

Assessments: All Assessments

Standard Set: Academic

Filters:

- All Standards
- Accumulating results

Number tested: 29298

Academic

1) AA SPEAKING AND LISTENING	86.72%
1) AA 1 Utilize effective verbal and non-verbal communication skills	90.45%
2) AA 2 Participate in conversation, discussion, and group presentations	81.45%
3) AA 3 Communicate and follow directions/procedures	90.64%
4) AA 4 Communicate effectively with customers and co-workers	80.42%
2) AB READING AND WRITING	73.31%
2) AB 2 Read and interpret workplace documents	84.05%
6) AB 6 Demonstrate the ability to write clearly and concisely using industry specific terminology	62.58%
3) AC CRITICAL THINKING AND PROBLEM SOLVING	52.48%
2) AC2 Utilize innovation and problem-solving skills to arrive at the best solution for current situation	52.48%
4) AD MATHEMATICS	69.64%
1) AD 1 Perform basic and higher level math operations (e.g., addition, subtraction, multiplication, division, decimals, fractions, units of conversion, averaging, percentage, proportion, ratios)	68.78%
2) AD 2 Solve problems using measurement skills (e.g., distance, weight, area, volume)	76.1%
4) AD 4 Use tables, graphs, diagrams, and charts to obtain or convey information	67.96%
5) AD 5 Use deductive reasoning and problem-solving in mathematics	67.83%
6) AF INTERNET USE AND SECURITY	66.46%
3) AF 3 Practice safe, legal, and responsible use of technology in the workplace	66.46%
7) AG INFORMATION TECHNOLOGY	93.21%
1) AG 1 Use technology appropriately to enhance professional presentations	93.21%
8) AH TELECOMMUNICATIONS	90.39%
1) AH 1 Select and use appropriate devices, services, and applications to complete workplace tasks	90.39%

Assessments: All Assessments

Standard Set: Employability

Filters:

- All Standards
- Accumulating results

Number tested: 29298

Employability

1) EA POSITIVE WORK ETHIC	73.77%
2) EA 2 Demonstrate consistent and punctual attendance	73.94%
3) EA 3 Demonstrate initiative in assuming tasks	69%
4) EA 4 Exhibit dependability in the workplace	78.17%
2) EB INTEGRITY	64.13%
4) EB 4 Maintain confidentiality and integrity of sensitive company information	64.13%
3) EC SELF-REPRESENTATION	64.33%
2) EC 2 Use language and manners suitable for the workplace	64.33%
4) ED TIME, TASK, AND RESOURCE MANAGEMENT	68.26%
1) ED 1 Plan and follow a work schedule	76.61%
4) ED 4 Demonstrate ability to stay on task to produce high quality deliverables on time	59.92%
5) EE DIVERSITY AWARENESS	88.01%
1) EE 1 Recognize diversity, discrimination, harassment, and equity	83.34%
2) EE 2 Work well with all customers and co-workers	92.69%
6) EF TEAMWORK	82.4%
2) EF 2 Contribute to the success of the team	82.4%
8) EH CONFLICT RESOLUTION	57.26%
2) EH 2 Implement conflict resolution strategies and problem-solving skills	57.26%
9) EI CUSTOMER/CLIENT SERVICE	73.89%
1) EI 1 Recognize the importance of and demonstrate how to properly acknowledge customers/clients	68.99%
2) EI 2 Identify and address needs of customers/clients	78.79%
10) EJ ORGANIZATIONS, SYSTEMS, AND CLIMATES	82.54%
1) EJ 1 Define profit and evaluate the cost of conducting business	82.54%
11) EK JOB ACQUISITION AND ADVANCEMENT	62.92%

4) EK 4 Prepare a resume, letter of application, and job application	48.37%
5) EK 5 Prepare for a job interview (e.g., research company, highlight personal strengths, prepare questions, set-up a mock interview, dress appropriately)	53.5%
6) EK 6 Participate in a job interview	74.91%
12) EL LIFELONG LEARNING	85.63%
7) EL 7 Accept and provide constructive criticism	85.63%
14) EN HEALTH AND SAFETY	82.26%
1) EN 1 Assume responsibility for safety of self and others	86.32%
2) EN 2 Follow safety guidelines in the workplace	74.15%

Assessment: Accounting

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 575

KOSSA Program Areas

– Accounting

1) OA FINANCIAL DECISION MAKING

3) OA 3 Calculate net sales, cost of goods sold, gross profit, operating expenses, and net profit before taxes for the income statement

5) OA 5 Calculate the break-even point

6) OA 6 Explain the governments role in the economy

8) OA 8 Analyze credit transactions and laws governing these functions

9) OA 9 Calculate the time value of money (i.e., present and future)

10) OA 10 Identify the characteristics of money

12) OA 12 Reconcile the bank statement with the check register

2) OB ACCOUNTING PRINCIPLES

1) OB 1 Identify and describe the purpose of generally accepted accounting principles (GAAP)

2) OB 2 Describe and explain accounting concepts/models (e.g., debit, credit, double-entry accounting)

3) OB 3 Utilize the accounting equation in several mathematical forms

4) OB 4 Distinguish between and explain the different accounting methods (e.g., inventory methods, depreciation, cash or accrual)

5) OB 5 Analyze and record business transactions

6) OB 6 Explain and apply the accounting process including the accounting cycle, journalizing, accounting records, posting, and adjustments

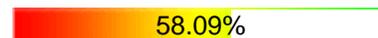
3) OC ACCOUNTING PROFESSION

1) OC 1 Describe how current events impact the accounting profession

3) OC 3 Explain the need for the code of ethics in accounting and the ethical responsibilities required of accountants

5) OC 5 Identify and describe the educational requirements for various careers, professional designations, and certifications in the accounting profession

4) OD BUSINESS KNOWLEDGE



1) OD 1 Identify student and professional business organizations	74.52%
3) OD 3 Describe how business relates to accounting	86.09%
4) OD 4 Compare and contrast the different types of ownership and business structures	51.83%
5) OE FINANCIAL AND MANAGERIAL REPORTING	48.89%
2) OE 2 Identify sources for obtaining financial reports	22.61%
5) OE 5 Identify the sections of an annual report and their purposes	60.17%
6) OE 6 Describe the relationship among assets, liabilities, and owners equity	56.17%
7) OE 7 Explain the classifications within assets, liabilities, and owners equity (e.g., current versus long term, fixed assets, tangible/ intangibles)	91.83%
8) OE 8 Identify the sections (e.g., revenue, cost of goods sold, expense) in an income statement and explain their relationships	35.74%
9) OE 9 Discuss information that can be obtained from analyzing financial statements	59.3%
10) OE 10 Understand the correlation among financial statements including balance sheet, profit/loss, net worth, statement of cash flow	41.22%
12) OE 12 Calculate the cost per unit	27.48%
15) OE 15 Recognize the primary areas of analysis (e.g., trend analysis, profitability, liquidity) and explain the information obtained from each analysis	66.09%
16) OE 16 Perform a horizontal and vertical analysis of the income statement and balance sheet	41.39%
6) OF PAYROLL AND TAXES	62.43%
1) OF 1 Explain and analyze local, state, and federal tax structures	81.74%
2) OF 2 Calculate gross and net pay	65.11%
3) OF 3 Explain the steps to journalize and calculate payroll	33.91%
5) OF 5 Complete federal tax forms (e.g., W2, W4, 1040EZ)	58.26%
7) OG TECHNOLOGY AND INFORMATION MANAGEMENT	62.61%
1) OG 1 Demonstrate the ability to use automated accounting systems	51.48%
4) OG 4 Apply information technology to conduct financial analysis	73.74%

Assessment: Administrative Support
Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 2244

KOSSA Program Areas

– Administrative Support

1) OA ACCOUNTING PROCEDURES

4) OA 4 Process invoices for payment

5) OA 5 Prepare bank deposits

6) OA 6 Prepare purchase requisitions

7) OA 7 Complete travel vouchers

8) OA 8 Document and process receipt of payment

2) OB BUSINESS COMMUNICATION

1) OB 1 Prepare correspondence (e.g., memo, business letter, electronic mail)

2) OB 2 Proofread for all content, format, and keying errors

4) OB 4 Prepare agenda and compile materials for meetings

5) OB 5 Communicate with liaisons outside the company (e.g., business partners, business professional organizations)

3) OC ADMINISTRATIVE SUPPORT FUNCTIONS

1) OC 1 Gather and compile data for supervisor

2) OC 2 Demonstrate the ability to maintain supervisors appointment calendar

3) OC 3 Order and maintain inventory of supplies

5) OC 5 Prepare materials for copying

6) OC 6 Obtain document notarization

8) OC 8 Maintain multiple types of filing systems

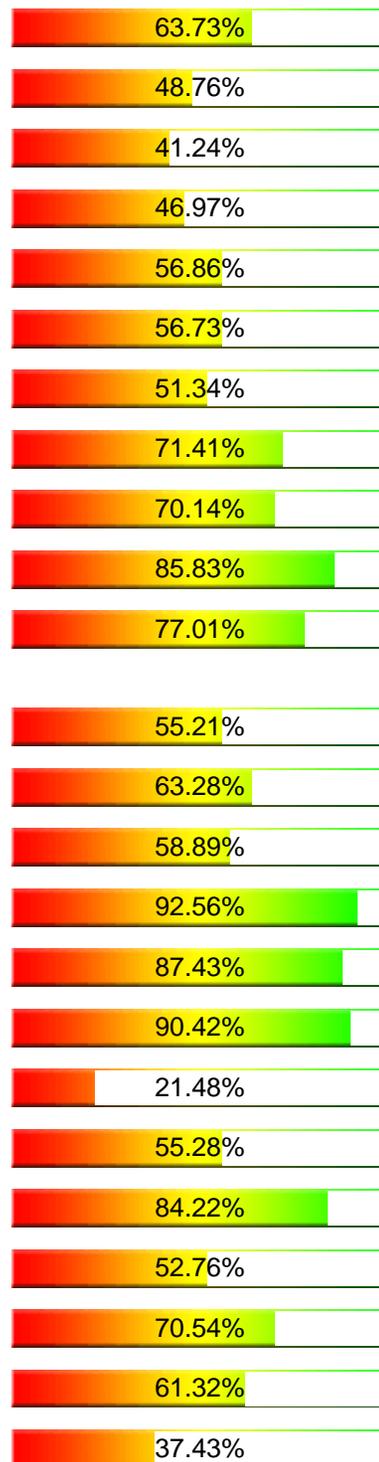
11) OC 11 Maintain employee emergency contact information

12) OC 12 Identify policy and procedure for purging records and/or files

13) OC 13 Receive visitors and clients

14) OC 14 Retrieve and process voice mail messages

15) OC 15 Process fax documents



4) OD MAIL PROCEDURES	75.43%
1) OD 1 Process mail and packages	71.72%
2) OD 2 Utilize mail services (e.g., courier, standard, express mail)	82.84%
5) OE OFFICE SYSTEMS TECHNOLOGY AND EQUIPMENT	65.33%
1) OE 1 Photocopy a document using multiple features (e.g., collating, stapling, simplexing, duplexing) of a copier	42.56%
3) OE 3 Prepare and print documents in appropriate software	55.12%
4) OE 4 Insert a graphic	63.73%
5) OE 5 Design a table	41.71%
6) OE 6 Complete preprinted and electronic forms	81.95%
7) OE 7 Scan data or graphics for document use	63.73%
8) OE 8 Revise existing documents	76.92%
9) OE 9 Access the Help function	80.61%
11) OE 11 Develop, revise, and create queries and reports using database software	58.02%
12) OE 12 Prepare mail merge	56.28%
13) OE 13 Create and organize electronic files using folders and subfolders	88.95%
14) OE 14 Create high-quality visual aids	79.19%
15) OE 15 Locate and use templates	52.45%
17) OE 17 Design and create desktop-publishing documents	85.83%
18) OE 18 Create charts and graphs	86.68%
19) OE 19 Maintain operating system integrity (e.g., virus scan, defragmentation, updates)	59.31%

Assessment: Ag Power, Structural, Tech Systems

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1427

KOSSA Program Areas

– Ag Power, Sturctural, and Tech Systems

1) OA APPLY PHYSICAL SCIENCE PRINCIPLES AND ENGINEERING APPLICATIONS TO SOLVE PROBLEMS AND IMPROVE PERFORMANCE IN AFNR POWER, STRUCTURAL, AND TECHNICAL SYSTEMS

1) OA1 Discuss types of renewable and non-renewable energy (e.g., solar, wind, hydro, fossil fuels)

3) OA3 Compare the energy efficiency of various fuel sources (e.g., gas, diesel, natural gas, biofuels)

4) OA4 Differentiate between the operation of gasoline and diesel engines

5) OA5 Identify principles of hydraulic and pneumatic system operation

6) OA6 Apply the meaning of electrical measurements (e.g., amperage, voltage, wattage, resistance)

7) OA7 Differentiate between alternating and direct current

8) OA8 Calculate measurements of electricity (e.g., watts, amps, volts, Ohms Law)

2) OB OPERATE AND MAINTAIN AFNR MECHANICAL EQUIPMENT AND TECHNICAL SYSTEMS

4) OB4 Outline power unit and equipment controls, startup and shut down procedures, and pre operation inspections using owners/service manuals

5) OB5 Identify components and systems of internal combustion engines

6) OB6 Select lubricants based on viscosity, source, and equipment compatibility

8) OB8 Establish a preventative maintenance schedule for power units and equipment (e.g., lubricants, fluids, filters)

3) OC SERVICE AND REPAIR AFNR MECHANICAL EQUIPMENT AND POWER SYSTEMS

3) OC3 Interpret basic electrical components, symbols, and diagrams (e.g., wiring, switches, receptacles, duplexes)

5) OC5 Evaluate the importance of adjusting equipment including belts, drives, chains, and sprockets and maintenance of fluid conveyance components (e.g.,



hoses, lines, nozzles)	59.6%
8) OC8 Assess an internal combustion engines to determine service and repair of basic ignition, fuel, and compression	49.96%
4) OD PLAN, BUILD, AND MAINTAIN AFNR STRUCTURE	55.86%
1) OD1 Demonstrate proper use of measurement and layout tools	54.98%
3) OD3 Develop plans using scale and legends	56.48%
6) OD6 Develop criteria for selecting materials based on cost, quantities, and characteristics for a specific project plan	53.47%
7) OD7 Prepare bills of materials to accompany plans and sketches	35.14%
8) OD8 Apply basic principles of design, fabrication, and installation of agricultural structures	40.82%
9) OD9 Select, maintain, and use hand/power tools in service, construction, and fabrication	47.84%
10) OD10 Describe the steps in basic repair of a metal object (e.g., welding, brazing, riveting)	45.76%
11) OD11 Identify kinds and characteristics of metal materials	81.22%
12) OD12 Distinguish welding processes, positions, materials preparation, and equipment work piece setup (e.g., beveling/grinding)	64.33%
13) OD13 Construct and/or repair metal structures and equipment using welding procedures, including those associated with SMAW, GMAW, GTAW, fuel-oxygen, and plasma arc torch methods	57.74%
16) OD16 Determine proper paint/coating material and method for various tasks.	58.83%
17) OD17 Determine proper insulation material and use for a given task.	64.47%
18) OD18 Calculate materials for concrete, brick, stone, or masonry units in agricultural construction	21.16%
21) OD21 Identify hazards and safety practices in planning, installing, and using components to complete and electrical circuit	88.72%
22) OD22 Identify materials and tools used in electrical installation (e.g., wiring, fixtures, breakers, fuses, conduit)	83.22%
5) OE USE CONTROL, MONITORING, GEOSPATIAL AND OTHER TECHNOLOGIES IN AFNR POWER, STRUCTURAL AND TECHNICAL SYSTEMS	7.85%
3) OE3 Evaluate concepts and principles of geospatial technologies	7.85%

Assessment: Agribiotechnology

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 61

KOSSA Program Areas

– Agribiotechnology

1) OA DEVELOPMENT OF BIOTECHNOLOGY IN AGRICULTURE

1) OA 1 Define biotechnology and explore the historical impact it has had on agriculture

4) OA 4 Investigate current applications of biotechnology in agriculture

2) OB REGULATION

1) OB 1 Describe the role of agencies that regulate biotechnology

2) OB 2 Interpret the major regulatory issues related to biotechnology

3) OC ETHICS OF BIOTECHNOLOGY

1) OC 1 Explore ethical, legal, and social biotechnology issues

2) OC 2 Evaluate the benefits and risks associated with biotechnology.

