS

<table>
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<td>Potatoes, Peeled</td>
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<tr>
<td>Diced Celery</td>
<td>1.02</td>
</tr>
<tr>
<td>Diced Onions</td>
<td>1.03</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>1.04</td>
</tr>
<tr>
<td>Vinegar</td>
<td>1.05</td>
</tr>
<tr>
<td>Mustard</td>
<td>1.06</td>
</tr>
<tr>
<td>Celery Salt</td>
<td>1.07</td>
</tr>
<tr>
<td>Salt and Pepper</td>
<td>1.08</td>
</tr>
<tr>
<td>Sliced Radishes</td>
<td>1.09</td>
</tr>
<tr>
<td>Parsley, Tomatoes, and Olives</td>
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### UTENSILS

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<tr>
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<tr>
<td>Vegetable Brush</td>
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<tr>
<td>Mixing Bowl</td>
<td>1.12</td>
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<tr>
<td>Basic Utensils (Table T-3)</td>
<td>1.13</td>
</tr>
<tr>
<td>Colander</td>
<td>1.14</td>
</tr>
<tr>
<td>Service Platter</td>
<td>1.15</td>
</tr>
<tr>
<td>Pressure Cooker</td>
<td>1.16</td>
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<tr>
<td>Sink</td>
<td>1.17</td>
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<td>Stove</td>
<td>1.18</td>
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<td>Refrigerator</td>
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<td>Other</td>
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### PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

2.01 Make twenty servings of potato salad employing the following operations:

- 2.02 Assemble all ingredients
- 2.03 Wash potatoes
- 2.04 Cut potatoes
- 2.05 Cook potatoes
- 2.06 Let stand
- 2.07 Combine all ingredients
- 2.08 Toss ingredients
- 2.09 Transfer to service platter
- 2.10 Garnish with parsley, tomatoes or olives
- 2.11 Refrigerate
- 2.12 Clean utensils

### EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

3.01 Potato salad is made 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 Thoroughly
- 3.04 Into small pieces
- 3.05 For twenty minutes at six pounds pressure
- 3.06 Until cool
- 3.07 In mixing bowl
- 3.08 Lightly
- 3.09 Arranged in pleasing pattern
- 3.10 Appearance is pleasing
- 3.11 Until serving
- 3.12 Completely
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 CIDER VINEGAR
( ) 1.02 MUSTARD
( ) 1.03 SUGAR
( ) 1.04 SALT AND PEPPER
( ) 1.05 SALAD OIL
( ) 1.06 LEMON 'MICE
( ) 1.07 EGG YOLKS
( ) 1.08 PAPRIKA

UTENSILS

( ) 1.09 MIXING BOWL
( ) 1.10 BASIC UTENSILS
( ) 1.11 STORAGE CONTAINER
( ) 1.12 FORMULA FOR

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE QUART OF FRENCH DRESSING EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MIX MUSTARD, SUGAR, SALT, PEPPER, EGG YOLKS, PAPRIKA IN MIXING BOWL
( ) 2.04 MIX IN OIL AND VINEGAR
( ) 2.05 WHIP IN LEMON JUICE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FRENCH DRESSING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 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
MISOE NO.  

PROGRAM  QUANTITY FOODS  DIVISION 03  COLDBOARD
USOE CODE NO(S)  
UNIT  05  DRESSINGS
TERMOB NO.  19-021

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

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<th>INGREDIENTS</th>
<th>EQUIPMENT</th>
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<td>() 1.01 MAYONNAISE</td>
<td>( ) 1.10 MIXING MACHINE</td>
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<tr>
<td>() 1.02 CHOPPED STUFFED OLIVES</td>
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<tr>
<td>() 1.03 FINELY CHOPPED GREEN PEPPER</td>
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<td>() 1.04 CHILI SAUCE</td>
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<td>() 1.05 MINCED CHIVES</td>
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<td>() 1.06 CREAM</td>
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<td>() 1.07 MIXING BOWL</td>
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<td>() 1.08 BASIC UTENSILS</td>
<td></td>
</tr>
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<td>() 1.09 STORAGE CONTAINER</td>
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</tr>
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</table>

2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE ONE QUART OF THOUSAND ISLAND DRESSING Employing the following operations:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WHIP THE CREAM
( ) 2.04 FOLD IN MAYONNAISE
( ) 2.05 MIX IN REMAINING INGREDIENTS
( ) 2.06 TRANSFER TO STORAGE CONTAINER

3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 THOUSAND ISLAND DRESSING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL LIGHT AND FLUFFY
( ) 3.04 MIXTURE IS SMOOTH AND EVEN
( ) 3.05 DRESSING IS THICK AND UNIFORM
( ) 3.06 NO DRIPS ON SIDE OF CONTAINER
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<thead>
<tr>
<th>PROGRAM</th>
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<th>DIVISION 03</th>
<th>COLDBOARD</th>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 CHILI SAUCE
( ) 1.02 TOMATO CATSUP
( ) 1.03 HORSERADISH
( ) 1.04 LEMON JUICE
( ) 1.05 SALT
( ) 1.06 WORCESTERSHIRE SAUCE
( ) 1.07 HOT PEPPER SAUCE

UTENSILS

( ) 1.08 MIXING BOWL
( ) 1.09 BASIC UTENSILS (TABLE T-3)
( ) 1.10 STORAGE CONTAINER
( ) 1.11 FORMULA FOR COCKTAIL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE QUART OF COCKTAIL SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE INGREDIENTS IN MIXING BOWL
( ) 2.04 BLEND INGREDIENTS
( ) 2.05 TRANSFER TO STORAGE CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 COCKTAIL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ALL INGREDIENTS PLACED IN BOWL
( ) 3.04 THOROUGHLY, MIXTURE IS SMOOTH AND UNIFORM
( ) 3.05 NO DRIPS ON SIDE OF CONTAINER, CONTAINER IS COVERED

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<thead>
<tr>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

112
1.00 CONDITION

INGREDIENTS
() 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
() 1.07 SALT, PEPPER AND ROSEMARY
() 1.08 FAT

UTENSILS
() 1.09 ROASTING PAN
() 1.10 TOWEL
() 1.11 SAUCEPAN
() 1.12 STRAINER
() 1.1e BASIC UTENSILS (TABLE T-3)
() 1.14 SERVICE PLATTER
() 1.15 STOVE WITH OVEN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
() 2.01 PREPARE FIFTY PORTIONS OF ROAST PORK LOIN
EMPLOYING THE FOLLOWING OPERATIONS:

() 2.02 ASSEMBLE ALL INGREDIENTS
() 2.03 PREHEAT OVEN
() 2.04 SEASON PORK
() 2.05 PLACE PORK IN PAN
() 2.06 ROAST PORK
() 2.07 ADD VEGETABLES AND STOCK
() 2.08 ROAST PORK
() 2.09 TRANSFER TO SERVICE PLATTER
() 2.10 CLEAN UTENSILS

3.00 EXTENT

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.

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
() 3.03 TO 350° F
() 3.04 LIGHTLY
() 3.05 ARRANGED FOR EFFICIENT COOKING
() 3.06 FOR ONE HOUR
INGREDIENTS

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
1.07 SALT, PEPPER AND ROSEMARY
1.08 FAT
1.09 ROASTING PAN
1.10 TOWEL
1.11 SAUCEPAN
1.12 STRAINER
1.13 BASIC UTENSILS (TABLE)
1.14 SERVICE PLATTER
1.15 STOVE WITH OVEN
1.16 FORMULA FOR ROAST PORK LOIN

UTENSILS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF ROAST PORK LOIN EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 PREHEAT OVEN
2.04 SEASON PORK
2.05 PLACE PORK IN PAN
2.06 ROAST PORK
2.07 ADD VEGETABLES AND STOCK
2.08 ROAST PORK
2.09 TRANSFER TO SERVICE PLATTER
2.10 CLEAN UTENSILS

3.00 EXTENT

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.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 TO 350° F
3.04 LIGHTLY
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
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<th>UNIT 01</th>
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<td>MEAT, FISH, AND Poultry</td>
<td>Baking and Roasting</td>
<td>19-024</td>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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MISOE NO. 116

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND
POULTRY

UNIT 01 BAKING AND
ROASTING

TERMNO NO. 19-025

1.00 CONDITION

INGREDIENTS

1.01 CHOPPED ONIONS
1.02 CHOPPED CELERY
1.03 SALAD OIL
1.04 TRIMMED BREAD
1.05 MILK
1.06 EGGS
1.07 SALT AND PEPPER
1.08 GROUND BEEF
1.09 SAUCE, HOT
1.10 PARSLEY

UTENSILS

1.11 FRYING PAN
1.12 MIXING BOWL
1.13 ROASTING PAN
1.14 BASIC UTENSILS (TABLE T-3)
1.15 SERVICE PLATTERS
1.16 STOVE WITH OVEN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF MEATLOAF, EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 SAUTE ONIONS AND CELERY
2.04 COMBINE BREAD AND MILK
2.05 MIX INGREDIENTS
2.06 ADD ONIONS, CELERY, EGGS, BEEF AND SEASONING
2.07 MIX INGREDIENTS
2.08 FORM INTO LOAVES
2.09 PLACE LOAVES IN ROASTING PAN
2.10 OIL LOAVES
2.11 BAKE LOAVES
2.12 TRANSFER TO SERVICE PLATTERS
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
INGREDIENTS

( ) 1.01 CHOPPED ONIONS
( ) 1.02 CHOPPED CELERY
( ) 1.03 SALAD OIL
( ) 1.04 TRIMMED BREAD
( ) 1.05 MILK
( ) 1.06 EGGS
( ) 1.07 SALT AND PEPPER
( ) 1.08 GROUND BEEF
( ) 1.09 SAUCE, HOT
( ) 1.10 PARSLEY

UTENSILS

( ) 1.11 FRYING PAN
( ) 1.12 MIXING BOWL
( ) 1.13 ROASTING PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SERVICE PLATTERS
( ) 1.16 STOVE WITH OVEN
( ) 1.17 FORMULA FOR MEATLOAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF MEATLOAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE ONIONS AND CELERY
( ) 2.04 COMBINE BREAD AND MILK
( ) 2.05 MIX INGREDIENTS
( ) 2.06 ADD ONIONS, CELERY, EGGS, BEEF AND SEASONING
( ) 2.07 MIX INGREDIENTS
( ) 2.08 FORM INTO LOAVES
( ) 2.09 PLACE LOAVES IN ROASTING PAN
( ) 2.10 OIL LOAVES
( ) 2.11 BAKE LOAVES
( ) 2.12 TRANSFER TO SERVICE PLATTERS
( ) 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
( ) 3.04 IN MIXING BOWL
( ) 3.05 THOROUGHLY
( ) 3.06 TO MIXING BOWL
( ) 3.07 THOROUGHLY
( ) 3.08 ABOUT FIVE, THREE POUND LOAVES
( ) 3.09 POSITIONED FOR EFFICIENT COOKING
( ) 3.10 LIGHTLY ON ALL SIDES
( ) 3.11 FOR ONE AND ONE-HALF HOURS AT 375° F
( ) 3.12 ARRANGED IN A PLEASING PATTERN
( ) 3.13 APPEARANCE IS PLEASANT
( ) 3.14 COMPLETELY

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T-60
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<th>TERMOB NO.</th>
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**1.00 CONDITION**

**2.00 PERFORMANCE**

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

**3.00 EXTENT**

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

118
### MISSE NO: 119

**PROGRAM**  
**QUANTITY FOODS**  

**DIVISION 04**  
**MEAT, FISH, AND Poultry**

**UNIT 02**  
**BOILING**

**TERMNO NO.**  
19-026

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#### 1.00 CONDITION

**INGREDIENTS**

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<td>FOWL</td>
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<td>WATER</td>
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<td>1.04</td>
<td>CHOPPED CELERY</td>
</tr>
<tr>
<td>1.05</td>
<td>CHICKEN PARTS (BACKS, NECKS AND WINGS)</td>
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<td>1.06</td>
<td>CHOPPED CARROTS</td>
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**UTENSILS**

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<td>1.07</td>
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<td>1.08</td>
<td>MIXING BOWL</td>
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<td>1.09</td>
<td>STORAGE CONTAINER</td>
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<td>1.10</td>
<td>BASIC UTENSILS (TABLE T-3)</td>
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<td>1.11</td>
<td>STOVE</td>
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<tr>
<td>1.12</td>
<td>REFRIGERATOR</td>
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<td>1.13</td>
<td>FORMULA FOR BOILED CHICKEN</td>
</tr>
</tbody>
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#### 2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE FIFTY PORTIONS OF BOILED CHICKEN EMPLOYING THE FOLLOWING OPERATIONS:

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<td>2.02</td>
<td>ASSEMBLE ALL INGREDIENTS</td>
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<tr>
<td>2.03</td>
<td>HEAT FOWL AND CHICKEN PARTS IN STOCKPOT</td>
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<td>SIMMER FOWL AND CHICKEN WITH VEGETABLES</td>
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<tr>
<td>2.05</td>
<td>REMOVE FOWL AND CHICKEN FROM STOCK</td>
</tr>
<tr>
<td>2.06</td>
<td>SKIM FAT FROM STOCK</td>
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<td>2.07</td>
<td>TRANSFER STOCK TO STORAGE CONTAINER</td>
</tr>
<tr>
<td>2.08</td>
<td>COOL COOKED FOWL AND CHICKEN</td>
</tr>
<tr>
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<td>REMOVE MEAT FROM FOWL AND CHICKEN</td>
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<td>2.10</td>
<td>COOL STOCK</td>
</tr>
<tr>
<td>2.11</td>
<td>STORE STOCK</td>
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</tbody>
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#### 3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 BOILED CHICKEN 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 SATISFACTORY OR UNSATISFACTORY.

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<td>ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY</td>
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<td>3.03</td>
<td>TO BOILING</td>
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<td>3.04</td>
<td>FOR TWO HOURS</td>
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<tr>
<td>3.05</td>
<td>ALL FOWL AND CHICKEN REMOVED</td>
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<tr>
<td>3.06</td>
<td>FAT COMPLETELY SEPARATED FROM STOCK</td>
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<tr>
<td>3.07</td>
<td>NO DRIPS ON SIDE OF CONTAINER</td>
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<tr>
<td>3.08</td>
<td>UNTIL COOL ENOUGH TO HANDLE</td>
</tr>
<tr>
<td>3.09</td>
<td>MEAT COMPLETELY SEPARATED FROM BONES</td>
</tr>
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INGREDIENTS

1.01 FOWL
1.02 WATER
1.03 CHOPPED ONIONS
1.04 CHOPPED CELERY
1.05 CHOPPED CARROTS
1.06 CHICKEN PARTS

( ) 1.01
( ) 1.02
( ) 1.03
( ) 1.04
( ) 1.05
( ) 1.06

EQUIPMENT

1.07 STOCK POT
1.08 MIXING BOWL
1.09 STORAGE CONTAINER
1.10 BASIC UTENSILS (TABLE T-3)
1.11 STOVE
1.12 REFRIGERATOR
1.13 FORMULA FOR BOILED CHICKEN

( ) 1.07
( ) 1.08
( ) 1.09
( ) 1.10
( ) 1.11
( ) 1.12
( ) 1.13

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF BOILED CHICKEN EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT FOWL AND CHICKEN PARTS IN STOCKPOT
( ) 2.04 SIMMER FOWL AND CHICKEN WITH VEGETABLES
( ) 2.05 REMOVE FOWL AND CHICKEN FROM STOCK
( ) 2.06 SKIM FAT FROM STOCK
( ) 2.07 TRANSFER STOCK TO STORAGE CONTAINER
( ) 2.08 COOL COOKED FOWL AND CHICKEN
( ) 2.09 REMOVE MEAT FROM FOWL AND CHICKEN
( ) 2.10 COOL STOCK
( ) 2.11 STORE STOCK

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BOILED CHICKEN 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 SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED;Measured and scaled to within 5% accuracy
( ) 3.03 TO BOILING
( ) 3.04 FOR TWO HOURS
( ) 3.05 ALL FOWL AND CHICKEN REMOVED
( ) 3.06 FAT COMPLETELY SEPARATED FROM STOCK
( ) 3.07 NO DRIPS ON SIDE OF CONTAINER
( ) 3.08 UNTIL COOL ENOUGH TO HANDLE
( ) 3.09 MEAT COMPLETELY SEPARATED FROM BONES
( ) 3.10 TO ROOM TEMPERATURE
( ) 3.11 IN REFRIGERATOR, CONTAINER COVERED

120
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

121
1.00 CONDITION

INGREDIENTS
( ) 1.01 SHORT RIBS
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 OIL
( ) 1.06 ASSORTED SPICES
( ) 1.07 SALT AND PEPPER
( ) 1.08 BREAD FLOUR
( ) 1.09 BEEF STOCK, HOT
( ) 1.10 CHOPPED TOMATOES
( ) 1.11 FRESHLY COOKED VEGETABLES

UTENSILS
( ) 1.12 BUTCHERS KNIFE
( ) 1.13 ROASTING PAN
( ) 1.14 STRAINER
( ) 1.15 BASIC UTENSILS
( ) 1.16 SERVING PLATTER
( ) 1.17 STOVE WITH OVEN
( ) 1.18 FORMULA FOR BRAISED SHORT RIBS OF BEEF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF BRAISED SHORT RIBS OF BEEF
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 TRIM RIBS
( ) 2.04 TIE UP RIBS
( ) 2.05 PREHEAT OVEN
( ) 2.06 PLACE VEGETABLES IN ROASTING PAN
( ) 2.07 PLACE RIBS IN ROASTING PAN
( ) 2.08 ADD ONE CUP OF OIL
( ) 2.09 PLACE RIBS IN OVEN
( ) 2.10 ADD BEEF STOCK
( ) 2.11 ADD TOMATOES
( ) 2.12 BLEND INGREDIENTS
( ) 2.13 SEASON INGREDIENTS
( ) 2.14 PLACE RIBS IN OVEN
( ) 2.15 TRANSFER TO SERVING PLATTER

