#### DOCUMENT RESUME

ED, 115 874

CE 005 712

TITLE

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

INSTITUTION

Management and Information System for Occupational

Education, Winchester, Mass.

SPONS AGENCY

Massachusetts State Dept. of Education, Boston. Div.

of Occupational Education.

PUB DATE

30. Jun 75

NOTE

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

are available in CE 005 701

EDRS PRICE DESCRIPTORS

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

Education

IDENTIFIERS

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

Objectives: TERMOBS

#### ABSTRACT

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

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Name of School System		System ID No.
Name of School		School ID No.
Name of Preparer of Report	Title	Telephone No.

THE COMMONWEALTH OF MASSACHUSETTS

DEPARTMENT OF EDUCATION

FALL DEPARTMENT HEAD REPORT-REPORTING BOOKLET 2.0

to the

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

for the

QUANTITY FOODS PROGRAM

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

THIS DOCUMENT HAS BEEN REPRO-DUCED EXACTLY AS RECEIVED FROM THE PERSON OR ORGANIZATION ORIGIN-ATING IT POINTS OF VIEW OR OPINIONS STATED DO NOT NECESSARILY REPRE-SENT OFFICIAL NATIONAL INSTITUTE OF EDUCATION POSITION OR POLICY

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

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

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



#### THE COMMONWEALTH OF MASSACHUSETTS

#### DEPARTMENT OF EDUCATION

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

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



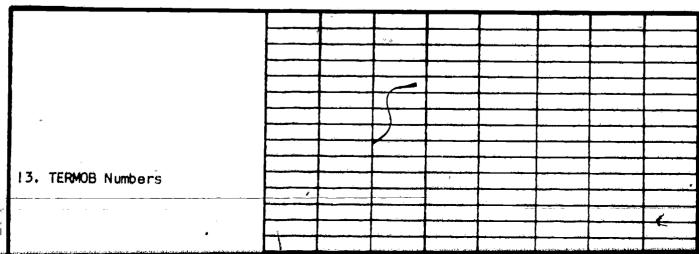
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Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objectives (TERMOB)

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

TERMOB Applicability





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9.	Workstudy	Yes	N	lo	•		Y	'es	_	No			
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11.	Instructors and Teacher's Aldes			v		•							
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	A. Full Time												
	Percentage of Time							1_	!				
12.	Enrollment	Male		Fe	ema I	e	N	ale		F	ema	le	
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Table 2.1 (Cont'd) Enrollment in Final Grade by Student Group

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9.	Yes	No	· Yes	No	Yes	No	
10.	Yes	No	Yes	No *	Yes	No	7
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12.	Male	Female .	Male	Female	Male	Female	

TERMOB Applicability

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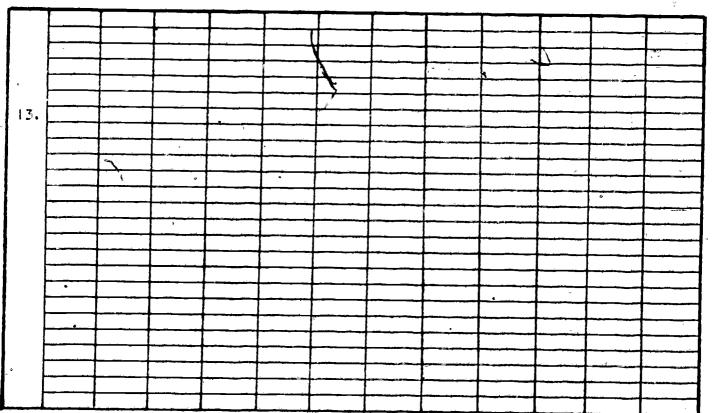




Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objective (TERMOB)

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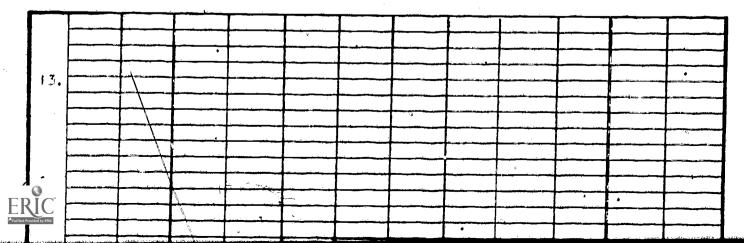
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Table 2.1 (Cont'd) Enrollment in Final Crade by Student Group and Terminal Objectives (TFRMOBS)

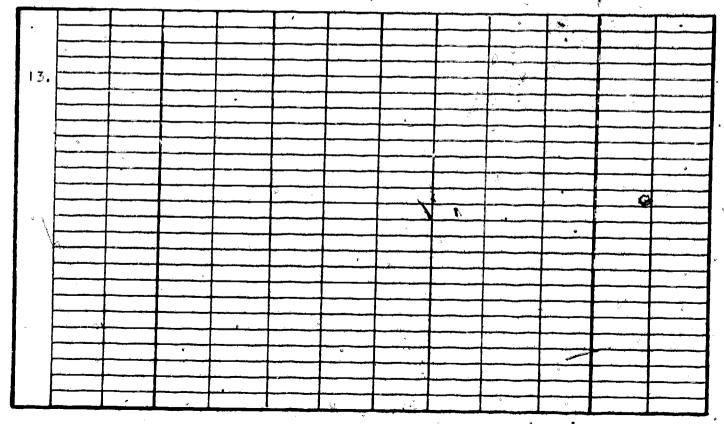
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Table 2.11 Enrollment in Lower Grades by Student Group ,  $\frac{2}{3}$ 

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

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Table 2.11

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

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Table 2.1! Enrollment in Lower Grades by Student Group (Cont'd)
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7.	Program Length (Years)	<b>Ki</b> 1 2 3	. 4	Z ! !≽	- <del>5</del>	<1 1 2	3 4	<b>&lt;</b> !   2	ъ А
ω.	Cooperative	Yes	N°.	Yes	NO ON	Yes	No	Yes	No
9.		Yes	No	Yes	O.	Yes	No	Yes	2
10.		Yes	No	Yes	O.	Yes	No	Yes	0
•	اnstructors and Teacher's Aides		•						
	A. Full, Time	0			•	,			
	B. Percentage of Time				_				
	-	Male	Female	Male	Female	Male	Female	Male	Ferrale
12.	Enrollmen†	<i>y</i>				-			



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Utilization of Student Cla	Z,	104							v		٠				
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Table 2.2 Utilization of Student Class Time: Final Grade

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	3. USOE Code(s)							٠	
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29	7. In Monoccupational Areas								
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	Length of Grade Session 9. (weeks)								
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	10. Schedule Variation	-							
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Utilization of Student Class Time (Cont'd): Final Grade	î,	M <sup>a</sup> la ala	*	6		*				*					
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Table 2.2 Utilization of Student Class Time (Cont'd): Final Grade

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· · ·	1. Student Group Number		[12	M <sup>*</sup> )	<b>5</b>	<u>.</u>	9		8
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	3. USOE COde(s)	41							
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Ä	Total Occupational 6. Time (Lines 4+ 5)			52 2	N				
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	Total All Areas 8. (Lines 6 + 7)	,	2			,		allagaine, à la d'ainm na	u .
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f Student Cl	ķ	204	٠						¥	<i>t.</i>	e.			
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Table 2.21 Utilization of Student Class Time: Lower Grade

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<u> </u>	1. Student Group Number	201	202	203	204	205	206	207	208
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	3. USOE Code(s)				/				
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Table 2.2! (Cont'd) Utilization of Student Class Time: Lower Grade

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

	12	, <u>£</u> 1	14	15	91 .	17	<b>8</b>	61-	20
_	Student Group Number	211	212	213	214	215	912	217	218
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3.	. USOE Code(s)	* .		•					
4.	In Occupational Shop/Lab Area(s)				H <sub>e</sub>				
ī,				,					
6.	Total Occupational Time (Lines 4 + 5)				•		,		
7.			ज़र्म					·	<del>.</del>
8				•	·			:::	-
6	Length of Grade Session (Weeks)					· · · · · · · · · · · · · · · · · · ·			
0	. Schedule Variation		V	,	,				
	Additional Notes Necessary to Explain Lines 4 through 10	- *	•	-					
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Table 2.3 Utilization of Departmental Instructional Area by Rooms

		(	Check Applic	able Program	Schedule		۲
	1.	a. [ ] Wee b. [ ] Alto c. [ ] Var	kly ernating iable	2. a	o. [ ] Semest	er Schedule mester Sched	Change ule Change
		-,4	WEEKL	Y OR SCHEDUL	E-A		
	، غ	1	3		4		5
Room	Day	Мо	rning	Afte	ernoon	Eve	ning
	·		m12:00N	12.000-	5:00 p.m	6:00 p.m.	-11:00 p.m.
No. or	of the	No. of	No. of	· No. of	No. of	No. of	No. of Stud. Hrs.
Name	Week	Hrs.Used	Stud. Hrs.	Hrs. Used	Stud. Hrs.	Mrs. Used	oruu. III s.
IA ·	Mon.	· .		<u> </u>			
	Tues.				<u> </u>		
	Wed. Thurs.			· · · · · · · · · · · · · · · · · · ·			
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	Thurs.	<u> </u>	<del>                                     </del>		· · · · · · · · · · · · · · · · · · ·		
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	Wed.	<del> </del>	<u> </u>		<del> </del>	1	
	Thurs Fri.	•	-	1			
LS C	Sat.						
TOTALS							1
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	*	<u> </u>	WEEKL	Y OR SCHEDUL	E A		
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Name	Week	No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	Hrs. Used	Stud. Hrs.
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	Thurs.						
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Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Rooms

# Check Applicable Program Schedule

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

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		*		WEEKL	Y OR SCHEDU	ILE B	- <del>-</del>	٠
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	Name	Week	No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
	ΙB	Mon. Tues.					<sub>ව</sub>	
		Wed. Thurs. Fri.						
	LS C	Sat.			3			
	TOTALS				6 <sup>3</sup>			
	2 B	Mon. Tues. Wed. Thurs.						
	LS C	Fri. Sat.				4		
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	3 B	Mon. Tues. Wed. Thurs. Fri.						·
	LS C	Sat.						
	TOTALS						-	
	4 B	Mon. Tues. Wed. Thurs. FrI.				· · · · · · · · · · · · · · · · · · ·	9	
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Name	Week	No. of Hrs.Used	No. of Stud. Hrs.	- No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
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Table 2.3 (Centid) Utilization of Departmental Instructional Area by Room

## Check Applicable Program Schedule

i. a. [ ] Weekly b. [ ] Alternating c. [ ] Variable	2:	a. [ ] Semester So b. [ ] No Semester	chedule Change - Schedule Change
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'c. [ ] Variable												
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	WEEKLY OR SCHEDULE A								
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Room	Day	Morning		Afternoon		Evening			
No. or	of the	7:00 a.	m12:00N		12:00N-6:00 p.m.		6:00 p.m11:00 p.m.		
Name	Week	No. of	No. of	No. of Hrs. Used	Ņo. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.		
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Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

### Check Applicable Program Schedule

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

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	*	۸	WEEKLY OR SCHEDULE B						
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Room	Day	Mo	rning	Aft	ernoon	Eve	ning		
No. or	of the	7:00 a. No. of	m12:00N No. of	12:00N-1	12:00N-6:00 p.m. No. of No. of		6:00 p.m,-11:00 p.m. No. of No. of		
Name	Week		Stud. Hrs.		Stud. Hrs.		Stud. Hrs.		
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Table 2.3 (Contid) Utilization of Departmental Instructional Area by Room

## Check Applicable Program Schedule

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	b. [ ] Alternating	b.	[ ] No Semester Schedule Change
	c. [ ] Variable	·w·	

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Room	Day	Day Morning		Afte	rnoon	Evening		
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	Fri.					*********		
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13A	Tues.							
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100	Fri.	<del></del>	<del></del>				<b> </b>	
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Table 2.3 (Conv.a) Utilization of Departmental Instructional Area by Room

