

Kentucky Occupational Skill Standards List

3001 Hospitality Services

AA		LANGUAGE ARTS
AA	001	Applies the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, directions, concepts and vocabulary.
AA	002	Demonstrates competence in using various information sources, including knowledge-based and technical texts, to perform specific tasks.
AA	003	Demonstrates competence in writing and editing documents using correct grammar and punctuation.
AA	004	Demonstrates competence in speaking to provide, distribute, or find information.
AA	005	Demonstrates competence in making oral formal and informal presentations, including selecting and using media.
AA	006	Adapts listening strategies to utilize verbal and nonverbal content of communication.
AB		MATHEMATICS
AB	001	Adds, subtracts, divides, multiplies whole and mixed numbers, fractions, and decimals.
AB	002	Uses a calculator to add, subtract, divide, multiply whole and mixed numbers, decimals, and calculate square root, calculate percentages, ratios and formulas.
AB	003	Uses a calculator to add, subtract, divide, multiply whole and mixed numbers, decimals and calculates square roots.
AB	004	Mentally adds, subtracts, divides, and multiplies whole numbers.
AB	005	Understands and applies basic and advanced methods of measurement.
AB	006	Precisely calculates areas, circumferences, perimeter, volume, and surface areas or geometric figures.
AB	007	Constructs lines, both parallel and perpendicular.
AB	008	Constructs charts, tables and graphs.
AB	009	Distinguishes characteristics of angles, circles, and arcs.
AB	010	Distinguishes portions and congruence.
AB	011	Estimates and rounds to determine estimated outcomes.
AB	012	Identifies parallel/perpendicular, vertical/horizontal lines, and line rays/segments.
AB	013	Identifies the application of statistical processes.
AB	014	Interprets charts, tables, and graphs.
AB	015	Measures angles.
AB	016	Measures distance, using standard measurement tools.
AB	017	Solves problems and generates conclusions using deductive reasoning.
AB	018	Understands geometric figures using visual perception and line and angle relationships.
AB	019	Uses calculator to add, subtract, multiply, divide and to calculate formulas.
AB	020	Constructs angles, geometric figures, and lines.
AC		SCIENCE
AC	001	Knows the environmental impact of materials (solid, liquid, gaseous).
AC	002	Analyzes and evaluates environmental issues.
AC	003	Uses computers for information processing.
AC	004	Describes and explains chemical reactions related to contamination.
AC	005	Uses common laboratory equipment and procedures.
AC	006	Understands the effect of chemicals on humans and plants.
AC	007	Describes and explains chemical reactions including inhibitors.
AC	008	Describes and explains series and parallel, circuits, generators, and transformers.
AC	009	Describes and explains heat conduction/convection, insulation and cooling requirements, radiant heating, and temperature.
AC	010	Describes and explains human development and aging process, digestive system, diseases, blood plasma, blood pressure and the circulatory system, metabolism, skin and muscles.
AC	011	Identifies organisms such as bacteria and fungi.
AC	012	Identifies acids and bases.
AC	013	Describes fluid and hydraulic systems.
EA		EXHIBIT WORKPLACE SKILLS

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EA	001	Demonstrate consistently punctual arrival.
EA	002	Document regular attendance.
EA	003	Demonstrate enthusiasm and confidence about work and learning new tasks.
EA	004	Demonstrate appropriate dress and hygiene for successful employment.
EA	005	Demonstrate the ability to act in a polite and respectful way towards co-workers.
EA	006	Demonstrate the ability to complete tasks on time and accurately.
EA	007	Demonstrate the ability to make career decisions.
EA	008	Prepare a resume and letter of application or interest.
EA	009	Fill out an application for employment.
EA	010	Participate in an employment interview.
EA	011	Follow directions and procedures.
EA	012	Accept constructive criticism.
EA	013	Work with minimal supervision.
EB		UNDERSTAND WORKFORCE ISSUES
EB	001	Recognize the difference between a team environment workplace and a conventional workplace.
EB	002	Identify the characteristics of a diverse workforce.
EB	003	Identify good ethical characteristics and behaviors.
EB	004	Differentiate between good and poor business ethics.
EB	005	Match employee responsibilities to employer expectations.
EB	006	Define discrimination, harassment and equity.
EB	007	Demonstrate non-discriminatory behavior.
EB	008	Maintain confidentiality and sensitivity of company information.
EC		PERFORM BUSINESS PLANNING AND OPERATIONS PROCEDURES
EC	001	Plan and manage work schedules.
EC	002	Maintain receipts and disbursements records.
EC	003	Maintain inventory records.
EC	004	Maintain computer records.
EC	005	Identify possible actions that may lead to customer dissatisfaction.
EC	006	Identify the ways that the level of customer satisfaction may affect company success.
EC	007	Explain the importance of a business reputation.
EC	008	Identify possible actions that may be used to correct customer dissatisfaction.
EC	009	Explain the effect of quality on profit.
EC	010	Identify the effects of continuous quality improvement.
ED		DEMONSTRATE EFFECTIVE COMMUNICATION AND TEAMWORK SKILLS
ED	001	Organize materials with a logical flow.
ED	002	Interpret and clarify directions prepared by others.
ED	003	Communicate with customers.
ED	004	Understand team concepts.
ED	005	Write steps of an occupational process using sentences and statements as appropriate.
ED	006	Select appropriate communication methods.
ED	007	Identify various group processes.
ED	008	Identify components of group dynamics.
ED	009	Apply facilitation skills in a group setting.
EE		DEMONSTRATE PROBLEM SOLVING TECHNIQUES
EE	001	Explain the value of applying a problem-solving system.
EE	002	Apply a system of problem solving.
EE	003	Identify opportunities for applying problem solving techniques.
OA		ANALYZE CAREER PATHS WITHIN THE FACILITIES MANAGEMENT AND MAINTENANCE AREAS
OA	001	Determine the roles and functions of individuals engaged in facilities management and maintenance careers.
OA	002	Explores opportunities for employment and entrepreneurial endeavors.