3.00 EXTENT

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

( ) 3.03 EXCESS FAT REMOVED
INGREDIENTS

1.01 SHORT RIBS
1.02 CHOPPED ONIONS
1.03 CHOPPED CELERY
1.04 CHOPPED CARROTS
1.05 OIL
1.06 ASSORTED SPICES
1.07 SALT AND PEPPER
1.08 BREAD FLOUR
1.09 BEEF STOCK, HOT
1.10 CHOPPED TOMATOES
1.11 FRESHLY COOKED VEGETABLES

UTENSILS

1.12 BUTCHERS KNIFE
1.13 ROASTING PAN
1.14 BASIC UTENSILS
1.15 STRAINER
1.16 SERVING PLATTER
1.17 STOVE WITH OVEN
1.18 FORMULA FOR BRAISED SHORT RIBS OF BEEF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF BRAISED SHORT RIBS OF BEEF EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 TRIM RIBS
2.04 TIE UP RIBS
2.05 PREHEAT OVEN
2.06 PLACE VEGETABLES IN ROASTING PAN
2.07 PLACE RIBS IN ROASTING PAN
2.08 ADD ONE CUP OF OIL
2.09 PLACE RIBS IN OVEN
2.10 ADD BEEF STOCK
2.11 ADD TOMATOES
2.12 BLEND INGREDIENTS
2.13 SEASON INGREDIENTS
2.14 PLACE RIBS IN OVEN
2.15 TRANSFER TO SERVING PLATTER

3.00 EXTENT

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
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 of ribs
3.09 FOR FIVE TO TEN MINUTES
3.10 WHEN PAN HAS SLIGHTLY COOLED
3.11 OVER ALL VEGETABLES
3.12 THOROUGHLY
3.13 LIGHTLY
3.14 FOR TWO HOURS
3.15 ARRANGED IN PLEASING PATTERN
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

CONDITION

PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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1.00 CONDITION

INGREDIENTS
( ) 1.01 BROILER CHICKEN
( ) 1.02 OIL
( ) 1.03 SALT AND PEPPER
( ) 1.04 MELTED BUTTER

EQUIPMENT
( ) 1.09 STOVE WITH BROILER AND OVEN

UTENSILS
( ) 1.05 WIRE HAND RACKS
( ) 1.06 ROASTING PANS
( ) 1.07 PAPER FRILLS
( ) 1.08 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BROILED CHICKEN HALVES
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN CHICKENS
( ) 2.04 CUT CHICKENS
( ) 2.05 PLACE IN WIRE HAND RACKS
( ) 2.06 BROIL CHICKENS
( ) 2.07 TURN CHICKENS
( ) 2.08 BROIL CHICKENS
( ) 2.09 TRANSFER TO ROASTING PANS
( ) 2.10 SEASON
( ) 2.11 BRUSH WITH OIL
( ) 2.12 ROAST CHICKENS
( ) 2.13 TRANSFER TO SERVICE PLATTER
( ) 2.14 GARNISH WITH FRILLS
( ) 2.15 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CHICKEN HALVES 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 THOROUGHLY

( ) 3.04 IN HALF
INGREDIENTS
( ) 1.01 BROILER CHICKENS
( ) 1.02 OIL
( ) 1.03 SALT AND PEPPER
( ) 1.04 MELTED BUTTER

UTENSILS
( ) 1.05 WIRE HAND RACKS
( ) 1.06 ROASTING PANS
( ) 1.07 PAPER FRILLS
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.09 STOVE WITH BROILER AND OVEN

OTHER
( ) 1.10 FORMULA FOR BROILED CHICKEN HALF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BROILED CHICKEN HALVES EMPLYING THE FOLLOWING OPERATIONS:
( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN CHICKENS
( ) 2.04 CUT CHICKENS
( ) 2.05 PLACE IN WIRE HAND RACKS
( ) 2.06 BROIL CHICKENS
( ) 2.07 TURN CHICKENS
( ) 2.08 BROIL CHICKENS
( ) 2.09 TRANSFER TO ROASTING PANS
( ) 2.10 SEASON
( ) 2.11 BRUSH WITH OIL
( ) 2.12 ROAST CHICKENS
( ) 2.13 TRANSFER TO SERVICE PLATTER
( ) 2.14 GARNISH WITH FRILLS
( ) 2.15 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CHICKEN HALVES 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 THOROUGHLY
( ) 3.04 IN HALF
( ) 3.05 ARRANGED FOR EFFICIENT COOKING
( ) 3.06 TEN TO FIFTEEN MINUTES
( ) 3.07 OVER
( ) 3.08 EIGHT TO TEN MINUTES
( ) 3.09 ARRANGED FOR EFFICIENT COOKING
( ) 3.10 LIGHTLY
( ) 3.11 THOROUGHLY
( ) 3.12 AT 350° F UNTIL DRUM STICK JOINT MOVES FREELY
( ) 3.13 ARRANGED IN PLEASING PATTERN
( ) 3.14 APPEARANCE IS PLEASING
( ) 3.15 COMPLETELY
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1.00 Condition

2.00 Performance

General Statement of Performance and Resulting Outcome

3.00 Extent

General Statement of Extent and Extent of Resulting Outcome

127
1.00 CONDITION

INGREDIENTS

( ) 1.01 LAMB LEG, BONED, ONE INCH CUBES
( ) 1.02 TOMATOES, SLICED
( ) 1.03 MUSHROOM CAPS
( ) 1.04 PEARL ONIONS
( ) 1.05 GREEN PEPPER, LARGE DICE, BLANCHED
( ) 1.06 SALAD OIL
( ) 1.07 OLIVE OIL
( ) 1.08 VINEGAR
( ) 1.09 LEMON JUICE
( ) 1.10 GARLIC
( ) 1.11 SALT AND PEPPER
( ) 1.12 MARJORAM
( ) 1.13 THYME
( ) 1.14 OREGANO

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SHISH KEBAB EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE MARINADE INGREDIENTS IN POT
( ) 2.04 BLEND MARINADE
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 PLACE INGREDIENTS ON SKEWERS
( ) 2.07 MARINADE SKEWERS
( ) 2.08 DRAIN SKEWERS
( ) 2.09 BROIL SKEWERS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 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 WITHIN 5% ACCURACY

( ) 3.03 IN PROPER ORDER
INGREDIENTS

1.01 LAMB LEG, BONED, ONE INCH CUBES
1.02 TOMATOES, SLICED
1.03 MUSHROOM CAPS
1.04 PEARL ONIONS
1.05 GREEN PEPPER, LARGE DICE, BLANCH
1.06 SALAD OIL
1.07 OLIVE OIL
1.08 VINEGAR
1.09 LEMON JUICE
1.10 GARLIC
1.11 SALT AND PEPPER
1.12 MARJORAM
1.13 THYME
1.14 OREGANO

UTENSILS

1.15 20 SKEWERS
1.16 SAUCE POT
1.17 BASIC UTENSILS (TABLE T-3)
1.18 BROILER

OTHER

1.19 FORMULA FOR SHISH KEBAB

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE TWENTY PORTIONS OF SHISH KEBAB EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 PLACE MARINADE INGREDIENTS IN POT
2.04 BLEND MARINADE
2.05 SAUTE MUSHROOMS
2.06 PLACE INGREDIENTS ON SKEWERS
2.07 MARINADE SKEWERS
2.08 DRAIN SKEWERS
2.09 BROIL SKEWERS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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 WITHIN 5% ACCURACY

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

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 SHRIMP
( ) 1.02 CLAMS
( ) 1.03 OYSTERS
( ) 1.04 SCALLOPS
( ) 1.05 FILET OF SOLE
( ) 1.06 EGGS
( ) 1.07 MILK
( ) 1.08 FLOUR
( ) 1.09 BREAD CRUMBS
( ) 1.10 LEMON AND PARSLEY
( ) 1.11 SAUCES

UTENSILS

( ) 1.12 BREADING SET-UP
( ) 1.13 FRYING BASKET
( ) 1.14 BASIC UTENSILS

EQUIPMENT

( ) 1.15 DEEP FRYER WITH FAT

OTHER

( ) 1.16 FORMULA FOR
FISHERMAN'S PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF FISHERMAN'S PLATTER
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT FAT IN FRYER
( ) 2.04 PREPARE BREADING SET-UP
( ) 2.05 CLEAN SEAFOOD
( ) 2.06 BREAD SEAFOOD
( ) 2.07 FRY SEAFOOD
( ) 2.08 TRANSFER TO SERVICE PLATTER
( ) 2.09 PREPARE SAUCES
( ) 2.10 GARNISH WITH LEMON AND PARSLEY
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

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
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 375° F

( ) 3.04 MIXTURES IN PANS AND PANS IN POSITION

( ) 3.05 THOROUGHLY
INGREDIENTS

1.01 SHRIMP
1.02 CLAMS
1.03 OYSTERS
1.04 SCALLOPS
1.05 FILET OF SOLE
1.06 EGGS
1.07 MILK
1.08 FLOUR
1.09 BREAD CRUMBS
1.10 LEMON AND PARSLEY
1.11 SAUCES

UTENSILS

1.12 BREADING SET-UP
1.13 FRYING BASKET
1.14 BASIC UTENSILS
1.15 DEEP FRYER WITH FAT
1.16 FORMULA FOR FISHERMAN'S PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF FISHERMAN'S PLATTER EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 PREHEAT FAT IN FRYER
2.04 PREPARE BREADING SET-UP
2.05 CLEAN SEAFOOD
2.06 BREAD SEAFOOD
2.07 FRY SEAFOOD
2.08 TRANSFER TO SERVICE PLATTER
2.09 PREPARE SAUCES
2.10 GARNISH WITH LEMON AND PARSLEY
2.11 CLEAN UTENSILS

3.00 EXTENT

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 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 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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PROGRAM QUANTITY FOODS

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

133
1.00 CONDITION

INGREDIENTS

( ) 1.01 SALMON STEAKS, BONELESS
( ) 1.02 COURT BOUILLON

EQUIPMENT

( ) 1.05 STOVE WITH OVEN

PREVIOUSLY PREPARED

UTENSILS

( ) 1.03 POACHING PANS
( ) 1.04 BASIC UTENSILS (TABLE T-3)

OTHER

( ) 1.06 FORMULA FOR POACHED SALMON

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF POACHED SALMON EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BUTTER THE BAKING PANS
( ) 2.04 PREHEAT OVEN
( ) 2.05 PLACE FISH IN PANS
( ) 2.06 ADD COURT BOUILLON
( ) 2.07 COOK FISH
( ) 2.08 DRAIN FISH

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 POACHED SALMON IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 ALL OVER INSIDE
( ) 3.04 TO 350° F
( ) 3.05 POSITIONED FOR EFFICIENT COOKING
( ) 3.06 TO BARELY COVER
( ) 3.07 FOR TWENTY MINUTES
( ) 3.08 THOROUGHLY
MISOE NO. __________________

PROGRAM ______________ QUANTITY FOODS
USOE CODE NO(S) ______________ DIVISION 04 MEAT, FISH, AND
_________________________ UNIT 06 POULTRY
_________________________ TERMNO 19-031

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

135
1.00 CONDITION

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<td>( ) 1.09 MIXING BOWL</td>
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<td>( ) 1.02 MUSHROOMS, SLICED</td>
<td>( ) 1.10 SAUTE PAN</td>
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<td>( ) 1.03 BUTTER</td>
<td>( ) 1.11 SAUTOIR</td>
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<td>( ) 1.04 HOT BROWN SAUCE,</td>
<td>( ) 1.12 INDIVIDUAL</td>
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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF SAUTEED TENDERLOIN TIPS WITH MUSHROOMS IN SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SLICE TENDERLOIN TIPS
( ) 2.04 MELT BUTTER IN SAUTEING PAN OVER LOW HEAT
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 SIMMER SAUTEED MUSHROOMS, HOT BROWN SAUCE, BURGUNDY WINE, AND SEASONING
( ) 2.07 HEAT OIL IN SAUTOIR
( ) 2.08 COOK TENDERLOIN TIPS
( ) 2.09 DRAIN OIL FROM COOKED TIPS
( ) 2.10 SIMMER COOKED TIPS WITH MUSHROOM SAUCE
( ) 2.11 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 UNSATISFACTORY.

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

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UTENSILS

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<td>PERFORMANCE MIXING BOWL SAUTE PAN SAUTOIR INDIVIDUAL PORTION CASSEROLES, HEATED BASIC UTENSILS (TABLE T-3) STOVE</td>
<td>1.15</td>
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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF SAUTEED TENDERLOIN TIPS WITH MUSHROOMS IN SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SLICE TENDERLOIN TIPS
( ) 2.04 MELT BUTTER IN SAUTEING PAN OVER LOW HEAT
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 SIMMER SAUTEED MUSHROOMS, HOT BROWN SAUCE, BURGUNDY WINE, AND SEASONING
( ) 2.07 HEAT OIL IN SAUTOIR
( ) 2.08 COOK TENDERLOIN TIPS
( ) 2.09 DRAIN OIL FROM COOKED TIPS
( ) 2.10 SIMMER COOKED TIPS WITH MUSHROOM SAUCE
( ) 2.11 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 UNSATISFACTORY.

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

( ) 3.03 ON THE BIAS
( ) 3.04 WITHOUT BURNING
( ) 3.05 FOR TEN MINUTES
( ) 3.06 FOR TEN MINUTES
( ) 3.07 TO SMOKE POINT
( ) 3.08 FOR TWO MINUTES
( ) 3.09 THOROUGHLY
( ) 3.10 WITHOUT SCORCHING
( ) 3.11 APPEARANCE IS PLEASING
<table>
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<tr>
<th>PROGRAM</th>
<th>QUANTITY FOODS</th>
<th>DIVISION</th>
<th>MEAT, FISH, AND POULTRY</th>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

( ) 1.01 BRISKET
( ) 1.02 SALT AND PEPPER
( ) 1.03 VARIOUS SPICES

UTENSILS

( ) 1.04 LARGE POT
( ) 1.05 TOWEL
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.07 STEAMER
( ) 1.08 SINK
( ) 1.09 STOVE

( ) 1.10 FORMULA FOR STEAMED BRISKET

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF STEAMED CORNED BEEF BRISKET

EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE BRISKET IN STEAMER
( ) 2.04 SEASON BRISKET
( ) 2.05 STEAM BRISKET
( ) 2.06 TRANSFER TO SERVICE PLATTER
( ) 2.07 CARVE BRISKET
( ) 2.08 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BEEF BRISKET IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATER. 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 POSITIONED FOR EFFICIENT COOKING LIGHTLY
( ) 3.04 FOR ONE HOUR AT SIX POUNDS PRESSURE
( ) 3.05 ARRANGED FOR PLEASING APPEARANCE
( ) 3.06 UNIFORM SLICES OF APPROXIMATELY THREE OUNCES
( ) 3.07 COMPLETELY

139
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

140
1.00 CONDITION

INGREDIENTS

| 1.01 | BREAD, DRIED |
| 1.02 | CHOPPED CELERY |
| 1.03 | CHOPPED ONIONS |
| 1.04 | BUTTER |
| 1.05 | SALT, SAGE, PARSLEY, AND POULTRY SEASONING |
| 1.06 | FAT |
| 1.07 | CHICKEN STOCK |

EQUIPMENT

| 1.12 | STOVE WITH OVEN |
| 1.13 | FORMULA FOR BASIC BREAD STUFFING |

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF BASIC BREAD STUFFING EMPLOYING THE FOLLOWING OPERATIONS:

| 2.02 | ASSEMBLE ALL INGREDIENTS |
| 2.03 | TRIM BREAD |
| 2.04 | CUT BREAD |
| 2.05 | SAUTE CELERY AND ONIONS |
| 2.06 | COMBINE INGREDIENTS |
| 2.07 | TOSS INGREDIENTS |
| 2.08 | BAKE STUFFING |

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 STUFFING IS 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 SATISFACTORY OR UNSATISFACTORY.

| 3.02 | ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY |
| 3.03 | ALL CRUSTS REMOVED |
| 3.04 | INTO CUBES |
| 3.05 | UNTIL TENDER |
| 3.06 | ALL INGREDIENTS COMBINED |
| 3.07 | LIGHTLY |
| 3.08 | AT 350° F TO 375° F FOR ONE HOUR |
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

142
1.00 CONDITION

INGREDIENTS

1.01 SCALLOPS, TRIMMED
1.02 EGGS, BEATEN
1.03 MILK
1.04 BREAD FLOUR
1.05 BREAD CRUMBS

UTENSILS

1.06 FOUR PANS
1.07 BOWL
1.08 BASIC UTENSILS (TABLE T-3)
1.09 FORMULA FOR BREADING SCALLOPS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 BREAD SEVEN POUNDS OF SCALLOPS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MAKE BREADING SET-UP
( ) 2.04 COAT SCALLOPS WITH FLOUR
( ) 2.05 DIP SCALLOPS IN EGG WASH
( ) 2.06 DIP SCALLOPS IN BREAD CRUMBS
( ) 2.07 SET FINISHED SCALLOPS ASIDE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SCALLOPS ARE BREADED 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 PAN FOR SCALLOPS, PAN WITH FLOUR, BOWL WITH MILK AND EGG MIXTURE, PAN WITH BREAD CRUMBS AND EMPTY PAN IS SET UP