#### Check Applicable Program Schedule

1.	b.	[] Weekly [] Alternating [] Variable	2.	а. b.	[ ] Semester Schedule Change [ ] No Semester Schedule Change
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	Name	Week	No. of Hrs.Used	No. of Stud. Hrs.	No. of	No. of Stud. Hrs.	No. of	No. of Stud. Hrs.			
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c. [ ] Variable

b. [ ] No Semester Schedule Change

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	Name	Week	i No. of	No. of	l No of	No. of Stud. Hrs.	No. of	No. of
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t	LS C	Fri. Sat.						
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Table 2.3 Utilization of Departmental Instructional Area By Room

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	- ·			مستجنب وبسيدين	<u> </u>			
		•		WEEKL	OR SCHEDUL	E A	•	•
1	, <b>3</b> 1	32	3	3	34	4	35	
T	Room	Day	, Mói	rning	Afte	ernoon		ning
	No.or	of the		7:00 a.m12:00N		5:00 p.m. No. of	6:00 P.M. No. of	-11:00 p.m. No. of
	Name	Week "	No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	Stud. Hrs.	Hrs. Used	Stud. Hrs.
t								
I	164	Mon. Tues.	•	(u	3			
		Wed. Thurs.			1		٤	
ŀ	LS C	Fri. Sat.						
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١	TOTALS							
	1,7A	Mon. Tues						
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	LS C	Fri. Sat.					· ·	
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	184	Mon. Tues.	-			9		<del></del>
		Wed.						
		Thurs.	<u> </u>	<del> </del>				
	LS C	Sat.	1			-		
	TOTALS							<u> </u>
	194	Mon.						
		Tues. Wed.	Α					
EJ	RIC	Thurs Fri.	•	- 3				
Full Tex	Provided by ERIC C	Sat.						
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- b.	[ ] Weekly [ ] Alternating [ ] Variable	2.	a. b.		] Se	mester Sci Semester	h <b>edule</b> Cha Schedule	nge Change
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WEEKLY OR SCHEDULE								
31	32	. 3	3	34	4	35		
Room	Day	Мо	rning	Afte	ernoon	Eve	ning	
No.or	of the	7:00 a.	m12:00N	12:00N-6	5:00 p.m. No. of	6:00 P.M. No. of	-11:00 p.m. No. of	
Name	Week	No. of Hrs.Used	No. of Stud. Hrs.	Hrs. Used	Stud. Hrs.	Hrs. Used	Stud. Hrs.	
16A	Mon.					-		
	Tues.							
•	Thurs. Fri.				•			
LS C	Sat.				+	k		
TOTALS								
! 7A	Mon .						<u></u>	
	Tues. Wed.	31		,		· · · · · · · · · · · · · · · · · · ·		
	Thurs.							
LS C	Sat.							
TOTALS								
18A	Mon.		, in the second		<u> </u>		-	
	Tues. Wed.							
*	Thurs.							
LS C	Sat.				-			
TOTALS								
19A.*	Mon.		ļ	<del></del>				
1	Tues. Wed.							
	Thurs Fri.	•				•	\$	
LS C	Sat.			-	<b>,</b>	1		
TOTALS								
20A	Mon.			<del></del>				
	Tues.							
	Thurs Fri.	•						
LS C	Sat.						1	
TOTALS	•							

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MI	SOA	N1	ım	har

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

#### Check Applicaboo Program Schedule

b.	[ ] Weekly [ ] Alternating	2. a. [ ] Semester Schedule Change b. [ ] No Semester Schedule Cha	
C.	[ ] Variable		

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



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

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

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

47

#### QUANTITY FOODS PROGRAM

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

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

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

#### QUANTITY FOODS PROGRAM

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

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



#### QUANTITY FOODS PROGRAM

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

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



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

QUANTITY FOODS PROGRAM

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

#### TABLE T-1A

#### ADDITIONAL INSTRUCTIONAL DIVISIONS AND UNITS

CODE

DIVISION

CODE

UNIT





# TERMOB DIVISION AND UNIT OUTLINE QUANTITY FOODS PROGRAM

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

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

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

TABLE 2A

### ADDITIONAL TERMOB DIVISIONS AND UNITS

CODE

DIVISION

CODE UNIT





TERMINAL PERFORMANCE OBJECTIVES (TERMOBS)
and
REPORTING FORMS

**5**9

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

ERIC

Full Text Provided by ERIC

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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



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

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

MISOE NO.

2.00 PERFORMANCE

GENERÂL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

3.00

EXTENT '

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

1.00 CONDITION

### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

TARRAGON
1.11 BASIC UTENSILS (TABRAGO)

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

#### PERFORMANCE 2.00

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

#### 3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

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

A7....THOPOUCHTY

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

# 3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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



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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF

EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH

EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.



) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY
3.03 ALL INGREDIENTS COMBINED

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

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

#### 3.00 EXTENT

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

3.00

EXTENT

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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT

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

```
ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
         WITHEN 5% ACCURACY
       IN MIXING BOWL
 3.03
 3.04
       THOROUGHLY
       EVENLY WHILE MIXING
 3.05
       UNTIL BROWN
 3.06
       TO 375° 🛣
 3.07
       MEATBALLS COVERED WITH SAUCE
       FOR THIRTY FIVE TO FORTY MINUTES
 3.09
3.10
       ARRANGED IN A PLEASING PATTERN
       COMPLETELY
 3.11
                         97
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7/74



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

ERIC Founded by ERIC

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

UNSATISFACTORY.

WITH EACH OPERATION JUDGED AS SATISFACTORY OR

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

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

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

100

2.00

3.00

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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



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





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

I.OO COUNTITOU

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

### 2.00 PERFORMANCE

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

### 3.00 EXTENT

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



7/74

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

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

1.00 CONDITION

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



		at the second	0
MISOE	NO.		

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

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

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

3.04 LIGHTLY

ARRANGED FOR EFFICIENT COOKING 3.05

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

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

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

#### 2.00 PERFORMANCE

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

### 3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT

RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



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

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

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Full Text Provided by ERIC

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3.

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

NO DRIPS ON SIDE OF CONTAINER

UNTIL COOL ENOUGH TO HANDLE



3.07 3.08

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

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

#### 3.00 EXTENT

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

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•	•	<del></del>	
PROGRAM QUANTITY FOODS .	DIVISION 04	MEAT, FISH AND	* · · · · · · · · · · · · · · · · · · ·
USOE CODE NO(S)	UNIT 02	POULTRY BOILING	1 14
	TERMOB NO.	19-026	
		;	
1.00 CONDITION		*	

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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



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

EXCESS FAT REMOVED

3.03

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

: 	د الترجيد بالمراكد مستقد بالمراكد مستحد		MISOE NO.	
PROGRAM QUANTIT	Y FOODS	DIVISION 04	MEAT, FISH, AND	
USOE CODE NO(S)		UNIT 03	BRAISING	
· · · · · · · · · · · · · · · · · · ·		TERMOB NO.	19-027	
		•	* *	•
1.00 CONDITION	• '\$,	° •		
,		• .	<b>♣</b> \$	

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT.

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

3.00 EXTENT

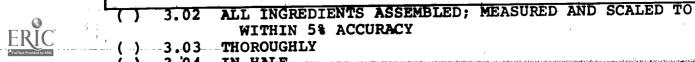
GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT

RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



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

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

2.00 PERFORMANCE

CONDITION

1.00

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

() 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO



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

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

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

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

# 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

TRANSFER TO SERVICE PLATTER

GARNISH WITH LEMON AND PARSLEY

PREPARE SAUCES

CLEAN UTENSILS

3.00 EXTENT

2.08

2.09

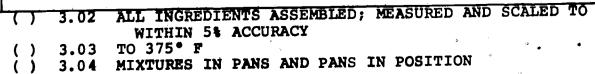
2.10 2.11

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

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

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.





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

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

() 3.03 TO 375° F

() 3.04 MIXTURES IN PANS AND PANS IN POSITION

() 3.05 THOROUGHLY

() 3.06 THOROUGHLY

() 3.07 UNTIL GOLDEN

() 3.08 ARRANGED IN PLEASING PATTERN

() 3.09 TO INDIVIDUAL SERVINGS

() 3.10 APPEARANCE IS PLEASANT

() 3.11 COMPLETELY

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

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

### 1.00 CONDITION

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

### 2.00 PERFORMANCE

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

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED TENDERLOIN TIPS ARE PREPARED WITH QUANTITY,

COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD

OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES

WITH EACH OPERATION JUDGED AS SATISFACTORY OR UN
SATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

ACCURACY

WITHIN 53

ERIC Full Text Provided by ERIC

INGF	REDIENTS	5	OLENSITS		
( )	1.01	TENDERLOIN TIPS.	.() 1.09	MIXING BOWL	
Č		TRIMMED, FAT FREE MUSHROOMS, SLICED	() 1.10	SAUTE PAN	
( )	1.02	MUSHROOMS, SLICED	() 1.11	SAUTOIR	,
( )	1.03	BUTTER	() 1.12	INDIATOR PORTION	
		HOT BROWN SAUCE,	• •	CASSEROLES, HEATED	
` '	<b>4.0</b>	PREVIOUSLY PREPARED	( ) 1.13		2 <b>T</b> -
, ,	1 05	PREVIOUSII I	EQUIPMENT		
( )	1.05	BURGUNDY WINE			
( )	1.06	OIL	() 1.14	STOVE	. š
( )	1.07	TOAST POINTS,	OTHER		•
e)		PREVIOUSLY PREPARED	( ) 1.15	FORMULA FOR SAUTEED	
( )	1.08	PARSLEY		TENDERLOIN TIPS	•
		51	- # gr. *		
		× .	* *		
ים ישר	FORMANCI	r <del>a</del>	3	· ·	*.
5.D.V.	PURPIAGE	£			
					<b>¬</b>
	¥ .	•			
CEN'	FRAL. ST	ATEMENT OF PERFORMANC	JE AND RESUI	TING OUTCOME	ļ
7-5	2 01	PREPARE FIFTY PORTIC	ONS OF SAUTE	EED TENDERLOIN TIPS	1
( ,	2.0.	WITH MUSHROOMS IN SA	ATION EMPLOY!	ING THE FOLLOWING	1
			iUCE EFERGE	ING THE TOMOGRAPH	İ
		OPERATIONS:			
					ل
		ASSEMBLE ALL INGREDI			
<i>i</i> )	2.03	SLICE TENDERLOIN TIP	P\$	un.	
; ;	2 04	MELT BUTTER IN SAUTE	ETNG PAN OVT	ER LOW HEAT	•
, ,	4.0%	MELT DUITER AN DAGE	ي بستا كالألذ	IR HOW HALL	
( )	2.03	SAUTE MUSHROOMS	oore tom f	ביים פניים פניים פניים ייים	
)	2.06	SIMMER SAUTEED MUSH	ROOMS, HUT F	BROWN SAUCE, BURGUNDY	
•	•	WINE, AND SEASONIN	NG		
<i>(</i> )	2.07	HEAT OIL IN SAUTOIR			
į ,	2.0. 1 /hg	COOK TENDERLOIN TIPS	^	•	
( Ý				ħ.	už
( )	2.09	DRAIN OIL FROM COOKE	ED TIPS	*	•
i)	2.10	SIMMER COOKED TIPS W	WITH MUSHKU	OM SAUCE	
<b>'</b> ' '	2.11	GARNISH WITH TOAST I	POINTS AND I	PARSLEY	-
٠	<b>-</b>	United	,•••	ı	
		•	,		
EXT	ENT	e .			
	***	· •	• •		
					<b>-</b>
				a. a.	7
~EN	זגם פיי. S7	PATEMENT OF EXTENT AND	D EXTENT OF	PESULTING OUTCOME	
المرتابة	1ERAL ST 3.01	ATEMENT OF TARRESTOIN	THE ARE PR'	EPARED WITH QUANTITY,	1
( )	3.01	DAUTEED TEMPERATURE ADD	TIES TIME TO	T TO ADDOCIVAT, OF BOARD	i l
	-	COLOR, TEXTURE, AROL	AA AND INST	E TO APPROVAL OF BOARD	.
		OF EXPERT RATERS.	LO BE COWER	ETED WITHIN 30 MINUTES	1.
		WITH EACH OPERATION	JUDGED AS	SATISFACTORY OR UN-	]:
	<b>,</b>	SATISFACTORY.	· · ·		l
-	-	SATISTACIONI.	•		
		7000 200	MPA	COSTED TO	_1
7)	3.02	ALL INGREDIENTS ASSI		SURED AND SCALED 10	
•		WITHIN 5% ACCURAC		•	
1)	3.03	ON THE BIAS	· · · ·		
١.		WITHOUT BURNING			
- : (	3.04				
~( )		FOR TEN MINUTES		4*	
~( ) ( )	_	FOR TËN MINUTES			
·( ) ( ) ( )	3.06				-
·( ) ( ) ( )		TO SMOKE POINT	•	•	
()	3.07	. TO SMOKE POINT	•	•	
· ( )	3.07 3.08	TO SMOKE POINT FOR TWO MINUTES	·	•	
· ( )	3.07 3.08 3.09	TO SMOKE POINT FOR TWO MINUTES THOROUGHLY		•	
·( ) ( ) ( ) ( ) ( )	3.07 3.08 3.09 3.10	TO SMOKE POINT FOR TWO MINUTES THOROUGHLY WITHOUT SCORCHING			
· ( ) ( ) ( ) ( ) ( ) ( ) ( )	3.07 3.08 3.09	TO SMOKE POINT FOR TWO MINUTES THOROUGHLY	ING		
()	3.07 3.08 3.09 3.10	TO SMOKE POINT FOR TWO MINUTES THOROUGHLY WITHOUT SCORCHING		7/74	

2.00

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

### 2.00 PERFORMANCE

CONDITION

1.00

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



•				
MISOE	NO.			
	,	· · · · · · · · · · · · · · · · · · ·		•
	•			MESE DICH WAND
PROGRA	M QUANTITY	FOODS	DIVISION 04	MEAT, FISH, AND
				STEAMING
		•	UNIT 08	STEAMING
	*		######################################	19-033
		W <sub>e</sub>	TERMOB NO.	19-033
			•	
	CONDITION			
1.00	CONDITION			
		<b>◆</b>		-
		~	EQUIPME	ENT
÷	INGREDIENT			07 STEAMER
	() 1.01	BRISKET SALT AND PEPPER	• •	08 SINK
	() 1.02	VARIOUS SPICES	•	09 STOVE
•	() 1.03	VARIOUS SPICES	OTHER	
	UTENSILS	LARGE POT	<b></b>	10 FORMULA FOR
	( ) 1.04 ( ) 1.05			STEAMED BRISKET
	() 1.05	BASIC UTENSILS (TAB	LE T-3)	
	( ) 1.00	PASIC GIDNOID (112		
			,	
2.00	PERFORMANC	E.	**	
2.00	PERFORMA	- Iy	ć	•
				-
	GENERAL ST	ATEMENT OF PERFORMAN	ICE AND RESULTI	NG OUTCOME
		DODE STREET	ONS OF STEAMED	CORNED BEEF BRISKET
	1 ( ) . 2.01	PREPARE FIFTY PORTS	OND OF BIBLE	
	().2.01	EMPLOYING THE FOLLO	WING OPERATION	CORNED BEEF BRISKET
	( ) 2.01	EMPLOYING THE FOLLO	WING OPERATION	S:
	() 2.01	EMPLOYING THE FOLLO	OWING OPERATIONS	S:
		ASSEMBLE ALL INGREI	OWING OPERATIONS	S:
	() 2.02	ASSEMBLE ALL INGRED PLACE BRISKET IN STREET	OWING OPERATIONS	S:
· .	() 2.02 () 2.03 () 2.04 () 2.05	ASSEMBLE ALL INGREINGREIN STEAM BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
•	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06	ASSEMBLE ALL INGREING PLACE BRISKET IN STEAM BRISKET TRANSFER TO SERVICE	OWING OPERATIONS DIENTS PEAMER	S:
	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07	ASSEMBLE ALL INGREIPLACE BRISKET IN STEAM BRISKET STEAM BRISKET TRANSFER TO SERVICE	OWING OPERATIONS DIENTS PEAMER	S:
	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET	OWING OPERATIONS DIENTS PEAMER	S:
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS	DIENTS TEAMER E PLATTER	SULTING OUTCOME
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS	OWING OPERATIONS DIENTS FEAMER E PLATTER  ND EXTENT OF RE	SULTING OUTCOME NTITY, COLOR, TEXTURE
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS	OWING OPERATIONS DIENTS DEAMER E PLATTER  ND EXTENT OF REEPARED WITH QUA	SULTING OUTCOME NTITY, COLOR, TEXTURE
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREINGREIN STEAM BRISKET IN STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  PATEMENT OF EXTENT AND BEEF BRISKET IS PROMA, AND TASTE TO BE COME.	OWING OPERATIONS DIENTS DEAMER DEAMER E PLATTER  ND EXTENT OF REEPARED WITH QUA O APPROVAL OF B	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREINGREIN STEAM BRISKET IN STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  PATEMENT OF EXTENT AND BEEF BRISKET IS PROMA, AND TASTE TO BE COME.	OWING OPERATIONS DIENTS DEAMER DEAMER E PLATTER  ND EXTENT OF REEPARED WITH QUA O APPROVAL OF B	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREINGREIN STEAM BRISKET IN STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  TATEMENT OF EXTENT AND BEEF BRISKET IS PROMA, AND TASTE TO RATERS. TO BE COMOPERATION JUDGED A	OWING OPERATIONS DIENTS DEAMER  E PLATTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY.
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREINGREIN STEAM BRISKET IN STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  TATEMENT OF EXTENT AND BEEF BRISKET IS PROMA, AND TASTE TO RATERS. TO BE COMOPERATION JUDGED A	OWING OPERATIONS DIENTS DEAMER  E PLATTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY.
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  PATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS	OWING OPERATIONS DIENTS DIENTS DEAMER  E PLATTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUR	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY.
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  FATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS WITHIN 5% ACCURA	OWING OPERATIONS DIENTS DIENTS DEAMER  E PLATTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUR CY	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY.
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT  GENERAL ST () 3.01	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  TATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS WITHIN 5% ACCURA POSITIONED FOR EFF LIGHTLY	OWING OPERATIONS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUR CY ICIENT COOKING	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY. ED AND SCALED TO
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT  GENERAL ST () 3.01	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  TATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS WITHIN 5% ACCURA POSITIONED FOR EFF LIGHTLY	OWING OPERATIONS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTER  ND EXTENT OF RE EPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUR CY ICIENT COOKING	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY. ED AND SCALED TO
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT  GENERAL ST () 3.01  () 3.03 () 3.04 () 3.05	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  FATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS WITHIN 5% ACCURA POSITIONED FOR EFF LIGHTLY FOR ONE HOUR AT SI ARRANGED FOR PLEAS	DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTER  ND EXTENT OF RE DIEPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUF CY ICIENT COOKING X POUNDS PRESSU TING APPEARANCE	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY. ED AND SCALED TO
3.00	() 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 EXTENT  GENERAL ST () 3.01  () 3.03 () 3.04 () 3.05	ASSEMBLE ALL INGREI PLACE BRISKET IN ST SEASON BRISKET STEAM BRISKET TRANSFER TO SERVICE CARVE BRISKET CLEAN UTENSILS  TATEMENT OF EXTENT AT BEEF BRISKET IS PR AROMA, AND TASTE TO RATERS. TO BE COM OPERATION JUDGED A  ALL INGREDIENTS AS WITHIN 5% ACCURA POSITIONED FOR EFF LIGHTLY FOR ONE HOUR AT SI ARRANGED FOR PLEAS	DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTS DIENTER  ND EXTENT OF RE DIEPARED WITH QUA O APPROVAL OF B PLETED WITHIN 1 S SATISFACTORY  SEMBLED; MEASUF CY ICIENT COOKING X POUNDS PRESSU TING APPEARANCE	SULTING OUTCOME NTITY, COLOR, TEXTURE OARD OF EXPERT -1/2 HOURS WITH EACH OR UNSATISFACTORY. ED AND SCALED TO