7) OC 7 Explain the meaning of intellectual properties as related to biotechnology

10) OC 10 Describe how agribiotechnology impacts the global economy

11) OC 11 Compare conventional fossil fuel production to biotechnological alternative fuel production (e.g., ethanol, biodiesel)

4) OD LABORATORY RECORDS

1) OD 1 Maintain a biotechnology laboratory notebook

2) OD 2 Analyze strengths of the research based on data, procedures, and propose future investigation

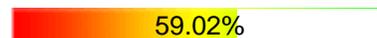
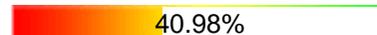
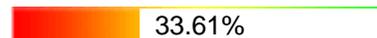
5) OE LABORATORY EQUIPMENT

1) OE 1 Operate basic laboratory equipment and measurement devices (e.g., microscope, micropipet, autoclave, centrifuge)

2) OE 2 Operate advanced laboratory equipment and measurement devices (e.g., thermalcycler, electrophoresis equipment, microarray, spectrometer)

6) OF LABORATORY PROCEDURES

1) OF 1 Demonstrate basic aseptic techniques in the biotechnology laboratory

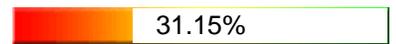


2) OF 2 Demonstrate advanced aseptic techniques in the biotechnology laboratory		13.11%
7) OG MATERIAL MANAGEMENT		52.79%
1) OG 1 Prepare simple chemical solutions using standard operating procedures		34.43%
4) OG 4 Identify and describe hazards associated with biological and chemical materials		49.18%
7) OG 7 Maintain a safe environment by properly identifying and disposing of laboratory waste		72.95%
8) OH MICROBIOLOGY/MOLECULAR/ENZYMولوجY/IMMUNOLOGYY		41.6%
3) OH 3 Characterize the physical, chemical, and biological properties of microbes		47.54%
4) OH 4 Explain the structures of DNA and RNA and how genotype influences phenotype		30.05%
5) OH 5 Explain the molecular basis for heredity and the tools and techniques used in DNA and RNA manipulations		52.46%
7) OH 7 Extract and purify DNA and RNA		26.23%
9) OH 9 Perform DNA and RNA recombinations such as basic cloning/subcloning, blotting, sequencing, and amplification		52.46%
13) OH 13 Describe how antibodies are formed and how they can be used in biotechnology applications		63.93%
9) OI GENETIC ENGINEERING		36.07%
2) OI 2 Diagram the processes and describe the techniques used to produce transgenic eukaryote		49.18%
4) OI 4 Describe enzymes, the changes they cause in foods and the physical/chemical parameters that affect enzymatic reactions		22.95%
10) OJ BIOTECHNOLOGY PROCESSES IN AGRICULTURE		44.47%
1) OJ 1 Explain the functions of hormones in animals		3.28%
4) OJ 4 Identify foods produced through fermentation		85.25%
7) OJ 7 Explain the process of fermentation		48.36%
8) OJ 8 Describe the process used in producing alcohol from biomass		54.1%
10) OJ 10 Explain the process of transesterification		37.7%
13) OJ 13 Explain the process of methanogenesis		40.98%
11) OK BIOTECHNOLOGY TO MONITOR PROCEDURES IN AGRICULTURE		38.11%
7) OK 7 Give examples of instances in which bioremediation can be applied to clean up environmental contaminant		26.23%

8) OK 8 Describe the use of biotechnology in bioremediation



16) OK 16 Explain the global importance of biodiversity



22) OK 22 Explain biomass and sources of biomass



Assessment: Agribusiness

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 415

KOSSA Program Areas

– AGRIBUSINESS SYSTEMS

1) OA APPLY MANAGEMENT PLANNING PRINCIPLES IN AFNR BUSINESS ENTERPRISES

2) OA 2 Formulate individual/business goals and objectives

4) OA 4 Evaluate state/federal governmental and industry regulations (e.g., EPA, OSHA, USDA) in planning/operating an AFNR business

5) OA 5 Analyze state and federal programs that assist agriculturalists in reducing risk

6) OA 6 Describe how special interest groups influence U.S. agricultural policy (e.g., animal rights, labor, environment)

8) OA 8 Analyze how communication technology (e.g., social media, print news, television) impacts public perception of the agriculture industry

9) OA 9 Discuss how immigration policy impacts the agriculture industry

2) OB USE RECORD KEEPING AND ACCOUNTING PROCESSES TO ACCOMPLISH AFNR BUSINESS OBJECTIVES, MANAGE BUDGETS, AND COMPLY WITH LAWS AND REGULATIONS

1) OB 1 Maintain accurate production/agribusiness records

2) OB 2 Analyze records to improve efficiency and profitability of an AFNR business

3) OB 3 Compare sources and terms of credit

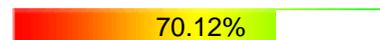
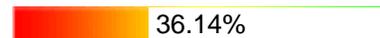
4) OB 4 Evaluate financing options for an agribusiness

5) OB 5 Budget resources, as applied to the AFNR business, including capital, human, financial and time

6) OB 6 Analyze tax reporting requirements for income, property, and employment associated with small AFNR businesses

3) OC DEVELOP A BUSINESS PLAN FOR AN AFNR ENTERPRISE OR BUSINESS UNIT

1) OC 1 Differentiate types of ownership/business structures in a capitalistic economic system (e.g., corporations, cooperatives, partnerships, sole proprietorships)



3) OC 3 Determine how personal strengths in marketing can alleviate some risk	61.93%
4) OC 4 Describe ways to assess and manage risks (e.g., financial, environmental, workplace) to reduce liability	27.47%
5) OC 5 Describe how enterprise diversification can address production risks	44.46%
6) OC 6 Analyze marketing techniques (i.e., contracts, futures, options) that reduce risk	14.22%
7) OC 7 Explain how insurance strategies minimize risk (e.g., property liability, production/income loss, personnel life and health)	83.98%
9) OC 9 Analyze the effect of foreign policy on agricultural economics	46.87%
4) OD UTILIZE SALES AND MARKETING PRINCIPLES COMMON TO AGRIBUSINESS SYSTEMS TO ACCOMPLISH AFNR BUSINESS OBJECTIVES	57.03%
1) OD 1 Interpret the laws of supply and demand	80.72%
2) OD 2 Compare and contrast macroeconomic and microeconomic concepts	48.92%
3) OD 3 Discuss factors that influence buyer motivation	64.58%
4) OD 4 Explain effective techniques that develop effective customer relationships	69.16%
5) OD 5 Explain components of the sales process	67.71%
7) OD 7 Analyze appropriate market and marketing research	58.55%
8) OD 8 Compare the effectiveness of various marketing strategies for an AFNR business	50.6%
9) OD 9 Develop a marketing plan for an agricultural product, service, or agribusiness	32.53%
11) OD 11 Explain concepts associated with international markets	24.34%
12) OD 12 Assess the presence of marketing infrastructure for agricultural commodities	57.59%

Assessment: Allied Health

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 3383

KOSSA Program Areas

– Allied Health

1) OA COMMUNICATION SKILLS

2) OA 2 Apply active listening skills using reflection, restatement, and clarification techniques

4) OA 4 Interpret technical materials used for health care practices and procedures

4) OD CAREER DECISION MAKING

1) OD 1 Explore a potential health science career path in at least one of the following health care services: diagnostic, therapeutic, informational, or environmental

6) OF LEGAL PRACTICES

5) OF 5 Follow mandated standards for workplace safety (i.e. OSHA, CDC, CLIA)

12) OL ENVIRONMENTAL SAFETY

2) OL 2 Demonstrate methods of fire prevention in the health care setting

16) OP HUMAN STRUCTURE & FUNCTION

1) OP 1 Describe the basic structures and functions of cells, tissues, organs, and systems as they relate to homeostasis

2) OP 2 Compare relationships among cells, tissues, organs, and systems

3) OP 3 Explain body planes, directional terms, quadrants, and cavities

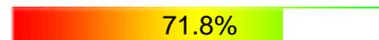
4) OP 4 Analyze the interdependence of the body systems as they relate to wellness, disease, disorders, therapies and care/rehabilitation

17) OQ DISEASES AND DISORDERS

1) OQ 1 Compare selected diseases/disorders including respective classification(s), causes, diagnoses, therapies, and care/rehabilitation to include biotechnological applications

2) OQ 2 Analyze methods to control the spread of pathogenic microorganisms

3) OQ 3 Contrast various types of immunities



4) OQ 4 Analyze body system changes in light of diseases, disorders, and wellness	76.32%
5) OQ 5 Compare the aging process among the body systems	25.85%
18) OR SYSTEMS THEORY	47.1%
1) OR 1 Describe systems theory and its components	47.1%
19) OS HEALTH CARE DELIVERY SYSTEMS	69.42%
2) OS 2 Predict where and how factors such as: cost, managed care, technology, an aging population, access to care, alternative therapies, and lifestyle/behavior changes may affect various health care delivery system models	76.75%
4) OS 4 Calculate the cost effectiveness of two separate health care delivery systems	65.75%
20) OT HEALTH CARE DELIVERY SYSTEM RESULTS	77.33%
1) OT 1 Diagram the interdependence of health care professions within a given health care delivery system, pertaining to the delivery of quality health care	70.8%
3) OT 3 Evaluate the impact of enhanced technology on the health care delivery system	83.86%
22) OV HEALTH MAINTENANCE PRACTICES	57.12%
2) OV 2 Use practices that promote the prevention of disease and injury	79.49%
4) OV 4 Evaluate the validity of alternative health practices	34.76%
23) OW TECHNICAL SKILLS	62.78%
2) OW 2 Apply safety procedures to protect clients, co-workers and self	62.78%

Assessment: Animal Science

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 2473

KOSSA Program Areas

– Animal Science

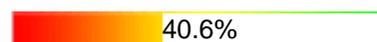
1) OA ANALYZE HISTORIC AND CURRENT TRENDS IMPACTING THE ANIMAL SYSTEMS INDUSTRY



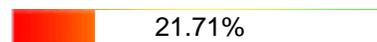
1) OA1 Discuss the interrelationships between agriculture commodities based on economic, geographic, and production factors



2) OA2 Analyze changes in food consumption throughout history



3) OA3 Describe the relationship between consumer demands and animal production



6) OA6 Discuss the benefits of utilizing best practice production systems in animal science



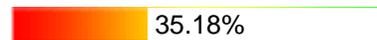
7) OA7 Evaluate the impact of world trade issues (e.g., diseases, imports/exports, drought, trade agreements) on animal science



9) OA9 Identify related government agencies, their functions and programs, as they relate to animal science



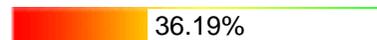
11) OA11 Compare and contrast marketing opportunities for animal commodities (e.g., terminal, direct, niche, local)



12) OA12 Analyze the benefits of risk management practices (futures, forward contracts, diversification, insurance)



13) OA13 Summarize the benefits of electronic technology in animal science (e.g., electronic record keeping, ultrasound, electronic identification, computer feeding)



2) OB UTILIZE BEST-PRACTICE PROTOCOLS BASED ON ANIMAL BEHAVIORS FOR ANIMAL HUSBANDRY AND WELFARE



1) OB1 Describe characteristics of effective animal care facilities



2) OB2 Recommend safe handling techniques and equipment when working with animals



3) OB3 Differentiate between animal welfare and animal rights



3) OC DESIGN AND PROVIDE PROPER ANIMAL NUTRITION TO ACHIEVE DESIRED OUTCOMES FOR PERFORMANCE DEVELOPMENT, REPRODUCTION, AND/OR ECONOMIC PRODUCTION



1) OC1 Describe the anatomy and physiology of digestive systems (monogastric, ruminant, hind gut fermenters, avian)	66.56%
2) OC2 Discuss the function of the six classes of nutrients in regards to animal nutrition	74.57%
3) OC3 Compare common types of feedstuffs and the role they play in the diets of animals	57.4%
4) OC4 Explain the purpose of feed additives and growth promotants in animal production	46.46%
5) OC5 Formulate animal feeds based on nutritional requirements using feed ingredients for maximum nutrition and optimal economic production	83.83%
4) OD APPLY PRINCIPLES OF ANIMAL REPRODUCTION TO ACHIEVE DESIRED OUTCOMES FOR PERFORMANCE, DEVELOPMENT, AND ECONOMIC PRODUCTION	57.95%
1) OD1 Describe the functions of major reproductive organs and hormones in the male and female reproductive systems	82.13%
2) OD2 Contrast the processes of natural and artificial breeding methods	65.67%
3) OD3 Infer how age, size, life cycle, maturity level, gestation, and health status affect the reproductive efficiency of male and female animals	39.83%
4) OD4 Evaluate the use of quantitative breeding values in the selection of genetically superior breeding stock (e.g., EPD's)	57.33%
5) OD5 Discuss the importance of efficient and economic reproduction in animals	53.56%
6) OD6 Differentiate principles of animal genetics and heredity (e.g., homozygous, heterozygous, phenotype, genotype, dominance, recessive)	46.38%
7) OD7 Appraise the advantages of reproductive management practices, including estrous synchronization, superovulation, flushing, and embryo transfer	66.36%
5) OE EVALUATE ENVIRONMENTAL FACTORS AFFECTING ANIMAL PERFORMANCE AND IMPLEMENT PROCEDURES FOR ENHANCING PERFORMANCE AND ANIMAL HEALTH	66.06%
1) OE1 Select best practices to enhance soil and water quality	80.75%
2) OE2 Describe the impact of water quality on animal health	65.39%
4) OE4 Evaluate measures to maintain the quality of the environment in areas used to raise and house animals	52.04%
6) OF CLASSIFY, EVALUATE AND SELECT ANIMALS BASED ON ANATOMICAL AND PHYSIOLOGICAL CHARACTERISTICS	51.31%
1) OF1 Classify animals according to the taxonomical classification system and species-specific terminology related to age and gender	64.74%

2) OF2 Differentiate major animal breeds within the industry and their production strengths	55.66%
3) OF3 Identify the major skeletal and external parts of production and companion species	33.2%
4) OF4 Identify wholesale and retail cuts of production species	68.62%
5) OF5 Evaluate desirable anatomical and physiological characteristics of animals within and between species	29.96%
7) OG APPLY PRINCIPLES OF EFFECTIVE ANIMAL HEALTH CARE	47.41%
1) OG1 Characterize common disorders, parasites, and vaccinated diseases of both production and companion animal species	43.47%
2) OG2 Discuss the health risks of zoonotic diseases to humans and their historical significance	24.1%
3) OG3 Select proper medical dosages and delivery methods	58.47%
4) OG4 Evaluate preventative measures for controlling and limiting the spread of diseases, parasites, and disorders among animals	57.86%
5) OG5 Explain common surgical and nonsurgical procedures in animal healthcare	57.06%
8) OH PRACTICE SOUND AGRICULTURAL FINANCE IN ANIMAL SCIENCE	72.19%
1) OH1 Identify requirements for and sources of credit	92.36%
2) OH2 Compare the benefits related to buying, leasing, renting land and/or equipment	58.63%
4) OH4 Calculate break-even prices in an animal science business to maximize profit	65.59%

Assessment: Automotive Technology
Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 671

KOSSA Program Areas

– Automotive Technician

1) OA ENGINE REPAIR

1) OA1 Research applicable vehicle and service information, vehicle service history, service precautions, and technical service bulletins.

7) OA7 Adjust valves (mechanical or hydraulic lifters).

10) OA10 Remove, inspect, and replace thermostat and gasket/seal.

11) OA11 Inspect and test coolant; drain and recover coolant; flush and refill cooling system with recommended coolant; bleed air as required.

2) OB AUTOMATIC TRANSMISSION AND TRANSAXLE

2) OB2 Check fluid level in a transmission or a transaxle equipped with a dip-stick.

3) OC MANUAL DRIVE TRAIN AND AXLES

1) OC1 Research applicable vehicle and service information, fluid type, vehicle service history, service precautions, and technical service bulletins.

2) OC2 Drain and refill manual transmission/transaxle and final drive unit.

3) OC3 Check and adjust clutch master cylinder fluid level.