( ) 3.04 COMPLETELY COVERED
( ) 3.05 NO DRY SPOTS SHOW
( ) 3.06 COMPLETELY COVERED
( ) 3.07 IN EMPTY PAN

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PROGRAM QUANTITY FOODS

USOE CODE NO(S)

CONDITION

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 09 STUFFINGS AND BREADINGS

TERMID NO. 19-035

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT, AND EXTENT OF RESULTING OUTCOME

144
1.00 CONDITION

INGREDIENTS

( ) 1.01 EGG YOLKS
( ) 1.02 WATER
( ) 1.03 MELTED BUTTER
( ) 1.04 LEMON JUICE
( ) 1.05 SALT AND PEPPER

UTENSILS

( ) 1.06 SAUCE PAN
( ) 1.07 MIXING BOWL
( ) 1.08 STRAINER
( ) 1.09 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE AND ONE-HALF QUARTS OF HOLLANDAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE YOLKS AND WATER
( ) 2.04 WHIP YOLKS AND WATER
( ) 2.05 WARM YOLKS AND WATER
( ) 2.06 STIR THE MIXTURE
( ) 2.07 ADD BUTTER
( ) 2.08 WHIP THE MIXTURE
( ) 2.09 SEASON THE MIXTURE
( ) 2.10 STRAIN THE MIXTURE
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 HOLLANDAISE SAUCE IS MADE 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 IN BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 OVER BOILING WATER
( ) 3.06 THOROUGHLY
( ) 3.07 SLOWLY
1.01 EGG YOLKS
1.02 WATER
1.03 MELTED BUTTER
1.04 LEMON JUICE
1.05 SALT AND PEPPER

UTENSILS
1.06 SAUCE PAN,
1.07 MIXING BOWL
1.08 STRAINER
1.09 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
2.01 PREPARE ONE AND ONE-HALF QUARTS OF HOLLANDAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 COMBINE YOLKS AND WATER
2.04 WHIP YOLKS AND WATER
2.05 WARM YOLKS AND WATER
2.06 STIR THE MIXTURE
2.07 ADD BUTTER
2.08 WHIP THE MIXTURE
2.09 SEASON THE MIXTURE
2.10 STRAIN THE MIXTURE
2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
3.01 HOLLANDAISE SAUCE IS MADE 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 IN BOWL
3.04 THOROUGHLY
3.05 OVER BOILING WATER
3.06 THOROUGHLY
3.07 SLOWLY
3.08 THOROUGHLY
3.09 LIGHTLY
3.10 ALL LUMPS ARE REMOVED
3.11 COMPLETELY

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T-82
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 05 SOUPS AND SAUCES
UNIT 01 SAUCES
TERMOB NO. 19-036

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

147
1.00 CONDITION

INGREDIENTS

( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CHICKEN STOCK, HOT
( ) 1.04 SALT AND PEPPER

UTENSILS

( ) 1.05 SAUCE POT
( ) 1.06 STRAINER
( ) 1.07 CHEESECLOTH
( ) 1.08 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE GALLON OF VELOUTE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD CHICKEN STOCK
( ) 2.07 WHIP MIXTURE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN MIXTURE
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 VELOUTE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 40 MINUTES 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 STIRRING SLOWLY
( ) 3.05 SLOWLY, FIVE TO SIX MINUTES WITHOUT BROWNING
( ) 3.06 LIGHTLY
( ) 3.07 THOROUGHLY
( ) 3.08 FOR THIRTY MINUTES
INGREDIENTS
( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CHICKEN STOCK, HOT
( ) 1.04 SALT AND PEPPER
UTENSILS
( ) 1.05 SAUCE POT
( ) 1.06 STRAINER
( ) 1.07 CHEESECLOTH
( ) 1.08 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

2.01 PREPARE ONE GALLON OF VELOUTE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:
( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD CHICKEN STOCK
( ) 2.07 WHIP MIXTURE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN MIXTURE
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

3.01 VELOUTE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 40 MINUTES 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 STIRRING SLOWLY
( ) 3.05 SLOWLY, FIVE TO SIX MINUTES WITHOUT BROWNING
( ) 3.06 LIGHTLY
( ) 3.07 THOROUGHLY
( ) 3.08 FOR THIRTY MINUTES
( ) 3.09 ALL LUMPS ARE REMOVED
( ) 3.10 COMPLETELY

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

1.01 SKIN OF SALT PORK
1.02 ONIONS, PAYSANNE CUT
1.03 CELERY, PAYSANNE CUT
1.04 CARROTS, PAYSANNE CUT
1.05 LEEKS, PAYSANNE CUT
1.06 SACHET BAG
1.07 CANNED TOMATOES
1.08 SALT, PEPPER AND SUGAR
1.09 BASIC WHITE STOCK
1.10 VEAL AND PORK BONES, BROWNED

UTENSILS

1.11 BRAZIER
1.12 SAUCE PAN
1.13 FOOD MILL
1.14 BASIC UTENSILS
1.15 SERVICE BOWL
1.16 STOVE WITH OVEN
1.17 FORMULA FOR TOMATO SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF TOMATO SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 SAUTE SALT PORK
2.04 ADD REMAINING INGREDIENTS
2.05 SEASON SAUCE
2.06 BAKE SAUCE
2.07 REMOVE BONES
2.08 PUT SAUCE THROUGH FOOD MILL
2.09 TRANSFER TO SERVICE BOWL
2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 TOMATO SAUCE IS 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.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 UNTIL SKIN LOOSENS
3.04 ALL REMAINING INGREDIENTS ADDED
3.05 LIGHTLY
3.06 AT 300° F FOR ONE HOUR
INGREDIENTS
( ) 1.01 SKIN OF SALT PORK
( ) 1.02 ONIONS, PAYSANNE CUT
( ) 1.03 CELERY, PAYSANNE CUT
( ) 1.04 CARROTS, PAYSANNE CUT
( ) 1.05 LEEKS, PAYSANNE CUT
( ) 1.06 SACHET BAG
( ) 1.07 CANNED TOMATOES
( ) 1.08 SALTS, PEPPER AND SUGAR
( ) 1.09 BASIC WHITE STOCK
( ) 1.10 VEAL AND PORK BONES, BROWNED

UTENSILS
( ) 1.11 BRAZIER
( ) 1.12 SAUCE PAN
( ) 1.13 FOOD MILL
( ) 1.14 BASIC UTENSILS
( ) 1.15 SERVICE BOWL
( ) 1.16 STOVE WITH OVEN
( ) 1.17 FORMULA FOR TOMATO SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF TOMATO SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE SALT PORK
( ) 2.04 ADD REMAINING INGREDIENTS
( ) 2.05 SEASON SAUCE
( ) 2.06 BAKE SAUCE
( ) 2.07 REMOVE BONES
( ) 2.08 PUT SAUCE THROUGH FOOD MILL
( ) 2.09 TRANSFER TO SERVICE BOWL
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 TOMATO SAUCE IS 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.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SKIN LOOSENS
( ) 3.04 ALL REMAINING INGREDIENTS ADDED
( ) 3.05 LIGHTLY
( ) 3.06 AT 300° F FOR ONE HOUR
( ) 3.07 ALL BONES REMOVED
( ) 3.08 SAUCE IS PUREED
( ) 3.09 NO DRIPS ON SIDE OF BOWL
( ) 3.10 COMPLETELY

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

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<th>UTENSILS</th>
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<tr>
<td>( ) 1.01 DICED ONIONS</td>
<td>( ) 1.09 SAUCE POT</td>
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<td>( ) 1.02 DICED CELERY</td>
<td>( ) 1.10 SERVICE BOWL</td>
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<tr>
<td>( ) 1.03 DICED CARROTS</td>
<td>( ) 1.11 BASIC UTENSILS (TABLE T-3)</td>
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<td>( ) 1.04 FAT</td>
<td>EQUIPMENT</td>
</tr>
<tr>
<td>( ) 1.05 FLOUR</td>
<td>( ) 1.12 STOVE</td>
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<tr>
<td>( ) 1.06 HOT BROWN STOCK</td>
<td>( ) 1.13 SINK</td>
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<td>( ) 1.07 BAY LEAF</td>
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<tr>
<td>( ) 1.08 SALT AND PEPPER</td>
<td>( ) 1.14 FORMULA FOR ESPAGNOLE SAUCE</td>
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</table>

2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE VEGETABLES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD BROWN STOCK AND BAY LEAF
( ) 2.08 SEASON SAUCE
( ) 2.09 SIMMER SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 TRANSFER TO SERVICE BOWL
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 ESPAGNOLE SAUCE IS 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.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL ONIONS ARE TRANSPARENT
( ) 3.05 WHILE STIRRING
( ) 3.06 WHILE STIRRING FOR TEN MINUTES
( ) 3.07 BROWN SAUCE IS WHIPPED IN
INGREDIENTS

1.01 DICED ONIONS
1.02 DICED CELERY
1.03 DICED CARROTS
1.04 FAT
1.05 FLOUR
1.06 HOT BROWN STOCK
1.07 BAY LEAF
1.08 SALT AND PEPPER

UTENSILS

1.09 SAUCE POT
1.10 SERVICE BOWL
1.11 BASIC UTENSILS (TABLE T-3)
1.12 STOVE
1.13 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 MELT BUTTER
2.04 SAUTE VEGETABLES
2.05 ADD FLOUR
2.06 COOK MIXTURE
2.07 ADD BROWN STOCK AND BAY LEAF
2.08 SEASON SAUCE
2.09 SIMMER SAUCE
2.10 STRAIN SAUCE
2.11 TRANSFER TO SERVICE BOWL
2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 ESPAGNOLE SAUCE IS 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.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 WITHOUT BURNING
3.04 UNTIL ONIONS ARE TRANSPARENT
3.05 WHILE STIRRING
3.06 WHILE STIRRING FOR TEN MINUTES
3.07 BROWN SAUCE IS WHIPPED IN
3.08 LIGHTLY
3.09 FOR THIRTY MINUTES
3.10 ALL LUMPS ARE REMOVED
3.11 NO DRIPS ON SIDE OF BOWL
3.12 COMPLETELY

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MISOE NO.____________________

**PROGRAM** QUANTITY FOODS

**USOE CODE NO(S)**

**DIVISION 05** **SOUPS AND SAUCES**

**UNIT** 01 **SAUCES**

**TERMOB NO.** 19-039

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

156
1.00 CONDITION

INGREDIENTS

1.01 BUTTER
1.02 FLOUR
1.03 MILK, HOT
1.04 SALT
1.05 NUTMEG
1.06 TOBASCO SAUCE

UTENSILS

1.07 TWO SAUCE POTS
1.08 BASIC UTENSILS (TABLE T-3)

1.09 STOVE

1.10 FORMULA FOR BECHAMEL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE 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 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

3.01 BECHAMEL SAUCE IS 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 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
3.09 DO NOT ALLOW TO BOIL BRISKLY
3.10 ALL LUMPS ARE REMOVED
INGREDIENTS

(1) 1.01 BUTTER
(1) 1.02 FLOUR
(1) 1.03 MILK, HOT
(1) 1.04 SALT
(1) 1.05 NUTMEG
(1) 1.06 TOBASCO SAUCE

UTENSILS

(1) 1.07 TWO SAUCE POTS
(1) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

(1) 1.09 STOVE

OTHER

(1) 1.10 FORMULA FOR BECHAMEL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

(1) 2.01 PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

(1) 2.02 ASSEMBLE ALL INGREDIENTS
(1) 2.03 MELT BUTTER
(1) 2.04 ADD FLOUR
(1) 2.05 COOK MIXTURE
(1) 2.06 ADD MILK
(1) 2.07 SEASON SAUCE
(1) 2.08 SIMMER SAUCE
(1) 2.09 BRING SAUCE TO BOIL
(1) 2.10 STRAIN SAUCE
(1) 2.11 HOLD HOT FOR SERVICE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

(1) 3.01 BECHAMEL SAUCE IS 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.

(1) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
(1) 3.03 WITHOUT BURNING
(1) 3.04 WHILE STIRRING
(1) 3.05 FOR EIGHT TO TEN MINUTES
(1) 3.06 SLOWLY WHILE WHIPPING
(1) 3.07 LIGHTLY
(1) 3.08 FOR FIVE MINUTES
(1) 3.09 DO NOT ALLOW TO BOIL BRISKLY
(1) 3.10 ALL LUMPS ARE REMOVED
(1) 3.11 AT 180° F

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 RED WINE
( ) 1.02 CHOPPED SHALLOTS
( ) 1.03 SALT, PEPPER AND THYME
( ) 1.04 BAY LEAF
( ) 1.05 ESPAGNOLE SAUCE
( ) 1.06 BUTTER
( ) 1.07 MARROW
( ) 1.08 BOILING WATER

UTENSILS
( ) 1.09 TWO SAUCE PANS
( ) 1.10 SERVICE PAN
( ) 1.11 BASIC UTENSILS
( ) 1.12 STOVE
( ) 1.13 FORMULA FOR BORDELAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE QUART OF BORDELAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE WINE, SHALLOTS AND BAY LEAF IN SAUCEPAN
( ) 2.04 SEASON MIXTURE
( ) 2.05 BOIL MIXTURE
( ) 2.06 ADD ESPAGNOLE SAUCE
( ) 2.07 SIMMER SAUCE
( ) 2.08 ADD BUTTER
( ) 2.09 BLEND SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 POACH MARROW
( ) 2.12 REMOVE MARROW PIECES
( ) 2.13 ADD JUICE TO SAUCE
( ) 2.14 BLEND SAUCE
( ) 2.15 TRANSFER TO SERVICE PAN
( ) 2.16 CLEAN UTENSILS

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

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCAL†ED TO WITHIN 5% ACCURACY

( ) 3.03 INGREDIENTS PLACED IN PAN
INGREDIENTS
( ) 1.01 RED WINE
( ) 1.02 CHOPPED SHALLOTS
( ) 1.03 SALT, PEPPER AND THYME
( ) 1.04 BAY LEAF
( ) 1.05 ESPAGNOLE SAUCE
( ) 1.06 BUTTER
( ) 1.07 MARROW
( ) 1.08 BOILING WATER

UTENSILS
( ) 1.09 TWO SAUCE PANS
( ) 1.10 SERVICE PAN
( ) 1.11 BASIC UTENSILS

EQUIPMENT
( ) 1.12 STOVE

OTHER
( ) 1.13 FORMULA FOR BORDELAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE QUART OF BORDELAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE WINE, SHALLOTS AND BAY LEAF IN SAUCEPAN
( ) 2.04 SEASON MIXTURE
( ) 2.05 BOIL MIXTURE
( ) 2.06 ADD ESPAGNOLE SAUCE
( ) 2.07 SIMMER SAUCE
( ) 2.08 ADD BUTTER
( ) 2.09 BLEND SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 POACH MARROW
( ) 2.12 REMOVE MARROW PIECES
( ) 2.13 ADD JUICE TO SAUCE
( ) 2.14 BLEND SAUCE
( ) 2.15 TRANSFER TO SERVICE PAN
( ) 2.16 CLEAN UTENSILS

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 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 INGREDIENTS PLACED IN PAN
( ) 3.04 LIGHTLY
( ) 3.05 FOR FIVE MINUTES
( ) 3.06 WHILE MIXING
( ) 3.07 FOR THIRTY MINUTES
( ) 3.08 WHILE MIXING
( ) 3.09 THOROUGHLY
( ) 3.10 ALL LUMPS ARE REMOVED
( ) 3.11 FOR THREE MINUTES
( ) 3.12 ALL PIECES REMOVED
( ) 3.13 WHILE MIXING
( ) 3.14 THOROUGHLY
( ) 3.15 NO DRIPS ON SIDE OF PAN
( ) 3.16 COMPLETELY

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**Division 05**

**SOUPS AND SAUCES**

**Unit**

**01**

**SAUCES**

**Termob No.**

**19-041**

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### 1.00 Condition

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### 2.00 Performance

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

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### 3.00 Extent

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

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**MISCE NO.**

**PROGRAM QUANTITY FOODS**

**QUANTITY FOODS**

**1.00 CONDITION**

**INGREDIENTS**

( ) 1.01 BEEF BONES

( ) 1.02 CHOPPED ONIONS

( ) 1.03 CHOPPED CELERY

( ) 1.04 BAY LEAVES

( ) 1.05 SALT, PEPPER, THYME AND CLOVES

( ) 1.06 PARSELY STEMS

**UTENSILS**

( ) 1.07 STOCK POT

( ) 1.08 BASIC UTENSILS (TABLE T-3)

( ) 1.09 STOVE

( ) 1.10 FORMULA FOR WHITE STOCK

**2.00 PERFORMANCE**

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE TWENTY PORTIONS OF WHITE STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 CUT BONES

( ) 2.04 SIMMER BONES IN WATER

( ) 2.05 ADD VEGETABLES

( ) 2.06 SEASON MIXTURE

( ) 2.07 SIMMER MIXTURE

( ) 2.08 STRAIN STOCK

( ) 2.09 COOL STOCK

( ) 2.10 CLEAN UTENSILS

**3.00 EXTENT**

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 WHITE STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 TO FOUR INCH LENGTHS

( ) 3.04 FOR THREE HOURS

( ) 3.05 ALL VEGETABLES ADDED

( ) 3.06 LIGHTLY

( ) 3.07 FOR THREE HOURS

( ) 3.08 ALL LUMPS ARE REMOVED

( ) 3.09 AS QUICKLY AS POSSIBLE

( ) 3.10 COMPLETELY

**DIVISION 05 SOUPS AND SAUCES**

**UNIT 01 SAUCES**

**TERMOB NO. 19-042**
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<th>DIVISION 05</th>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

