



# Alignment of Ready, Set, Food Safe 4th Edition with National Standards for Family and Consumer Sciences Education

Prepared by Sandra M. McCurdy, from material at [www.doe.in.gov/octe/facs/NASAFACS](http://www.doe.in.gov/octe/facs/NASAFACS), August 8, 2010, and updated on January 31, 2018.

## NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES EDUCATION

### Area of Study 8.0: Food Production and Services

8.2: Demonstrate food safety and sanitation procedures	8.2.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
	8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing foodborne illness.
	8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food-handling processes to minimize the risks of foodborne illness.
	8.2.5 Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness.
	8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.
	8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from time/temperature control for safety foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.
	8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods.
	8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.

8.6: Demonstrate implementation of food service management and leadership functions	<p>8.6.1 Apply principles of purchasing, receiving, issuing, and storing in food-service operations.</p> <p>8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.</p>
8.7: Demonstrate the concept of internal and external customer service	8.7.5 Demonstrate sensitivity to diversity and individuals with special needs.

**Area of Study 9.0: Food Science, Dietetics, and Nutrition**

9.2: Apply risk management procedures to food safety, food testing, and sanitation	<p>9.2.1 Analyze factors that contribute to foodborne illness.</p> <p>9.2.2 Analyze food-service management safety and sanitation programs.</p> <p>9.2.3 Implement industry standards for documenting, investigating, and reporting foodborne illnesses.</p> <p>9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food-handling processes to minimize the risks of foodborne illness.</p> <p>9.2.5 Demonstrate practices and procedures that assure personal and workplace health and hygiene.</p> <p>9.2.6 Demonstrate standard procedures for receiving and storage of raw and prepared foods.</p> <p>9.2.9 Demonstrate waste disposal and recycling methods.</p>
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**Area of Study 14.0: Nutrition and Wellness**

14.4: Evaluate factors that affect food safety from production through consumption	<p>14.4.1 Analyze conditions and practices that promote safe food handling.</p> <p>14.4.2 Analyze safety and sanitation practices throughout the food chain.</p> <p>14.4.5 Analyze foodborne illness factors, including causes, foods at risk, and methods of prevention commercially and by individuals and families.</p> <p>14.4.6 Analyze public dialogue about food safety and sanitation.</p>
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