•	MISOE NO.			
-	•	·		
PROGRAM QUANTITY FOODS	DIVISION 04	MEAT, FISH, AND		
	•	POULTRY		
USOE CODE NO(S)	UNIT 08	STEAMING		
	•			
	TERMOB NO.	19-033		
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1 00 GOVERNOUS		!		

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

MISOE	NO	<del>-;</del>	<del></del>	•	0
,			*		e de la company
PROGRA	M QU	JANTITY	FOODS	DIVISION 04	
				·	POULTRY
				UNIT 09	STUFFINGS AND
5	-		. 3	MEDICOD MO	BREADING
	. **			TERMOB NO.	19-034
	•		·	•	
•		-	ai .		<b>4</b>
		m z o v			• ~
1.00	CONDI	TION			ė, ė
•					
		<b></b>		POUTDMENT	
	INGRI	EDIENT	,	EQUIPMENT ( ) 1.12	STOVE WITH OVEN
,	( )		BREAD, DRIED	• •	BIOVE WITH O'LL
	( ) .		CHOPPED CELERY	OTHER ( ) 1.13°	FORMULA FOR BASIC
19	( )		CHOPPED ONIONS	( ) 1.13	BREAD STUFFING
	( )		BUTTER	-	BREAD STOFFING
	( )	1.05	SALT, SAGE, PARSLEY		
			AND POULTRY SEASON	LNG	
	( )	1.06		•	
	( • )	1.07	CHICKEN STOCK	*	~
	<u>.</u>			·	•
			الريان 	. 0	•
2.00	PERF	ORMANC	E	<b>♣</b> ••• •	*
				•	N U
	Į.				
	GENE	RAL ST	ATEMENT OF PERFORMAL	NCE AND RESULTI	ING OUTCOME
	GENE 7		ATEMENT OF PERFORMAL PREPARE FIFTY PORT	IONS OF BASIC F	READ STUFFING
	GENE ( )	RAL ST	PREPARE FIFTY PORT	IONS OF BASIC F	READ STUFFING
	GENE ( )		PREPARE FIFTY PORT	ONS OF BASIC E	READ STUFFING
	GENE ( )		PREPARE FIFTY PORTE	ONS OF BASIC E	READ STUFFING
	GENE	2.01 2.02 2.03	PREPARE FIFTY PORT: EMPLOYING THE FOLL ASSEMBLE ALL INGRE TRIM BREAD	ONS OF BASIC E	READ STUFFING
	GENE ( ) ( ) ( )	2.01 2.02 2.03	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD	ONS OF BASIC EOWING OPERATION	READ STUFFING
	( ) ( ) ( )	2.01 2.02 2.03	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
	()	2.01 2.02 2.03 2.04 2.05 2.06	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O'COMBINE INGREDIENT	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O'COMBINE INGREDIENT	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
3.00	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
3.00	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
3.00	()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O' COMBINE INGREDIENT TOSS INGREDIENTS	IONS OF BASIC EOWING OPERATION DIENTS NIONS	READ STUFFING
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTED THE FOLLOW ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCUMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING	OWING OPERATION DIENTS NIONS S	IS:
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORT: EMPLOYING THE FOLL  ASSEMBLE ALL INGRE TRIM BREAD CUT BREAD SAUTE CELERY AND O COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING	OWING OPERATION DIENTS NIONS S	ESULTING OUTCOME
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RIED WITH QUANTI	ESULTING OUTCOME TY, COLOR, TEXTURE,
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCUMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO	OWING OPERATION DIENTS NIONS S  ND EXTENT OF RIED WITH QUANTIL	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESSED TO BE COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO BE COMBINE INGREDIENTS	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RIED WITH QUANTIL APPROVAL OF BOTH PROTOF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PRO	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTED THE FOLLOW EMPLOYING THE FOLLOW ASSEMBLE ALL INGRESSED TO BE COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO BE COMBINE INGREDIENTS	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RIED WITH QUANTIL APPROVAL OF BOTH PROTOF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PROVAL OF BOTH PRO	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING THE FOLLOWING THE FOLLOWING TRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUD	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RIED WITH QUANTIL APPROVAL OF BO PLETED WITHIN GED SATISFACTO	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01 2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS AS	OWING OPERATION DIENTS  NIONS S  NIONS S  APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08	PREPARE FIFTY PORTEMPLOYING THE FOLLOWING THE FOLLOWING THE FOLLOWING THE FOLLOWING TRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  CATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS AS WITHIN 5% ACCURA	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  CATEMENT OF EXTENT A STUFFING IS PREPARAROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURABLL CRUSTS REMOVED	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  INT  RAL ST 3.01  3.02 3.03 3.04	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURA ALL CRUSTS REMOVED INTO CUBES	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01  3.02 3.03 3.04 3.05	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  NT  RAL ST 3.01  3.02 3.03 3.04 3.05	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OCCOMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  INT  RAL ST 3.01  3.02 3.03 3.04 3.05 3.06	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENT TOSS INGREDIENTS BAKE STUFFING  PATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS AS WITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER ALL INGREDIENTS COLLIGHTLY	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU CY	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY RED AND SCALED TO
3.00	() () () () () ()	2.01  2.02 2.03 2.04 2.05 2.06 2.07 2.08  INT  RAL ST 3.01  3.02 3.03 3.04 3.05 3.06	PREPARE FIFTY PORTEMPLOYING THE FOLLAR EMPLOYING THE FOLLAR ASSEMBLE ALL INGRESTRIM BREAD CUT BREAD SAUTE CELERY AND OF COMBINE INGREDIENTS TOSS INGREDIENTS BAKE STUFFING  EATEMENT OF EXTENT A STUFFING IS PREPAR AROMA AND TASTE TO RATERS. TO BE COMEACH OPERATION JUDICALL INGREDIENTS ASWITHIN 5% ACCURATED ALL CRUSTS REMOVED INTO CUBES UNTIL TENDER ALL INGREDIENTS COLLIGHTLY	OWING OPERATION DIENTS  NIONS S  ND EXTENT OF RI ED WITH QUANTI! APPROVAL OF BO PLETED WITHIN GED SATISFACTO SEMBLED; MEASU CY	ESULTING OUTCOME TY, COLOR, TEXTURE, OARD OF EXPERT 1-1/2 HOURS WITH RY OR UNSATISFACTORY RED AND SCALED TO

ERIC Full Text Provided by ERIC

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

3.06

THOROUGHLY

	( ) .	1.01	EGG YOLKS "WATER		( ) 1.10	STOVE	ı
	()	1.03	MELTED BUTTER			÷	
	()	1.04	LEMON JUICE				
	(, ).	1.05	SALT AND PEPPER	<b>l</b>	OMILED	•	
	UTEN	SILS			OTHER	FORMULA FOR	•
	( )	1.06	SAUCE PAN		( ) TåTT	HOLLANDAISE	SAUCE
	()	1.07	MIXING BOWL		•	MODDWIN	D
	()	1.08	STRAINER				
	()	1.09	BASIC UTENSILS	(TABLE T-3)		4	
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	2000	001/33/	ימי				٠
,	PEKE	ORMANC	JE ,	Q.			
			*	<b>~</b>			

2.00

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

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

	THENDER	* .	EOUT1	PMENT		
	INGREDIENTS			1.08	STOVE	
		BUTTER	( )			A 🔛
		PASTRY FLOUR	3	ن		•
		CHICKEN STOCK, HOT				
	() 1.04	SALT AND PEPPER	OMITTE:	<b>.</b>		
	UTENSILS		OTHE		-0.50MIT 3	TIOD.
	() 1.05	SAUCE POT	( )	1.09	FORMULA	
	() 1.06	STRAINER			VELOUTE	SAUCE
		CHEESECLOTH				
	() 1.08	BASIC UTENSILS (TABLE T-3)				
	( ) 2.00			÷	Ú	
		g San San San San San San San San San San			*	
2 00	PERFORMANC		,			
2.00	PERFORMANC.	• • • • • • • • • • • • • • • • • • •			•	
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		on nananyar ayn T	BCIII T	TNG OF	MICOME:	
. }		ATEMENT OF PERFORMANCE AND F	COOPI	TING OC	DIOVING	
	() 2.01	PREPARE ONE GALLON OF VELOU	TE SA	UCE EF	ETOTING	
	•/	THE FOLLOWING OPERATIONS:			<b>%</b>	
	. ,		<u> </u>		<u> </u>	
,	() 2.02	ASSEMBLE ALL INGREDIENTS			,	
	() 2.03	MELT BUTTER				
		ADD FLOUR				
		COOK MIXTURE	•			
	() 2.06	ADD CHICKEN STOCK	•			
-,	, ,	WHIP MIXTURE	•	•		
			*		÷	
•		SIMMER MIXTURE			,	
		STRAIN MIXTURE				
	() 2.10	CLEAN UTENSILS				
	"A					
	•		ř.			
3.00	EXTENT		( ·	d		
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	GENERAL ST	ATEMENT OF EXTENT AND EXTENT	r of f	ESULT.	ING OUTCO	ME
	7 5 2 61	TRETATIONE CALICE TO DEPARED V	WTTH C	IIIANTI'	LA. COTOR	LEX-
	, ,	TURE, AROMA AND TASTE TO A	PPROV	IL OF I	BOARD OF	EXPERT
		PATERS TO BE COMPLETED WI	ITHIN	40 MI	MOTES MIT	n EACH
	İ	OPERATION JUDGED AS SATISFA	ACTORY	OR U	NSATISFAC	TORY.
	() 3,02	ALL INGREDIENTS ASSEMBLED;	MEASU	JRED A	ND SCALED	TO
	( ) 22.02	WITHIN 5% ACCURACY				
	, · · · · · · · · · · · · · · · · · · ·	WITHOUT BURNING			. ·	
,*	() 3.03				٠	
-	() 3.04	STIRRING SLOWLY	C WTML	ים יחוזטנ	POWNTNG	
	() 3.05		D MTIL	TOOT D		
	() 3.06	LIGHTLY		*	•	
		THOROUGHLY "	•			
	() 3.08	FOR THIRTY MINUTES				
	() 3.09	ALL LUMPS ARE REMOVED			a ·	
	() 3.10					
	, , 5,20	Α.	•		<i>.</i>	
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PROGRAM	QUANTI	TY FOODS		DIVISIO	N 05	SOUPS AND	SAUCES	
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USOE CODE	NO(S)			UNIT	01	SAUCES		
	' -	•		TERMOB	NO.	19-037		
	•						_ {	

MISOE NO.

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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MISOE	NO.	101				
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	•	garan and a second	. •			
PROGRA	M OUANTITY	FOODS	DIVISION (	5 SOL	PS AND	SAUCES
1 210 010					<u> </u>	
	<del> </del>		UNIT (	1 SAU	CES	
-	'a		TERMOB NO	$\frac{19}{1}$	-038	
					<b>y</b> :	
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		· ·			•	• .
1 00	CONDITION	•	÷			
1.00	CONDITION					
		-	ė,			•
			rimma.	~ T T C		e.
	INGREDIENTS		UTEN	SILS		
	() 1.01	SKIN OF SALT PORK	( )		BRAZIER	
	$(\cdot)$ 1.02	ONIONS, PAYSANNE C		1.12		
	(),1.03	CELERY, PAYSANNE C	UT ()	1.13		
	() 1.04	CARROTS, PAYSANNE		1.14		TENSILS
	() 1.05	LEEKS, PAYSANNE CU			(TABLE	T-3)
-	() 1.06	SACHET BAG	- ( )	1.15	SERVICE	BOWL
	() 1.07	CANNED TOMATOES	EOÚT	PMENT	-	
		SALT, PEPPER AND S		1.16	STOVE W	ITH OVEN
		BASIC WHITE STOCK	OTHE			
	() 1.09		* ,		FORMULA	FOR
	() 1.10	VEAL AND PORK BONE	• • •	1.1	TOMATO	
	aři.	BROWNE	ט		TOMATO	BRUCH
		:				
•	٠		· ·	~	*,	Brita.
2.00	PERFORMANC	3				
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3						•
ř	GENERAL ST	ATEMENT OF PERFORMA	NCE AND RESU	LTING (	OUTCOME	• :
	$\frac{32.01}{()}$	PREPARE FIFTY PORT	IONS OF TOMA	TO SAU	CE EMPLO	YING
	( / 2102	THE FOLLOWING OPER				•
		111111111111111111111111111111111111111	i .		e)	
	() 2.02	ASSEMBLE ALL INGRE	DIENTS			
*		SAUTE SALT PORK	D12.11-0			•
	( ) 2.03	ADD REMAINING INGR	EDTENTS			
<b>\</b>			EDIENIS			
		SEASON SAUCE	*			
		BAKE SAUCE			)	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -
	() 2.07	REMOVE BONES			)	•,
	() 2.08	PUT SAUCE THROUGH	FOOD MILL		. (	
	() 2.09	TRANSFER TO SERVICE	E BOWL	<b>*</b> ;	•	
	() 2.10	CLEAN UTENSILS				
						<b>+</b>
					e	
3.00	EXTENT	*				
3.00	EVIDAL	र्व	+			/ \
		*			. /	,
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		ampionim op gympim i	NIC EVERNO OF	ם מכווד	יידאם אויי	COME .
		ATEMENT OF EXTENT I	MIN EVIEWI OL	TOCOL	TTV COT	ים וותר את את
	() 3.01	TOMATO SAUCE IS PI	WEPAKED WITH	O DOFT	TI, COTA	NY TRVION
		AROMA, AND TASTE	O APPROVAL C	F BUAK	THU DE EVI	MALMA LAAS Otokaaao t
•		TO BE COMPLETED W	THIN 1-1/2 H	OURS W	ITH EACH	1 OPERATION
		JUDGED AS SATISFAC	TORY OR UNSA	TISFAC	TORY.	

ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

AT 300° F FOR ONE HOUR

UNTIL SKIN LOOSENS ALL REMAINING INGREDIENTS ADDED

ERIC

3.02

3.03 3.04 3.05

3.06

LIGHTLY

		•		•
	INGREDIENT	······································	UTENSILS	
		SKIN OF SALT PORK	() 1.11	BRAZIER
	() 1.02	ONIONS, PAYSANNE CUT	() 1.12	SAUCE PAN
	() 1.03	CELERY, PAYSANNE CUT	() 1.13	FOOD MILL
	() 1 04	CARROTS, PAYSANNE CUT	() 1.14	BASIC UTENSILS
	( ) 1.05	LEEKS, PAYSANNE CUT		(TABLE T-3)
		SACHET BAG	() 1.15	SERVICE BOWL
9.	( ) 1.00	CANNED TOMATOES		
*	( ) 1.07	SALT, PEPPER AND SUGAR	( ) 1.16	STOVE WITH OVEN
	( ) 1.00	DAGIC WHITTE CHOCK	OTHER	<b>-</b> ,
•	( ) 1.03	BASIC WHITE STOCK VEAL AND PORK BONES,	( ) 1.17	FORMULA FOR
•	(*) 1.10	BROWNED	( ) 1.1	TOMATO SAUCE
	».	PKOMMED	t·	20:2:20
•			N.	
2 00	PERFORMANO	سات عد		•
2.00	PERFURNIANC	·E		
	\$		1	•
,				
	GENERAL ST	TATEMENT OF PERFORMANCE AN	D RESULTING	OUTCOME
	() 2.01	PREPARE FIFTY PORTIONS C	F TOMATO SAU	CE EMPLOYING
		THE FOLLOWING OPERATIONS	· · · · · · · · · · · · · · · · · · ·	
	, <u></u>	<u> </u>		
-		ASSEMBLE ALL INGREDIENTS	,	•
	()-2.03	SAUTE SALT PORK		
		ADD REMAINING INGREDIENT	:S	
		SEASON SAUCE		
	() 2.06	BAKE SAUCE	د المارية	
	() 2.07	REMOVE BONES	* *	•
	() 2.08	PUT SAUCE THROUGH FOOD M	IILL .	
	() 2.09	TRANSFER TO SERVICE BOWI		-
		CLEAN UTENSILS		

3.00 EXTENT

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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



GRAM	OUANTI	TY FOODS	DIVISION O	5 SOUPS AND SAUCES
E COD	E NO(S)			1 SAUCES
			TERMOB NO.	19-039
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) PE	RFORMANCE		*	•
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/ GE	። Nedat. Gwam	Pement of Perfo	RMANCE AND R	ESULTING OUTCOME
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DIVISION 05 SOUPS AND SAUCES QUANTITY FOODS PROGRAM SAUCES 01 UNIT 19-040 TERMOB NO. 1.00 CONDITION UTENSILS INGREDIENTS TWO SAUCE POTS 1.01 BUTTER () 1.07 BASIC UTENSILS (TABLE T-3) () 1.08 1.02 FLOUR EQUIPMENT 1.03 MILK, HOT STOVE (), 1.09 1.04 SALT OTHER 1.05 NUTMEG FORMULA FOR BECHAMEL TOBASCO SAUCE SAUCE 2.00 PERFORMANCE GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE FOLLOWING OPERATIONS: ASSEMBLE ALL INGREDIENTS 2.02 2.03 MELT BUTTER 2.04 ADD FLOUR COOK MIXTURE 2.05 2.06 ADD MILK SEASON SAUCE 2.07 2.08 SIMMER SAUCE BRING SAUCE TO BOIL 2.09 STRAIN SAUCE 2.10 2.11 HOLD HOT FOR SERVICE

#### EXTENT 3.00

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

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

LUMPS ARE REMOVED

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

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3.09 DO NOT ALLOW TO BOIL BRISKLY

3.10 ALL LUMPS ARE REMOVED

3.11 AT 180° F

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: *		MISOE NO.	¢
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PROGRAM QUANTITY FOODS	DIVISION 05	SOUPS AND SAUCES	
USOE CODE NO(S)	UNIT 01	SAUCES	
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			· ·
1.00 CONDITION	ر	•	
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	<b>)</b>	T	
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			n
2.00 PERFORMANCE		۶	
*	₩ ₩		
GENERAL STATEMENT OF	PERFORMANCE AND RES	SULTING OUTCOME	4

3.00 EXTENT

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

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

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

OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.



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

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

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