164
1.00 CONDITION

INGREDIENTS

1.01 BEEF BONES
1.02 WATER
1.03 CHOPPED ONION
1.04 CHOPPED CARROTS
1.05 CHOPPED CELERY
1.06 BAY LEAVES, THYME, PARSLEY AND PEPPERCORNS
1.07 TOMATO PUREE

UTENSILS

1.08 BASIC UTENSILS
1.09 10 GALLONS STOCK POT
1.10 ROASTING PAN
1.11 STOVE AND OVEN
1.12 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIVE GALLONS OF BROWN STOCK EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 CUT BONES
2.04 BROWN BONES
2.05 SIMMER BONES IN WATER
2.06 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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 BROWN STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 THREE TO FOUR INCHES
3.04 TWENTY MINUTES UNTIL BROWN
3.05 THREE HOURS (SKIM SCUM)
3.06 EVENLY
3.07 WOODEN PADDLE
3.08 THREE HOURS (SKIM SCUM)
3.09 IMMEDIATELY IN SINK
INGREDIENTS
( ) 1.01 BEEF BONES
( ) 1.02 WATER
( ) 1.03 CHOPPED ONION
( ) 1.04 CHOPPED CARROTS
( ) 1.05 CHOPPED CELERY
( ) 1.06 BAY LEAVES, THYME,
PARSLEY AND PEPPERCORNS
( ) 1.07 TOMATO PUREE

UTENSILS
( ) 1.08 BASIC UTENSILS
( ) 1.09 10 GALLONS STOCK POT
( ) 1.10 ROASTING PAN
( ) 1.11 STOVE AND OVEN
( ) 1.12 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIVE GALLONS OF BROWN STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT BONES
( ) 2.04 BROWN BONES
( ) 2.05 SIMMER BONES IN WATER
( ) 2.06 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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BROWN STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THREE TO FOUR INCHES
( ) 3.04 TWENTY MINUTES UNTIL BROWN
( ) 3.05 THREE HOURS (SKIM SCUM)
( ) 3.06 EVENLY
( ) 3.07 WOODEN PADDLE
( ) 3.08 THREE HOURS (SKIM SCUM)
( ) 3.09 IMMEDIATELY IN SINK
( ) 3.10 COMPLETELY

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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

167
1.00 CONDITION

**INGREDIENTS**

( ) 1.01 FISH BONES AND TRIMMINGS
( ) 1.02 CHOPPED CELERY
( ) 1.03 CHOPPED ONIONS
( ) 1.04 QUARTERED LEMONS
( ) 1.05 MIXED SPICES AND PARSLEY STEMS
( ) 1.06 WATER

**UTENSILS**

( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 10 GALLON STOCK POT

2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE FIVE GALLONS OF FISH STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 POUR WATER IN STOCK POT
( ) 2.04 ADD VEGETABLES, SPICES, PARSLEY AND LEMONS
( ) 2.05 ADD BONES AND TRIMMINGS
( ) 2.06 STRAIN AND COOL STOCK
( ) 2.07 CLEAN UTENSILS

3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 FISH STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OR 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 BRING TO 212° F
( ) 3.04 SIMMER FOR 45 MINUTES
( ) 3.05 BRING BACK TO BOIL FOR 15 MINUTES
( ) 3.06 IMMEDIATELY IN SINK
( ) 3.07 COMPLETELY 168
PROGRAM QUANTITY FOODS

USOE CODE NO(S)erguson

CONDITION

PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

169
1.00 CONDITION

INGREDIENTS
( ) 1.01 PASTRY FLOUR
( ) 1.02 BUTTER

UTENSILS
( ) 1.03 BASIC UTENSILS (TABLE T-3)
( ) 1.04 20 QUART BRAISING POT
( ) 1.05 S/S CONTAINER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ROUX FOR THICKENING A SAUCE EMPLOYING THE FOLLOWING OPERATIONS:
( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD PASTRY FLOUR
( ) 2.05 BAKE IN OVEN
( ) 2.06 TRANSFER TO S/S CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 WHITE STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN 30 MINUTES 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 WELL BLENDED
( ) 3.05 TEN MINUTES AT 325° F
( ) 3.06 NO DRIPS ON SIDE OF CONTAINER
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**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

| 3.00     | EXTENT                 |                |            |        |           |        |

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

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<td>1.11 6 QUART SAUCEPOT</td>
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<td>1.02 PASTRY FLOUR</td>
<td>1.12 BASIC UTENSILS</td>
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<td>1.03 CURRY POWDER</td>
<td>1.13 2 GAL.S/S CONTAINER</td>
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<td>1.04 DICED ONIONS</td>
<td>1.14 STOVE</td>
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<td>1.05 GARLIC CLOVES</td>
<td>1.15 FORMULA FOR CURRY SAUCE</td>
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<td>1.06 DICED APPLES</td>
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<td>1.07 DICED EGGPLANT</td>
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<td>1.08 TOMATO PUREE</td>
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<td>1.09 SALT AND SPICES</td>
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<td>1.10 STOCKS (HOT) CHICKEN, SHRIMP, LAMB, LOBSTER, VEAL</td>
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2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

( ) 2.01 PREPARE ONE GALLON OF CURRY SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE ONIONS AND GARLIC CLOVES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD CURRY POWDER
( ) 2.08 ADD STOCK AND TOMATO PUREE, AND BLEND MIXTURE
( ) 2.09 WHIP MIXTURE
( ) 2.10 ADD DICED APPLE AND EGGPLANT
( ) 2.11 SIMMER
( ) 2.12 STRAIN INTO S/S CONTAINER

3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 CURRY SAUCE 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 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 STIRRING SLOWLY
2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE GALLON OF CURRY SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL-INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE ONIONS AND GARLIC CLOVES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD CURRY POWDER
( ) 2.08 ADD STOCK AND TOMATO PUREE, AND BLEND MIXTURE
( ) 2.09 WHIP MIXTURE
( ) 2.10 ADD DICED APPLE AND EGGPLANT
( ) 2.11 SIMMER
( ) 2.12 STRAIN INTO S/S CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CURRY SAUCE 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 Without burning
( ) 3.04 Until transparent
( ) 3.05 Stirring slowly
( ) 3.06 Slowly, five minutes
( ) 3.07 Lightly
( ) 3.08 Stirring slowly and thoroughly
( ) 3.09 Until well blended
( ) 3.10 Into sauce
( ) 3.11 One hour
( ) 3.12 Completely
PROGRAM QUANTITY FOODS

USOE CODE NO(S)__________________________

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMNO 19-046

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

17.1
1.00 CONDITION

INGREDIENTS

( ) 1.01 GROUND SHANK
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 EGG WHITES
( ) 1.06 PARSLEY STEMS
( ) 1.07 SALT, PEPPER, THYME, AND CLOVE
( ) 1.08 BAY LEAVES
( ) 1.09 TOMATOES
( ) 1.10 BEEF STOCK

UTENSILS

( ) 1.11 MEAT GRINDER
( ) 1.12 STOCK POT WITH SPIGOT
( ) 1.13 SERVICE PAN
( ) 1.14 BASIC UTENSILS
( ) 1.15 STOVE
( ) 1.16 FORMULA FOR CLEAR CONSOMME

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE THREE GALLONS OF CLEAR CONSOMME EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 GRIND BEEF AND VEGETABLES
( ) 2.04 BLEND ALL INGREDIENTS
( ) 2.05 BRING TO BOIL
( ) 2.06 SIMMER SOUP
( ) 2.07 REMOVE "RAFT"
( ) 2.08 STRAIN SOUP
( ) 2.09 TRANSFER TO SERVICE PAN
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CLEAR CONSOMME 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 SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 THOROUGHLY
( ) 3.05 BROUGHT TO SLOW BOIL
( ) 3.06 FOR ONE AND ONE-HALF HOURS
INGREDIENTS

1.01 GROUND SHANK
1.02 CHOPPED ONIONS
1.03 CHOPPED CELERY
1.04 CHOPPED CARROTS
1.05 EGG WHITES
1.06 PARSLEY STEMS
1.07 SALT, PEPPER, THYME, AND CLOVE
1.08 BAY LEAVES
1.09 TOMATOES
1.10 BEEF STOCK
1.11 MEAT GRINDER
1.12 STOCK POT WITH SPIGOT
1.13 SERVICE PAN
1.14 BASIC UTENSILS
1.15 STOVE

UTENSILS

TABLE T-3

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE THREE GALLONS OF CLEAR CONSOMME EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 GRIND BEEF AND VEGETABLES
2.04 BLEND ALL INGREDIENTS
2.05 BRING TO BOIL
2.06 SIMMER SOUP
2.07 REMOVE "RAFT"
2.08 STRAIN SOUP
2.09 TRANSFER TO SERVICE PAN
2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 CLEAR CONSOMME 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 SATISFACTORY OR UNSATISFACTORY.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 THOROUGHLY
3.04 THOROUGHLY
3.05 BROUGHT TO SLOW BOIL
3.06 FOR ONE AND ONE-HALF HOURS
3.07 RAFT REMOVED AND DISCARDED
3.08 ALL LUMPS AND PARTICLES REMOVED
3.09 NO DRIPS ON SIDE OF PAN
3.10 COMPLETELY
<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>QUANTITY FOODS</th>
<th>DIVISION</th>
<th>SOUPS AND SAUCES</th>
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<td>19-047</td>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

177
1.00 CONDITION

INGREDIENTS

- 1.01 DICED POTATOES
- 1.02 FISH STOCK, HOT
- 1.03 SALT AND PEPPER
- 1.04 BUTTER
- 1.05 WORCESTERSHIRE SAUCE
- 1.06 GROUND SALT PORK
- 1.07 SLICED ONIONS
- 1.08 FLOUR
- 1.09 MILK
- 1.10 LIGHT CREAM
- 1.11 Haddock Chunks

UTENSILS

- 1.12 STOCK POT
- 1.13 SAUCEPAN
- 1.14 SAUTE PAN
- 1.15 SERVICE PAN
- 1.16 BASIC UTENSILS

EQUIPMENT

- 1.17 STOVE
- 1.18 FORMULA FOR NEW ENGLAND FISH CHOWDER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

- 2.01 PREPARE FIFTY PORTIONS OF NEW ENGLAND FISH CHOWDER EMPLOYING THE FOLLOWING OPERATIONS:

  - 2.02 ASSEMBLE ALL INGREDIENTS
  - 2.03 SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING AND ONE GALLON OF FISH STOCK
  - 2.04 HEAT SALT PORK
  - 2.05 SAUTE BUTTER AND ONIONS IN SALT PORK
  - 2.06 ADD FLOUR
  - 2.07 COOK MIXTURE
  - 2.08 ADD REMAINING FISH STOCK
  - 2.09 COOK MIXTURE
  - 2.10 HEAT MILK AND CREAM
  - 2.11 COMBINE ALL INGREDIENTS
  - 2.12 COOK CHOWDER
  - 2.13 TRANSFER TO SERVICE PAN
  - 2.14 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

- 3.01 FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATER. TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS, EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

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

- 3.03 FOR FIFTEEN MINUTES
INGREDIENTS

- **1.01** Diced Potatoes
- **1.02** Fish Stock, Hot
- **1.03** Salt and Pepper
- **1.04** Butter
- **1.05** Worcestershire Sauce
- **1.06** Ground Salt Pork
- **1.07** Sliced Onions
- **1.08** Flour
- **1.09** Milk
- **1.10** Light Cream
- **1.11** Haddock Chunks
- **1.12** Stock Pot
- **1.13** Saucepan
- **1.14** Saute Pan
- **1.15** Service Pan
- **1.16** Basic Utensils

**2.00** PERFORMANCE

**2.01** PREPARE FIFTY PORTIONS OF NEW ENGLAND FISH CHOWDER EMPLOYING THE FOLLOWING OPERATIONS:

1. ASSEMBLE ALL INGREDIENTS
2. SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING AND ONE GALLON OF FISH STOCK
3. HEAT SALT PORK
4. SAUTE BUTTER AND ONIONS IN SALT PORK
5. ADD FLOUR
6. COOK MIXTURE
7. ADD REMAINING FISH STOCK
8. COOK MIXTURE
9. HEAT MILK AND CREAM
10. COMBINE ALL INGREDIENTS
11. COOK CHOWDER
12. TRANSFER TO SERVICE PAN
13. CLEAN UTENSILS

**3.00** EXTENT

**3.01** FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEXTURE, 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.

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

**3.03** FOR FIFTEEN MINUTES

**3.04** UNTIL PARTIALLY RENDERED

**3.05** UNTIL ONIONS ARE TRANSPARENT

**3.06** WHILE MIXING

**3.07** FOR FIVE MINUTES WITHOUT BROWNING

**3.08** WHILE STIRRING

**3.09** FOR TEN MINUTES

**3.10** WITHOUT BOILING

**3.11** INTO STOCK POT

**3.12** FOR FIVE TO TEN MINUTES

**3.13** NO DRIPS ON SIDE OF PAN

**3.14** COMPLETELY
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 05 SOUPS AND SAUCES

UNIT 02 SOUPS

TERMNO NO. 19-048

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

180
1.00 CONDITION

INGREDIENTS
( ) 1.01 SLICED POTATOES
( ) 1.02 SLICED ONIONS
( ) 1.03 SLICED LEEK WHITES
( ) 1.04 BAY LEAF
( ) 1.05 CRUSHED WHITE PEPPERCORNS
( ) 1.06 CHICKEN STOCK, PREVIOUSLY PREPARED
( ) 1.07 SALT
( ) 1.08 CHOPPED CHIVES

UTENSILS
( ) 1.09 SAUCEPAN
( ) 1.10 FOOD MILL
( ) 1.11 BASIC UTENSILS
( ) 1.12 STOVE
( ) 1.13 REFRIGERATOR
( ) 1.14 FORMULA FOR VICHYSSOISE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF VICHYSSOISE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIMMER ALL INGREDIENTS IN STOCK POT
( ) 2.04 PUT SOUP THROUGH FOOD MILL
( ) 2.05 REFRIGERATE SOUP

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 VICHYSSOISE IS 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 FOR TWENTY MINUTES
( ) 3.04 SOUP IS SMOOTH AND UNIFORM
( ) 3.05 UNTIL COLD FOR SERVICE
<table>
<thead>
<tr>
<th>MISOE NO.</th>
<th>PROGRAM</th>
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<th>DIVISION</th>
<th>QUANTITY FOODS</th>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
**1.00 CONDITION**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>No.</th>
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<tbody>
<tr>
<td>1.01</td>
<td>ONIONS (SLICED)</td>
</tr>
<tr>
<td>1.02</td>
<td>CHICKEN STOCK</td>
</tr>
<tr>
<td>1.03</td>
<td>BEEF STOCK</td>
</tr>
<tr>
<td>1.04</td>
<td>BUTTER</td>
</tr>
<tr>
<td>1.05</td>
<td>SEASONINGS</td>
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**EQUIPMENT**

<table>
<thead>
<tr>
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<th>Item</th>
</tr>
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<tbody>
<tr>
<td>1.08</td>
<td>STOVE</td>
</tr>
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**OTHER**

<table>
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<tr>
<th>No.</th>
<th>Item</th>
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<tbody>
<tr>
<td>1.09</td>
<td>FORMULA FOR FRENCH ONION SOUP</td>
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**UTENSILS**

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>1.06</td>
<td>BASIC UTENSILS (TABLE T-3)</td>
</tr>
<tr>
<td>1.07</td>
<td>FIVE GALLON POT</td>
</tr>
</tbody>
</table>

**2.00 PERFORMANCE**

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
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<tbody>
<tr>
<td>2.01</td>
<td>PREPARE THREE GALLONS OF FRENCH ONION SOUP</td>
</tr>
<tr>
<td></td>
<td>EMPLOYING THE FOLLOWING OPERATIONS:</td>
</tr>
<tr>
<td></td>
<td>( ) 2.02 ASSEMBLE ALL INGREDIENTS</td>
</tr>
<tr>
<td></td>
<td>( ) 2.03 HEAT BUTTER</td>
</tr>
<tr>
<td></td>
<td>( ) 2.04 SAUTE ONIONS</td>
</tr>
<tr>
<td></td>
<td>( ) 2.05 ADD STOCKS</td>
</tr>
<tr>
<td></td>
<td>( ) 2.06 SIMMER STOCKS AND ONIONS</td>
</tr>
<tr>
<td></td>
<td>( ) 2.07 TRANSFER TO A SOUP CONTAINER</td>
</tr>
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</table>

**3.00 EXTENT**

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

<table>
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<tr>
<td>3.01</td>
<td>ONION SOUP 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.</td>
</tr>
<tr>
<td></td>
<td>( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY</td>
</tr>
<tr>
<td></td>
<td>( ) 3.03 UNTIL MELTED</td>
</tr>
<tr>
<td></td>
<td>( ) 3.04 LIGHTLY BROWNED</td>
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<tr>
<td></td>
<td>( ) 3.05 STIRRING</td>
</tr>
<tr>
<td></td>
<td>( ) 3.06 ONE HOUR</td>
</tr>
<tr>
<td></td>
<td>( ) 3.07 NO DRIPS ON SIDE OF CONTAINER</td>
</tr>
</tbody>
</table>
PROGRAM QUANTITY FOODS
USOE CODE NO(S)__________________________
DIVISION 05 SOUPS AND SAUCES
UNIT 02 SOUPS
TERMOB NO. 19-050