4) OC4 Check for system leaks.

5) OC5 Check and adjust differential housing fluid level.

4) OD SUSPENSION AND STEERING SYSTEMS

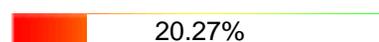
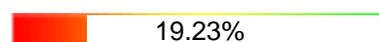
13) OD13 Inspect suspension system coil springs and spring insulators (silencers).

15) OD15 Inspect and replace front stabilizer bar (sway bar) bushings, brackets, and links.

16) OD16 Inspect strut cartridge or assembly.

18) OD18 Inspect rear suspension system lateral links/arms (track bars), control (trailing) arms.

21) OD21 Perform prealignment inspection and measure vehicle ride height; determine necessary action.



23) OD23 Rotate tires according to manufacturers recommendations.	60.06%
5) OE BRAKES	53.63%
10) OE10 Remove, clean, inspect, and measure brake drum diameter; determine necessary action.	45.6%
13) OE13 Install wheel and torque lug nuts.	62.44%
15) OE15 Clean and inspect caliper mounting and slides/pins for proper operation, wear, and damage; determine necessary action.	39.64%
19) OE19 Remove and reinstall rotor.	66.77%
22) OE22 Describe importance of operating vehicle to burnish/break-in replacement brake pads according to manufacturers recommendations.	30.85%
24) OE24 Remove, clean, inspect, repack, and install wheel bearings; replace seals; install hub and adjust bearings.	63.79%
25) OE25 Check parking brake operation and parking brake indicator light system operation; determine necessary action.	59.99%
6) OF ELECTRICAL/ELECTRONIC SYSTEMS	51.97%
5) OF5 Measure key-off battery drain (parasitic draw).	47.24%
7) OF7 Perform solder repair of electrical wiring.	48.58%
9) OF9 Perform battery state-of-charge test; determine necessary action.	32.49%
16) OF16 Perform starter current draw test; determine necessary action.	35.62%
20) OF20 Inspect, adjust, or replace generator (alternator) drive belts; check pulleys and tensioners for wear; check pulley and belt alignment.	64.38%
22) OF22 Inspect interior and exterior lamps and sockets including headlights and auxiliary lights (fog lights/driving lights); replace as needed.	55.89%
23) OF23 Disable and enable airbag system for vehicle service; verify indicator lamp operation.	66.92%
24) OF24 Remove and reinstall door panel.	64.68%
7) OG HEATING AND AIR CONDITIONING	43.22%
3) OG3 Inspect A/C condenser for airflow restrictions; determine necessary action.	13.56%
4) OG4 Inspect engine cooling and heater systems hoses; perform necessary action.	54.84%
5) OG5 Inspect A/C-heater ducts, doors, hoses, cabin filters, and outlets; perform necessary action.	61.25%
8) OH ENGINE PERFORMANCE	53.69%
1) OH1 Research applicable vehicle and service information, vehicle service history, service precautions, and technical service bulletins.	36.59%

2) OH2 Perform engine absolute (vacuum/boost) manifold pressure tests; determine necessary action	54.4%
4) OH4 Perform cylinder leakage test; determine necessary action.	59.39%
5) OH5 Verify engine operating temperature.	53.2%
6) OH6 Remove and replace spark plugs; inspect secondary ignition components for wear and damage.	58.12%
7) OH7 Retrieve and record diagnostic trouble codes, OBD monitor status, and freeze frame data; clear codes when applicable.	52.09%
9) OH9 Replace fuel filter(s).	67.81%
10) OH10 Inspect, service, or replace air filters, filter housings, and intake duct work.	58.12%
11) OH11 Inspect integrity of the exhaust manifold, exhaust pipes, muffler(s), catalytic converter(s), resonator(s), tail pipe(s), and heat shields; determine necessary action.	56.48%

Assessment: Business Management
Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1817

KOSSA Program Areas

– Business Management

1) OA FINANCIAL DECISION MAKING

2) OA 2 Calculate, interpret, and evaluate data provided in order to estimate outcomes in preparing financial forecasts (i.e., business plan projections)

6) OA 6 Describe the purpose of financial statements

7) OA 7 Interpret the data shown on financial statements (e.g., income statements, balance sheet, cash flow statement, and statement of net worth)

8) OA 8 Develop short-term and long-term financial needs of a business

9) OA 9 Identify financial risks to business

2) OB BUSINESS ORGANIZATIONS

1) OB 1 Compare forms of business ownership

2) OB 2 Describe types of organizational structures and management levels

3) OB 3 Identify the factors that influence an organizations structure

3) OC BUSINESS FUNCTIONS

1) OC 1 Discuss the importance of vision, mission, goals, and objectives within the context of the business environment

2) OC 2 Discuss characteristics of effective and ineffective leaders

3) OC 3 Differentiate between leading and managing

4) OC 4 Compare and contrast leadership styles

5) OC 5 Demonstrate an understanding of the four functions of management: planning, organizing, leading, and controlling

4) OD BUSINESS MANAGEMENT SKILLS

7) OD 7 Describe why different managerial styles can be equally successful

5) OE HUMAN RESOURCE MANAGEMENT

1) OE 1 Analyze how the impact of human resource activities help organizations to achieve their goals

2) OE 2 Analyze the impact of outsourcing on businesses



3) OE 3 Explain why orientation and training are necessary for successful employee performance	76.77%
5) OE 5 Identify legislation (e.g., civil rights, right to privacy, ADA) affecting personnel practices (e.g., compensation, promotion, recruitment, selection, termination, training / development)	27.79%
6) OE 6 Describe criteria of an employee evaluation	21.85%
8) OE 8 Compare compensation plans, benefit packages, and incentive programs available to employees	91.58%
10) OE 10 Develop awareness of employee assistance programs (e.g., substance abuse, wellness, financial assistance, legal, referrals, counseling)	68.57%
12) OE 12 Develop an understanding of a businesss responsibility to know, abide by, and enforce laws and regulations that affect business operations and transactions (anti-trust laws, organized labor, regulatory agencies)	71.38%
6) OF INDUSTRY ANALYSIS	59.87%
1) OF 1 Analyze a business organizations competitive position within the industry	77.33%
2) OF 2 Describe ways to increase market share	90.81%
3) OF 3 Compare various forms of competition (i.e., pure competition, monopolistic competition, oligopoly, monopoly)	27.13%
5) OF 5 Utilize SWOT (Strengths, Weaknesses, Opportunities, and Threats) analysis with case studies/business plan	72.04%
6) OF 6 Identify internal and external data sources and explain how businesses use them	39.85%
7) OF 7 Recognize the impact of economics	44.08%
8) OF 8 Understand the economic principles and concepts fundamental to business operations (e.g., entrepreneurship, scarcity, cost of inputs, opportunity costs)	58.72%
9) OF 9 Discuss and compare various types of economies (i.e., traditional, command, market, mixed)	69.01%
7) OG OPERATIONS MANAGEMENT	48.87%
1) OG 1 Explain the coordination/allocation of the factors of production	43.81%
3) OG 3 Evaluate a product design (i.e., product development)	62.52%
5) OG 5 Recognize factors considered when selecting suppliers (e.g., quality, price, reliable delivery)	40.29%
8) OH GLOBAL PERSPECTIVES	62.1%
2) OH 2 Describe global economic factors	59.71%
3) OH 3 Examine issues of corporate culture and managing in the global	

environment	75.37%
4) OH 4 Define examples of global involvement (e.g., licensing, joint ventures, exporting, importing, franchising, direct investment, global outsourcing)	40.56%
5) OH 5 Understand government/legal activities that affect global trade to make business decisions	59.49%
9) OI PUBLIC POLICY	60.36%
1) OI 1 Explain the relationship between ethics and governmental regulations	60.4%
2) OI 2 Recognize types of taxation assessed to businesses	60.26%
10) OJ MARKETING TECHNIQUES	56.54%
1) OJ 1 Perform a market research experiment	50.8%
2) OJ 2 Develop a marketing mix plan (i.e., product, price, place, promotion) for a business	45.4%
3) OJ 3 Analyze a target market for business/case studies	64.45%
4) OJ 4 Describe the nine functions of marketing (i.e., purchasing, selling, pricing, product planning, marketing information management, promotion, financing, distribution, risk management)	65.49%
11) OK BUSINESS PLANNING	72.15%
2) OK 2 Create a business plan (e.g., executive summary, industry analysis, company description, products and services description, market description, marketing strategy, operations description, staffing description, financial projection, capital needs, milestones)	72.15%

Assessment: Communications

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 495

KOSSA Program Areas

– COMMUNICATIONS

1) OA WORKFORCE ISSUES MEASURABLE

1) OA 1 Demonstrate safe, careful use, treatments, and maintenance of tools, equipment, and machines

81.51%

75.7%

83.84%

2) OA 2 Analyze, organize, and develop concepts into practical applications

63.84%

3) OA 3 Demonstrate an understanding of the accountability of company materials and equipment

83.64%

4) OA 4 Organize workflow information, materials, and procedures logically

75.45%

2) OB WORKPLACE SAFETY AND HEALTH MEASURABLE

1) OB 1 Follow theft and security procedures

67.47%

2) OB 2 Identify emergency, safety, and health rules/procedures

88.03%

4) OB 4 Demonstrate an understanding of MSDS (Material Safety Data Sheets)

71.41%

5) OB 5 Identify immediate and real costs of an accident

77.17%

6) OB 6 Identify methods of preventing accidents in the workplace

87.47%

7) OB 7 Assume responsibility for the personal safety of self and others

85.39%

8) OB 8 Comply with established safety practices

81.72%

9) OB 9 Identify fire exits and fire-fighting equipment

94.55%

10) OB 10 Maintain a clean and safe work facility

81.82%

3) OC COMPUTER USE MEASURABLE

2) OC 2 Demonstrate keyboarding operations and care of computer equipment

79.77%

3) OC 3 Demonstrate the use of industry-accepted software applications (e.g., word processing, database, spreadsheet, presentation)

85.9%

77.11%

4) OC 4 Demonstrate the use of the Internet as an electronic research tool

75.76%

4) OD BUSINESS PLANNING AND OPERATIONS MEASURABLE

1) OD 1 Identify the components that lead to customer satisfaction

85.09%

87.85%

3) OD 3 Identify possible actions that may be used to correct customer dissatisfaction



4) OD 4 Identify the ways that customer satisfaction influences a business reputation



Assessment: Computer Programming

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 354

KOSSA Program Areas

– COMPUTER PROGRAMMING

1) OA COMPUTER LITERACY

8) OA 8 Explain the differences between a Web browser and a search engine

66.15%

83.57%

90.96%

14) OA 14 Discriminate between ethical and unethical uses of computers and information

72.03%

17) OA 17 Explain the impact of computers on society

83.05%

18) OA 18 Identify types of computers, platforms, and devices explaining how they process information and how individual computers interact with other computing systems and devices

88.98%

19) OA 19 Identify the function of computer hardware components

77.4%

2) OB INFORMATION TECHNOLOGY PROJECT MANAGEMENT

3) OB 3 Identify target audience

57.13%

61.16%

4) OB 4 Identify stakeholders and decision makers

40.68%

7) OB 7 Estimate time requirements

65.54%

3) OC PROGRAMMING CONCEPTS

1) OC 1 Trace the development of computers and the current industry trends in the programming field

71.29%

52.54%

4) OC 4 Describe the functions of computer hardware, software, and computer theory including bits, bytes, binary logic, and storage

71.28%

5) OC 5 Compare and contrast operating systems (e.g., full version, mobile)

90.11%

4) OD ALGORITHMIC/LOGIC PROCEDURES

1) OD 1 Define a program specification

62.71%

62.71%

5) OE PROGRAMMING PROCEDURES

1) OE 1 Demonstrate an understanding of steps for developing a program

63.48%

51.69%

2) OE 2 Design a program

70.34%

3) OE 3 Code the program from an algorithm (e.g., pseudocode, flowchart)

60.31%

4) OE 4 Run the program with sample data to test its validity

58.19%

5) OE 5 Develop test data for a given program	91.81%
6) OF PROGRAMMING APPLICATIONS	66.43%
2) OF 2 Create an application user interface	83.33%
4) OF 4 Code an application that uses arithmetic operations and built-in functions	70.2%
5) OF 5 Identify and write a program that uses variables and constants	38.42%
6) OF 6 Identify and write a program that use Boolean operators	84.18%
7) OF 7 Identify and write a modular program that uses functions or methods	75.71%
8) OF 8 Identify and write a program that uses conditional structures	35.31%
9) OF 9 Identify and write a program that uses looping structures	62.29%
11) OF 11 Identify and write a program that uses arrays	57.34%
15) OF 15 Code an application program to display graphics	70.06%
18) OF 18 Compare and contrast object-oriented programming vs. a procedural programming	70.06%
7) OG DATABASE MANAGEMENT FUNCTIONS	41.81%
4) OG 4 Access a database located on a local area network that uses program code	41.81%
9) OI WEB PAGE APPLICATIONS	54.4%
1) OI 1 Access a database that uses program code	81.07%
3) OI 3 Develop client-server applications	21.19%
4) OI 4 Configure communication protocols for wide area networks	48.59%
6) OI 6 Use and document electronic resources and references in the development of a program application	70.06%
7) OI 7 Evaluate the validity of sample code obtained from the Internet and other sources	67.51%
8) OI 8 Develop a Web page to publish a programming application	46.19%

Assessment: Construction

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1288

KOSSA Program Areas

– CONSTRUCTION

1) OA BLUEPRINT READING

- 1) OA 1 Interpret a list of architectural terms associated with plan reading
- 2) OA 2 Identify different architectural line types
- 3) OA 3 Interpret specifications
- 4) OA 4 Determine overall dimensions
- 5) OA 5 Interpret various symbols
- 6) OA 6 Display an understanding of door and window schedules
- 7) OA 7 Identify mechanical, concrete, framing, and building procedures techniques as related to drawings

2) OB WORKFORCE ISSUES

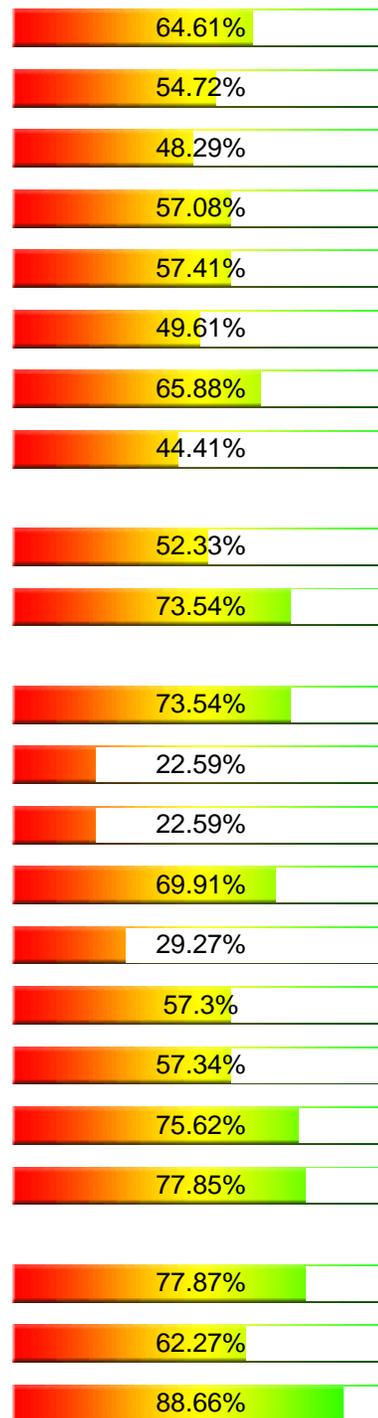
- 2) OB 2 Demonstrate knowledge of safety practices that relate to the construction industry

3) OC MATH & MEASUREMENT

- 1) OC 1 Demonstrate proper measurement techniques

4) OD WORKPLACE SAFETY & HEALTH

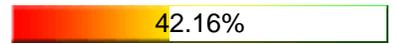
- 1) OD 1 Demonstrate knowledge of first aid and CPR
- 2) OD 2 Demonstrate knowledge and understanding of bloodborne pathogens
- 3) OD 3 Apply appropriate first aid techniques
- 4) OD 4 Identify different types of chemical, biological, and physical hazards
- 5) OD 5 Identify the characteristics of a safe work site
- 6) OD 6 Identify OSHAs 1926.10 Construction Standards and who enforces OSHA Rules and Regulations in Kentucky
- 7) OD 7 Interpret MSDS sheets
- 8) OD 8 Identify the safe and proper use of the tools of the trade
- 9) OD 9 Demonstrate knowledge and understanding of OSHA 10-hour General