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





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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

MISOE	NO.		·				
PROGRA	M QUANTI	TY FOODS	DIVISION	0.5	sol	UPS ANI	D SAUCES
٠			UNIT	01	SA	UCES	
		•	TERMOB NO				
	•		TERMOB NO	J.	19	-044	
1.00	CONDITION		•				•
	INGREDIEN	n <b>c</b>		Ū	TEN	SILS	
		FISH BONES AND TRI	MMINGS	(	)	1.07	BASIC UTENSILS
		CHOPPED CELERY	-	,	( )	1.08	(TABLE T-3) 10 GALLON
		CHOPPED ONIONS QUARTERED LEMONS		,	, ,	1.00	STOCK POT
	( ) 1.05	MIXED SPICES AND P.	ARSLEY STEM	IS E		PMENT	
		WATER	i	. (			STOVE
			ø	(	( )	1.10	SINK
2 00	PERFORMAN	. ~ ਾਸ਼:	~				•
2.00	PERFORMAN	SB					·
*							
			NOT AND DEC	***************************************	rate:	OTTOCOM	(F
		IATEMENT OF PERFORMA PREPARE FIVE GALLO	NCE AND RES	STYCE	ING K F	MPLOYI	NG THE
	() 2.01	FOLLOWING OPERATIO	NS:	5100	<u> </u>	,	
	() 2.02	ASSEMBLE ALL INGRE	DIENTS		_	•	
	() 2.03	POUR WATER IN STOC	K POT	_			
	() 2.04	ADD VEGETABLES, SP	ICES, PARSI	LEY A	AND	LEMONS	
	() 2.05	ADD BONES AND TRIM	MINGS				
	• •	STRAIN AND COOL ST	OCK				
	() 2.07	CLEAN UTENSILS			,		,
2 00	EVMENT						
3.00	EXTENT	•					,
	•						
		: TATEMENT OF EXTENT A	ND EVERNE C	ום יבור	ecii	TTNG (	OUTCOME
	GENERAL S		DARED WITH	OUA	NTT	ry. Col	LOR. TEX-
	( ) 3.01	TURE, AROMA AND TA	STE TO APPE	ROVA	L O	BOARI	OR EXPERT
		RATERS. TO BE COMP	LETED WITHI	[N l·	-1/2	2 HOURS	WITH EACH
		OPERATION JUDGED A	S SATISFACT	rory	OR	UNSAT	ISFACTORY.
			CEMPTED. NT	TA CIT	משם	AND CO	TALED TO
	() 3.02	ALL INGREDIENTS AS WITHIN 5% ACCURA	OSEMBLED: ME	ardu.	KED	ים עוואי	January IV
	( ) 3 03	BRING TO 212° F	. · · ·				•
-	11 2 04	SIMMER FOR 45 MINU	TES		٠		
	() 3.04	BRING BACK TO BOIL	FOR 15 MIN	NUTE	S		
		IMMEDIATELY IN SIN					
	/ \ 2 07	COMPLETELY	LKX				



		MISOE NO.	
PROGRAM QUANTITY FOODS	DIVISION 05	SOUPS AND SAUCES	
USOE CODE NO(S)	UNIT 01	SAUCES	
	TERMOB NO.	19-044	
1.00 CONDITION			

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

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

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

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

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

7/74

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

MISOE NO. ..

# 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME



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

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

#### 3.00

2.00

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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



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

- Carlo Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Carlos and Car	INGREDIENTS	UTENSILS
		DICED POTATOES ( ) 1.12 STOCK POT
	() 1.02	FISH STOCK, HOT () 1.13 SAUCEPAN
		SALT AND PEPPER () 1.14 SAUTE PAN
		BUTTER () 1.15 SERVICE PAN
*		WORCESTERSHIRE SAUCE () 1.16 BASIC UTENSILS
		GROUND SALT PORK (TABLE T-3)
	( ) 1.07	
	() 1.08	
t	() 1.09	- Alto DICHONDED
-		Didii Cidia.
	( ) I.II	HADDOCK CHUNKS
2.00	PERFORMANC	E
	GENERAL ST	ATEMENT PERFORMANCE AND RESULTING OUTCOME.
	() 2.01	
	( ) 2.01	EMPLOYING THE FOLLOWING OPERATIONS:
		P
٠.	() 2.02	ASSEMBLE ALL INGREDIENTS
	() 2.03	SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING
		AND ONE GALLON OF FISH STOCK
	() 2.04	HEAT SALT PORK
'n	() 2.05	
C)		ADD FLOUR
ي.	() 2.07	COOK MIXTURE
	( ) 2.08	·
-	() 2.09	
	() 2.10	HEAT MILK AND CREAM
	() 2.11	
	• •	COOK CHOWDER
	() 2.13	<b>▲</b>
	() 2.14	CLEAN UIENSILS
3.00	EXTENT	
•••		
	CEMEDAL CT	ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
	() 3.01	FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEX-
	1 ( )= 3.01	THEE AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT
	, ,	RATERS TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS
		EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.
	ef	
	() 3.02	ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
	%	WITHIN 5% ACCURACY
	() 3.03	FOR FIFTEEN MINUTES
	( ) 3.04	UNTIL PARTIALLY RENDERED UNTIL ONIONS ARE TRANSPARENT
	( ) 3.06	WHILE MIXING FOR FIVE MINUTES WITHOUT BROWNING
		WHILE STIRRING
	() 3.08	•
	() 3.09	
	( ) 3.10	TNMO SMOCK POM
	( ) 3.11	FOR FIVE TO TEN MINUTES
	() 3.12	NO DRIPS ON SIDE OF PAN 7/74
	() 3.14	COMPTEMETY
	( ) 3,11	179

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

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00' EXTENT

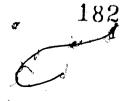


MISOE NO	•			•
PROGRAM	QUANTITY	FOODS	DIVISION 05	SOUPS AND SAUCES
			UNIT 02	SOUPS
•			ORII V2	
			TERMOB NO.	19-049
٠				$\frac{1}{f} = \frac{1}{f}$
1.00 CO	NDITION	•		
	NGREDIENTS		UTENSI	LS
(	) 1.01 ) 1.02	SLICED POTATOES SLICED ONIONS SLICED LEEK WHITES	() 1	.09 SAUCEPAN .10 FOOD MILL .11 BASIC UTENSILS
(	)) 1.04	BAY LEAF	(	(TABLE T-3)
	) 1.06	CRUSHED WHITE PEPPER CHICKEN STOCK, PREVI PREPARED	OUSLY ( ) 1 ( ) 1	12 STOVE
- (	) 1.07	SALT CHOPPED CHIVES	OTHER ( ) 1	.14 FORMULA FOR VICHYSSOISE
2.00 p	ERFORMANCI	R		
		_		
<del> </del>	, v			
G	ENERAL ST	ATEMENT OF PERFORMANC	E AND RESULTI	ING OUTCOME
°   7	) 2.01	PREPARE FIFTY PORTIC	NS OF VICHYSS	SOISE EMPLOYING
,		THE FOLLOWING OPERAT	TONS:	
	) 2.02	ASSEMBLE ALL INGREDI	ENTS	) OM
(	) 2.03 ) 2.04	SIMMER ALL INGREDIEN PUT SOUP THROUGH FOO	ITS IN STOCK P	or
(	) 2.04		, S MILE	•
·	·	•	1 .	-
3.00 E	XTENT		• •	8
		٠ ن		•
				v
G	ENERAL ST	ATEMENT OF EXTENT AND	EXTENT OF RE	SULTING OUTCOME
7	) 3.01	VICHYSSOISE IS PREPA	RED WITH QUAN	TITY, COLOR, TEX-
-	0 ,-	TURE, AROMA AND TAST RATERS. TO BE COMPI	ETED WITHIN	L HOUR WITH EACH
U	l <sub>i</sub>	OPERATION JUDGED AS	SATISFACTORY	OR UNSATISFACTORY.
•	e1		Was all May City	OED AND COALED TO
(	3.02	ALL INGREDIENTS ASSE WITHIN 5% ACCURACY		RED AND SCALED TO
; <b>(</b>	) 3.03	FOR TWENTY MINUTES	4	<b>u</b>
		SOUP IS SMOOTH AND UNTIL COLD FOR SERVI	JNI FORM	• ,
	3.05		_	¢ .
•		18	<b>31</b> •	•
-				

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT





<b>*</b>		•		The same of
MICOE	NO -			•
MISOE		)	*	÷
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PROGRA	M QUANTITY	FOODS	DIVISION 05	SOUPS AND SAUCES
1 1000			•	
	<del></del>		UNIT 02	SOUPS
			*	
	-		TERMOB NO.	19-050
				4
		•		
1.00	CONDITION			
			•	•
		_	POIIT	PMENT
	INGREDIENT			1.08 STOVE
	() 1.01	ONIONS (SLICED)	( )	1.00 51041
	() 1.02	CHICKEN STOCK	OTHE	B
	() 1.03	BEEF STOCK BUTTER	()	1.09 FORMULA FOR
	() 1.04 () 1.05	SEASONINGS	( )	FRENCH ONION
	UTENSILS	SEASONINGS	, steri	SOUP
	() , 1.06	BASIC UTENSILS (TAB	ът Т−3)	
	() 1.00	FIVE GALLON POT		-
	( ) gargers ()	FIVE GALLION 101	-	
•	* 36.		¥	- `
2.00	PERFORMANC	<b>E</b>	•	
2.00	I DIG OTALIBIO	•		
	• •			
			-	
	GENERAL ST.	ATEMENT OF PERFORMAN	CE AND RESULTI	NG OUTCOME_
	() 2.01	PREPARE THREE GALLO		
4		EMPLOYING THE FOLLO	WING OPERATION	S: ·
				<u></u>
•	() 2.02	ASSEMBLE ALL INGRED	IENTS	ý
	() 2.03	HEAT BUTTER		•
	() 2.04	SAUTE ONIONS		
		ADD STOCKS		هتب
•	() 2.06	SIMMER STOCKS AND O	NIONS	
	() 2.07	TRANSFER TO A SOUP	CONTAINER	٠
	٠ .			o "
		-		
-3.00	EXTENT	-	÷	
	•			•
·	<del></del>			
	CENEDAT CM	ATEMENT OF EXTENT AN	D EXTENT OF RE	SULTING OUTCOME
	() 3.01	ONTON SOUP IS PREPA	RED WITH OUANT	ITY, COLOR, TEX-
	( ) 3.01	TURE AROMA AND TA	STE TO APPROVA	L OF BOARD OF EXPERT
	=	RATERS. TO BE COMP	LETED WITHIN 2	HOURS WITH EACH
		OPERATION JUDGED AS	SATISFACTORY	OR UNSATISFACTORY.
		· <u>-</u>		·
	() 3.02	ALL INGREDIENTS ASS	EMBLED; MEASUR	ED AND SCALED TO
	, , , , , , , , , , , , , , , , , , , ,	WITHIN 5% ACCURAC	Y	,
	() 3.03	UNTIL MELTED		•
		LIGHTLY BROWNED	•	
		STIRRING		~
. •	() 3.06	ONE HOUR	# a	•
	/ \ 2.27	NO DRIDE ON CIDE OF	מישוא ד איוויא ריי	4

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3,99 EXTENT

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

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



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

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

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

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



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

TO SIZE OF PAN FOR PRESS MACHINE

FOR ABOUT TWO MINUTES AT 380° F

EVEN THICKNESS THROUGHOUT

TO FOUR TWISTED FOLDS

ARRANGED IN NEAT ROWS

3..09

"3.10
3.11

3.12

3.13 3.14

3.15

3.16

3.17

FOR FIVE MINUTES

FOR FIVE MINUTES

THOROUGHLY

COMPLETELY



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

MISOE	NO.		<i>•</i>	•		
PROGR	AM <u>OUANT</u>	ITY FOODS	DIVISION	07 <u>B</u>	AKING	<del></del> ~
	حد استعمال و در مستان و و و و و و و و و و و و و و و و و و و		UNIT	02 <u>Y</u> E	EAST DOUGHS	
			, TERMOB NO	0. 19	9-055	
1.00	CONDITION					ç. •
	INGREDIEN'	T'S	UTENSILS			
		SUGAR		SIX GRI	EASED BREAD	PANS
,		SALT	• •	BASIC (	UTENSILS (TA	BLE T-3)
	• •	MILK POWDER	EQUIPMENT () 1.10	STOVE V	WITH STEAM	
		WATER ° YEAST	( ) 1.10		CTION UNIT	•
		BREAD FLOUR	OTHER			
		SHORTENING	. ( ) 1.11	FORMUL	A FOR WHITE	PAN BREAD
		<del>-</del> ,	• 4		¥	
2.00	PERFORMAN	CP ***			۵	
2.00	PERFORMAN	CE				
•			WANTED AND DECT	TOTAL	≟ △धण्ट○M₽	
		TATEMENT OF PERFOR	POIND LOAVES	OF WHT	TE PAN BREAD	, ŀ
	() 2.01	EMPLOYING THE FO	LLOWING OPERAT	TIONS:		-
	,					
,	() 2.02	ASSEMBLE ALL ING	REDIENTS	-011555	TAL MARIED	
	() 2.03		SALT AND MILK	POWDER	IN WATER	
	() 2.04	DISSOLVE YEAST I SIFT IN BREAD FL			-	
	() 2.05				4 <del>4</del>	
		ADD SHORTENING		÷ 12	<i>*</i>	9_
	() 2.08		ISE	,	***	্ৰী
	() 2.09				Sec. 18	
• •	() 2.10		ISE		·	•
	() 2.11		LOAVES			e e
	() 2.12	ALLOW DOUGH TO R				
		BAKE BREAD				
	() 2.15		M PANS			
		•	٠			
2 00	EXTENT	*				
3.00	EXTENT	•				
			đ			<del>,</del> 1
			AND EVENTAM O	דווסשמ ש	TING OUTCOM	. I
		TATEMENT OF EXTENT WHITE PAN BREAD	TO DREDARES W	TTH OUA	NTITY, COLO	Ř.
	() 3.01	TEYTHRE, AROMA A	ND TASTE TO A	PPROVAL	OF BOARD OF	F EX-
		PERT RATERS. TO	BE COMPLETED	WITHIN	1 3-1/2 HOUR	S WITH
	1	EACH OPERATION J	UDGED SATISFA	CTORY C	R UNSATISFA	CTORY.
			ACCOMPTED WE	ACTION	AND SCAPED	TO.
	() 3.02			ADUKED	WIND SCHEED	
	/ \ > 05	WITHIN 5% ACCU COMPLETELY	RACI:			•
$\mathbf{C}$		COMPLETELY			ý	
I by ERIC	() 3.05				.*	
1	1 1 2 06	WHITE CHIPPING	and the state of t	بالانتاء والمتاريخ والمتارية والمتارية والمتارية	and the second and th	فقائد مادرون والمنافقات والمالية فالمادة فالمادي والمالية

	INGRE	EDIENTS	5	UTENS	ILS		
	( )		SUGAR	( )	1.08	SIX GREASED BREE	AD PANS
		1.02		( )	1.09	BASIC UTENSILS	(TABLE T-3)
	* ( )	1.03	MILK POWDER	EQUI	MENT	amore MEMU CHEAL	<b>,</b>
4	( )	1.04	WATER	( )	1.10	STOVE WITH STEAM INJECTION UNI	71. ·
	( )	1.05	YEAST		_	INJECTION UNI	<b>.</b>
	( )	1.06	BREAD FLOUR	OTHE	.₹ `1 11	FORMULA FOR WHI	TE DAN BREA
	( )	1.07	SHORTENING	( )	T•'TT	FORMULA FOR WILL	ID FAM DIWIN
					,,	•	
			_				
2.00	PERF	ORMANC:	<b>D</b>				
			•		4	•	
				<del>,                                      </del>			
	G TONT	מא כש	ATEMENT OF PERFORMA	NCE A	ND RES	ULTING OUTCOME	-
	GENE	2.01	PREPARE SIX, ONE P	OUND	LOAVES	OF WHITE PAN BR	EAD
	( )	2.01	EMPLOYING THE FOLL	OWING	OPERA	TIONS:	٠ .
	ĺ		EFF HOTTING TILL TOTAL	•			
	L- <del>, ,</del>	2.02	ASSEMBLE ALL INGRE	DIENT	S		
	7	2.03	DISSOLVE SUGAR, SA	LT AN	D MILK	POWDER IN WATER	•
	7 5	2.04°	DISSOLVE YEAST IN	WARM	WATER		
	75	2.05	SIFT IN BREAD FLOU	R			۰
	7 5	2.06	ADD THE YEAST SOLU	TION			¢ *
	7.5	2.07	ADD SHORTENING				
	7 (	2.08	ALLOW DOUGH TO RIS	E			
	7 (	2.09	PUNCH DOUGH	_			
	7 (	2.10	ALLOW DOUGH TO RIS	E		_	
	<i> </i>	2 11	PUNCH DOUGH			-	
	<b>)</b> (	2 12	SCALE DOUGH INTO I	OAVES			
	• } \	2 13	SCALE DOUGH INTO I ALLOW DOUGH TO RES	T	*-	*	
	, (	2 14	BAKE BREAD	_			
	) (	2.15	REMOVE BREAD FROM	PANS		*	
	( )	2.10	100.0 12 21-1-			÷	
3.00	EXTE	ENT	k, *		ق.		
							÷
							<del></del>
						om provintie Our	TOME
	GENE	RAL ST	ATEMENT OF EXTENT	AND EX	TENT (	OF RESULTING OUT	OFFE VIOR
	()	3.01	MUTTE DAN REEAD T	S PREF	ARED V	MITH COMMITTIES CO	DIOK,
	1		TEXTURE, AROMA ANI	TASI	E TO	APPROVAL OF BOAK	TIDE WITH
	]		PERT RATERS. TO	BE COM	PLETE	D WITHIN 3-1/2 R	DOKO WIII
			EACH OPERATION JU	OGED S	SATISF	ACTORY OR UNSATTS	FACTORI.
	L			- A - W - T	TID . M	EXCURED AND SCALL	रिंग गठ
	()	3.02	ALL INGREDIENTS A	SSEMBI	JED; M	EASURED AND SCALL	, D 10
		_ + _	WITHIN 5% ACCUR	ACY			
	( )	3.03	COMPLETELY				11
	( )		COMPLETELY			o.	a
	( )	3.05	NO LUMPS FORMED				
	( )	3.06	WHILE STIRRING		1		
	( )	3.07	WHILE STIRRING				
	(.)	3.08	FOR ONE AND ONE H	ALF H	JURS		
	( )	3.09					
	( )	3.10		NUTES			
	( )	3.11					
	( )	3.12		ACH			
	( )	3.13	TO FULL PROOF				
	( )	3.14	FOR THIRTY FIVE T	O FOR	ry Min	UTES AT 415° F	
	( )	3,15	IMMEDIATELY AFTER	BAKI	NG		7/74

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7/74

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

MISOE NO.

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

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

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

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

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF

BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2

HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY

OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

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

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

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

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



PROGRAM -	QUANTITY	FOODS	DIVISION 07	BAKING	
, <del>-</del>			UNIT 02	YEAST D	OUGHS
		. · ·	TERMOB NO.	19-057	(CONT.)
		· ·		.*	

GENERAL ST	PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
0.00000000000000000000000000000000000	DANISH PASTRY IS PREPARED WITH QUANTITY, COLOR,
	TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF
1 2	EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS
	(WORK TIME) WITH EACH OPERATION JUDGED AS SATIS-
	FACTORY OR UNSATISFACTORY.
	THE THE PARTY OF T
() 3.02	ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO
	WITHIN 5% ACCURACY
	COMPLETELY
	TO A SMOOTH PASTE
	IN TWO STAGES
	THOROUGHLY
	NO LUMPS FORMED
	WHILE STIRRING
() 3.09	FOR TEN MINUTES
() 3.10	TO ONE HALF INCH THICK RECTANGLE
· ( ) 3.11	FAT IS EVENLY DISTRIBUTED RESULTING IN THREE DOUGH LAYERS SEPARATED BY
() 3.12	
	TWO FAT LAYERS TO ONE HALF INCH THICK RECTANGLE (THREE TIMES)
() 3.13	TO FOUR EQUAL SECTIONS (THREE TIMES)
( ) 3.14	FOR FIFTEEN MINUTES IN REFRIGERATOR
( ) 3.45	FOR TWELVE TO FOURTEEN HOURS
( ) 3.10	TO ONE QUARTER INCH THICK RECTANGLE
( ) 3.1/	INTO THREE INCH SQUARES
( ) 3.18	TO CENTER OF SQUARES
( ) 3.19	CORNERS FOLDED DIAGONALLY
( ) 3.20	LIGHTLY, NO WASH ON FILLING
( ) 3.21	UNTIL BROWN AT 400° F
() 3.23	COMPLETELY

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



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

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