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

181
1.00 CONDITION

INGREDIENTS
(() 1.01 EGGS
(() 1.02 WATER AND VINEGAR MIXTURE
(() 1.03 HOT BUTTERED TOAST

UTENSILS
(() 1.04 SHALLOW PAN
(() 1.05 SERVICE DISHES
(() 1.06 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
(() 2.01 PREPARE TWO PORTIONS OF POACHED EGGS EMPLOYING THE FOLLOWING OPERATIONS:
(() 2.02 ASSEMBLE ALL INGREDIENTS
(() 2.03 HEAT WATER AND VINEGAR
(() 2.04 BREAK EGGS INTO DISH
(() 2.05 PLACE EGGS IN PAN
(() 2.06 COOK EGGS
(() 2.07 TRANSFER TO SERVICE DISH
(() 2.08 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
(() 3.01 POACHED EGGS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.
(() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
(() 3.03 TO BOILING
(() 3.04 GENTLY
(() 3.05 WITHOUT BREAKING YOLK
(() 3.06 FOR THREE MINUTES
(() 3.07 ARRANGED WITH TOAST IN A PLEASING PATTERN
(() 3.08 COMPLETELY 185
MISOE NO._____  PROGRAM QUANTITY FOODS  DIVISION 06  DAIRY
USOE CODE NO(S)_____  UNIT 01  EGGS
TERMOB NO._____  19-051

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

186
1.00 CONDITION

INGREDIENTS

( ) 1.01 EGGS

( ) 1.02 BUTTER

( ) 1.03 HOT BUTTERED TOAST

EQUIPMENT

( ) 1.07 STOVE

( ) 1.08 FORMULA FOR FRIED EGGS

UTENSILS

( ) 1.04 SHALLOW PAN

( ) 1.05 SERVICE DISH

( ) 1.06 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWO PORTIONS OF FRIED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 HEAT BUTTER

( ) 2.04 BREAK EGGS INTO PAN

( ) 2.05 COOK EGGS

( ) 2.06 TRANSFER TO SERVICE DISH

( ) 2.07 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FRIED EGGS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN FIFTEEN MINUTES 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 GENTLY

( ) 3.05 FOR THREE MINUTES

( ) 3.06 ARRANGED WITH TOAST IN PLEASING PATTERN

( ) 3.07 COMPLETELY

18
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.99 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
MISOE NO. ____________  

PROGRAM QUANTITY FOODS DIVISION 07 BAKING  

UNIT 01 DONUTS  

TERMOB NO. 19-053  

1.00 CONDITION  

INGREDIENTS UTENSILS  

( ) 1.01 SUGAR ( ) 1.12 SCALING UTENSILS  

( ) 1.02 SALT ( ) 1.13 DONUT CUTTER  

( ) 1.03 MILK POWDER ( ) 1.14 BASIC UTENSILS  

( ) 1.04 SHORTENING ( ) (TABLE T-3)  

( ) 1.05 EGGS ( ) 1.15 SHEET PANS  

( ) 1.06 WATER ( ) 1.16 DONUT FRYER  

( ) 1.07 VANILLA ( ) OTHER  

( ) 1.08 MACE ( ) 1.17 FORMULA FOR YEAST  

( ) 1.09 YEAST  

( ) 1.10 FLOUR, DONUT RAISED DONUTS  

( ) 1.11 FAT  

2.00 PERFORMANCE  

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  

( ) 2.01 PREPARE EIGHT DOZEN YEAST RAISED DONUTS EMPLOYING THE FOLLOWING OPERATIONS:  

( ) 2.02 ASSEMBLE ALL INGREDIENTS  

( ) 2.03 BLEND SUGAR, MILK POWDER, SALT, AND SHORTENING  

( ) 2.04 ADD EGGS  

( ) 2.05 BLEND EGGS  

( ) 2.06 STIR IN WATER  

( ) 2.07 DISSOLVE YEAST IN WARM WATER  

( ) 2.08 FOLD IN FLOUR  

( ) 2.09 ADD YEAST SOLUTION  

( ) 2.10 SET DOUGH ASIDE  

( ) 2.11 PUNCH THE DOUGH  

( ) 2.12 SEPARATE THE DOUGH  

( ) 2.13 ALLOW LOAVES TO RELAX  

( ) 2.14 ROLL OUT LOAF  

( ) 2.15 CUT OUT DONUTS  

( ) 2.16 FRY DONUTS IN PREHEATED FAT  

( ) 2.17 DRAIN DONUTS  

( ) 2.18 TRANSFER TO SHEET PANS  

( ) 2.19 CLEAN UTENSILS  

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**PROGRAM QUANTITY FOODS**

**USOE CODE NO(S)**

**CONDITION**

**PERFORMANCE**

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<td>01</td>
<td>19-053</td>
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**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

190
3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 DONUTS 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 UNTIL SMOOTH

3.04 IN TWO STAGES WHILE STIRRING

3.05 THOROUGHLY

3.06 THOROUGHLY

3.07 COMPLETELY DISSOLVED

3.08 NO LUMPS FORM

3.09 WHILE MIXING

3.10 FOR THIRTY MINUTES IN WARM HUMID PLACE

3.11 THOROUGHLY

3.12 INTO SIX POUND LOAVES

3.13 FOR FIFTEEN MINUTES

3.14 TO THREE EIGHTHS TO A HALF INCH THICK

3.15 MAKING MINIMUM SCRAP

3.16 FOR ABOUT TWO MINUTES AT 380° F

3.17 ALL EXCESS FAT REMOVED

3.18 ARRANGED IN NEAT ROWS

3.19 COMPLETELY
<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>QUANTITY FOODS</th>
<th>DIVISION</th>
<th>BAKING</th>
<th>UNIT</th>
<th>DONUTS</th>
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3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME.

192
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE NINE DOZEN TWIST CRULLERS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, SHORTENING, VANILLA, MACE, LEMON AND BUN DOUGH
( ) 2.04 BLEND IN EGGS
( ) 2.05 STIR IN WATER
( ) 2.06 COMBINE FLOUR AND BAKING POWDER
( ) 2.07 FOLD IN FLOUR MIX
( ) 2.08 SCALE DOUGH INTO PRESSES
( ) 2.09 ALLOW TO RELAX
( ) 2.10 ROLL OUT THE PRESS
( ) 2.11 ROLL OUT SEVEN TO EIGHT INCHES
( ) 2.12 TWIST ROLLS
( ) 2.13 LET ROLLS RELAX
( ) 2.14 FRY ROLLS IN PREHEATED FAT
( ) 2.15 DRAIN ROLLS
( ) 2.16 TRANSFER TO SHEET PANS
( ) 2.17 CLEAN UTENSILS
PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 07 BAKING
UNIT 01 DONUTS
TERMAB NO. 19-054

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

194
3.00  EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01  CRULLERS 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  INTO A SMOOTH PASTE

( ) 3.04  WELL

( ) 3.05  NO LUMPS FORMED

( ) 3.06  BY SIFTING TOGETHER

( ) 3.07  NO LUMPS FORMED

( ) 3.08  THREE POUNDS EACH

( ) 3.09  FOR FIVE MINUTES

( ) 3.10  TO SIZE OF PAN FOR PRESS MACHINE

( ) 3.11  EVEN THICKNESS THROUGHOUT

( ) 3.12  TO FOUR TWISTED FOLDS

( ) 3.13  FOR FIVE MINUTES

( ) 3.14  FOR ABOUT TWO MINUTES AT 380° F

( ) 3.15  THOROUGHLY

( ) 3.16  ARRANGED IN NEAT ROWS

( ) 3.17  COMPLETELY

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<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>QUANTITY FOODS</th>
<th>DIVISION 07</th>
<th>BAKING</th>
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<tr>
<td>USOE CODE NO(S)</td>
<td></td>
<td>UNIT 01</td>
<td>DONUTS</td>
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<td>19-054 (CONT.)</td>
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3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
197

MISOE NO. __________

PROGRAM QUANTITY FOODS __________

DIVISION 07 BAKING __________

UNIT 02 YEAST DOUGHS __________

TERMOB NO. 19-055 __________

1.00 CONDITION

INGREDIENTS

| ( ) | 1.01 | SUGAR |
| ( ) | 1.02 | SALT |
| ( ) | 1.03 | MILK POWDER |
| ( ) | 1.04 | WATER |
| ( ) | 1.05 | YEAST |
| ( ) | 1.06 | BREAD FLOUR |
| ( ) | 1.07 | SHORTENING |

UTENSILS

| ( ) | 1.08 | SIX GREASED BREAD PANS |
| ( ) | 1.09 | BASIC UTENSILS (TABLE T-3) |
| ( ) | 1.10 | STOVE WITH STEAM |
| ( ) | 1.11 | INJECTION UNIT |

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE SIX, ONE POUND LOAVES OF WHITE PAN BREAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 DISSOLVE YEAST IN WARM WATER
( ) 2.05 SIFT IN BREAD FLOUR
( ) 2.06 ADD THE YEAST SOLUTION
( ) 2.07 ADD SHORTENING
( ) 2.08 ALLOW DOUGH TO RISE
( ) 2.09 PUNCH DOUGH
( ) 2.10 ALLOW DOUGH TO RISE
( ) 2.11 PUNCH DOUGH
( ) 2.12 SCALE DOUGH INTO LOAVES
( ) 2.13 ALLOW DOUGH TO REST
( ) 2.14 BAKE BREAD
( ) 2.15 REMOVE BREAD FROM PANS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 WHITE PAN BREAD IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 COMPLETELY
( ) 3.05 NO LUMPS FORMED
( ) 3.06 WHILE STIRRING

( ) 3.07 7GREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.08 COMPLETELY
( ) 3.09 COMPLETELY
( ) 3.10 NO LUMPS FORMED
( ) 3.11 WHILE STIRRING

( ) 3.12 7GREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.13 COMPLETELY
( ) 3.14 COMPLETELY
( ) 3.15 NO LUMPS FORMED
( ) 3.16 WHILE STIRRING
2.00 PERFORMANCE

2.01 PREPARE SIX, ONE POUND LOAVES OF WHITE PAN BREAD EMPOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
2.04 DISSOLVE YEAST IN WARM WATER
2.05 SIFT IN BREAD FLOUR
2.06 ADD THE YEAST SOLUTION
2.07 ADD SHORTENING
2.08 ALLOW DOUGH TO RISE
2.09 PUNCH DOUGH
2.10 ALLOW DOUGH TO RISE
2.11 PUNCH DOUGH
2.12 SCALE DOUGH INTO LOAVES
2.13 ALLOW DOUGH TO REST
2.14 BAKE BREAD
2.15 REMOVE BREAD FROM PANS

3.00 EXTENT

3.01 WHITE PAN BREAD IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALD TO WITHIN 5% ACCURACY
3.03 COMPLETELY
3.04 COMPLETELY
3.05 NO LUMPS FORMED
3.06 WHILE STIRRING
3.07 WHILE STIRRING
3.08 FOR ONE AND ONE HALF HOURS
3.09 THOROUGHLY
3.10 FOR FORTY FIVE MINUTES
3.11 THOROUGHLY
3.12 EIGHTEEN OUNCES EACH
3.13 TO FULL PROOF
3.14 FOR THIRTY FIVE TO FORTY MINUTES AT 415° F
3.15 IMMEDIATELY AFTER BAKING
<table>
<thead>
<tr>
<th>PROGRAM QUANTITY FOODS</th>
<th>DIVISION 07</th>
<th>BAKING</th>
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<tr>
<td>USOE CODE NO(S)</td>
<td>UNIT '02</td>
<td>YEAST DOUGHS</td>
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<td>TERMOB NO.</td>
<td>19-055</td>
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</tbody>
</table>

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

199
1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 YEAST
( ) 1.07 BREAD FLOUR
( ) 1.08 WATER

UTENSILS

( ) 1.09 SHALLOW BAKING PAN
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.11 BAKING OVEN

OTHER

( ) 1.12 FORMULA FOR TWISTED SOFT ROLLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE NINE DOZEN TWISTED SOFT EGG ROLLS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE YEAST IN WARM WATER
( ) 2.04 BLEND SUGAR, SALT, MILK POWDER, SHORTENING, EGGS, AND WATER
( ) 2.05 SIFT IN FLOUR
( ) 2.06 ADD YEAST SOLUTION
( ) 2.07 ALLOW DOUGH TO RISE
( ) 2.08 PUNCH THE DOUGH
( ) 2.09 ALLOW DOUGH TO RISE
( ) 2.10 PUNCH THE DOUGH
( ) 2.11 SCALE INTO PRESSES
( ) 2.12 ROLL EACH PIECE
( ) 2.13 ALLOW STRIPS TO RELAX
( ) 2.14 TWIST EACH PIECE
( ) 2.15 ALLOW TWISTS TO RISE
( ) 2.16 BAKE ROLLS
( ) 2.17 REMOVE ROLLS FROM PAN
<table>
<thead>
<tr>
<th>PROGRAM QUANTITY FOODS</th>
<th>DIVISION</th>
<th>UNIT</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>07 BAKING</td>
<td>02 YEAST DOUGHS</td>
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**USOE CODE NO(S)**

**TERMNO NO.**

1.00 CONDITION

2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

201
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.

3.03 Completely

3.04 To a smooth paste

3.05 No lumps are formed

3.06 While stirring

3.07 For one and one half hours

3.08 Thoroughly

3.09 For fifteen minutes

3.10 Thoroughly

3.11 Of three ounce units

3.12 Even thickness throughout

3.13 For five minutes

3.14 Evenly

3.15 To three quarter volume

3.16 For fifteen minutes at 400°F

3.17 Immediately after baking
PROGRAM QUANTITY FOODS
USOE CODE NO(S) ______________
UNIT 02 YEAST DOUGHS
TERMOB NO. 19-056 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

203
1.00 CONDITION

INGREDIENTS

( ) 1.01 YEAST
( ) 1.02 SUGAR
( ) 1.03 SALT
( ) 1.04 MILK POWDER
( ) 1.05 SHORTENING
( ) 1.06 CARDAMON
( ) 1.07 EGGS
( ) 1.08 VANILLA
( ) 1.09 FAT
( ) 1.10 SHORTENING
( ) 1.11 FILLING

UTENSILS

( ) 1.12 SHALLOW BAKING PAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)
( ) 1.14 BAKING OVEN
( ) 1.15 DOUGH DIVIDER
( ) 1.16 REFRIGERATOR

OTHER

( ) 1.17 FORMULA FOR DANISH PASTRY

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TEN DOZEN OPEN POCKET DANISH PASTRY
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE YEAST IN WARM WATER
( ) 2.04 BLEND SUGAR, SALT, MILK POWDER, SHORTENING
   AND CARDAMON
( ) 2.05 ADD EGGS
( ) 2.06 BLEND MIXTURE
( ) 2.07 SIFT IN FLOUR
( ) 2.08 ADD YEAST
( ) 2.09 ALLOW DOUGH TO RELAX
( ) 2.10 ROLL OUT DOUGH
( ) 2.11 COVER TWO THIRDS OF DOUGH WITH PIECES OF FAT MIXTURE
( ) 2.12 FOLD DOUGH
( ) 2.13 ROLL OUT DOUGH
( ) 2.14 FOLD DOUGH
( ) 2.15 ALLOW DOUGH TO REST
( ) 2.16 REFRIGERATE DOUGH
( ) 2.17 ROLL OUT DOUGH
( ) 2.18 CUT DOUGH
( ) 2.19 ADD FILLING
( ) 2.20 MAKE POCKET
( ) 2.21 EGG WASH PASTRY
( ) 2.22 BAKE PASTRY
( ) 2.23 CLEAN UTENSILS
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
### 3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

( ) 3.01 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 SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 COMPLETEly

( ) 3.04 TO A SMOOTH PASTE

( ) 3.05 IN TWO STAGES

( ) 3.06 THOROUGHLY

( ) 3.07 NO LUMPS FORMED

( ) 3.08 WHILE STIRRING

( ) 3.09 FOR TEN MINUTES

( ) 3.10 TO ONE HALF INCH THICK RECTANGLE

( ) 3.11 FAT IS EVENLY DISTRIBUTED

( ) 3.12 RESULTING IN THREE DOUGH LAYERS SEPARATED BY TWO FAT LAYERS

( ) 3.13 TO ONE HALF INCH THICK RECTANGLE (THREE TIMES)

( ) 3.14 TO FOUR EQUAL SECTIONS (THREE TIMES)

( ) 3.15 FOR FIFTEEN MINUTES IN REFRIGERATOR

( ) 3.16 FOR TWELVE TO FOURTEEN HOURS

( ) 3.17 TO ONE QUARTER INCH THICK RECTANGLE

( ) 3.18 INTO THREE INCH SQUARES

( ) 3.19 TO CENTER OF SQUARES

( ) 3.20 CORNERS FOLDED DIAGONALLY

( ) 3.21 LIGHTLY, NO WASH ON FILLING

( ) 3.22 UNTIL BROWN AT 400°F

( ) 3.23 COMPLETELY
<table>
<thead>
<tr>
<th>PROGRAM QUANTITY FOODS</th>
<th>DIVISION 07 BAKING</th>
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</thead>
<tbody>
<tr>
<td>USOE CODE NO(S)</td>
<td>UNIT 02 YEAST DOUGHS</td>
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<td>TERMOB NO. 19-057 (CONT.)</td>
</tr>
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</table>