Safety Course



10) OD 10 Identify laws and regulations that relate to the construction industry



Assessment: Consumer and Family Management

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1829

KOSSA Program Areas

– Consumer and Family Management

1) OA MANAGEMENT OF INDIVIDUAL AND FAMILY RESOURCES



1) OA 1 Apply management, planning skills, and processes to organize tasks and responsibilities



2) OA 2 Examine how individuals and families make choices to satisfy needs and wants



2) OB RELATIONSHIP OF THE ENVIRONMENT TO FAMILY AND CONSUMER RESOURCES



1) OB 1 Determine individual and family responsibility in relation to environmental trends and issues



3) OC POLICIES THAT SUPPORT CONSUMER RIGHTS AND RESPONSIBILITIES



3) OC 3 Examine skills used in seeking information related to consumer rights



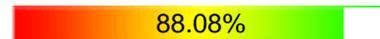
5) OE INTERRELATIONSHIPS BETWEEN THE ECONOMIC SYSTEM AND CONSUMER ACTIONS



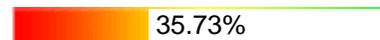
1) OE 1 Examine the use of resources in making choices that satisfy needs and wants of individuals and families



4) OE 4 Determine practices that allow families to maintain economic self-sufficiency



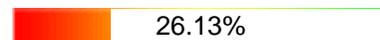
6) OF MANAGEMENT OF FINANCIAL RESOURCES TO MEET THE GOALS OF INDIVIDUALS AND FAMILIES ACROSS THE LIFE SPAN



1) OF 1 Apply management principles to decisions about individuals and family insurance



2) OF 2 Obtain personal and legal documents related to managing individual and family finances



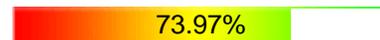
7) OG FACTORS THAT IMPACT CONSUMER ADVOCACY



5) OG 5 Determine strategies to reduce the risk of consumer fraud



8) OH FACTORS IN DEVELOPING A LONG-TERM FINANCIAL MANAGEMENT PLAN



1) OH 1 Explain the impact of the economic system on personal income,

individual/family security, and consumer decisions	73.97%
9) OI RESOURCE CONSUMPTION FOR CONSERVATION AND WASTE MANAGEMENT PRACTICES	92.78%
5) OI 5 Examine roles of government, industry, and family in energy consumption	92.78%
11) OK STRATEGIES TO MANAGE MULTIPLE, INDIVIDUAL, FAMILY, CAREER, COMMUNITY AND WORKPLACE SETTINGS	66.32%
1) OK 1 Examine policies, issues, and trends in the workplace/community that impact individuals and families	49.37%
3) OK 3 Analyze the potential impact of career path decisions on balancing work and family	74.79%
12) OL IMPACT OF INDIVIDUAL AND FAMILY PARTICIPATION IN COMMUNITY ACTIVITIES	65.83%
4) OL 4 Examine community resources and systems of formal/informal support available to individuals and families	85.24%
5) OL 5 Examine the impact of public policies, agencies, and institutions on the family	46.42%
13) OM IMPACT OF FAMILY AS A SYSTEM ON INDIVIDUALS AND SOCIETY	72.6%
1) OM 1 Examine family as the basic unit of society	81.3%
2) OM 2 Determine the role of family in transmitting societal expectations	81.68%
3) OM 3 Examine global influences on today's families	69.44%
4) OM 4 Examine the role of family in teaching culture and traditions across the life span	80.75%
5) OM 5 Examine the role of family in developing independence, interdependence, and commitment of family members	34.23%
6) OM 6 Determine the impact of change and transitions over the life course	74.47%
7) OM 7 Explore the ways family and consumer sciences careers assist the works of the family	82.56%
14) ON APPRECIATION FOR DIVERSE PERSPECTIVES, NEEDS, AND CHARACTERISTICS OF INDIVIDUALS AND FAMILIES	48.44%
3) ON 3 Examine the impact of empathy for diversity on individuals in family and community settings	48.44%
15) OO FACTORS RELATED TO PROVIDING FAMILY AND COMMUNITY SERVICES	68.33%
1) OO 1 Examine local, state, and national agencies and informal support resources providing human services	61.67%
2) OO 2 Examine licensing laws and regulations that affect service providers	

and their participants	71.65%
16) OP CONDITIONS AFFECTING INDIVIDUALS AND FAMILIES WITH A VARIETY OF DISADVANTAGING CONDITIONS	95.57%
6) OP 6 Determine the appropriate support needed to address selected human service issues	95.57%
17) OQ SERVICES FOR INDIVIDUALS AND FAMILIES WITH A VARIETY OF DISADVANTAGING CONDITIONS	70.09%
3) OQ 3 Cite coping, adjustment strategies, and stress management practices for the participant, caregiver, and family member	70.09%
18) OR FUNCTIONS AND EXPECTATIONS OF VARIOUS TYPES OF RELATIONSHIPS	69.53%
1) OR 1 Examine processes for building and maintaining interpersonal relationships	75.56%
2) OR 2 Examine the impact of various stages of the family life cycle on the interpersonal relationships	71.7%
4) OR 4 Determine factors that contribute to healthy and unhealthy relationships	74.19%
5) OR 5 Explore processes for handling unhealthy relationships	47.68%
19) OS PERSONAL NEEDS AND CHARACTERISTICS AND THEIR IMPACT ON INTERPERSONAL RELATIONSHIPS	80.24%
1) OS 1 Examine the impact of personal characteristics on relationships	85.07%
3) OS 3 Examine the effect of self-esteem and self-image on relationships	66.92%
4) OS 4 Determine the impact of life span events and conditions on relationships	86.93%
5) OS 5 Explain the impact of personal standards and codes of conduct on interpersonal relationships	87.78%
20) OT COMMUNICATION SKILLS THAT CONTRIBUTE TO POSITIVE RELATIONSHIPS	78.11%
1) OT 1 Examine communication styles and their effects on relationships	83.84%
2) OT 2 Examine barriers to communication in family and community settings	76.24%
5) OT 5 Examine the roles and functions of communication in family and community settings	70.37%
21) OU CONFLICT PREVENTION AND MANAGEMENT TECHNIQUES	82.45%
3) OU 3 Assess community resources that support conflict prevention and management	82.45%

Assessment: Culinary and Food Services

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1698

KOSSA Program Areas

– Culinary

1) OA CAREER PATHS WITHIN FOOD PRODUCTION AND FOOD SERVICES INDUSTRIES

1) OA 1 Determine the roles and functions of individuals engaged in food production and services careers

68.79%

78.18%

93.23%

3) OA 3 Examine education/training requirements and opportunities for career paths in food production and services

63.13%

2) OB FOOD SAFETY AND SANITATION PROCEDURES

1) OB 1 Determine pathogens found in food and their role in causing illness

74.22%

73.32%

2) OB 2 Employ food service management safety/sanitation program procedures

92.46%

4) OB 4 Use Hazard Analysis Critical Control Point (HACCP) principles and procedures to minimize the risks of food-borne illness

69.38%

9) OB 9 Use Occupational Safety and Health Administrations (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials

42.34%

11) OB 11 Demonstrate ability to maintain necessary records to document time and temperature control, maintenance of equipment, and other elements of food preparation, storage, and presentation

83.92%

3) OC SELECTING, USING, AND MAINTAINING FOOD PREPERATION EQUIPMENT

1) OC 1 Operate tools and equipment following procedures and OSHA requirements

68.08%

59.01%

2) OC 2 Maintain tools and equipment following safety procedures and OSHA requirements

82.21%

3) OC 3 Demonstrate procedures for cleaning and sanitizing equipment

65.14%

5) OC 5 Demonstrate procedures for storage of equipment and tools

68.9%

4) OD PLANNING MENU ITEMS BASED ON STANDARDIZED RECIPES TO MEET CUSTOMER NEEDS

2) OD 2 Apply menu planning principles to develop and modify menus

75.24%

75.24%

5) OE COMMERCIAL PREPARATION FOR ALL MENU CATEGORIES TO PRODUCE A VARIETY OF FOOD PRODUCTS



1) OE 1 Demonstrate skills in knife, tool, and equipment handling



2) OE 2 Demonstrate a variety of cooking methods: roasting, baking, broiling, smoking, grilling, sauteing, frying, deep frying, braising, stewing, poaching, steaming, wokong, convection, microwaving, and other emerging technologies



3) OE 3 Utilize weights and measures to demonstrate proper scaling and measurement technique



6) OE 6 Prepare various stocks, soups, and sauces



7) OE 7 Prepare various fruits, vegetables, starches, and farinaceous items



8) OE 8 Prepare various salads, dressings, and spices



10) OE 10 Prepare baked goods and desserts



6) OF FOOD SERVICE PLANNING AND OPERATIONAL FUNCTIONS



1) OF 1 Apply principles of purchasing and receiving in food service operations



2) OF 2 Practice inventory procedures including first in/first out concept, date markings, and record keeping



3) OF 3 Apply accounting principles in planning and forecasting profit and loss



7) OG INTERNAL AND EXTERNAL CUSTOMER SERVICE



2) OG 2 Demonstrate quality services, which exceed the expectations of customers



3) OG 3 Examine the relationship between employees and customer satisfaction



4) OG 4 Apply strategies for resolving complaints



8) OH CAREER PATHS WITHIN FOOD SCIENCE, DIETETICS, AND NUTRITION INDUSTRIES



1) OH 1 Determine the roles and functions of individuals engaged in food science, dietetics, and nutrition careers



4) OH 4 Examine the impact of food science, dietetics, and nutrition occupations on local, state, national, and global economies



9) OI NUTRITION PRINCIPLES, FOOD PLANS, PREPARATION TECHNIQUES, AND SPECIALIZED DIETARY PLANS



3) OI 3 Assess principles to maximize nutrient retention in prepared foods



5) OI 5 Critique the selection of foods to promote a healthy lifestyle



6) OI 6 Categorize foods into exchange groups and plan menus, applying the exchange system to meet various nutrient needs



10) OJ BASIC CONCEPTS OF NUTRITIONAL THERAPY



4) OJ 4 Select appropriate nourishment based on nutritional needs	75.8%
11) OK USE OF TECHNOLOGY IN FOOD PRODUCT DEVELOPMENT AND MARKETING	83.57%
5) OK 5 Implement procedures that affect quality product performance	83.57%
12) OL FOOD SCIENCE, DIETETICS, AND NUTRITION MANAGEMENT PRINCIPLES AND PRACTICES	55.18%
1) OL 1 Build menus to customer/client preferences	76.68%
4) OL 4 Create standardized recipes	28.68%
7) OL 7 Implement procedures that provide cost effective products	60.19%
13) OM FACTORS THAT INFLUENCE NUTRITION AND WELLNESS PRACTICES ACROSS THE LIFE SPAN	41.05%
3) OM 3 Examine the governmental, economic, and technological influences on food choices and practices	41.05%
14) ON NUTRITIONAL NEEDS OF INDIVIDUALS AND FAMILIES IN RELATION TO HEALTH AND WELLNESS ACROSS THE LIFE SPAN	60.23%
1) ON 1 Assess the effect of nutrients on health, appearance, and peak performance	57.36%
2) ON 2 Research the relationship of nutrition and wellness to individual and family health throughout the life span	63.1%
15) OO ABILITY TO ACQUIRE, HANDLE, AND USE FOODS TO MEET NUTRITION AND WELLNESS NEEDS OF INDIVIDUALS AND FAMILIES ACROSS THE LIFE SPAN	77.74%
1) OO 1 Apply various dietary guidelines in planning to meet nutrition and wellness needs	80.62%
2) OO 2 Design strategies that meet the health, nutrition, and requirements of individuals and families with special needs	74.85%
17) OQ IMPACT OF SCIENCE AND TECHNOLOGY ON FOOD CONSUMPTION, SAFETY, AND OTHER ISSUES	66.02%
10) OQ 10 Describe and explain the energy conversion process	66.02%

Assessment: Early Childhood Education

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1269

KOSSA Program Areas

– Early Childhood Education

1) OA CAREER PATHS WITHIN EARLY CHILDHOOD EDUCATION AND SERVICES



3) OA 3 Examine education/training requirements and opportunities for career paths in early childhood education and services



4) OA 4 Examine the impact of early childhood education and service occupations on local, state, national, and global economies



3) OC DEVELOPMENTALLY APPROPRIATE PRACTICES FOR EARLY CHILDHOOD EDUCATION AND SERVICES



1) OC 1 Examine child development theories and their implications for educational and childcare practices



2) OC 2 Determine a variety of assessment methods to observe and interpret childrens growth and development



3) OC 3 Consider cultural and environmental influences with assessing childrens development



4) OC 4 Determine special needs of children



5) OC 5 Put into effect strategies that promote childrens growth and development



4) OD INTEGRATION OF CURRICULUM AND INSTRUCTION TO MEET CHILDRENS DEVELOPMENTAL NEEDS AND INTERESTS



1) OD 1 Examine a variety of curriculum and instructional models



2) OD 2 Implement learning activities in all curriculum areas that meet the developmental needs of children



3) OD 3 Implement an integrated curriculum that incorporates a childs language, learning styles, home experiences, and cultural values



4) OD 4 Demonstrate a variety of teaching methods to meet individual needs of children



5) OD 5 Arrange learning centers that provide for childrens exploration, discovery, and development



6) OD 6 Establish activities, routines, and transitions



5) OE SAFE AND HEALTHY LEARNING ENVIRONMENT FOR CHILDREN	82.97%
1) OE 1 Manage physical space to maintain a safe and healthy learning environment	77.15%
2) OE 2 Apply safe and healthy practices that comply with state regulations	74.07%
4) OE 4 Provide safe and healthy meals and snacks	92.83%
5) OE 5 Document symptoms of child abuse and neglect and use appropriate reporting procedures to the designated authorities	91.33%
7) OE 7 Demonstrate security and emergency procedures	87.39%
6) OF TECHNIQUES FOR POSITIVE COLLABORATIVE RELATIONSHIPS WITH CHILDREN	70.13%
1) OF 1 Establish developmentally appropriate guidelines for behavior	65.92%
2) OF 2 Demonstrate problem-solving skills with children	71.32%
5) OF 5 Present information to parents regarding developmental issues and concerns related to children	73.76%
7) OG PROFESSIONAL PRACTICES AND STANDARDS RELATED TO WORKING WITH CHILDREN	76.71%
2) OG 2 Apply professional and ethical standards as accepted by the recognized professional organizations	84.16%
3) OG 3 Implement federal, state, and local standards, policies, regulations, and laws which impact children, families, and programs	91.25%
4) OG 4 Demonstrate enthusiasm, initiative, and commitment to program goals and improvements	70.69%
5) OG 5 Apply business management skills to planning businesses in early childhood education and services	60.76%
8) OH PRINCIPLES OF HUMAN GROWTH AND DEVELOPMENT ACROSS THE LIFE SPAN	45.13%
1) OH 1 Examine physical, emotional, social, and intellectual development	64.26%
2) OH 2 Examine interrelationships among physical, emotional, social, and intellectual aspects of human growth and development	26%
9) OI CONDITIONS THAT INFLUENCE HUMAN GROWTH AND DEVELOPMENT	66.04%
1) OI 1 Investigate the impact of heredity and environment on human growth and development	66.04%
10) OJ STRATEGIES THAT PROMOTE GROWTH AND DEVELOPMENT ACROSS THE LIFE SPAN	87.59%
2) OJ 2 Examine the role of communication on human growth and development	81.95%