```
GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

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

3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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



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

MISOE I	10		3
PRÖGRA	м <u>о</u> й	ANTITY.	FOODS DIVISION 07 BAKING UNIT 03 PIES
			TERMOB NO. 19-059 (CONT.)
3.0Q	EXTE	NT	
**	GENE	RAL ST	ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
	()	3.01	APPLE PIES ARE PREPARED WITH QUANTITY, COLOR, TEX- TURE, 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 3.04 3.05	THOROUGHLY MIXED LUMPS FORMED, NO PASTE LIGHTLY UNTIL FLOUR IS ABSORBED
	( )	3.06 3.07 3.08	FOR FIFTEEN MINUTES TO BOILING
v	( )	3.09 3.10 3.11 3.12	WHILE STIRRING TO BOILING WHILE STIRRING WHEN COOL
	( )	3.13	FIFTEEN TOP AND FIFTEEN BOTTOM CRUSTS PREPARED ONE EIGHTH INCH THICK
	( )	3.14 3.15 3.16 3.17	TO LEVEL BELOW TOP OF PIE TIN EVENLY ALL AROUND SLIGHT RIDGE OF DOUGH IS FORMED
	( )	3.18 3.19	COMPLETELY AT 425° F TO 440° F FOR FORTY MINUTES

				MISUE NO	·	
PROGRAM <u>OUAN</u>	TITY FOODS	DIVISION 07	BAKING			
USOE CODE NO(S	)	·	UNIT " 03	PIES		,
•	4-	,	TERMOB NO.	19-059	(CONT.)	<del></del>
3.00 EXTENT		*			· ·	
	<b>.</b>				-	· <u>-</u>