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

207
1.00 CONDITION

INGREDIENTS

1.01 CAKE FLOUR
1.02 BREAD FLOUR
1.03 SHORTENING
1.04 SALT
1.05 MILK POWDER
1.06 SUGAR
1.07 WATER

UTENSILS

1.08 30-EIGHT INCH PIE TINS
1.09 ROLLER DOKKER
1.10 BASIC UTENSILS (TABLE T-3)
1.11 BAKING OVEN
1.12 FORMULA FOR PRE-BAKED PIE SHELLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTEEN, EIGHT-INCH PIE SHELLS PRE-BAKED EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 SIFT FLOURS TOGETHER
2.04 MIX IN SHORTENING
2.05 FOLD IN SUGAR AND SALT SOLUTION
2.06 SCALE THE DOUGH
2.07 ROLL OUT THE DOUGH
2.08 PLACE DOUGH ON BACK OF PIE TIN
2.09 COVER DOUGH WITH SECOND TIN
2.10 TRIM DOUGH
2.11 STIPPLE THE DOUGH
2.12 BAKE DOUGH
2.13 REMOVE SHELLS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 PIE SHELLS 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 THOROUGHLY
3.04 FORMING SMALL LUMPS
3.05 FORMING A LUMPY, STICKY DOUGH
3.06 TO SEVEN TO EIGHT OUNCE UNITS
3.07 TO ONE EIGHTH INCH THICK CIRCLES
INGREDIENTS

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

UTENSILS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTEEN, EIGHT-INCH PIE SHELLS PRE-BAKED EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 SIFT FLOORS TOGETHER
2.04 MIX IN SHORTENING
2.05 FOLD IN SUGAR AND SALT SOLUTION
2.06 SCALE THE DOUGH
2.07 ROLL OUT THE DOUGH
2.08 PLACE DOUGH ON BACK OF PIE TIN
2.09 COVER DOUGH WITH SECOND TIN
2.10 TRIM DOUGH
2.11 STIPPLE THE DOUGH
2.12 BAKE DOUGH
2.13 REMOVE SHELLS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 PIE SHELLS 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 FORMING SMALL LUMPS
3.04 FORMING A LUMPY, STICKY DOUGH
3.05 TO SEVEN TO EIGHT OUNCE UNITS
3.06 TO ONE EIGHTH INCH THICK CIRCLES
3.07 DOUGH COVERS TIN
3.08 PRESSING DOWN TO MOLD SHELL
3.09 ON TOP AND SIDES
3.10 ALL EXCESS REMOVED
3.11 ON FIRST TIN ONLY, AT 400° F UNTIL BROWN CRUST FORMS
3.12 WHEN COOL

209

7/74

T-134
MISOE NO.________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S)________________

DIVISION 07 BAKING

UNIT 03 PIES

TERMNO NO. 19-058

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

210
MISOE NO._________________

PROGRAM QUANTITY FOODS DIVISION 07 BAKING

UNIT 03 PIES

TERMNO NO. 19-059

1.00 CONDITION

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>UTENSILS</th>
</tr>
</thead>
<tbody>
<tr>
<td>( ) 1.01 CAKE FLOUR</td>
<td>( ) 1.12 15 EIGHT INCH PIE TINS</td>
</tr>
<tr>
<td>( ) 1.02 BREAD FLOUR</td>
<td>( ) 1.13 SHEET PAN</td>
</tr>
<tr>
<td>( ) 1.03 SHORTENING</td>
<td>( ) 1.14 BASIC UTENSILS</td>
</tr>
<tr>
<td>( ) 1.04 MILK POWDER</td>
<td>( ) 1.15 BAKING OVEN</td>
</tr>
<tr>
<td>( ) 1.05 SALT AND SUGAR IN WATER</td>
<td>( ) 1.16 REFRIGERATOR</td>
</tr>
<tr>
<td>( ) 1.06 SUGAR</td>
<td>( ) 1.17 FORMULA FOR</td>
</tr>
<tr>
<td>( ) 1.07 CORNSTARCH</td>
<td>OTHER</td>
</tr>
<tr>
<td>( ) 1.08 CINNAMON</td>
<td></td>
</tr>
<tr>
<td>( ) 1.09 APPLES, PEELED, CUT UP</td>
<td></td>
</tr>
<tr>
<td>( ) 1.10 RIND OF ONE LEMON</td>
<td></td>
</tr>
<tr>
<td>( ) 1.11 EGG WASH</td>
<td>APPLE PIE</td>
</tr>
</tbody>
</table>

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTEEN APPLE PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIFT FLOURS TOGETHER
( ) 2.04 MIX IN SHORTENING AND MILK POWDER
( ) 2.05 FOLD IN SUGAR AND SALT SOLUTION
( ) 2.06 FORM DOUGH
( ) 2.07 REFRIGERATE DOUGH
( ) 2.08 HEAT CORNSTARCH AND SUGAR SOLUTIONS TOGETHER
( ) 2.09 ADD TWELVE OUNCES OF SUGAR
( ) 2.10 HEAT MIXTURE
( ) 2.11 ADD APPLES AND CINNAMON
( ) 2.12 REFRIGERATE FILLING
( ) 2.13 PREPARE PIE CRUSTS
( ) 2.14 PLACE BOTTOM CRUSTS IN TINS
( ) 2.15 ADD FILLING
( ) 2.16 EGG WASH TOP EDGE OF BOTTOM CRUST
( ) 2.17 SEAL TOP CRUST TO BOTTOM CRUST
( ) 2.18 EGG WASH TOP CRUST
( ) 2.19 BAKE PIES
QUANTITY FOODS

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

212
GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 Apple pies 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

( ) 3.03 Thoroughly mixed

( ) 3.04 Lumps formed, no paste

( ) 3.05 Lightly until flour is absorbed

( ) 3.06 Into rectangle on floured pan

( ) 3.07 For fifteen minutes

( ) 3.08 To boiling

( ) 3.09 While stirring

( ) 3.10 To boiling

( ) 3.11 While stirring

( ) 3.12 When cool

( ) 3.13 Fifteen top and fifteen bottom crusts prepared one eighth inch thick

( ) 3.14 Bottom and sides of tins are covered

( ) 3.15 To level below top of pie tin

( ) 3.16 Evenly all around

( ) 3.17 Slight ridge of dough is formed

( ) 3.18 Completely

( ) 3.19 At 425°F to 440°F for forty minutes
GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
### 1.00 CONDITION

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>UTENSILS</th>
</tr>
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<tbody>
<tr>
<td>( ) 1.01 CAKE FLOUR</td>
<td>( ) 1.11 18 EIGHT INCH PIE TINS</td>
</tr>
<tr>
<td>( ) 1.02 SUGAR</td>
<td>( ) 1.12 SAUCEPAN</td>
</tr>
<tr>
<td>( ) 1.03 SALT</td>
<td>( ) 1.13 BASIC UTENSILS (TABLE T-3)</td>
</tr>
<tr>
<td>( ) 1.04 MILK POWDER</td>
<td></td>
</tr>
<tr>
<td>( ) 1.05 SHORTENING</td>
<td></td>
</tr>
<tr>
<td>( ) 1.06 WATER</td>
<td>( ) 1.14 BAKING OVEN</td>
</tr>
<tr>
<td>( ) 1.07 CORNSTARCH</td>
<td></td>
</tr>
<tr>
<td>( ) 1.08 EGGS</td>
<td>( ) 1.15 REFRIGERATOR</td>
</tr>
<tr>
<td>( ) 1.09 VANILLA</td>
<td>OTHER</td>
</tr>
<tr>
<td>( ) 1.10 BUTTER</td>
<td>( ) 1.16 FORMULA FOR CUSTARD PIE</td>
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</table>

### 2.00 PERFORMANCE

#### GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE EIGHTEEN, EIGHT-INCH CUSTARD PIES EMPLOYING THE FOLLOWING OPERATIONS:

<table>
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<th>OPERATIONS</th>
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<tbody>
<tr>
<td>( ) 2.02 ASSEMBLE ALL INGREDIENTS</td>
</tr>
<tr>
<td>( ) 2.03 SIFT FLOUR, SUGAR, SALT AND MILK POWDER TOGETHER</td>
</tr>
<tr>
<td>( ) 2.04 BLEND IN SHORTENING</td>
</tr>
<tr>
<td>( ) 2.05 MIX IN WARM WATER</td>
</tr>
<tr>
<td>( ) 2.06 SCALE THE DOUGH</td>
</tr>
<tr>
<td>( ) 2.07 ROLL OUT DOUGH</td>
</tr>
<tr>
<td>( ) 2.08 PLACE DOUGH IN TIN</td>
</tr>
<tr>
<td>( ) 2.09 FLUTE THE EDGE OF THE SHELL</td>
</tr>
<tr>
<td>( ) 2.10 ALLOW DOUGH TO REST</td>
</tr>
<tr>
<td>( ) 2.11 MIX SUGAR, SALT, MILK POWDER AND CORNSTARCH TOGETHER</td>
</tr>
<tr>
<td>( ) 2.12 MIX IN BEATEN EGGS, WATER AND VANILLA</td>
</tr>
<tr>
<td>( ) 2.13 ALLOW FILLING TO STAND</td>
</tr>
<tr>
<td>( ) 2.14 MIX IN MELTED BUTTER</td>
</tr>
<tr>
<td>( ) 2.15 FILL SHELLS</td>
</tr>
<tr>
<td>( ) 2.16 BAKE PIES</td>
</tr>
<tr>
<td>( ) 2.17 FILL SHELLS</td>
</tr>
<tr>
<td>( ) 2.18 BAKE PIES</td>
</tr>
<tr>
<td>( ) 2.19 CUT PIES</td>
</tr>
</tbody>
</table>

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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERTS. TO BE COMPLETED WITHIN 5 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 THOROUGHLY
( ) 3.04 FORMING A SMOOTH PASTE
( ) 3.05 FORMING A SMOOTH DOUGH
( ) 3.06 TO SEVEN OUNCE UNITS
( ) 3.07 TO ROUND FORM TO FIT TINS
( ) 3.08 DOUGH COVERS BOTTOM AND SIDES
( ) 3.09 FORMING ONE HALF INCH RAISED RIM
( ) 3.10 FOR THREE HOURS
( ) 3.11 THOROUGHLY
( ) 3.12 THOROUGHLY
( ) 3.13 FOR THIRTY MINUTES
( ) 3.14 WHIPPED IN THOROUGHLY
( ) 3.15 ABOUT HALF FULL
( ) 3.16 AT 425° F FOR FIVE MINUTES
( ) 3.17 TO JUST BELOW FLUTED EDGE
( ) 3.18 AT 425° F UNTIL FIRM
( ) 3.19 INTO EQUAL PORTIONS WHEN COOL
PROGRAM    QUANTITY FOODS    DIVISION 07    BAKING
USOE CODE NO(S)             UNIT  03    PIES

TERMOB NO.   19-060 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE CHOCOLATE CREAM PIE FILLING FOR TWELVE, EIGHT INCH PIES EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
2.04 HEAT MIXTURE
2.05 DISSOLVE COCOA AND CORNSTARCH IN WATER
2.06 ADD STARCH SOLUTION TO HEATED MIXTURE
2.07 STIR IN VANILLA AND BUTTER
2.08 FILL SHELLS
2.09 REFRIGERATE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 PIES 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

3.03 COMPLETELY
3.04 TO BOILING
3.05 COMPLETELY
3.06 SLOWLY, WHILE STIRRING UNTIL THICK AND SMOOTH
3.07 THOROUGHLY
3.08 TO TOP OF SHELL
3.09 WHEN COOL
INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 WATER
( ) 1.05 COCOA
( ) 1.06 CORNSTARCH
( ) 1.07 VANILLA
( ) 1.08 BUTTER
( ) 1.09 TWELVE, EIGHT INCH

UTENSILS
( ) 1.10 SAUCEPAN
( ) 1.11 SHEET PAN
( ) 1.12 BASIC UTENSILS

EQUIPMENT
( ) 1.13 STOVE

OTHER
( ) 1.14 FORMULA FOR CHOCOLATE CREAM PIE FILLING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE CHOCOLATE CREAM PIE FILLING FOR TWELVE, EIGHT INCH PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 HEAT MIXTURE
( ) 2.05 DISSOLVE COCOA AND CORNSTARCH IN WATER
( ) 2.06 ADD STARCH SOLUTION TO HEATED MIXTURE
( ) 2.07 STIR IN VANILLA AND BUTTER
( ) 2.08 FILL SHELLS
( ) 2.09 REFRIGERATE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIES 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
( ) 3.03 COMPLETELY
( ) 3.04 TO BOILING
( ) 3.05 COMPLETELY
( ) 3.06 SLOWLY, WHILE STIRRING UNTIL THICK AND SMOOTH
( ) 3.07 THOROUGHLY
( ) 3.08 TO TOP OF SHELL
( ) 3.09 WHEN COOL

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PROGRAM: QUANTITY FOODS  
USOE CODE NO(S):  
DIVISION 07  
UNIT 03  
TERMOB NO. 19-061

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 12 PRE-BAKED PIE SHELLS
( ) 1.02 LEMON PIE FILLING
( ) 1.03 EGG WHITES
( ) 1.04 SALT
( ) 1.05 SUGAR
( ) 1.06 PRE-COOKED CORNSTARCH
( ) 1.07 CONFECTIONARY SUGAR

UTENSILS
( ) 1.08 12 PIE TINS
( ) 1.09 MIXING BOWL
( ) 1.10 PASTRY BAG
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 MIXER
( ) 1.13 OVEN

( ) 1.14 FORMULA FOR MERINGUE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE 12 LEMON MERINGUE PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR AND CORNSTARCH
( ) 2.04 WHIP EGG WHITES AND SALT
( ) 2.05 WHIP SUGAR MIXTURE
( ) 2.06 FILL SHELLS WITH LEMON FILLING
( ) 2.07 APPLY EGG WHITE MIXTURE TO PIES
( ) 2.08 DUST THE EGG WHITE MIXTURE WITH CONFECTIONARY SUGAR
( ) 2.09 BAKE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIES 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 SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED 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
## 1.00 INGREDIENTS

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<td>LEMON PIE FILLING</td>
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<td>FORMULA FOR MERINGUE</td>
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</tbody>
</table>

## 2.00 PERFORMANCE

**GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME**

- 2.01 PREPARE 12 LEMON MERINGUE PIES EMPLOYING THE FOLLOWING OPERATIONS:

  - 2.02 ASSEMBLE ALL INGREDIENTS
  - 2.03 BLEND SUGAR AND CORNSTARCH
  - 2.04 WHIP EGG WHITES AND SALT
  - 2.05 WHIP IN SUGAR MIXTURE
  - 2.06 FILL SHELLS WITH LEMON FILLING
  - 2.07 APPLY EGG WHITE MIXTURE TO PIES
  - 2.08 DUST THE EGG WHITE MIXTURE WITH CONFECTIONARY SUGAR
  - 2.09 BAKE PIES

## 3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

- 3.01 PIES 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 SATISFACTORY OR UNSATISFACTORY.

  - 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED 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
  - 3.09 AT 385° TO 400° F FOR 3 MINUTES OR UNTIL EVENLY BROWNE
PROGRAM QUANTITY FOODS  
USOE CODE NO(S)  

DIVISION 07  BAKING  
UNIT 03  PIES  
TERMAB NO. 19-062  

1.00 CONDITION  

2.00 PERFORMANCE  

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME  

3.00 EXTENT  

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME  

224
1.00 CONDITION

INGREDIENTS

( ) 1.01 PUFF PASTRY, PREVIOUSLY PREPARED

( ) 1.02 SUGAR
( ) 1.03 SALT
( ) 1.04 MILK POWDER
( ) 1.05 WATER
( ) 1.06 CORNSTARCH
( ) 1.07 EGGS
( ) 1.08 BUTTER
( ) 1.09 VANILLA
( ) 1.10 WARM FONDANT AND CHOCOLATE ICING

UTENSILS

( ) 1.11 3 SHEET PANS
( ) 1.12 ROLLER DOCKER
( ) 1.13 SAUCEPAN
( ) 1.14 BASIC UTENSILS
( ) 1.15 BAKING OVEN
( ) 1.16 FORMULA FOR NAPOLEONS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE NAPOLEON, ABOUT FIFTY PORTIONS

EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT SUGAR, SALT, MILK POWDER AND WATER IN SAUCEPAN
( ) 2.04 DISSOLVE CORNSTARCH IN WATER
( ) 2.05 MIX IN SLIGHTLY WHIPPED EGGS
( ) 2.06 STIR EGG MIXTURE INTO BOILING MILK
( ) 2.07 STIR IN BUTTER AND VANILLA
( ) 2.08 POUR ONTO SHEET TINS
( ) 2.09 REFRIGERATE CUSTARD
( ) 2.10 SCALE THE DOUGH
( ) 2.11 ROLL OUT THE DOUGH
( ) 2.12 STIPPLE THE DOUGH
( ) 2.13 BAKE SHEETS
( ) 2.14 ASSEMBLE NAPOLEON
( ) 2.15 REFRIGERATE NAPOLEON
( ) 2.16 ICE NAPOLEON
( ) 2.17 CUT NAPOLEON
PROGRAM QUANTITY FOODS

USOE CODE NO(S)  

1.00 CONDITION

DIVISION 07 BAKING
UNIT 04 PASTRY
TERMNO 19-063

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.00 PERFORMANCE

226
3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 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.