3) OJ 3 Examine the role of support systems in meeting human growth and development needs	93.22%
11) OK ROLES AND RESPONSIBILITIES OF PARENTING	56.19%
2) OK 2 Examine expectations and responsibilities of parenting	78.33%
3) OK 3 Determine consequences of parenting practices to the individual, family, and society	34.04%
12) OL PARENTING PRACTICES THAT MAXIMIZE HUMAN GROWTH AND DEVELOPMENT	66.94%
1) OL 1 Choose nurturing practices that support human growth and development	60.91%
2) OL 2 Select communication strategies that promote positive self-esteem in family members	72.97%
13) OM EXTERNAL SUPPORT SYSTEMS THAT PROVIDE SERVICES FOR PARENTS	58.84%
1) OM 1 Assess community resources and services available to families	85.74%
2) OM 2 Appraise community resources that provide opportunities related to parenting	56.26%
3) OM 3 Review current laws and policies related to parenting	34.52%
14) ON PHYSICAL AND EMOTIONAL FACTORS RELATE TO BEGINNING THE PARENTING PROCESS	75.49%
1) ON 1 Examine biological processes related to prenatal development, birth, and health of child and mother	75.49%

Assessment: Engineering and Technology

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1578

KOSSA Program Areas

– Engineering and Technology

1) OA CHARACTERISTICS AND SCOPE OF TECHNOLOGY

1) OA 1 Nature of technology

2) OA 2 Rate of technological diffusion

2) OB CORE CONCEPTS OF TECHNOLOGY

1) OB 1 Systems

4) OB 4 Optimization and trade-offs

5) OB 5 Processes

3) OC RELATIONSHIPS AMONG TECHNOLOGIES AND THE CONNECTIONS BETWEEN TECHNOLOGY AND OTHER FIELDS

2) OC 2 Innovation and invention

3) OC 3 Knowledge protection and patents

4) OD CULTURAL, SOCIAL, ECONOMIC, AND POLITICAL EFFECTS OF TECHNOLOGY

3) OD 3 Ethical implications

5) OE EFFECTS OF TECHNOLOGY ON THE ENVIRONMENT

1) OE 1 Conservation

3) OE 3 Monitor environment

4) OE 4 Alignment of natural and technological processes

5) OE 5 Reduce negative consequences of technology

6) OF ROLE OF SOCIETY IN THE DEVELOPMENT AND USE OF TECHNOLOGY

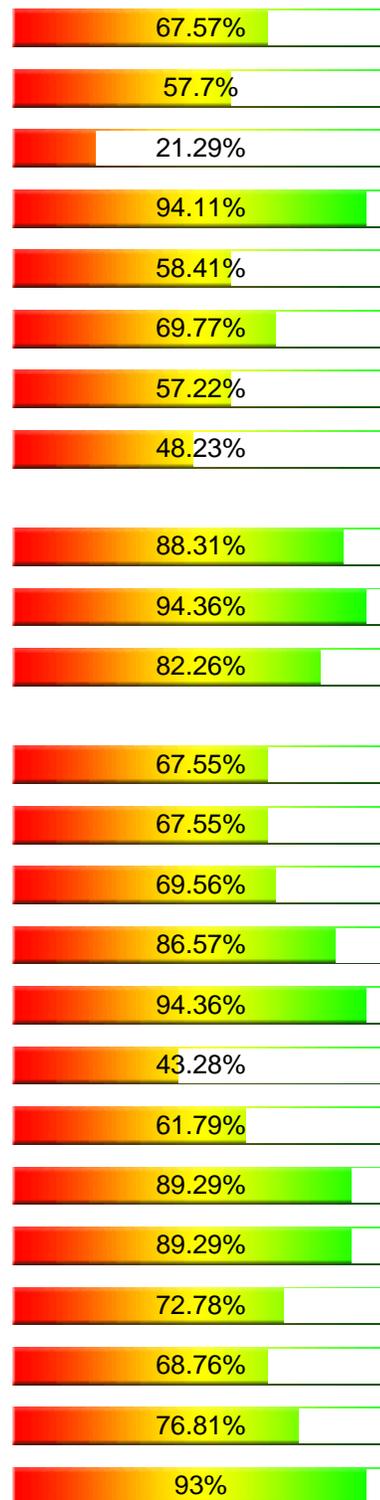
3) OF 3 Factors affecting designs and demands of technologies

7) OG INFLUENCE OF TECHNOLOGY ON HISTORY

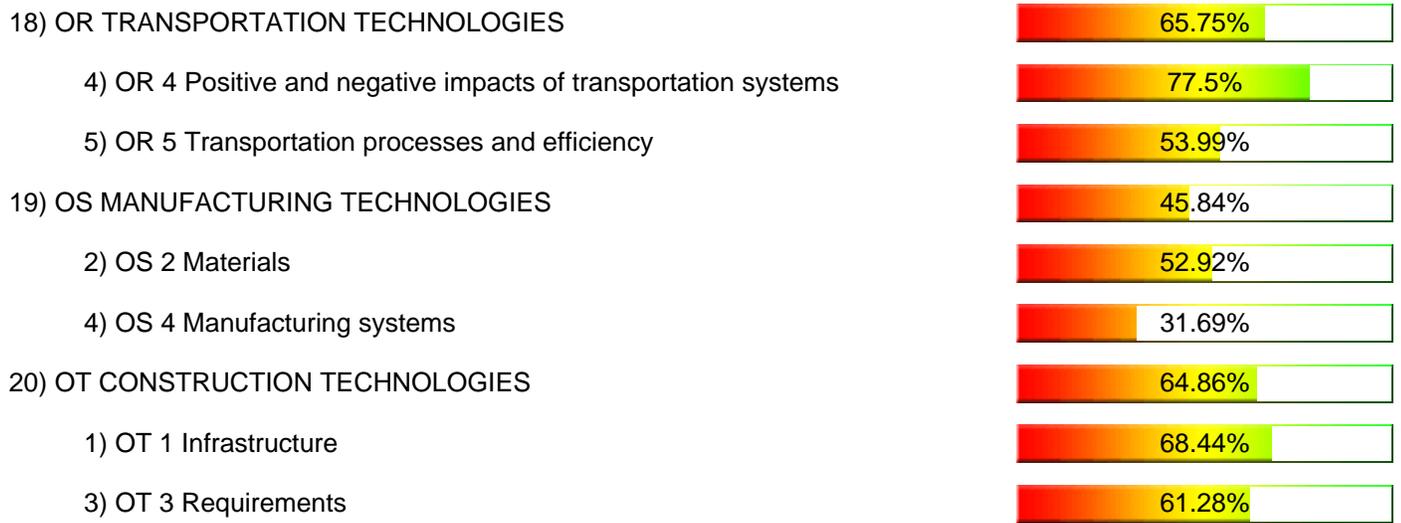
2) OG 2 Dramatic changes in society

8) OG 8 The Industrial Revolution

8) OH ATTRIBUTES OF DESIGN



1) OH 1 The design process	92.59%
4) OH 4 Requirements	93.41%
9) OI ENGINEERING DESIGN	74.74%
1) OI 1 Design principles	76.17%
2) OI 2 Influence of personal characteristics	59.06%
3) OI 3 Prototypes	88.97%
10) OJ ROLE OF TROUBLESHOOTING, RESEARCH AND DEVELOPMENT, INVENTION, AND INNOVATIONS, AND EXPERIMENTING IN PROBLEM SOLVING	84.54%
1) OJ 1 Research and development	84.54%
11) OK APPLY DESIGN PROCESSES	69.47%
2) OK 2 Identify criteria and constraints	77%
3) OK 3 Refine the design	92.08%
4) OK 4 Evaluate the design	59.7%
6) OK 6 Reevaluate final solution(s)	59.28%
12) OL USE AND MAINTAIN TECHNOLOGICAL PRODUCTS AND SYSTEMS	57.07%
1) OL 1 Document and communicate processes and procedures	54.75%
5) OL 5 Use computers to communicate	59.38%
13) OM ASSESS THE IMPACT OF PRODUCTS AND SYSTEMS	85.49%
2) OM 2 Synthesize data to draw conclusions	88.66%
3) OM 3 Employ assessment techniques	82.32%
15) OO AGRICULTURAL AND RELATED BIOTECHNOLOGIES	71.74%
2) OO 2 Biotechnology	71.74%
16) OP ENERGY AND POWER TECHNOLOGIES	59.7%
1) OP 1 Law of Conservation of energy	49.62%
2) OP 2 Energy sources	44.99%
4) OP 4 Renewable and non-renewable forms of energy	84.47%
17) OQ INFORMATION AND COMMUNICATION	60.51%
1) OQ 1 Parts of information and communications systems	75.98%
2) OQ 2 Information and communication systems	58.49%
5) OQ 5 Many ways of communicating	62.85%
6) OQ 6 Communication through symbols	49.11%



Assessment: Environmental Science/Natural Resources Systems

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 447

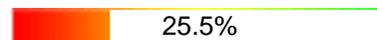
KOSSA Program Areas

– ENVIRONMENTAL SCIENCE NATURAL RESOURCES SYSTEMS

1) OA USE ANALYTICAL PROCEDURES AND INSTRUMENTS TO MANAGE ENVIRONMENTAL AND NATURAL RESOURCE SYSTEM ACTIVITIES



- 4) OA 4 Demonstrate the proper use of laboratory equipment and environmental monitoring instruments (e.g., microscopes, water/soil testing kits, Biltmore stick, clinometer)



2) OB EVALUATE THE IMPACT OF PUBLIC POLICIES AND REGULATIONS ON ENVIRONMENTAL SERVICES AND NATURAL RESOURCE OPERATIONS



- 1) OB 1 Identify laws associated with environmental service and natural resources systems (e.g., Endangered Species, Clean Water, timber harvest regulations)



3) OC DEVELOP PROPOSED SOLUTIONS TO ENVIRONMENTAL ISSUES, PROBLEMS AND APPLICATIONS USING SCIENTIFIC PRINCIPLES OF METEOROLOGY, SOIL SCIENCE, HYDROLOGY, MICROBIOLOGY, CHEMISTRY, AND ECOLOGY



- 2) OC 2 Explain the importance of parent material in soil formation



- 3) OC 3 Describe how the biodiversity found in soil contributes to its physical and chemical characteristics



- 4) OC 4 Describe the physical qualities of soil (e.g., infiltration, percolation of water, plant growth, erosion) that determines its use for environmental/natural resources



- 6) OC 6 Differentiate between sustainable and non-sustainable land uses



- 7) OC 7 Describe the world's water supplies and the uses of it in the biosphere to sustain life



4) OD DEMONSTRATE THE OPERATION OF ENVIRONMENTAL SERVICE AND NATURAL RESOURCE SYSTEMS



- 1) OD 1 Distinguish between point source and nonpoint source pollution



- 2) OD 2 Describe how industrial and non-industrial pollution impacts the environment



- 4) OD 4 Identify characteristics of solid waste treatment including the byproducts of solid waste treatment in a sanitary landfill



5) OE PLAN AND CONDUCT NATURAL RESOURCE MANAGEMENT ACTIVITIES THAT APPLY LOGIC, REASONED AND SCIENTIFICALLY BASED SOLUTIONS TO NATURAL RESOURCE ISSUES AND GOALS



1) OE 1 Demonstrate how to use maps to identify directions, features, calculate actual distance, and determine the elevations of points



3) OE 3 Employ Global Positioning System and Geographic Information Systems technologies to inventory features in natural resource management



4) OE 4 Demonstrate surveying/mapping principles with appropriate industry equipment



6) OF ANALYZE INTERRELATIONSHIPS BETWEEN NATURAL RESOURCES AND HUMANS NEEDED TO MANAGE NATURAL RESOURCE SYSTEMS



1) OF 1 Identify trees and other woody plants using morphological characteristics



2) OF 2 Identify herbaceous plants using morphological characteristics



8) OF 8 Demonstrate proper use and maintenance of power and hand tools



9) OF 9 Describe the factors considered in stream classification



11) OF 11 Identify characteristics of a healthy forest



12) OF 12 Describe ways in which forest stands may be improved



15) OF 15 Identify natural resource characteristics desirable for recreational purposes



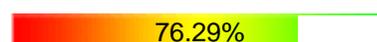
17) OF 17 Diagram biogeochemical cycles (i.e., carbon, nitrogen, oxygen, water) and their processes



19) OF 19 Explain primary succession and secondary succession of species in a community of organisms



20) OF 20 Discuss factors that influence population density and population dispersion



21) OF 21 Conduct a field inventory of natural resources (e.g., trees, woody plants, herbaceous plants, wildlife, aquatics, rocks/minerals) and record/document findings



7) OG DEVELOP PLANS TO ENSURE RESPONSIBLE AND SUSTAINABLE PRODUCTION AND PROCESSING OF NATURAL RESOURCES



1) OG 1 Describe forest harvesting methods and practices



2) OG 2 Describe how certain tree species are utilized for specific purposes



3) OG 3 Describe processing of forest products (e.g., lumber, pulpwood, firewood)



10) OG 10 Describe renewable and nonrenewable natural resources



8) OH DEMONSTRATE RESPONSIBLE CONTROL AND MANAGEMENT

PROCEDURES AND TECHNIQUES TO PROTECT AND MAINTAIN NATURAL RESOURCES

2) OH 2 Differentiate between desirable and undesirable fires



7) OH 7 Identify harmful insects and damage caused to natural resources



Assessment: Fashion and Interior Design

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 232

KOSSA Program Areas

– Fashion and Interior Design

1) OA CAREER PATHS WITHIN THE FASHION AND INTERIORS DESIGN INDUSTRIES

1) OA 1 Determine the roles and functions of individuals engaged in fashion and interior design careers

59.27%

68.71%

59.27%

2) OA 2 Explore opportunities for employment and entrepreneurial endeavors

82.33%

3) OA 3 Examine education/training requirements and opportunities for career paths in fashion and interior design

64.22%

4) OA 4 Examine the impact of fashion and interior design occupations on local, state, national, and global economies

78.45%

2) OB PROCEDURES FOR BUSINESS PROFITABILITY AND CAREER SUCCESS

1) OB 1 Examine legislation, regulations, and public policy affecting the textiles/apparels and housing, interiors, and furnishings industry

22.41%

2) OB 2 Examine personal/employer responsibilities and liabilities regarding industry-related safety, security, and environmental factors

61.21%

4) OB 4 Demonstrate procedures for reporting and handling accidents, safety, and security incidents

46.98%

7) OB 7 Examine operational costs such as markups, markdowns, cash flow, and other factors affecting profit

80.17%

10) OB 10 Demonstrate knowledge of the arts, various resources, and cultural impact upon fashion and interior design industries

78.02%

3) OC HOUSING DECISIONS IN RELATION TO AVAILABLE RESOURCES AND OPTIONS

1) OC 1 Determine the principles and elements of design

62.99%

64.66%

2) OC 2 Determine the psychological impact that the principles and elements of design have on the individual

59.48%

3) OC 3 Determine the effects that the principles and elements of design have on aesthetics and function

64.01%

4) OD HOUSING, INTERIOR FURNISHINGS, AND PRODUCTS MEETING SPECIFIC DESIGN NEEDS

61.38%

1) OD 1 Research product information, including but not limited to floor coverings, wall coverings, textiles, window treatments, furniture, lighting fixtures, kitchen/bath fixtures, equipment, accessories, and building materials	86.21%
2) OD 2 Select manufacturers, products, and materials and consider care, maintenance, safety, and environmental issues	43.53%
3) OD 3 Review measuring, estimating, ordering, purchasing, and pricing skills	61.42%
4) OD 4 Appraise various interior furnishings, appliances, and equipment which provide cost and quality choices for clients	54.31%
5) OE REQUIRED COMPUTER-AIDED DRAFTING DESIGN, BLUEPRINT READING, AND SPACE PLANNING SKILLS	63.36%
1) OE 1 Read information provided on blueprints	71.12%
2) OE 2 Examine floor plans for efficiency and safety in areas including but not limited to zones, traffic patterns, storage, electrical, and mechanical systems	76.72%
3) OE 3 Draw an interior space to scale, using correct architecture symbols and drafting skills	50%
4) OE 4 Arrange furniture placement with reference to principles of design, traffic flow, activity, and existing architectural features	74.57%
5) OE 5 Utilize applicable building codes, universal guidelines, and regulations in space planning	54.96%
6) OF INFLUENCES ON ARCHITECTURAL AND FURNITURE DESIGN AND DEVELOPMENT	41.92%
2) OF 2 Consider how prosperity, mass production, and technology are related to the various periods	65.95%
3) OF 3 Examine the development of architectural styles throughout history	37.28%
4) OF 4 Compare historical architectural details to current housing and interior design trends	27.16%
7) OG CLIENTS NEEDS, GOALS, AND RESOURCES IN CREATING DESIGN PLANS	49.28%
1) OG 1 Assess human needs, safety, space, and technology as they relate to housing and interiors design goals	53.02%
2) OG 2 Assess community, family, and financial resources needed to achieve clients housing and interior goals	48.28%
3) OG 3 Assess a variety of available resources for housing and interior design	46.55%
8) OH DESIGN IDEAS THROUGH VISUAL PRESENTATION	56.47%
1) OH 1 Select appropriate studio tools	51.94%
3) OH 3 Prepare visual presentations including legends, keys, and schedules	65.52%
9) OI FIBER AND TEXTILES MATERIALS	40.95%