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



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

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

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

MISOE	NO.	219			
PROGRA	M QUANTIT	Y FOODS	DIVISION 07	BAKING	" -,
		<u> </u>	UNIT 03	PIES	•
	_		v		
			TERMOB NO.	19-061	
٠,٠					
1.00	CONDITION		•		
1.00			• • •		
	INGREDIENTS		UTENSILS () 1.10	SAUCEPAN	
		SUGAR SALT		SHEET PAN	
		MILK POWDER	() 1.12	BASIC UTENSILS	
2		WATER		(TABLE T-3)	
•		COCOA	EQUIPMENT	amorm.	
		CORNSTARCH	( ) 1.13	STOVE	
		VANILLA	OTHER		
	() 1.08	BUTTER	(1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	FORMITA FOR CHOCO-	
	( ) 1.09	DDF_BAKED DIE SHELL	S =	FORMULA FOR CHOCO- LATE CREAM PIE FILL	ING
•		PRE-DARED FIE GILLE	· .		
	e			÷ 8	
2.00	PERFORMANC	<b>E</b>			
			•	. * · · · · · · · · · · · · · · · · · ·	
3.00	() 2.01 () 2.02 () 2.03 () 2.04 () 2.05 () 2.06 () 2.07 () 2.08 () 2.09	ASSEMBLE ALL INGRED DISSOLVE SUGAR, SAL HEAT MIXTURE DISSOLVE COCOA AND ADD STARCH SOLUTION STIR IN VANILLA AND	THE FOLLOWING THE FOLLOWING TENTS T AND MILK POWI CORNSTARCH IN TO HEATED MIXT	OPERATIONS:  DER IN WATER  WATER	
	EATENT	<u> </u>		· · · · · · · · · · · · · · · · · · ·	
a a	GENERAL ST	APOMA AND TASTE TO	VITH QUANTITY, O APPROVAL OF BO PLETED WITHIN 3	COLOR, TEXTURE, ARD OF EXPERT 0 MINUTES WITH EACH	
æ _	() 3.02	ALL INGREDIENTS ASS WITHIN 5% ACCURAGE	SEMBLED; MEASUR	ED AND SCALED TO	
•	( ) 3.03	COMPLETELY		•	
	() 3.04	TO BOILING	•,		
	() 3.05	COMPLETELY	harro turmán mitad	V AND CMOOTH	_
,	() 3.06		KING UNTIL THIC	V WAN SHOOTH	· 6.
	() 3.07	THOROUGHLY			
d by ERIC	() 3.08	TO TOP OF SHELL	ORGANISK I LIGHT HANNE SKRIVET WILL HAVE IN ALLEGEN SAMERAS SKRIVET SKRIVET	and the second s	
and the second section of the second	AND AND THE RESIDENCE AND A STREET OF A ST				

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

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

1.00 CONDITION

## 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

MISOE NO.

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

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

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

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

		MISOE NO.	
PROGRAM QUANTITY FOODS	DIVISION 07	BAKING	
USOE CODE NO(S)	UNIT 04	PASTRY	· · · · · · · · · · · · · · · · · · ·
	TERMOB NO.	19-063	
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GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

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

3.00 EXTENT

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

		MISOE NO.
PROGRAM QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)	UNIT 04	PASTRY
* * * * * * * * * * * * * * * * * * *	TERMOB NO.	19-063 (CONT.)
3.00 EXTENT		
GENERAL STATEMENT OF I	EXTENT AND EXTENT OF	PESIILTING OUTCOME

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

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

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

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

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

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO

WITHIN 5% ACCURACY

() 3.03 TO A SMOOTH PASTE

() 3.04 THOROUGHLY

() 3.05 THOROUGHLY

() 3.06 TO A SMOOTH DOUGH

() 3.07 INTO A LOAF

() 3.08 FOR FIFTEEN MINUTES

() 3.09 TO THREE EIGHTHS INCH THICK

() 3.10 FOR FIVE MINUTES

() 3.11 WITH MINIMUM SCRAP

() 3.12 EVENLY OVER TOP

() 3.13 AT 425° F UNTIL LIGHT BROWN

230

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



MISOE	NO.	
MIJOL	140 •	

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

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

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

#### 3.00 EXTENT

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

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

AT 385° F FOR FIFTEEN MINUTES 3.08

	1.02 1.03 1.04 1.05 1.06 1.07	SUGAR ( ) 1.10 SIX MUFFIN PANS SALT ( ) 1.11 MIXING BOWL MILK POWDER ( ) 1.12 SHEET PAN SHORTENING ( ) 1.13 BASIC UTENSILS (TABLE T-3)
PERF(	ORMANCI	E
GENE	RAL ST	ATEMENT OF PERFORMANCE AND RESULTING OUTCOME
त	2.01	PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING
١.	•	THE FOLLOWING OPERATIONS:
<del></del>	2.02	ASSEMBLE ALL INGREDIENTS
()	2.03	CREAM SUGAR, SALT, MILK POWDER AND SHORTENING
( )		ADD EGGS
( ).	2.05	STIR IN WATER AND VANILLA
( )	2.00 2.07	SIFT IN FLOUR AND BAKING POWDER DROP MIXTURE INTO TINS
( )		BAKE MUFFINS
( )	2.09	CHECK FOR DONENESS
( )	2.10	REMOVE MUFFINS FROM TINS
EXTE	NT	
GENE	PAL ST	PATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
17	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
	* 00	TO WITHIN 5% ACCURACY
( )	3.03	UNTIL SOFT AND LIGHT IN TWO STAGES WHILE MIXING
( )	ქ.∪≖ 2 ∩5	TO A SMOOTH BATTER
( )	3.05 3.06	NO LUMPS ARE FORMED
1)	3.07	TINS ARE HALF FULL
iii	3.08	AT 385° F FOR FIFTEEN MINUTES
()	3 00	MURETN SPRINGS BACK GENTLY TO THE TOUCH
( )	3.10	AFTER MUFFINS HAVE COOLED TO WARM CONDITION

2.00

3.00

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

#### 1.00 CONDITION

#### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

MISOE	NO	- -	235	5		•	
PROGRA	M _O	UANTIT	FOODS	DIVISION	07	BAKING	
		<del></del>		UNIT	05	CAKES	_
		1					_
				TERMOB NO	•	19-066	-
				٠	٧.	•	
1.00	CONDI	TION			٠	•	
4 8	TNCD	EDIENT	<b>C</b>	UTENSILS			
	( )	1.01	SUGAR	() 1.12	18	SIX INCH LAYER CAK	Ε
	()	1.02	SALT			PANS	
*	( )	1.03	MILK POWDER	. ( ) 1.13		PER DISC LINERS SIC UTENSILS	
	( )	1.04 1.05	COCOA CAKE FLOUR	( ) 1.14	DA	(TABLE T-3)	
	( )	1.06	SHORTENING	EQUIPMENT	,	•	
- 1 - 1	( )	1.07		() 1.15		XING MACHINE	
	( )	1.08	BAKING SODA	( ) 1.16 OTHER	BA	KING OVEN	
· j	( )	1.09	EGGS BAKING 'POWDER	· () 1.17	FO	RMULA FOR CHOCO-	
	; <b>( )</b>	1.11	VANILLA		LA	TE LAYER CAKE	
	GENE	RAL ST	ATEMENT OF PERFORM PREPARE 18 SIX INC EMPLOYING THE FOLI	CH CHOCOLATE	LAY	ER CAKES	
	<b>†</b>		EMPLOYING THE FOLI	COMING OPERAL	. TON		
	( )	2.02	ASSEMBLE ALL INGRI	EDIENTS			
	( )	2.03	BLEND SUGAR, SALT, CAKE FLOUR AND	, MILK POWDER	R, C	OCOA, SHORTENING,	
	( )	2.04		DDA IN WATER			
	( )	2.05	MIX IN BAKING SODA	A SOLUTION .			
11	( )	2.06	BLEND IN EGGS	OWNER AND WAN	7 T T T	7	
	( ).	2.07	BLEND IN BAKING PO	OMDEK MND AND	4 T' TITI		
	()		BAKE THE CAKES				
				4		•	
3.00	EXTE	ENT	·	€-		•	
	-	- <del>-</del>	•	·.			
		<u>.</u>		<u> </u>	· -	· · · · · · · · · · · · · · · · · · ·	
	GENE	RAL SI	ATEMENT OF EXTENT	AND EXTENT OF	RE	SULTING OUTCOME	
	177	3.01	CAKES ARE PREPARE	D WITH QUANT	CTY,	COLOR, TEXTURE,	
	1		AROMA, AND TASTE	TO APPROVAL (	OF B	BOARD OF EXPERT L-1/2 HOURS WITH EAC	٦,
			OPERATION JUDGED	AS SATISFACT	DRY DRY	OR UNSATISFACTORY.	- 1
		<u> </u>					<u>.</u>
	$-\tau$	2 02	ALL INGREDIENTS A	SSEMBLED: ME	ASUR	CED AND SCALED TO	

WITHIN 5% ACCURACY
3.03 UNTIL MIXTURE IS SOFT AND SMOOTH

THICK GRAVY

MIX FOR FIVE MINUTES

IN THREE STAGES

MIX POURS LIKE A

COMPLETELY

3.04

3.05

3.06



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

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

# 3.00 EXTENT

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





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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

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

# 3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

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

1.00 CONDITION

#### 2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME



3.00 EXTENT

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

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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

ERIC Full Text Provided by ERIC

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

# GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

## 3.00 EXTENT



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

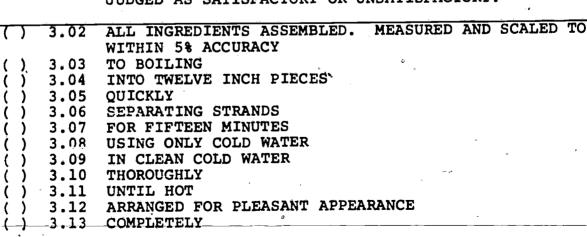
			MISOE NO	· · · · · · · · · · · · · · · · · · ·
PROGRAM	QUANTITY FOODS	DIVISION 07	BAKING	
USOE CODE	No(s)	UNIT 07	ICINGS	
	*	TERMOB NO.	19-071	
1.00 COND	ITION		<u>s</u>	

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3.00 EXTENT

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

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





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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