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

( ) 3.03 TO BOILING

( ) 3.04 COMPLETELY

( ) 3.05 THOROUGHLY

( ) 3.06 UNTIL CUSTARD THICKENS

( ) 3.07 THOROUGHLY

( ) 3.08 SPREAD EVENLY

( ) 3.09 WHEN COOL

( ) 3.10 TO THREE EQUAL UNITS

( ) 3.11 TO ONE EIGHTH INCH THICK

( ) 3.12 STIPPLES ARE ONE INCH APART

( ) 3.13 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

( ) 3.15 UNTIL CHILLED

( ) 3.16 CREATING A MARBLED EFFECT

( ) 3.17 INTO SQUARE OR RECTANGULAR SHAPES
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<tr>
<th>PROGRAM</th>
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<th>DIVISION</th>
<th>UNIT</th>
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3.00 EXTENT

**GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME**

228
1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 BREAD FLOUR
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS

( ) 1.10 BISCUIT CUTTER
( ) 1.11 BAKING PANS
( ) 1.12 BASIC UTENSILS
( ) 1.13 BAKING OVEN
( ) 1.14 FORMULA FOR BISCUITS

2.00 PERFORMANCE

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
2.00 PERFORMANCE

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
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1.00 CONDITION

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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

231
1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS

( ) 1.10 SIX MUFFIN PANS
( ) 1.11 MIXING BOWL
( ) 1.12 SHEET PAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)
( ) 1.14 BAKING OVEN
( ) 1.15 FORMULA FOR MUFFINS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 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
( ) 2.07 DROP MIXTURE INTO TINS
( ) 2.08 BAKE MUFFINS
( ) 2.09 CHECK FOR DONENESS
( ) 2.10 REMOVE MUFFINS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED, MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SOFT AND LIGHT
( ) 3.04 IN TWO STAGES WHILE MIXING
( ) 3.05 TO A SMOOTH BATTER
( ) 3.06 NO LUMPS ARE FORMED
( ) 3.07 TINS ARE HALF FULL
( ) 3.08 AT 385° F FOR FIFTEEN MINUTES
( ) 3.09 MUFFIN SPRINGS BACK GENTLY TO THE TOUCH
INGREDIENTS

1.01 SUGAR
1.02 SALT
1.03 MILK POWDER
1.04 SHORTENING
1.05 EGGS
1.06 WATER
1.07 VANILLA
1.08 CAKE FLOUR
1.09 BAKING POWDER

UTENSILS

1.10 SIX MUFFIN PANS
1.11 MIXING BOWL
1.12 SHEET PAN
1.13 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
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
2.07 DROP MIXTURE INTO TINS
2.08 BAKE MUFFINS
2.09 CHECK FOR DONENESS
2.10 REMOVE MUFFINS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATED. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 UNTIL SOFT AND LIGHT
3.04 IN TWO STAGES WHILE MIXING
3.05 TO A SMOOTH BATTER
3.06 NO LUMPS ARE FORMED
3.07 TINS ARE HALF FULL
3.08 AT 385° F FOR FIFTEEN MINUTES
3.09 MUFFIN SPRINGS BACK GENTLY TO THE TOUCH
3.10 AFTER MUFFINS HAVE COOLED TO WARM CONDITION

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PROGRAM QUANTITY FOODS
USOE CODE NO(S)__________

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

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UTENSILS

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<td>1.16</td>
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<td>FORMULA FOR CHOCOLATE LAYER CAKE</td>
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2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE 18 SIX INCH CHOCOLATE LAYER CAKES

EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, COCOA, SHORTENING, CAKE FLOUR AND WATER WITH MIXER

( ) 2.04 DISSOLVE BAKING SODA IN WATER

( ) 2.05 MIX IN BAKING SODA SOLUTION

( ) 2.06 BLEND IN EGGS

( ) 2.07 BLEND IN BAKING POWDER AND VANILLA

( ) 2.08 FILL THE PANS

( ) 2.09 BAKE THE CAKES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 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.

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

( ) 3.03 UNTIL MIXTURE IS SOFT AND SMOOTH

( ) 3.04 COMPLETELY

( ) 3.05 MIX FOR FIVE MINUTES

( ) 3.06 IN THREE STAGES

( ) 3.07 MIX POURS LIKE A THICK GRAVY
INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 COCOA
( ) 1.05 CAKE FLOUR
( ) 1.06 SHORTENING
( ) 1.07 WATER
( ) 1.08 BAKING SODA
( ) 1.09 EGGS
( ) 1.10 BAKING POWDER
( ) 1.11 VANILLA

UTENSILS
( ) 1.12 18 SIX INCH LAYER CAKE PANS
( ) 1.13 PAPER DISC LINERS
( ) 1.14 BASIC UTENSILS
   (TABLE T-3)

Equipment
( ) 1.15 MIXING MACHINE
( ) 1.16 BAKING OVEN

OTHER
( ) 1.17 FORMULA FOR CHOCOLATE LAYER CAKE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE 18 SIX INCH CHOCOLATE LAYER CAKES
EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, COCOA, SHORTENING,
   CAKE FLOUR AND WATER WITH MIXER
( ) 2.04 DISSOLVE BAKING SODA IN WATER
( ) 2.05 MIX IN BAKING SODA SOLUTION
( ) 2.06 BLEND IN EGGS
( ) 2.07 BLEND IN BAKING POWDER AND VANILLA
( ) 2.08 FILL THE PANS
( ) 2.09 BAKE THE CAKES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 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.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
   WITHIN 5% ACCURACY
( ) 3.03 UNTIL MIXTURE IS SOFT AND SMOOTH
( ) 3.04 COMPLETELY
( ) 3.05 MIX FOR FIVE MINUTES
( ) 3.06 IN THREE STAGES
( ) 3.07 MIX POURS LIKE A THICK GRAVY
( ) 3.08 ONE THIRD FULL
( ) 3.09 AT 365° F FOR TWENTY MINUTES

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PROGRAM  QUANTITY FOODS  DIVISION 07  BAKING
USOE CODE NO(S)  UNIT 05  CAKES

1.00  CONDITION

2.00  PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00  EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

237
MISOE NO. 238

PROGRAM QUANTITY FOODS DIVISION 07 BAKING

UNIT 06 COOKIES

TERMNO NO. 19-067

1.00 CONDITION

INGREDIENTS

( ) 1.01 ALMOND PASTE
( ) 1.02 EGG WHITES
( ) 1.03 SUGAR
( ) 1.04 SALT
( ) 1.05 BUTTER
( ) 1.06 SHORTENING
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BREAD FLOUR
( ) 1.10 NUTS, CHERRIES, DICED FRUITS

UTENSILS

( ) 1.11 PASTRY BAG
( ) 1.12 SHEET PANS
( ) 1.13 BASIC UTENSILS
( ) 1.14 MIXING MACHINE
( ) 1.15 BAKING OVEN
( ) 1.16 FORMULA FOR FRENCH BUTTER ROSETTES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FOUR HUNDRED FRENCH BUTTER ROSETTE COOKIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND ALMOND PASTE AND EGG WHITES
( ) 2.04 MIX IN SUGAR, SALT, BUTTER AND SHORTENING
( ) 2.05 BLEND IN EGG WHITES AND VANILLA
( ) 2.06 SIFT IN FLOURS
( ) 2.07 BAG ROSETTES ONTO PANS
( ) 2.08 GARNISH ROSETTES
( ) 2.09 BAKE COOKIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 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
( ) 3.03 TO A SMOOTH PASTE
( ) 3.04 UNTIL SOFT AND LIGHT
( ) 3.05 EGG WHITES IN 3 STAGES, VANILLA WITH THIRD
( ) 3.06 WHILE MIXING, NO LUMPS
( ) 3.07 ABOUT THREE QUARTER INCH APART, EQUAL SIZE AND SHAPE
( ) 3.08 APPEARANCE IS PLEASANT
1.01 ALMOND PASTE
1.02 EGG WHITES
1.03 SUGAR
1.04 SALT
1.05 BUTTER
1.06 SHORTENING
1.07 VANILLA
1.08 CAKE FLOUR
1.09 BREAD FLOUR
1.10 NUTS, CHERRIES, DICED FRUITS
1.11 PASTRY BAG
1.12 SHEET PANS
1.13 BASIC UTENSILS (TABLE T-3)
1.14 MIXING MACHINE
1.15 BAKING OVEN
1.16 FORMULA FOR FRENCH BUTTER ROSETTES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FOUR HUNDRED FRENCH BUTTER ROSETTE COOKIES EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 BLEND ALMOND PASTE AND EGG WHITES
2.04 MIX IN SUGAR, SALT, BUTTER AND SHORTENING
2.05 BLEND IN EGG WHITES AND VANILLA
2.06 SIFT IN FLOURS
2.07 BAG ROSETTES ONTO PANS
2.08 GARNISH ROSETTES
2.09 BAKE COOKIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 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
3.03 TO A SMOOTH PASTE
3.04 UNTIL SOFT AND LIGHT
3.05 EGG WHITES IN 3 STAGES, VANILLA WITH THIRD
3.06 WHILE MIXING, NO LUMPS
3.07 ABOUT THREE QUARTER INCH APART, EQUAL SIZE AND SHAPE
3.08 APPEARANCE IS PLEASANT
3.09 AT 385° F FOR EIGHT MINUTES
PROGRAM QUANTITY FOODS

USOE CODE NO(S) ___________________________

DIVISION 07 BAKING ___________________________

UNIT 06 COOKIES ___________________________

TERMOB NO. 19-067 ___________________________

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

2.10
1.00 CONDITION

INGREDIENTS

( ) 1.01 CONFECTIONARY SUGAR
( ) 1.02 SALT
( ) 1.03 SHORTENING
( ) 1.04 WATER
( ) 1.05 VANILLA
( ) 1.06 COLOR
( ) 1.07 FLAVOR

UTENSILS

( ) 1.08 DOUBLE BOILER
( ) 1.09 BASIC UTENSILS
( ) 1.10 MIXING MACHINE
( ) 1.11 STOVE
( ) 1.12 FORMULA FOR ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ICING FOR TEN DOZEN CUPCAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT AND SHORTENING
( ) 2.04 ADD WATER AND VANILLA
( ) 2.05 HOLD FOR USE
( ) 2.06 ADD COLOR AND FLAVOR

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ICING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SMOOTH
( ) 3.04 WATER ADDED IN TWO STAGES, VANILLA WITH SECOND
( ) 3.05 KEEP WARM, ADD WATER OCCASIONALLY
( ) 3.06 AT ANY STAGE, BLEND IN EVENLY
PROGRAM QUANTITY FOODS
USOE CODE NO(S)____________________

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO.____________________
DIVISION 07 BAKING
UNIT 07 ICINGS
TERMOB NO. 19-068

242
PROGRAM: QUANTITY FOODS

1.00 CONDITION

INGREDIENTS

( ) 1.01 GRANULATED SUGAR
( ) 1.02 WATER
( ) 1.03 GLUCOSE
( ) 1.04 EGG WHITES
( ) 1.05 VANILLA
( ) 1.06 GELATIN POWDER
( ) 1.07 MARSHMALLOW MIX

UTENSILS

( ) 1.08 COPPER KETTLE
( ) 1.09 THERMOMETER
( ) 1.10 PITCHER
( ) 1.11 SAUCEPAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.13 STOVE
( ) 1.14 MIXING MACHINE
( ) 1.15 FORMULA FOR MARSHMALLOW ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE MARSHMALLOW ICING FOR SIX, THREE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT GRANULATED SUGAR, WATER AND GLUCOSE
( ) 2.04 WHIP EGG WHITES AND SUGAR
( ) 2.05 MIX HOT SYRUP AND EGG WHITE, WHIP
( ) 2.06 MIX IN VANILLA
( ) 2.07 DISSOLVE GELATIN IN WATER
( ) 2.08 MIX GELATIN INTO MIXTURE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ICING IS 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 SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 TO 240° F
( ) 3.04 TO A WET PEAK
( ) 3.05 AT HIGH SPEED UNTIL LIGHT AND FLUFFY
( ) 3.06 THOROUGHLY
( ) 3.07 COMPLETELY
INGREDIENTS
( ) 1.01 GRANULATED SUGAR
( ) 1.02 WATER
( ) 1.03 GLUCOSE
( ) 1.04 EGG WHITES
( ) 1.05 VANILLA
( ) 1.06 GELATIN POWDER
( ) 1.07 MARSHMALLOW MIX

EQUIPMENT
( ) 1.13 STOVE
( ) 1.14 MIXING MACHINE

OTHER
( ) 1.15 FORMULA FOR MARSHMALLOW ICING

UTENSILS
( ) 1.08 COPPER KETTLE
( ) 1.09 THERMOMETER
( ) 1.10 PITCHER
( ) 1.11 SAUCEPAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE MARSHMALLOW ICING FOR SIX, THREE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT GRANULATED SUGAR, WATER AND GLUCOSE
( ) 2.04 WHIP EGG WHITES AND SUGAR
( ) 2.05 MIX HOT SYRUP AND EGG WHITE, WHIP
( ) 2.06 MIX IN VANILLA
( ) 2.07 DISSOLVE GELATIN IN WATER
( ) 2.08 MIX GELATIN INTO MIXTURE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ICING IS 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 SATISFACTORY OR UNSATISFACTORY.

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

( ) 3.03 TO 240° F
( ) 3.04 TO A WET PEAK
( ) 3.05 AT HIGH SPEED UNTIL LIGHT AND FLUFFY
( ) 3.06 THOROUGHLY
( ) 3.07 COMPLETELY
( ) 3.08 THOROUGHLY

241
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

245
1.00 CONDITION

INGREDIENTS

( ) 1.01 TWENTY CAKES, PREVIOUSLY PREPARED
( ) 1.02 MARSHMALLOW ICING, PREVIOUSLY PREPARED
( ) 1.03 CHOCOLATE CAKE CRUMBS
( ) 1.04 MELTED CHOCOLATE

UTENSILS

( ) 1.05 SAW KNIFE
( ) 1.06 BONE KNIFE
( ) 1.07 TURNTABLE
( ) 1.08 BASIC UTENSILS (TABLE T-3)

OTHER

( ) 1.09 FORMULA FOR CAKE ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 ICE TWENTY CAKES EMPLOYING THE FOLLOWING OPERATION:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT LAYERS
( ) 2.04 ICE BETWEEN LAYERS
( ) 2.05 ICE TOP AND SIDES OF CAKE
( ) 2.06 GARNISH SIDES WITH CHOCOLATE CAKE CRUMBS
( ) 2.07 STRIPE TOP WITH MELTED CHOCOLATE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CAKES ARE ICED 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.

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

( ) 3.03 IN HALF
( ) 3.04 EVENLY
( ) 3.05 GENEROUSLY AND SMOOTHLY
( ) 3.06 APPEARANCE IS PLEASING
( ) 3.07 NEATLY, APPEARANCE IS PLEASING
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

247
1.00 CONDITION

INGREDIENTS

( ) 1.01 ASSORTED ICINGS, PREVIOUSLY PREPARED

( ) 1.02 FOOD COLORING

( ) 1.03 ICED CAKES, PREVIOUSLY PREPARED

UTENSILS

( ) 1.04 PASTRY BAG

( ) 1.05 TURNTABLE

( ) 1.06 BASIC UTENSILS (TABLE T-3)

OTHER

( ) 1.07 DIAGRAMS OF CAKE DECORATIONS, INCLUDING BUT NOT LIMITED TO:

FLOWERS

LATTICE DESIGN

BIRTHDAY

WEDDING

HOLIDAY

ANNIVERSARY

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 DECORATE A CAKE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 MIX COLORS

( ) 2.04 APPLY DECORATIONS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CAKE IS DECORATED WITH NEATNESS, ARRANGEMENT AND COLOR BLENDING 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 COLORS ARE SMOOTH, NOT STREAKY

( ) 3.04 NEATLY

248
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS

1.01 SPAGHETTI
1.02 SALTED WATER
1.03 OIL OR BUTTER

UTENSILS

1.04 STOCK POT
1.05 SAUCE POT
1.06 COLANDER
1.07 SAUTE PAN
1.08 SERVICE DISH
1.09 BASIC UTENSILS (TABLE T-3)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

2.01 PREPARE FIFTY PORTIONS OF SPAGHETTI EMPLOYING THE FOLLOWING OPERATIONS:

2.02 ASSEMBLE ALL INGREDIENTS
2.03 HEAT STOCK POT TWO-THIRDS FULL OF WATER
2.04 BREAK SPAGHETTI
2.05 PLACE SPAGHETTI IN POT
2.06 STIR POT
2.07 SIMMER POT
2.08 COOL SPAGHETTI IN COLANDER
2.09 STORE SPAGHETTI
2.10 DRAIN SPAGHETTI
2.11 HEAT IN OIL OR BUTTER
2.12 TRANSFER TO SERVICE DISH
2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.01 SPAGHETTI IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS.
TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED TO WITHIN 5% ACCURACY
3.03 TO BOILING
3.04 INTO TWELVE INCH PIECES
3.05 QUICKLY
INGREDIENTS

( ) 1.01 SPAGHETTI
( ) 1.02 SALTED WATER
( ) 1.03 OIL OR BUTTER

UTENSILS

( ) 1.04 STOCK POT
( ) 1.05 SAUCE POT
( ) 1.06 COLANDER
( ) 1.07 SAUTE PAN
( ) 1.08 SERVICE DISH
( ) 1.09 BASIC UTENSILS (TABLE 'T-3)

EQUIPMENT

( ) 1.10 STOVE
( ) 1.11 FORMULA FOR SPAGHETTI
( ) 1.12 TOMATO SAUCE, PREVIOUSLY PREPARED

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF SPAGHETTI EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT STOCK POT TWO-THIRDS FULL OF WATER
( ) 2.04 BREAK SPAGHETTI
( ) 2.05 PLACE SPAGHETTI IN POT
( ) 2.06 STIR POT
( ) 2.07 SIMMER POT
( ) 2.08 COOL SPAGHETTI IN COLANDER
( ) 2.09 STORE SPAGHETTI
( ) 2.10 DRAIN SPAGHETTI
( ) 2.11 HEAT IN OIL OR BUTTER
( ) 2.12 TRANSFER TO SERVICE DISH
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 INTO TWELVE INCH PIECES
( ) 3.05 QUICKLY
( ) 3.06 SEPARATING STRANDS
( ) 3.07 FOR FIFTEEN MINUTES
( ) 3.08 USING ONLY COLD WATER
( ) 3.09 IN CLEAN COLD WATER
( ) 3.10 THOROUGHLY
( ) 3.11 UNTIL HOT
( ) 3.12 ARRANGED FOR PLEASANT APPEARANCE
( ) 3.13 COMPLETELY
PROGRAM QUANTITY FOODS