2) OI 2 Determine performance characteristics of fiber and textiles	40.95%
10) OJ APPAREL AND TEXTILES DESIGN SKILLS	60.85%
1) OJ 1 Examine ways in which fabric, texture, and pattern can affect visual appearance	58.62%
2) OJ 2 Apply basic and complex color schemes/color theory to develop and enhance visual effects	42.24%
5) OJ 5 Implement design that takes into consideration ecological, environmental, sociological, psychological, technical, and economic trends and issues	66.06%
11) OK SKILLS NEEDED TO PRODUCE, ALTER, OR REPAIR TEXTILES PRODUCTS AND APPAREL	51.51%
1) OK 1 Use a variety of equipment, tools, and supplies for apparel and textiles construction, alteration, and repair	51.51%
12) OL ELEMENTS OF TEXTILES AND APPAREL MERCHANDISING	82.33%
2) OL 2 Assess the cost of constructing, manufacturing, altering, or repairing textiles products	82.33%

Assessment: Financial Services

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 673

KOSSA Program Areas

– Financial Services	69.19%
1) OA GENERALLY ACCEPTED ACCOUNTING PRINCIPLES	66.57%
5) OA 5 Identify the components of a negotiable instrument	66.57%
2) OB BANK PRODUCTS AND SERVICES	53.79%
3) OB 3 Possess general knowledge of the following: checking, savings, loans, certificates of deposit, investments, IRAs, customer services, trust services, ATMs, credit/debit card	77.56%
6) OB 6 Describe the check clearing system	30.01%
3) OC KEYBOARDING/DATA ENTRY SKILLS	66.77%
1) OC 1 Demonstrate proficient speed and accuracy in use of numeric keypad	68.5%
2) OC 2 Demonstrate proficient speed and accuracy in use of keyboard	63.3%
4) OD SOFTWARE APPLICATIONS	69.5%
1) OD 1 Produce documents integrating current word processing, database, and spreadsheet files	72.88%
2) OD 2 Create worksheets using spreadsheet commands, functions, and formulas	66.12%
5) OE MARKETING SKILLS	76.46%
1) OE 1 Develop and utilize cross-selling skills	71.47%
2) OE 2 Utilize resources available to answer customer questions in person or by telephone	71.67%
3) OE 3 Greet and assist customers	88.63%
6) OF SAFETY AND SECURITY PROCEDURES	75.9%
1) OF 1 Know the importance of securing cash and cash items	82.91%
2) OF 2 Identify valid currency	86.03%
3) OF 3 Be attentive and aware of your surroundings	93.91%
4) OF 4 Understand the importance of audits and regulations	54.83%
7) OG BANKING OPERATIONS	67.27%

3) OG 3 Open, close, and reconcile teller stations	74.24%
4) OG 4 Understand debits and credits	59.73%
5) OG 5 Verify cash transactions	66.27%
6) OG 6 Provide customers with their account information	69.99%
7) OG 7 Reconcile accounts with statements	52.01%
8) OG 8 Verify interest on accounts	38.11%
9) OG 9 Prepare customer deposit slips	64.74%
10) OG 10 Prepare cash in and cash out tickets	75.73%
12) OG 12 Process check with cash return for deposit	59.96%
13) OG 13 Recognize negotiable instruments	60.13%
15) OG 15 Receive loan application	91.68%
16) OG 16 Process loan requests	79.2%
17) OG 17 Accept loan payments	71.55%
18) OG 18 Understand the loan collection process	75.19%

Assessment: Food Science & Processing System

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 120

KOSSA Program Areas

– Food Science & Processing System

1) OA FOOD SCIENCE TRENDS

55.88%

60.83%

1) OA 1 Discuss the history and describe /explain the components (e.g., processing, distribution, byproducts) of the food products and processing industry

60.83%

2) OB REGULATORY GROUPS AND LAWS

58.96%

1) OB 1 Explain the purpose of agencies (i.e. ,USDA, FDA, WHO) that are part of/or regulate the food products and processing industry

63.33%

4) OB 4 Explain the importance and usage of industry standards in food products and processing

45.83%

4) OD HAZARD ANALYSIS AND CRITICAL POINT (HACCP)

65.56%

1) OD 1 Describe contamination hazards and outline procedures to eliminate possible contamination hazards (e.g., physical, chemical, biological) associated with food products and processing

65.56%

5) OE SAFETY AND SANITATION

59.48%

1) OE 1 Explain techniques and procedures for the safe handling of food products

42.5%

2) OE 2 Evaluate food product handling procedures

70.83%

5) OE 5 Perform quality assurance tests on food products

77.5%

8) OE 8 Explain the importance of microbiological tests in food product preparation, listing common spoilage and pathogenic microorganisms

53.33%

9) OE 9 Conduct and interpret microbiological tests for foodborne pathogens and implement corrective procedures

87.5%

12) OE 12 Demonstrate proper record keeping (e.g., good agricultural practices, HACCP) in a food products and processing system

59.17%

7) OG SCIENCE APPLICATION

61.41%

4) OG 4 Explain the application of chemistry to food science

71.67%

5) OG 5 Explain how the chemical and physical properties of foods influence nutritional value and eating quality

52.78%

6) OG 6 Determine the chemical and physical properties of food products	58.61%
7) OG 7 Explain the Food Guide Pyramid in relation to essential nutrients for the human diet	70.83%
11) OG 11 Compare and contrast food constituents and their relative value to product taste and appearance	45.83%
12) OG 12 Analyze food products to identify food constituents	65.83%
14) OG 14 Describe the purpose of common food additives	76.67%
17) OG 17 Explain the required components of a food label	42.5%
20) OG 20 Plan and create a new food product	60.42%
21) OG 21 Perform sensory testing and marketing functions to characterize and determine consumer preference and market potential	77.08%
8) OH HARVESTING, SELECTION, AND INSPECTION	65%
7) OH 7 Identify and describe accepted animal treatment and harvesting techniques	66.67%
10) OH 10 Describe the importance of pre-mortem and post-mortem inspections of animals for harvest	63.33%
9) OI EVALUATION OF FOOD PRODUCTS	41.11%
1) OI 1 Identify and describe foods derived from meat, egg, poultry, fish, and dairy products	40.83%
2) OI 2 Discuss desirable qualities of processed meat, egg, poultry, fish, and dairy products	30.83%
3) OI 3 Evaluate, grade, and classify processed meat, egg, poultry, fish, and dairy products	62.5%
5) OI 5 Discuss desirable qualities of fruit and vegetable products	30.83%
10) OJ FOOD PROCESSING	46.58%
4) OJ 4 Explain methods and materials for processing foods for sale as fresh food products	20%
7) OJ 7 Identify methods of food preservation and give examples of foods preserved by each method	40%
8) OJ 8 Explain the processes of food preservation methods	50%
10) OJ 10 Explain techniques for preparing ready-to-eat food products	32.92%
13) OJ 13 Explain materials and methods of food packaging and presentation	76.67%
16) OJ 16 Identify and explain storage conditions to preserve product quality	55.42%
18) OJ 18 Compare and contrast foods stored under varying conditions for quality, shelf life, and intended use	51.25%

Assessment: Horticulture

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 2016

KOSSA Program Areas

– Horticulture

	46.06%
1) OA DEVELOP AND IMPLEMENT A CROP MANAGEMENT PLAN FOR A GIVEN PRODUCTION GOAL THAT ACCOUNTS FOR ENVIRONMENTAL FACTORS	46.45%
1) OA1 Describe the proper methods to collect soil samples	78.52%
2) OA2 Analyze fertility and pH based on soil sample results	50.05%
3) OA3 Analyze fertility and pH based on water sample results	24.21%
4) OA4 Analyze site according to soil type, slope, and drainage	54.22%
5) OA5 Differentiate the function of various growing media components	52.68%
6) OA6 Determine the optimal air, temperature, and water conditions for plant growth	32.61%
7) OA7 Describe plant responses to light color, intensity and duration	32.34%
2) OB APPLY THE PRINCIPLES OF CLASSIFICATION, PLANT ANATOMY AND PLANT PHYSIOLOGY TO PLANT PRODUCTION AND MANAGEMENT	43.01%
1) OB1 Explain systems used to classify plants	34.18%
2) OB2 Describe the components, types, and functions of plant roots	44.22%
3) OB3 Describe the components, types, and functions of plant stems	28.72%
4) OB4 Describe the components, types, and functions of plant leaves	53.27%
5) OB5 Describe the components, types, and functions of plant flowers (including seeds and fruit)	44.99%
7) OB7 Analyze the life cycle of plant growth/development from seed to seed (e.g., annual, biannual, perennial)	40.92%
8) OB8 Explain requirements necessary for photosynthesis to occur and identify the products and byproducts of photosynthesis	43.35%
9) OB9 Explain factors that affect cellular respiration and identify the products and byproducts of cellular respiration	51.19%
3) OC PROPAGATE, CULTURE AND HARVEST PLANTS AND PLANT PRODUCTS BASED ON CURRENT INDUSTRY STANDARDS	45.62%
2) OC2 Describe processes for servicing equipment according to	

manufacturer's recommendations	69.39%
3) OC3 Compare and contrast methods of plant propagation (e.g., tissue culture, grafting, layering, cutting, stolonizing)	45.04%
4) OC4 Differentiate various watering technologies and methods	65.63%
5) OC5 Determine proper techniques to control and manage plant growth through mechanical, cultural, and chemical means	42.53%
8) OC8 Identify major local weeds, insect pests and infectious and noninfectious plant diseases in horticultural crops	29.69%
9) OC9 Predict pest and diseases problems based on environmental conditions and life cycles	35.89%
10) OC10 Outline pest control strategies associated with integrated pest management	46.38%
11) OC11 Explain safe handling and application of chemicals	53.5%
5) OE EFFECTIVELY UTILIZE BUSINESS/MARKETING STRATEGIES TO DEVELOP A SUCCESSFUL OPERATION	49.58%
1) OE1 Discuss how imports and exports impact the horticulture markets in the US and abroad	32.94%
2) OE2 Interpret how horticulture crop production varies based on geographic location within Kentucky and the US, and economic impact therein	17.11%
3) OE3 Distinguish roles and responsibilities of state and federal government agencies as they impact horticulture businesses	72.57%
4) OE4 Examine the impact of environmental issues on horticulture production (e.g., surface or ground water, government regulations, chemical residue, runoff, water testing)	66.17%
5) OE5 Assess methods to determine target audience and products for a horticulture business	93.2%
6) OE6 Outline the types of fixed and variable costs in horticulture production	43.9%
7) OE7 Develop production, maintenance and harvest schedules for horticulture crops	32.49%

Assessment: Hospitality Services

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 78

KOSSA Program Areas

– Hospitality Services

1) OA CAREER PATHS WITHIN THE FACILITIES MANAGEMENT AND MAINTENANCE AREAS



1) OA 1 Determine the roles and functions of individuals engaged in facilities management and maintenance careers



2) OA 2 Explore opportunities for employment and entrepreneurial endeavors



3) OA 3 Examine education and training requirements and opportunities for career paths in facilities management and maintenance



2) OB PLANNING, ORGANIZING, AND MAINTAINING AN EFFICIENT HOUSEKEEPING OPERATION



5) OB 5 Perform cleaning based on established standards



3) OC SANITATION PROCEDURES FOR A CLEAN AND SAFE ENVIRONMENT



2) OC 2 Examine the various types of cleaning methods and their environmental effects



3) OC 3 Examine federal and state regulations regarding the handling, use, and storage of chemicals



5) OC 5 Execute a pest control system appropriate for the facility



7) OC 7 Apply the Americans with Disability Act (ADA) regulations



4) OD HAZARDOUS MATERIALS AND WASTE MANAGEMENT PROCEDURES



4) OD 4 Record hazardous situations accurately and communicate to appropriate authorities



7) OD 7 Describe and explain chemical reactions related to contamination



5) OE WORK ENVIRONMENT THAT PROVIDES SAFETY AND SECURITY



3) OE 3 Demonstrate safe procedures in the use, care, and storage of equipment



4) OE 4 Apply safety and security procedures as required by Occupational Safety and Health Administration (OSHA) and other agencies



6) OF APPROPRIATE LAUNDERING PROCESSES



2) OF 2 Demonstrate laundry procedures	72.44%
7) OG FACILITIES MANAGEMENT FUNCTIONS	51.71%
1) OG 1 Demonstrate quality customer service which exceeds expectations	55.13%
2) OG 2 Examine the elements involved in staff planning, recruiting, interviewing, and selecting of employees	61.54%
6) OG 6 Apply principles of purchasing and receiving in facility management operations	51.28%
7) OG 7 Implement inventory procedures and maintain receipts and disbursement records	64.1%
8) OG 8 Apply accounting principles in planning and forecasting profit and loss	33.33%
9) OG 9 Implement a marketing plan	44.87%
8) OH CAREER PATH WITHIN THE HOSPITALITY, TOURISM, AND RECREATION INDUSTRIES	55.64%
1) OH 1 Determine the roles and functions of individuals engaged in hospitality, tourism, and recreation careers	62.82%
2) OH 2 Examine education and training requirements and opportunities for career paths in hospitality, tourism, and recreation	75.64%
3) OH 3 Examine the impact of hospitality, tourism, and recreation occupations on local, state, national, and global economies	60.26%
4) OH 4 Match employee responsibilities to employer expectations	39.74%
9) OI PROCEDURES APPLIED TO SAFETY, SECURITY, AND ENVIRONMENTAL ISSUES	50.43%
1) OI 1 Examine the importance of safety, security, and environmental issues related to the hospitality, tourism, and recreation industries	41.03%
3) OI 3 Manage evacuation plans and emergency procedures	58.97%
5) OI 5 Design a system for documenting and investigating reports related to safety, security, and environmental issues	51.28%
10) OJ CONCEPTS OF SERVICE TO MEET CUSTOMER EXPECTATIONS	64.96%
1) OJ 1 Practice service methods which exceed the expectations of customers	84.62%
3) OJ 3 Employ strategies for resolving complaints	46.15%
5) OJ 5 Measure the impact customer relations have on the needs of special populations	64.1%
11) OK PRACTICES AND SKILLS INVOLVED IN LODGING OCCUPATIONS	50.64%
1) OK 1 Demonstrate front desk skills	57.69%
2) OK 2 Perform cash handling, accounting, and financial transactions	55.13%

3) OK 3 Manage convention, meeting, and banquet support functions	36.54%
4) OK 4 Apply basic skills in food and catering services	44.87%
5) OK 5 Manage use, care, maintenance, and storage of equipment, tools, and supplies	57.69%
7) OK 7 Apply time and work management to facility services tasks	51.28%
8) OK 8 Perform appropriate work roles within the sales and marketing division	65.38%
12) OL PRACTICES AND SKILLS FOR TRAVEL RELATED SERVICES	52.75%
1) OL 1 Examine geography, climate, sites, and time zones of various regions and countries	32.05%
2) OL 2 Examine customs of various regions and countries	33.33%
3) OL 3 Inspect food, beverage, and etiquette for various regions and countries	60.26%
4) OL 4 Assemble information needed for domestic and international travel	51.92%
5) OL 5 Produce travel documents and itineraries	69.87%
13) OM MANAGEMENT OF RECREATION, LEISURE, AND OTHER PROGRAMS AND EVENTS	42.95%
2) OM 2 Design themes, time lines, budgets, agendas, and itineraries	35.9%
5) OM 5 Demonstrate skills related to promoting and publicizing events	50%

Assessment: Information Support & Services

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 308

KOSSA Program Areas

– INFORMATION SUPPORT AND SERVICES

1) OA COMPUTER LITERACY

8) OA 8 Explain the differences between a Web browser and a search engine

63.84%

76.35%

87.99%

14) OA 14 Discriminate between ethical and unethical uses of computers and information