	NO		~	•
PROGRA	AM <u>QUANTI</u>	TY FOODS	DIVISION 09	FARINACEOUS -
			UNIT 02	GRAINS
			•	
•			TERMOB NO.	19-073
	*	**************************************		· · · · · · · · · · · · · · · · · · ·
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1.00	CONDITION			*
			· · · · · · · · · · · · · · · · · · ·	
	INGREDIENT ( ) 1.01	OATMEAL		2. 4.
~	• •		•	<u> </u>
		WATER		
4	() 1.03	SALT	*	"
	UTENSILS	DAGES SERVICES (MAD	τ⊨ m2\	
	· ·	BASIC UTENSILS (TAB	re 1-3)	
	() 1.05			
	() 1.06			
	() 1.07	PIANO WHIP	•	
	•			*
		· .		<del>"</del> .
2.00	PERFORMANC	E <b>Ę</b>	ž.	· - *
	'			
	<u></u>	<u> </u>		
· ,		TAMENDER OF PERSONNEL	CE AND DECITEDIN	C OUTCOME
·		TATEMENT OF PERFORMAN PREPARE TEN PORTION	CE AND RESULTIN	DIOVING THE
	() 2.01	PREPARE TEN PURITUR	3 OF CATHERE	T TOT THE THE
	, ,	TATT AMTING COMPANYON	Č.	A . A
		FOLLOWING OPERATION	iš:	q = q
		FOLLOWING OPERATION	.* 	4 4
	() 2.02	FOLLOWING OPERATION ASSEMBLE ALL INGRED	.* 	* *
	() 2.03	FOLLOWING OPERATION ASSEMBLE ALL INGRED HEAT WATER	.* 	4 4
	() 2.03	ASSEMBLE ALL INGRED HEAT WATER ADD SALT	.* 	•
	() 2.03 () 2.04 () 2.05	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	
	() 2.03	ASSEMBLE ALL INGRED HEAT WATER ADD SALT	IENTS	
	() 2.03 () 2.04 () 2.05	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	
	() 2.03 () 2.04 () 2.05 () 2.06	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	*
3.00	() 2.03 () 2.04 () 2.05	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	
3.00	() 2.03 () 2.04 () 2.05 () 2.06	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	
3.00	() 2.03 () 2.04 () 2.05 () 2.06	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL	IENTS	
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOL	DIENTS  JOING CONTAINER	
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOL	DIENTS  DING CONTAINER  DING CONTAINER	SULTING OUTCOME
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TATEMENT OF EXTENT AN OATMEAL IS PREPARED	DIENTS  DING CONTAINER  DESCRIPTION OF RESERVED WITH QUANTITY	ULTING OUTCOME COLOR, TEXTURE,
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TATEMENT OF EXTENT AN OATMEAL IS PREPARED AROMA AND TASTE TO	DIENTS  DING CONTAINER  DESCRIPTION OF RESERVED WITH QUANTITY, APPROVAL OF BOA	ULTING OUTCOME COLOR, TEXTURE, ARD OF EXPERT RATERS.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TATEMENT OF EXTENT AND OATMEAL IS PREPARED AROMA AND TASTE TO TO BE COMPLETED IN	DIENTS  DING CONTAINER  DESCRIPTION OF RESEMPT OF RESEMPT OF RESEMPT OF BOARS  APPROVAL OF BOARS FIFTEEN MINUTES	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TATEMENT OF EXTENT AN OATMEAL IS PREPARED AROMA AND TASTE TO	DIENTS  DING CONTAINER  DESCRIPTION OF RESEMPT OF RESEMPT OF RESEMPT OF BOARS  APPROVAL OF BOARS FIFTEEN MINUTES	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TRANSFER TO S/S HOLD AROMA AND TASTE TO TO BE COMPLETED IN JUDGED AS SATISFACT	DING CONTAINER  DESCRIPTION OF RESEMBLE OF BOAR FIFTEEN MINUTES	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TRANSFER TO S/S HOLD AROMA AND TASTE TO TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMBLY.	DING CONTAINER  DESCRIPTION OF RESEMBLE OF BOAR FIFTEEN MINUTES	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT  GENERAL STATES () 3.01	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD AROMA AND TASTE TO TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMITHIN 5% ACCURACY	DING CONTAINER  DESCRIPTION OF RESEMBLE OF BOAR FIFTEEN MINUTES	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT  GENERAL STATES () 3.01	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD AROMA AND TASTE TO TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMITHIN 5% ACCURACY TO 212°F	DING CONTAINER  DESCRIPTION OF RESEMBLED. MEASUR	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT  GENERAL ST () 3.01  () 3.02 () 3.03 () 3.04	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TRANSFER TO S/S HOLD TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMITHIN 5% ACCURACY TO 212°F COMPLETELY DISSOLVE	DIENTS  DING CONTAINER  DESTRUCTOR OF RESEMBLED. MEASURED	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT  GENERAL STATES () 3.01	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TRANSFER TO S/S HOLD TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMITHIN 5% ACCURACY TO 212°F COMPLETELY DISSOLVES MOOTH WITH PIANO WE ASSEMBLY AND TO SECOND SOLVES AND TO SECOND SOLVES ASSEMBLY ASSEMBLY ACCURACY TO 212°F COMPLETELY DISSOLVES AND THE PIANO WE ASSEMBLY ASSEMBLY ACCURACY TO 212°F COMPLETELY DISSOLVES AND THE PIANO WE ASSEMBLY ASS	DIENTS  DING CONTAINER  DESTRUCTOR OF RESEMBLED. MEASURED	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.
3.00	() 2.03 () 2.04 () 2.05 () 2.06 EXTENT  GENERAL ST () 3.01  () 3.02 () 3.03 () 3.04	ASSEMBLE ALL INGRED HEAT WATER ADD SALT BLEND OATMEAL TRANSFER TO S/S HOLD TRANSFER TO S/S HOLD TO BE COMPLETED IN JUDGED AS SATISFACT ALL INGREDIENTS ASSEMITHIN 5% ACCURACY TO 212°F COMPLETELY DISSOLVE	DIENTS  DING CONTAINER  DESTRUCTOR OF RESEMBLED. MEASURED	COLOR, TEXTURE, ARD OF EXPERT RATERS. WITH EACH OPERATION CACTORY.

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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MISC	E NO.		255			Ĉ		·¢
PROC	GRAM QUANT	ITY FOODS		DIVISIO	ON 09	FARINAC	EOUS	
*	<u> </u>		<del></del>	UNIT	02	GRAINS	· · · · · · · · · · · · · · · · · · ·	<del></del>
	Ġ	e_		TERMOB	NO.	19-074		
·-	* *-			1214.02	.,,,,		·	
			ý.				<u>.</u>	
1.00	CONDITION	*			y.			
	INGREDIENT				EQUIPM		aw zatmii	O127341
	() 1.01	RICE (RAW) CHICKEN STOCK	,		() I	.09 RAN	GE WITH	OVEN
	() 1.03	MINCED ONIONS					MULA FO	R RIC
	() 1.04	BUTTER BAY LEAF				P	ILAF	
45.1	UTENSILS	DAI DEAF	N	>				
		6 OT. SAUCE PO			the second sections of the second	ned to the contract of the con	Andrew Control of the	-
	() 1.07 () 1.08	BASIC UTENSILS SERVING PLATTE	•	S T−3)	v			
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2.00	D PERFORMANC	· ·						
2.00							•	
A <sub>0</sub>	<del></del>			· · · · · · · · · · · · · · · · · · ·	<del>·</del> ·· <del>-</del> ·		<del></del>	<del></del>
		ATEMENT OF PERF	ORMANCI	AND R	ESULTI	NG OUTCO	ME	***
	() 2.01	PREPARE TWENTY FOLLOWING OPER			RICE PI	LAF EMPL	OYING T	HE
	(A)							
~	() 2.02	ASSEMBLE ALL I MELT BUTTER IN	4				•	
	() 2.04	SAUTE MINCED O		FO1				
œ	() 2.05	PREHEAT OVEN	مراجع المناسب	-			i	
		ADD RICE AND B				Ý		
	() 2.08	COVER AND PLAC	E IN O	/EN				
	() 2.09	TRANSFER TO SE	RVING 1	PLATTER				
		. •	ΰ					
3.00	0 EXTENT					¥°		
							<u></u>	
	GENERAL ST	ATEMENT OF EXTE	NT AND	EXTENT	OF RES	SULTING O	UTCOME	
	() 3.01	RICE PILAF IS	PREPARI	ED WITH	QUANTI	TY, COLO	R, TEXT	URE,
		AROMA AND TAST						TERS.
		OPERATION JUDG						Y.
	() 3.02	ALL INGREDIENT	S ASCR	MRIED	MEASUR	ED AND R	ATED TO	
	•	WITHIN 5% ACCU	IRACY					
v	, , ,	WITHOUT BURNIN						
	() 3.04 () 3.05	TO 400°F			ø		v	
	() 3.06	BLEND THOROUGH			·			
		TWO TO ONE RAT			<b>₩</b> .			
ded by ERIC	() 3.09	ARRANGE IN PLE	EASING A	APPEARAN	ÍCE			
	, 1			X . * .=		~		andle de alm te as y deter

400 (00 ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( )	INGREDIENTS	EQUIPMENT
	() 1.01	RICE (RAW) ( ) 1.09 RANGE WITH OVEN
	() 1.02	CHICKEN STOCK OTHER
	() 1.03	MINCED ONIONS (). 1.10 FORMULA FOR RICE
•	() 1.04	BUTTER . PILAF
	() 1.05	•
	UTENSILS	
*		6 QT. SAUCE POT WITH COVER
	( ) 1.00	BASIC UTENSILS (TABLE T-3)
	() 1.08	
	( / 1.00	SEKAING EIMIIEK
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2 00	กกกลดกหลังได้เ	,
2.00	PERFORMANC	
		* · · · · · · · · · · · · · · · · · · ·
1		
	A	AMENDAM OF REDECOMANCE AND DECITEDING OUTCOME
۵		ATEMENT OF PERFORMANCE AND RESULTING OUTCOME
	() 2.01	PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE
	٠	FOLLOWING OPERATIONS:
	() 2.02	
		MELT BUTTER IN SAUCE POT
	() 2.04	SAUTE MINCED ONIONS
		PREHEAT OVEN
	() 2.06	ADD RICE AND BAY LEAF
	() 2.07	POUR IN CHICKEN STOCK
***************************************	( ) 2.08	COVER AND PLACE IN OVEN
	() 2.09	
		,
	4	•
3.00	EXTENT	•,
3.00	2237 - 4274 -	en de la companya de la companya de la companya de la companya de la companya de la companya de la companya de La companya de la companya de la companya de la companya de la companya de la companya de la companya de la co
č.		
	CEMPDAT CT	ATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
	() 3.01	RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE,
	1 ( ) 3.01	AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS.
		TO BE COMPLETED IN FORTY-FIVE MINUTES WITH EACH
		TO BE COMPLETED IN FORTI-FIVE MINOIDS WITH DACE
		OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.
	3 88	THE THE PROTECT ACCUMPLED MEACURED AND PATTED TO
	() 3.02	
		WITHIN 5% ACCURACY
		WITHOUT BURNING
	() 3.04	UNTIL TRANSPARENT
		TO 400PF
	() 3.06	
	() 3.07	
	() 3.08	BAKE FOR 20 MINUTES
	() 3,09	
	• • • •	

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		œ.		- 		MISOE NO.		<u> </u>	
PROGRI	AM <u>QUANT</u>	ITY FOODS	3	DIVISION	09	FARINAC	EOUS		
USOE (	CODE NO(S)		<del></del>	UNIT	02	GRAINS	·		
-	· -			TERMOB NO	) <b>.</b>	19-074	<del></del>		
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1.00	CONDITION		÷			4	*		
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					ü	E.	*		٤٠
2.00	PERFORMAN	CE			٠		*5		
	GENERAL S	TATEMENT	of Perfo	RMANCE AND	RES	ULTING OU	TCOME		
			,			۵			
	n viv	h,		A. 491-24 PERSONAL	ě		•	۹	. 6
ν,		'b			,			٠.	
:				*					
3.00	EXTENT		Ģ					*	
	GENERAL S	Tatement	of exten	T AND EXTE	NT O	F RESULTI	NG OUT	COME	
٠									
۵		*	257						

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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



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

# GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

#### 3.00 EXTENT

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

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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



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

ه • •		MISOE NO.
PROGRAM <u>QUANTITY FOODS</u>	DIVISION 1	SERVICE
USOE CODE NO(S)	UNIT 0	WAITER/WAITRESS
	TERMOB NO.	19-078
1.00 CONDITION	-	

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

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



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

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



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

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT



#### TABLE T-3

#### BASIC UTENSILS

ASSORTED METAL SPOONS

ASSORTED METAL FORKS

ASSORTED WOODEN SPOONS

ASSORTED WOODEN FORKS

ASSORTED WOODEN PADDLES

ASSORTED SPATULAS

ASSORTED KNIVES

ASSORTED LADELS

ASSORTED CHINA CAPS

ASSORTED MEAT AND BONE SAWS

SKIMMER

ROLLING PIN

PASTRY BRUSH

VEGETABLE BRUSH

# Table T-4 Additional TERMOB Performance Statements

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

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

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



Division	Performance Statement	
Unit	er .	
<u> </u>		No.
Division	-	
Unit		
Division	Performance Statement	
Unit_		
	·	~
• •		*. *
Division	Performance Statement	
Unit	·-·	- 1
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	Daniform to Chateman to	
Division		
Unit	<del></del>	*
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	·	
Division		·
Unit		
-	·	
Division_	Performance Statement	
Unit		
AN.		
•···		<del></del>



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

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

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

8.	Division	Performance Statement
	Unit	
9.	Division	Performance Statement
	Unit	,
	<i>i</i> ,	
,	•	
10.	Division	Performance Statement
	"Unit	•
	•	
11.	Division	Performance Statement
	Unit	
12.	Division	Performance Statement
	Unit	
	**************************************	
13.	Division	Performance Statement_
3	Unit	
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8.		Performance Statement	<u> </u>
	Unit	4	<del></del>
	<del>-</del>		
9.	Division/	Performance Statement	
	Unit		*
			•
			1
10.	Division	Performance Statement	
	Unit		1
	W		
17			
	Division	Performance Statement	
	Unit		<u> </u>
		*	
		*	
12.	Division	Performance Statement	
	Unit		*
	a . , s		
13.	Division	Performance Statement	
	Unit	<u> </u>	
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	¢.		· · · · · · · · · · · · · · · · · · ·
L4.	Division	Performance Statement	
	Unit		
	9		
		; <u> </u>	

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