USOE CODE NO(S)________________________

DIVISION 09 FARINACEOUS

UNIT 01 PASTA

TERMOB NO. 19 - 072

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

INGREDIENTS
( ) 1.01 OATMEAL
( ) 1.02 WATER
( ) 1.03 SALT
UTENSILS
( ) 1.04 BASIC UTENSILS (TABLE T-3)
( ) 1.05 8 QT. SAUCE POT
( ) 1.06 S/S CONTAINER
( ) 1.07 PIANO WHIP

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TEN PORTIONS OF OATMEAL EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT WATER
( ) 2.04 ADD SALT
( ) 2.05 BLEND OATMEAL
( ) 2.06 TRANSFER TO S/S HOLDING CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 OATMEAL IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN FIFTEEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED WITHIN 5% ACCURACY
( ) 3.03 TO 212°F
( ) 3.04 COMPLETELY DISSOLVED
( ) 3.05 SMOOTH WITH PIANO WHIP
( ) 3.06 NO DRIPS ON SIDE
PROGRAM QUANTITY FOODS
USOE CODE NO(S) ________

DIVISION 09 FARINACEOUS
UNIT 02 GRAINS
TERMOB NO. 19-073

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

254
1.00 CONDITION

INGREDIENTS

( ) 1.01 RICE (RAW)
( ) 1.02 CHICKEN STOCK
( ) 1.03 MINCED ONIONS
( ) 1.04 BUTTER
( ) 1.05 BAY LEAF

UTENSILS

( ) 1.06 6 QT. SAUCE POT WITH COVER
( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 SERVING PLATTER

1.00 CONDITION

EQUIPMENT

( ) 1.09 RANGE WITH OVEN
( ) 1.10 FORMULA FOR RICE PILAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER IN SAUCE POT
( ) 2.04 SAUTÉ MINCED ONIONS
( ) 2.05 PREHEAT OVEN
( ) 2.06 ADD RICE AND BAY LEAF
( ) 2.07 POUR IN CHICKEN STOCK
( ) 2.08 COVER AND PLACE IN OVEN
( ) 2.09 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED IN FORTY–FIVE MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND RATED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 TO 400°F
( ) 3.06 BLEND THOROUGHLY
( ) 3.07 TWO TO ONE RATIO
( ) 3.08 BAKE FOR 20 MINUTES
( ) 3.09 ARRANGE IN PLEASING APPEARANCE
INGREDIENTS

( ) 1.01 RICE (RAW)
( ) 1.02 CHICKEN STOCK
( ) 1.03 MINCED ONIONS
( ) 1.04 BUTTER
( ) 1.05 BAY LEAF

EQUIPMENT

( ) 1.09 RANGE WITH OVEN
( ) 1.10 FORMULA FOR RICE PILAF

UTENSILS

( ) 1.06 6 QT. SAUCE POT WITH COVER
( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 SERVING PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER IN SAUCE POT
( ) 2.04 SAUTE MINCED ONIONS
( ) 2.05 PREHEAT OVEN
( ) 2.06 ADD RICE AND BAY LEAF
( ) 2.07 POUR IN CHICKEN STOCK
( ) 2.08 COVER AND PLACE IN OVEN
( ) 2.09 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN FORTY-FIVE MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED, MEASURED AND RATED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 TO 400°F
( ) 3.06 BLEND THOROUGHLY
( ) 3.07 TWO TO ONE RATIO
( ) 3.08 BAKE FOR 20 MINUTES
( ) 3.09 ARRANGE IN PLEASING APPEARANCE

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<table>
<thead>
<tr>
<th>PROGRAM QUANTITY FOODS</th>
<th>DIVISION</th>
<th>09</th>
<th>FARINACEOUS</th>
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<tr>
<td>USOE CODE NO(S)</td>
<td>UNIT</td>
<td>02</td>
<td>GRAINS</td>
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<td></td>
<td>TERMOB NO.</td>
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1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

257
MISOE NO. __________________________

PROGRAM QUANTITY FOODS DIVISION 10 SERVICE

UNIT 01 BAKERY COUNTER

TERMOB NO. 19-075

1.00 CONDITION

INGREDIENTS

( ) 1.01 TWELVE TYPES OF BAKED GOODS, APPROXIMATELY FOUR HUNDRED TOTAL UNITS

EQUIPMENT

( ) 1.09 COUNTER DISPLAY CASE

( ) 1.10 WALL HUNG DISPLAY CASE

UTENSILS

( ) 1.02 DOILIES

( ) 1.03 ASSORTED DECORATIONS

( ) 1.0 TAPE

( ) 1.05 STAPLER AND STAPLES

( ) 1.06 PRICE CARDS

( ) 1.07 PEN

( ) 1.08 SHEET PANS

OTHER

( ) 1.11 PRICE LIST

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 SET UP BAKERY DISPLAY CASE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS AND UTENSILS

( ) 2.03 PLACE GOODS ON SHEET PANS IN CASE

( ) 2.04 PRINT NAME AND PRICE ON PRICE CARDS

( ) 2.05 POSITION PRICE CARDS

( ) 2.06 DECORATE CASE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DISPLAY CASE IS SET UP NEATLY AND ATTRACTIVELY TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN ONE AND ONE HALF HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS AND UTENSILS ASSEMBLED

( ) 3.03 ARRANGED NEATLY

( ) 3.04 LEGIBLY

( ) 3.05 FOR MAXIMUM VISIBILITY

( ) 3.06 APPEARANCE IS PLEASING, NOT CLUTTERED
PROGRAM QUANTITY FOODS
MISOE NO.____________

USOE CODE NO(S)________

DIVISION 10 SERVICE

UNIT 01 BAKERY COUNTER

TERMOB NO. 19-075

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

259
1.00 CONDITION

( ) 1.01 GUEST WITH CHECK
( ) 1.02 CASH REGISTER WITH MONEY
( ) 1.03 CASH SALE
( ) 1.04 CREDIT SALE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 ACCEPT PAYMENT FOR DINNER CHECK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 RE-TOTAL CHECK ON REGISTER
( ) 2.03 ACCEPT CASH
( ) 2.04 MAKE CHANGE
( ) 2.05 ACCEPT CREDIT CARD
( ) 2.06 FILL OUT CREDIT SLIP
( ) 2.07 THANK GUEST FOR COMING

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PAYMENT ACCEPTED TO APPROVAL OF BOARD OF EXPERT Raters. To be completed within ten minutes with each operation judged as satisfactory or unsatisfactory.

( ) 3.02 ANY ERRORS CORRECTED AND BROUGHT TO ATTENTION OF GUEST
( ) 3.03 NOTING DENOMINATION OUT LOUD
( ) 3.04 EXACTLY, NO ERRORS
( ) 3.05 PROPER IDENTIFICATION PRESENTED
( ) 3.06 ALL ENTRIES COMPLETE AND CORRECT
( ) 3.07 POLITELY
<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>QUANTITY FOODS</th>
<th>DIVISION 10</th>
<th>SERVICE</th>
<th>UNIT</th>
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<th>CASHIER</th>
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<td>PERFORMANCE</td>
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</table>

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

261
1.00 CONDITION

() 1.01 FOUR GUESTS SEATED AT A TABLE FOR AMERICAN SERVICE
() 1.02 BEVERAGES
() 1.03 FOUR PLATES OF SALAD
() 1.04 FOUR MAIN ENTREE PLATES
() 1.05 FOUR DESERT PLATES
() 1.06 SERVICE TRAY
() 1.07 SIDEBOARD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

() 2.01 SERVE DINNER IN FOUR COURSES TO FOUR PERSONS EMPLOYING THE FOLLOWING OPERATIONS:

() 2.02 PLACE WATER GLASS ON TABLE
() 2.03 SERVE SALAD
() 2.04 SERVE ENTREE
() 2.05 CHECK TO SEE IF MEAL IS SATISFACTORY
() 2.06 REMOVE DISHES
() 2.07 SERVE DESERT
() 2.08 REMOVE DISHES
() 2.09 PRESENT CHECK
() 2.10 THANK GUEST FOR COMING

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

() 3.01 DINNER IS SERVED IN A COURTEOUS MANNER TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

() 3.02 FROM THE RIGHT OF SEATED GUEST
() 3.03 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
() 3.04 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
() 3.05 GUESTS ARE PLEASED
() 3.06 FROM THE RIGHT OF SEATED GUEST
() 3.07 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
() 3.08 FROM THE RIGHT OF SEATED GUEST
() 3.09 TO HOST GUEST
() 3.10 POLITELY
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
1.00 CONDITION

( ) 1.01 FOUR GUESTS, SEATED
( ) 1.02 ORDER TAKING PAD
( ) 1.03 PENCIL
( ) 1.04 CHECK FORM PAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 WRITE ORDERS FOR FOUR GUESTS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 SUGGEST DAILY SPECIAL ITEMS
( ) 2.03 ADVISE GUESTS
( ) 2.04 NOTE APPETIZER, ENTREE, DESERT AND BEVERAGE OF EACH GUEST
( ) 2.05 TRANSFER MEMO NOTES TO CHECK
( ) 2.06 TOTAL ORDERS
( ) 2.07 COMPUTE TAXES
( ) 2.08 TOTAL CHECK

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ORDERS ARE WRITTEN TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN FIFTEEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 CORDIALLY
( ) 3.03 WHEN ASKED OR ON ITEMS REQUIRING LENGTHY PREPARATION TIME
( ) 3.04 ACCURATELY, NO ERRORS
( ) 3.05 ACCURATELY, NO ERRORS
( ) 3.06 ACCURATELY, NO ERRORS
( ) 3.07 ACCURATELY, NO ERRORS
( ) 3.08 ACCURATELY, NO ERRORS
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

265
1.00 CONDITION

( ) 1.01 SQUARE TABLE FOR FOUR
( ) 1.02 FOUR CHAIRS
( ) 1.03 SILENCE CLOTH
( ) 1.04 TABLECLOTH
( ) 1.05 SUGAR, SALT, PEPPER, ASHTRAY
( ) 1.06 COVERS (PLATE, SILVERWARE, GLASS AND NAPKIN FOR EACH GUEST)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 SET A TABLE FOR FOUR FOR AMERICAN SERVICE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 PLACE SILENCE CLOTH
( ) 2.03 PLACE TABLECLOTH
( ) 2.04 PLACE SUGAR, SALT, PEPPER AND ASHTRAY
( ) 2.05 PLACE COVER FOR EACH GUEST

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TABLE IS SET NEATLY TO APPROVAL OF BOARD OF EXPERT Raters. TO BE COMPLETED WITHIN TEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALIGNED AND SMOOTH
( ) 3.03 ALIGNED AND SMOOTH
( ) 3.04 IN CENTER OF TABLE
( ) 3.05 FOLDED NAPKIN IN CENTER, TWO FORKS TO LEFT, TWO KNIVES AND TWO SPOONS TO RIGHT, WATER GLASS AT TIP OF DINNER KNIFE
PROGRAM QUANTITY FOODS
USOE CODE NO(S)  

1.00 CONDITION

MISOE NO.  

DIVISION 10 WERVICE
UNIT 03 WAITER/WAITRESS
TERMOB NO. 19-079

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

267
1.00 CONDITION

( ) 1.01 FOUR TABLES FOR FOUR, SET UP
( ) 1.02 TWO COUPLES
( ) 1.03 MENUS
( ) 1.04 WAITERS/WAITRESSES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 CARRY OUT FUNCTIONS OF HOST/HOSTESS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 CHECK TABLES
( ) 2.03 GREET GUESTS
( ) 2.04 SEAT THE GUESTS
( ) 2.05 PRESENT MENUS
( ) 2.06 ASSIGN WAITER/WAITRESS
( ) 2.07 USHER OUT THE GUESTS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FUNCTIONS OF HOST/HOSTESS ARE CARRIED OUT PROMPTLY TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 FOR CORRECT ARRANGEMENT AND CLEANLINESS
( ) 3.03 CORDIALLY
( ) 3.04 LADIES FIRST
( ) 3.05 LADIES FIRST
( ) 3.06 WAITER/WAITRESS ASSIGNED
( ) 3.07 AFTER CHECK IS PAID

268
1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
<table>
<thead>
<tr>
<th>TABLE T-3</th>
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<tr>
<td>BASIC UTENSILS</td>
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<tr>
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<tr>
<td>ASSORTED METAL SPOONS</td>
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<tr>
<td>ASSORTED METAL FORKS</td>
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<tr>
<td>ASSORTED WOODEN SPOONS</td>
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<td>ASSORTED WOODEN FORKS</td>
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<tr>
<td>ASSORTED WOODEN PADDLES</td>
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<tr>
<td>ASSORTED SPATULAS</td>
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<tr>
<td>ASSORTED KNIVES</td>
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<tr>
<td>ASSORTED LADELS</td>
</tr>
<tr>
<td>ASSORTED CHINA CAPS</td>
</tr>
<tr>
<td>ASSORTED MEAT AND BONE SAW</td>
</tr>
<tr>
<td>SKIMMER</td>
</tr>
<tr>
<td>ROLLING PIN</td>
</tr>
<tr>
<td>PASTRY BRUSH</td>
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<tr>
<td>VEGETABLE BRUSH</td>
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</table>
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.

<table>
<thead>
<tr>
<th>Division</th>
<th>Unit</th>
<th>Performance Statement</th>
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<tbody>
<tr>
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</table>
and extents will be incorporated later.

1. Division__
   Unit__

2. Division__
   Unit__

3. Division__
   Unit__

4. Division__
   Unit__

5. Division__
   Unit__

6. Division__
   Unit__

7. Division__
   Unit__
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.

<table>
<thead>
<tr>
<th>Division</th>
<th>Performance Statement</th>
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<td>Unit</td>
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<td>12.</td>
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8. Division Performance Statement
   Unit

9. Division Performance Statement
   Unit

10. Division Performance Statement
    Unit

11. Division Performance Statement
    Unit

12. Division Performance Statement
    Unit

13. Division Performance Statement
    Unit

14. Division Performance Statement
    Unit

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<th>QUANTITY FOODS</th>
<th>PAGE</th>
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<tr>
<td>19-001</td>
<td>BREW 2-1/2 GALLONS OF COFFEE</td>
<td>T-12</td>
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<tr>
<td>19-002</td>
<td>PREPARE COFFEE (VACUUM METHOD)</td>
<td>T-14</td>
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<tr>
<td>19-003</td>
<td>PREPARE COFFEE (DRIP METHOD)</td>
<td>T-16</td>
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<tr>
<td>19-004</td>
<td>PREPARE ONE GALLON OF ICED TEA</td>
<td>T-18</td>
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<tr>
<td>19-005</td>
<td>PREPARE TWENTY SERVINGS OF BAKED EGGPLANT</td>
<td>T-20</td>
</tr>
<tr>
<td>19-006</td>
<td>PREPARE FIFTY SERVINGS OF STEAMED POTATOES</td>
<td>T-22</td>
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<tr>
<td>19-007</td>
<td>PREPARE FIFTY SERVINGS OF BROILED TOMATOES</td>
<td>T-24</td>
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<tr>
<td>19-008</td>
<td>PREPARE FIFTY SERVINGS OF BOILED PEARL ONIONS</td>
<td>T-26</td>
</tr>
<tr>
<td>19-009</td>
<td>PREPARE TWENTY-FIVE PORTIONS OF BUTTERED FRESH ASPARAGUS</td>
<td>T-28</td>
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<tr>
<td>19-010</td>
<td>PREPARE TWENTY-FIVE PORTIONS OF SPINACH</td>
<td>T-30</td>
</tr>
<tr>
<td>19-011</td>
<td>PREPARE ONE POUND OF WHITE PEA BEANS (LEGUMES)</td>
<td>T-32</td>
</tr>
<tr>
<td>19-012</td>
<td>PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES</td>
<td>T-34</td>
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<td>PREPARE TWENTY-FOUR PORTIONS OF BACON BLANKETS</td>
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<td>PREPARE TWENTY PORTIONS OF DEVILED EGGS</td>
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<td>19-015</td>
<td>PREPARE FIFTY PORTIONS OF CANAPE OF TONGUE</td>
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<td>PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES</td>
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<td>PREPARE TWENTY PORTIONS OF SAUCY MEATBALLS</td>
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<td>19-018</td>
<td>PREPARE TWENTY PORTIONS OF SHRIMP COCKTAIL</td>
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<td>19-019</td>
<td>PREPARE TWENTY PORTIONS OF FRIED SCALLOPS</td>
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<td>19-020</td>
<td>MAKE TWENTY SERVINGS OF POTATO SALAD</td>
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<tr>
<td>19-021</td>
<td>PREPARE ONE QUART OF FRENCH DRESSING</td>
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<td>19-022</td>
<td>PREPARE ONE QUART OF THOUSAND ISLAND DRESSING</td>
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<td>PREPARE ONE QUART OF COCKTAIL SAUCE</td>
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<td>PREPARE FIFTY PORTIONS OF ROAST PORK LOIN</td>
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<td>PREPARE FIFTY PORTIONS OF MEATLOAF</td>
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<td>19-026</td>
<td>PREPARE FIFTY PORTIONS OF BOILED CHICKEN</td>
<td>T-62</td>
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<td>Task Description</td>
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<tr>
<td>19-004</td>
<td>PREPARE ONE GALLON OF ICED TEA</td>
<td>T-18</td>
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<td>19-005</td>
<td>PREPARE TWENTY SERVINGS OF BAKED EGGPLANT</td>
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