67.21%

17) OA 17 Explain the impact of computers on society

80.84%

18) OA 18 Identify types of computers, platforms, and devices explaining how they process information and how individual computers interact with other computing systems and devices

71.75%

19) OA 19 Identify the function of computer hardware components

78.57%

2) OB INFORMATION TECHNOLOGY PROJECT MANAGEMENT

3) OB 3 Identify target audience

45.29%

48.21%

4) OB 4 Identify stakeholders and decision makers

29.55%

7) OB 7 Estimate time requirements

55.19%

3) OC COMPUTER MAINTENANCE ESSENTIALS

1) OC 1 Identify the names, purpose, and characteristics of computer systems and peripheral devices (e.g., motherboards, expansion/adaptor cards, processors, cooling systems, memory, storage devices, power supplies, input devices, cables, output devices)

59.42%

7) OC 7 Identify locations, purposes, and characteristics of operating system files

66.88%

8) OC 8 Create, view, and manage disks, directories, and files in operating systems

61.04%

9) OC 9 Identify tools, diagnostic procedures, and troubleshooting techniques for operating systems

44.48%

12) OC 12 Describe basic physical networking connectivity concepts (e.g., cables, connectors, connection types, network devices)

60.06%

13) OC 13 Install, configure, and troubleshoot network interfaces and manage wired/wireless connections

60.88%

18) OC 18 Convert among decimal, binary, and hexadecimal number systems	61.04%
4) OD ADVANCED COMPUTER MAINTENANCE	60.71%
5) OD 5 Identify the steps to use appropriate tools, diagnostic procedures, and troubleshooting techniques to diagnose power conditions, video, keyboard, pointer, and network connectivity issues in portable devices (e.g., multimeters, anti-static devices, loopback plugs, specialty tools, cleaning products, cable testers)	70.13%
6) OD 6 Use command line functions and utilities, including proper syntax, to manage and troubleshoot operating systems (e.g., msconfig, regedit, chkdisk)	68.18%
8) OD 8 Demonstrate ability to recover operating systems	44.16%
9) OD 9 Implement basic network components (e.g., server, switch, router, access point)	40.26%
10) OD 10 Identify names, purposes, and characteristics of basic IP networks and terminologies (e.g. port identification, usage)	80.84%
5) OE OPERATING SYSTEM SUPPORT	70.62%
2) OE 2 Identify the steps to perform post installation configuration (e.g., user configuration, apply service packs)	74.68%
3) OE 3 Answer end user questions related to upgrading from a previous version of an operating system	69.81%
4) OE 4 Identify and troubleshoot system startup and user logon problems	74.03%
5) OE 5 Identify the steps to monitor and analyze system performance	78.9%
7) OE 7 Identify the steps to configure support for multiple languages or multiple locations	59.09%
9) OE 9 Identify the steps to configure and troubleshoot end user systems using remote access	67.21%
6) OF SMALL NETWORK SUPPORT	40.42%
1) OF 1 Plan and install a home or small business network and connect it to the Internet	18.51%
2) OF 2 Verify and troubleshoot network and Internet connectivity	62.34%
7) OG APPLICATIONS SUPPORT	70.06%
1) OG 1 Explain troubleshooting guidelines and tools to support users running applications	58.77%
3) OG 3 Troubleshoot application installation and compatibility issues	76.62%
6) OG 6 Troubleshoot issues related to personal information management	81.49%
7) OG 7 Identify the steps to backup client email	72.73%
8) OG 8 Identify the steps to configure and troubleshoot application access on	

a network	60.71%
9) OI HELP DESK SERVICE SKILLS AND TOOLS	65.68%
1) OI 1 Analyze the role of a help desk and customer service in an organization	89.29%
2) OI 2 Describe different computer support roles (e.g., bench tech, field tech, telephone support)	80.19%
3) OI 3 Describe technology trends and current issues such as virus outbreaks, virtual environment, cloud computing, and personal devices	85.06%
4) OI 4 Communicate effectively with customers and co-workers	71.43%
5) OI 5 Interact with customers over the telephone	51.95%
7) OI 7 Demonstrate technical writing skills	39.94%
8) OI 8 Resolve difficult situations in customer support	75%
10) OI 10 Demonstrate personal, system, and stress management by using self-help tools	63.31%
11) OI 11 Identify and utilize how best to use call management software	53.25%
12) OI 12 Identify and utilize how best to use problem resolution software	11.04%
14) OI 14 Identify and implement the steps to use alerts and notification tools for support	62.34%
16) OI 16 Evaluate trends in hardware and software failures	76.3%

Assessment: Manufacturing

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 779

KOSSA Program Areas

– MANUFACTURING

1) OA MATH AND MEASUREMENT

2) OA 2 Match measurement activities to manufacturing processes

3) OA 3 Select and use appropriate measurement techniques and instruments

4) OA 4 Demonstrate proper general measurement techniques

2) OB WORKPLACE SAFETY AND HEALTH

1) OB 1 Complete forms and paperwork as required

2) OB 2 Wear protective safety clothing as required

3) OB 3 Maintain and use protective guards and equipment on machinery

4) OB 4 Handle and store flammable materials appropriately

5) OB 5 Use electrical devices correctly and safely

6) OB 6 Prevent spontaneous ignition by practicing proper waste disposal habits

7) OB 7 Keep marked aisles clear of equipment and materials

8) OB 8 Interpret and display MSDS sheets as required

9) OB 9 Operate equipment in a safe, prescribed manner

10) OB 10 Follow established safety procedures when around machinery or equipment

13) OB 13 Locate power shutoff controls for all machinery and equipment

14) OB 14 Identify and report malfunctions to appropriate personnel

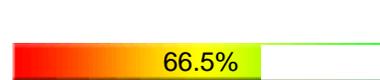
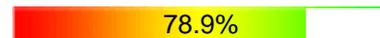
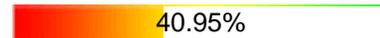
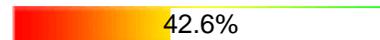
18) OB 18 Respond to emergencies in the appropriate manner

3) OC QUALITY ASSURANCE

3) OC 3 Apply problem-solving system

6) OC 6 Define international quality standards and systems such as ISO/QS 9000

4) OD BLUEPRINT READING



1) OD 1 Define basic blueprint terminology	58.24%
2) OD 2 Interpret commonly used abbreviations and terminology	56.31%
3) OD 3 Identify types of lines within a drawing	70.22%
5) OE WORKPLACE SKILLS	88.58%
1) OE 1 Demonstrate safe, careful use, treatment and maintenance of tools, equipment, and machines	88.58%

Assessment: Marketing

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 1222

KOSSA Program Areas

– MARKETING

1) OA ECONOMIC PRINCIPLES

68.99%

7) OA 7 Determine the role of government (e.g., regulator, provider of services, competitor, supporter, protection agencies) in business

71.85%

9) OA 9 Identify factors (e.g., economics, human, nature) effecting a business's profit

47.22%

2) OB BUSINESS, MANAGEMENT, AND ENTREPRENEURIAL CONCEPTS

69.1%

1) OB 1 Explain the social responsibility (e.g., environmental issues, ethical decisions, community involvement) of business in society

43.78%

2) OB 2 Describe types of business activities (e.g., market research, financial analysis, marketing, human resources)

79.95%

3) OB 3 Explain the process of purchasing (e.g., information gathering, open-to-buy, selecting suppliers)

69.15%

5) OB 5 Calculate gross and net sales

50.82%

6) OB 6 Explain the role of management (e.g., planning, organizing, controlling) in business

76.13%

7) OB 7 Explain the use of various business records (i.e., income statement, balance sheet, sales records, employment records)

70.62%

8) OB 8 Analyze the types of business ownership (e.g., sole proprietorship, partnership, corporation)

82%

9) OB 9 Analyze the effect business trends have on decision making

77.21%

11) OB 11 Explain ways to handle business risk (i.e., risk prevention & control, risk transfer, risk retention, risk avoidance)

68.41%

3) OC CHANNEL MANAGEMENT

62.47%

1) OC 1 Differentiate between direct and indirect channels of distribution

34.78%

2) OC 2 Identify the channels of distribution members (e.g., manufacturer, wholesaler, retailer)

62.03%

4) OC 4 Identify, prepare, and explain the use of invoices

81.18%

5) OC 5 Explain the process and procedures of receiving merchandise (e.g.,

receiving, checking, marking)	73.32%
6) OC 6 Explain the transportation systems and services used in distribution (e.g., motor, rail, water, air)	61.05%
4) OD MARKETING INFORMATION MANAGEMENT	78%
1) OD 1 Describe how marketing information is used in business decisions	78%
5) OE FUNDAMENTAL MARKETING CONCEPTS	65.4%
2) OE 2 Identify and describe the components of the marketing mix (ie, product, price, placement, promotion)	55.65%
4) OE 4 Identify the characteristics of a target market	58.18%
5) OE 5 Explain the concept of product mix	62.52%
6) OE 6 Compare various pricing strategies and explain the goals of pricing	59.41%
7) OE 7 Explain factors affecting pricing decision (e.g., cost, competition, economic factors)	76.19%
8) OE 8 Explain the seven marketing functions (e.g., distribution, pricing, selling, promotion, product service management, marketing info management, financing)	74.63%
6) OF ADVERTISING AND PROMOTION	70.59%
1) OF 1 Explain the concept of branding	78.56%
3) OF 3 Explain the role of promotion as a marketing function	63.34%
5) OF 5 Identify the advantages and disadvantages of each type of advertising	69.89%
7) OG SELLING	70.78%
1) OG 1 Acquire and analyze product information (e.g., labels, manufacturer, product manuals) used in selling	85.27%
4) OG 4 Identify methods of approaching (e.g., greeting, service, merchandise, combination) the customer	67.1%
5) OG 5 Explain how to determine customer needs and expectations in selling process	57.86%
8) OG 8 Explain techniques (e.g., boomerang, denial, demonstration) used to convert customer/client objections into selling points	69.39%
10) OG 10 Explain the methods and benefits of suggestion selling	64.32%
11) OG 11 Identify the procedures of departure and follow-up (e.g., receipt, reassurance, thank you, phone calls, written correspondence) in the selling process	67.02%
12) OG 12 Explain the role of customer service as a component of selling relationships	77.99%
13) OG 13 Explain business ethics in selling	80.85%



Assessment: Network Administration
Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 193

KOSSA Program Areas

– NETWORK ADMINISTRATION

1) OA COMPUTER LITERACY

8) OA 8 Explain the differences between a Web browser and a search engine

62.55%

79.27%

88.08%

14) OA 14 Discriminate between ethical and unethical uses of computers and information

68.39%

17) OA 17 Explain the impact of computers on society

86.01%

18) OA 18 Identify types of computers, platforms, and devices explaining how they process information and how individual computers interact with other computing systems and devices

76.68%

19) OA 19 Identify the function of computer hardware components

79.79%

2) OB INFORMATION TECHNOLOGY PROJECT MANAGEMENT

3) OB 3 Identify target audience

53.89%

57.77%

4) OB 4 Identify stakeholders and decision makers

39.38%

7) OB 7 Estimate time requirements

60.62%

3) OC COMPUTER MAINTENANCE ESSENTIALS

1) OC 1 Identify the names, purpose, and characteristics of computer systems and peripheral devices (e.g., motherboards, expansion/adaptor cards, processors, cooling systems, memory, storage devices, power supplies, input devices, cables, output devices)

61.85%

69.43%

7) OC 7 Identify locations, purposes, and characteristics of operating system files

61.66%

8) OC 8 Create, view, and manage disks, directories, and files in operating systems

64.77%

9) OC 9 Identify tools, diagnostic procedures, and troubleshooting techniques for operating systems

44.56%

12) OC 12 Describe basic physical networking connectivity concepts (e.g., cables, connectors, connection types, network devices)

63.21%

13) OC 13 Install, configure, and troubleshoot network interfaces and manage wired/wireless connections

63.73%

18) OC 18 Convert among decimal, binary, and hexadecimal number systems	63.73%
4) OD ADVANCED COMPUTER MAINTENANCE	64.56%
5) OD 5 Identify the steps to use appropriate tools, diagnostic procedures, and troubleshooting techniques to diagnose power conditions, video, keyboard, pointer, and network connectivity issues in portable devices (e.g. multimeters, anti-static devices, loopback plugs, specialty tools, cleaning products, cable testers)	66.84%
6) OD 6 Use command line functions and utilities, including proper syntax, to manage and troubleshoot operating systems (e.g., msconfig, regedit, chkdisk)	79.27%
8) OD 8 Demonstrate ability to recover operating systems	43.52%
9) OD 9 Identify and implement basic network components (e.g., server, switch, router, access point)	45.08%
10) OD 10 Identify names, purposes, and characteristics of basic IP networks and terminologies (e.g. port identification, usage)	88.08%
5) OE OPERATING SYSTEM SUPPORT	71.42%
2) OE 2 Identify the steps to perform post installation configuration (e.g., user configuration, apply service packs)	72.02%
3) OE 3 Answer end user questions related to upgrading from a previous version of an operating system	79.79%
4) OE 4 Identify and troubleshoot system startup and user logon problems	69.95%
5) OE 5 Identify the steps to monitor and analyze system performance	84.97%
7) OE 7 Identify the steps to configure support for multiple languages or multiple locations	59.07%
9) OE 9 Identify the steps to configure and troubleshoot end user systems using remote access	62.69%
6) OF SMALL NETWORK SUPPORT	44.82%
1) OF 1 Plan and install a home or small business network and connect it to the Internet	19.17%
2) OF 2 Verify and troubleshoot network and Internet connectivity	70.47%
7) OG APPLICATIONS SUPPORT	72.64%
1) OG 1 Explain troubleshooting guidelines and tools to support users running applications	62.18%
3) OG 3 Troubleshoot application installation and compatibility issues	75.13%
6) OG 6 Troubleshoot issues related to personal information management	89.64%
7) OG 7 Identify the steps to backup client email	73.06%
8) OG 8 Identify the steps to configure and troubleshoot application access on	

a network	63.21%
9) OI NETWORKING FUNDAMENTALS	51.9%
5) OI 5 Describe and compare the protocols, services, and functions provided in the OSI and TCP/IP models and describe how each layer operates in various networks (encapsulation)	35.49%
8) OI 8 Demonstrate understanding of basic network structure and physical/logical topologies	31.09%
9) OI 9 Describe the characteristics of networking media types and connectors	60.62%
11) OI 11 Differentiate between network protocols in terms of routing, addressing schemes, interoperability, and naming conventions	37.82%
12) OI 12 Identify the components and structure of IP (Internet Protocol) addressing and the required settings for connections across the Internet including classful address ranges, public/private addressing, and subnet masks	48.7%
13) OI 13 Identify the well-known ports associated with commonly used services and protocols	59.07%
14) OI 14 Identify the basic characteristics of WAN and remote access technologies	67.88%
17) OI 17 Define the basic purposes and capabilities of firewalls, proxy servers, VLANs, extranets, and intranets	70.47%
19) OI 19 Identify good practices to ensure network security including antivirus software an authentication mechanisms	60.62%
20) OI 20 Use the appropriate TCP/IP utilities to test, validate, and troubleshoot IP connectivity (e.g. Ping, tracenet, IP config, MBstat, Netstat)	84.46%
10) OJ ROUTING PROTOCOLS AND CONCEPTS	45.6%
5) OJ 5 Identify and troubleshoot errors that occur in small routed networks	45.6%
12) OL LAN SWITCHING AND WIRELESS	68.91%
5) OL 5 Describe standards associated with wireless media, such as IEEE WI-FI Alliance, ITU/FCC, A, B, G, N standards	68.91%

Assessment: Production Crop

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 21

KOSSA Program Areas

– Production Crop

1) OA BASIC PLANT SCIENCE CONCEPTS AND SKILLS

7) OA 7 Utilize appropriate variety selection techniques

8) OA 8 Demonstrate ability to read and utilize seed tag information

9) OA 9 Demonstrate acceptable agronomic practices (e.g., seeding rates, plant spacing, planting dates)

10) OA 10 Identify appropriate seed bed preparation techniques (e.g., no-till, conventional-till, rotations)

11) OA 11 Identify appropriate techniques for harvesting and storage of crops

12) OA 12 Understand plant growth requirements

2) OB INDUSTRY RESOURCES

1) OB 1 Apply use of related electronic technology (e.g., email, computer applications, GPS, precision farming)

2) OB 2 Interpret the input of local, state, national, and international economy to production agriculture

3) OB 3 Maintain awareness of current trends in production agriculture through industry associations, trade journals, and Internet resources

3) OC FARM BUSINESS MANAGEMENT PRACTICES

1) OC 1 Apply effective record keeping skills including financial records

2) OC 2 Demonstrate knowledge of budgeting and cash flow

3) OC 3 Understand requirements and sources of credit

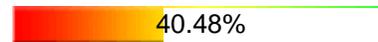
4) OC 4 Understand procedures related to buying, leasing, and renting land and/or equipment

5) OC 5 Understand issues related to tax records and filing taxes

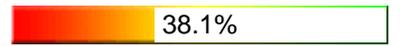
4) OD MARKETING AND SALES STRATEGIES

1) OD 1 Maintain an awareness of world trade issues (e.g., GMOs, drought, trade agreements)

2) OD 2 Maintain an awareness of strategies relating to futures, forward cash



contracts, and storage	85.71%
4) OD 4 Explore marketing resources (e.g., marketing clubs, extension programs, brokers, consultants)	76.19%
5) OE AGRICULTURAL MATHEMATICS SKILLS	45.24%
1) OE 1 Calculate break-even prices	33.33%
3) OE 3 Calculate area and volume measurements (e.g., acreage, storage, stocking)	76.19%
4) OE 4 Calculate fertilizer analysis	26.19%
7) OG MONITOR AND CONTROL HEALTH, DISEASES, AND PESTS	63.1%
1) OG 1 Demonstrate effective pest management practices	90.48%
2) OG 2 Recognize common plant diseases	28.57%
3) OG 3 Apply appropriate prevention techniques and treatments of plant diseases	76.19%
4) OG 4 Utilize understanding of plant nutrition in the management and prevention of diseases	57.14%
8) OH APPROPRIATE PRODUCTION TECHNIQUES	52.38%
1) OH 1 Utilize appropriate production techniques for crops (e.g., corn, soybeans, tobacco, forage)	52.38%
9) OI MANAGEMENT SAFETY PRACTICES	80.95%
1) OI 1 Follow anti-theft and security procedures	97.62%
2) OI 2 Identify hazardous substances in the workplace	80.95%
3) OI 3 Identify immediate and real cost of an accident	47.62%
10) OJ GOVERNMENT AND LEGAL ISSUES	85.71%
2) OJ 2 Demonstrate an understanding of agricultural law (e.g., border disputes, incorporation, liability issues, injury claims, attractive nuisance, farming in populated areas)	85.71%
11) OK INDUSTRY-RELATED TERMINOLOGY AND IDENTIFICATION SYSTEMS	70.24%
1) OK 1 Identify common agronomic plants, grains, feeds, and seeds	85.71%
3) OK 3 Use appropriate agricultural terminology	65.08%
13) OM BEST MANAGEMENT PRACTICES AS RELATES TO AGRICULTURAL ENVIRONMENTAL ISSUES	58.73%
1) OM 1 Utilize appropriate soil conservation practices	95.24%
2) OM 2 Identify and apply appropriate water conservation practices	28.57%
3) OM 3 Analyze and enhance soil fertility	66.67%



Assessment: Retail Services

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 233

KOSSA Program Areas

– RETAIL SERVICES

1) OA ECONOMIC PRINCIPLES AND CONCEPTS

5) OA 5 Explain the principles of supply and demand

6) OA 6 Compare various pricing strategies and explain the goals of pricing

10) OA 10 Identify factors (e.g., economics, human, nature) effecting a business profit

13) OA 13 Explain the concept of productivity

2) OB CUSTOMER SERVICE RELATIONS

1) OB 1 Compare and contrast warranties/guarantees

2) OB 2 Explain the rationale for various company return policies

5) OB 5 Explain the purpose and procedures for special orders

8) OB 8 Convert phone calls into sales

3) OC ADVERTISING AND PROMOTION

1) OC 1 Identify the impact of advertising and promotions on sales

2) OC 2 Identify various forms of sales promotion (e.g., sweep stakes, coupons, contests, specialty products)

3) OC 3 Initiate/create special promotions

7) OC 7 Identify the purpose and types of visual merchandising (e.g., open, closed, room-setting, point-of-sale)

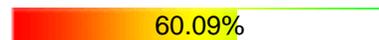
4) OD SELLING

1) OD 1 Acquire and analyze product information (e.g., labels, manufacturer, product manuals) used in selling

2) OD 2 Explain the steps of the selling process (e.g., approach, determine needs/wants, present product)

6) OD 6 Identify and demonstrate product features/benefits to match customer needs

8) OD 8 Explain techniques (e.g., boomerang, denial, demonstration) used to convert customer/client objections into selling points



10) OD 10 Explain the methods and benefits of suggestion selling	60.52%
11) OD 11 Identify the procedures of departure and follow-up (e.g., receipt, reassurance, thank you, phone calls, written correspondence) in the selling process	69.96%
18) OD 18 Explain proper procedures for packing merchandise	63.09%
5) OE STOCK HANDLING AND INVENTORY CONTROL	67.92%
1) OE 1 Explain the process and procedures of receiving merchandise (e.g., receiving, checking, marking)	52.79%
3) OE 3 Describe stock and re-stock procedures (e.g., LIFO, FIFO, rotation) for merchandise and operating supplies	68.1%
4) OE 4 Compare and contrast inventory processes (i.e., physical or perpetual)	81.97%
6) OF INVENTORY MANAGEMENT	70.92%
2) OF 2 Explain the procedures for returning inventory to manufacturer/vendor	79.4%
3) OF 3 Initiate and/or respond to requests for merchandise transfer	62.45%
7) OG LOSS PREVENTION	73.56%
1) OG 1 Identify the importance of loss prevention and its effect on business	59.66%
2) OG 2 Describe loss prevention methods (e.g., security cameras, ink tags)	57.08%
3) OG 3 Explain stock shrinkages and the importance of reporting	83.91%
5) OG 5 Demonstrate the ability to follow store policy regarding security violations (e.g., shoplifting, pilferage, fraud)	83.26%

Assessment: Transportation

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 204

KOSSA Program Areas

– TRANSPORTATION

1) OA COMMUNICATION AND TEAMWORK



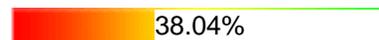
1) OA 1 Apply principles of interpersonal skills and team work to transportation situations



2) OB MATH AND MEASUREMENT



1) OB 1 Create and interpret basic graphs and charts commonly used in transportation accurately



3) OB 3 Demonstrate proper general measurement techniques



4) OB 4 Demonstrate competencies in technical mathematics and in the use of applicable measuring tools and techniques



3) OC WORKPLACE SAFETY AND HEALTH



2) OC 2 Wear protective safety clothing as required



3) OC 3 Maintain and use protective guards and equipment on machinery



4) OC 4 Identify, handle, and store flammable and hazardous materials appropriately



5) OC 5 Use electrical devices correctly and safely



7) OC 7 Keep aisles clear of equipment and materials



8) OC 8 Read and apply MSDS sheets



9) OC 9 Operate equipment in a safe prescribed manner



10) OC 10 Follow established safety procedures when around machinery or equipment



12) OC 12 Operate hand tools in a safe prescribed manner



13) OC 13 Know location of power shut off controls for all machinery and equipment



14) OC 14 Report safety malfunctions to appropriate personnel



15) OC 15 Inspect material, equipment, and fixtures to determine defects



16) OC 16 Determine weight and operating limits of equipment



17) OC 17 Perform periodic checks during operation to assure proper function	78.43%
20) OC 20 Demonstrate the ability to apply continuous quality improvement to transportation processes	66.67%
4) OD PROBLEM SOLVING	66.18%
2) OD 2 Determine causes of the problem	81.37%
3) OD 3 Apply problem-solving system	50.98%
5) OE QUALITY ASSURANCE	57.11%
1) OE 1 Demonstrate compliance with manufacturers required specifications and/or industry standards	78.92%
2) OE 2 Identify how quality control systems influence specific transportation activities	35.29%
6) OF OPERATION, MAINTENANCE, & SERVICE PUBLICATION	44.44%
1) OF 1 Read and interpret operation, maintenance, and service publications and drawings	32.6%
2) OF 2 Interpret commonly used abbreviations and terminology	68.14%
7) OG BUSINESS ENVIRONMENT AND OPERATION	55.88%
1) OG 1 Identify opportunities for profit in transportation processes	63.73%
2) OG 2 Identify possible barriers to profit in transportation process	84.8%
4) OG 4 Define the term value added related to transportation process	41.67%
5) OG 5 Identify steps within transportation processes that determine cost	33.33%
8) OH WORKPLACE SKILLS	74.02%
3) OH 3 Demonstrate the ability to troubleshoot, diagnose, service, inspect, and/or verify a transportation concern	74.02%
9) OI LEARNING SKILLS	75%
2) OI 2 Demonstrate ability to learn new process steps	79.41%
4) OI 4 Read process instructions and implement appropriate steps	70.59%
10) OJ TRANSPORTATION FUNDAMENTALS	52.29%
1) OJ 1 Identify a variety of common tools and/or equipment	62.25%
2) OJ 2 Describe the function of specific tools and/or equipment	49.51%
3) OJ 3 Interpret transportation resources to determine appropriate tool and/or equipment usage	45.1%
11) OK COMPUTER USE	45.1%
3) OK 3 Identify factors that determine inventory demand	45.1%

12) OL SCIENCE

1) OL 1 Describe the internal combustion engine cycle

57.35%

2) OL 2 Apply Ohms law

68.63%

4) OL 4 Describe the principle of basic hydraulics and pneumatics

31.37%

5) OL 5 Describe hand tools as simple machines

55.39%

74.02%

Assessment: Web Development/Administration

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 206

KOSSA Program Areas

– WEB DEVELOPMENT/ADMINISTRATION

1) OA COMPUTER LITERACY

8) OA 8 Explain the differences between a Web browser and a search engine

61.42%

78.56%

86.89%

14) OA 14 Discriminate between ethical and unethical uses of computers and information

67.96%

17) OA 17 Explain the impact of computers on society

86.89%

18) OA 18 Identify types of computers, platforms, and devices explaining how they process information and how individual computers interact with other computing systems and devices

82.04%

19) OA 19 Identify the function of computer hardware components

65.53%

2) OB INFORMATION TECHNOLOGY PROJECT MANAGEMENT

3) OB 3 Identify target audience

53.4%

60.68%

4) OB 4 Identify stakeholders and decision makers

31.55%

7) OB 7 Estimate time requirements

60.68%

3) OC WEB DESIGN FUNDAMENTALS

1) OC 1 Define basic web design vocabulary

62.6%

65.05%

4) OC 4 Apply principles of design, (e.g., color theory and schemes, proximity, alignment, repetition, web graphics, optimization, typography) identify technical constraints, and create sample designs showing placement of buttons/navigational graphics and suggested color scheme

51.94%

8) OC 8 Define and create storyboards/thumbnails

68.93%

9) OC 9 Demonstrate web site accessibility and device standards such as 508 (The legislation referred to as "Section 508" is actually an amendment to the Workforce Rehabilitation Act of 1973. The amendment was signed into law by President Clinton on August 7, 1998. Section 508 requires that electronic and information technology that is developed by or purchased by the Federal Agencies be accessible by people with disabilities. The 1986 version of Section 508 established non-binding guidelines for technology accessibility while the 1998 version created binding, enforceable standards that are incorporated into the Federal Procurement process. In addition to providing for enforceable standards, the amended Section 508 established a complaint

procedure and reporting requirements, which further strengthen the law.	50.97%
13) OC 13 Identify industry standard tags	55.58%
15) OC 15 Demonstrate basic coding of Hypertext Mark-up Language (HTML) and multiple HTML areas	79.13%
18) OC 18 Explain the pros and cons of web editors	88.83%
19) OC 19 Identify the use of tables in a web document	65.05%
23) OC 23 Demonstate knowledge of CSS and use appropriate CSS techniques	41.02%
4) OD ADVANCED INTERACTIVE DESIGN	56.39%
1) OD 1 Identify web animation techniques	77.67%
3) OD 3 List procedures to capture digital video using a video camera	44.17%
4) OD 4 Describe techniques to edit and enhance digital video	89.81%
5) OD 5 Identify web navigation standards (e.g., consistent, functioning, heirarchy)	35.76%
6) OD 6 Identify methods for incorporating and creating media for use on websites	68.45%
9) OD 9 Identify common file types and link these to the web document to add external images, sound, and video	96.12%
10) OD 10 Identify unique characteristics between HTML and other web based languages such as XML and XHTML	50%
12) OD 12 Compare and contrast client-side or server-side scripting as appropriate for a particular application	44.42%
14) OD 14 Characterize interactive elements of a website	66.02%
15) OD 15 Identify the characteristics of a secure web page	61.89%
16) OD 16 Identify characteristics of ethical user behavior	72.33%
20) OD 20 Collect and analyze usage statistics	48.06%
21) OD 21 Publicize a web design site and submit announcements to major search engines	21.36%
22) OD 22 Demonstrate knowledge of the quality assurance process, standards/requirements for QA, develop team relationships to support QA tasks, and perform quality assurance tasks to produce a quality product	33.5%
23) OD 23 Demonstrate knowledge of how to use advanced communication protocols by having your own web server over using a hosting company	83.98%

Assessment: Welding

Standard Set: KOSSA Program Areas

Filters:

- All Standards
- Accumulating results

Number tested: 989

KOSSA Program Areas

– Welding

1) OA SAFETY AND HEALTH OF WELDERS

2) OA2 Demonstrates proper safe operation practices in the work area.

7) OA7 Demonstrates proper inspection and operation of equipment used for each welding and thermal cutting process.

2) OB DRAWING AND WELDING SYMBOL INTERPRETATION

1) OB1 Interprets basic elements of a drawing or sketch.

2) OB2 Interprets welding symbol information.

3) OB3 Fabricates parts from a drawing or sketch.

3) OC SHIELDED METAL ARC WELDING (SMAW)

1) OC1 Performs safety inspections of SMAW equipment and accessories.

3) OC3 Sets up for SMAW operations on carbon steel.

4) OC4 Operates SMAW equipment on carbon steel.

5) OC5 Makes fillet weld in all positions on carbon steel.

6) OC6 Makes groove welds, in all positions, on carbon steel.

4) OD GAS METAL ARC WELDING (GMAW-S, GMAW spray transfer)

3) OD3 Short Circuiting Transfer: Sets up for GMAW-S operations on carbon steel.

5) OE FLUX CORED ARC WELDING (FCAW-G/GM, FCAW-S)

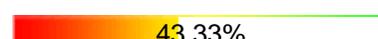
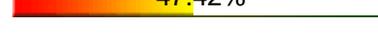
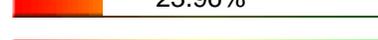
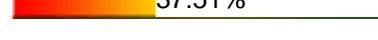
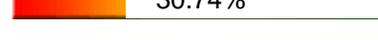
5) OE5 Gas Shielded: Makes fillet welds in all positions on carbon steel.

10) OE10 Self-Shielded: Makes groove welds in all positions on carbon steel.

7) OG MANUAL OXYFUEL GAS CUTTING (OFC)

1) OG1 Performs safety inspections of manual OFC equipment and accessories.

2) OG2 Makes minor external repairs to manual OFC equipment and accessories.



3) OG3 Sets up for manual OFC operations on carbon steel.	49.04%
4) OG4 Operates manual OFC equipment on carbon steel.	74.22%
5) OG5 Performs straight, square edge cutting operations, in the flat position, on carbon steel.	28.97%
9) OI MANUAL PLASMA ARC CUTTING (PAC)	50.69%
1) OI1 Performs safety inspections of manual PAC equipment and accessories.	66.03%
3) OI3 Sets up for manual PAC operations on carbon steel, austenitic stainless steel, and aluminum.	43.02%
11) OK WELDING INSPECTION AND TESTING	45.26%
1) OK1 Examines cut surfaces and edges of prepared base metal parts.	31.65%
2) OK2 Examines tacks, root passes, intermediate layers, and completed welds.	48.66%