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OA	003	Examine education and training requirements and opportunities for career paths in facilities management and maintenance.
OA	004	Examine the impact of facilities management and maintenance occupations on local, state, national, and global economies.
OB		DEMONSTRATE PLANNING, ORGANIZING AND MAINTAINING AN EFFICIENT HOUSEKEEPING OPERATION
OB	001	Design housekeeping standards and procedures.
OB	002	Operate cleaning equipment and tools.
OB	003	Manage use of supplies.
OB	004	Maintain building interior surfaces, wall coverings, fabrics, furnishings, and floor surfaces.
OB	005	Perform cleaning based on established standards.
OB	006	Design energy-efficient methods.
OB	007	Demonstrate quality services which exceed the expectations of customers.
OC		DEMONSTRATE SANITATION PROCEDURES FOR A CLEAN AND SAFE ENVIRONMENT
OC	001	Examine the various types of cleaning methods and their environmental effects.
OC	002	Examine federal and state regulations regarding the handling, use, and storage of chemicals.
OC	003	Apply Occupational Safety and Health Administration (OSHA) regulations to situations in which blood-borne pathogens exist and need to be labeled.
OC	004	Execute a pest control system appropriate for the facility.
OC	005	Apply Centers for Disease Control (CDC) standards.
OC	006	Apply the Americans with Disability Act (ADA) regulations.
OD		APPLY HAZARDOUS MATERIALS AND WASTE MANAGEMENT PROCEDURES
OD	001	Carry out federal, state, and other regulations regarding waste management.
OD	002	Demonstrate a waste minimization plan.
OD	003	Practice a recycling program for conservation of resources.
OD	004	Record hazardous situations accurately and communicate to appropriate authorities.
OD	005	Determine procedures for safely handling and storing hazardous materials and waste products.
OD	006	Demonstrate safe disposals of pesticides.
OE		DEMONSTRATE A WORK ENVIRONMENT THAT PROVIDES SAFETY AND SECURITY
OE	001	Design procedures for external and internal emergencies.
OE	002	Prepare security procedures.
OE	003	Demonstrate safe procedures in the use, care, and storage of equipment.
OE	004	Apply safety and security procedures as required by Occupational Safety and Health Administration (OSHA) and other agencies.
OE	005	Apply procedures for infection control.
OE	006	Examine concepts of epidemiology.
OF		DEMONSTRATE APPROPRIATE LAUNDERING PROCESSES
OF	001	Examine the functions of machines and equipment used in laundry operations.
OF	002	Demonstrate laundry procedures.
OF	003	Apply procedures for the selection of textiles, chemicals, and equipment associated with laundry.
OF	004	Apply regulations regarding laundry/linen systems.
OG		DEMONSTRATE FACILITIES MANAGEMENT FUNCTIONS
OG	001	Demonstrate quality customer service which exceeds expectations.
OG	002	Examine the elements involved in staff planning, recruiting, interviewing, and selecting of employees.
OG	003	Design staff schedule.
OG	004	Conduct orientation, regular training and education, and on-the-job training/retraining.
OG	005	Apply work measurement techniques.
OG	006	Apply principles of purchasing and receiving in facility management operations.
OG	007	Implement inventory procedures.
OG	008	Apply accounting principles in planning and forecasting profit and loss.
OG	009	Implement marketing plan.

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OH		ANALYZE CAREER PATH WITHIN THE HOSPITALITY, TOURISM, AND RECREATION INDUSTRIES
OH	001	Determine the roles and functions of individuals engaged in hospitality, tourism, and recreation careers.
OH	003	Examine education and training requirements and opportunities for career paths in hospitality tourism, and recreation.
OH	004	Examine the impact of hospitality, tourism, and recreation occupations on local, state, national, and global economies.
OI		DEMONSTRATE PROCEDURES APPLIED TO SAFETY, SECURITY, AND ENVIRONMENTAL ISSUES
OI	001	Examine the importance of safety, security, and environmental issues related to the hospitality, tourism, and recreation industries.
OI	002	Demonstrate ability to ensure customer safety.
OI	003	Manage evacuation plans and emergency procedures.
OI	004	Examine utilization of resources and ways to conserve them.
OI	005	Design a system for documenting and investigating reports related to safety, security, and environmental issues.
OJ		APPLY CONCEPTS OF SERVICE TO MEET CUSTOMER EXPECTATIONS
OJ	001	Practice service methods which exceed the expectations of customers.
OJ	002	Determine the relationship between employees' attitudes and actions and customer satisfactions.
OJ	003	Employ strategies for resolving complaints.
OJ	004	Measure the impact customer relations have on success of the hospitality.
OJ	005	Measure the impact customer relations have on the needs of special populations.
OK		DEMONSTRATE PRACTICES AND SKILLS INVOLVED IN LODGING OCCUPATIONS
OK	001	Demonstrate front desk skills.
OK	002	Perform cash handling, accounting, and financial transactions.
OK	003	Manage convention, meeting, and banquet support functions.
OK	004	Apply basic skills in food and catering services.
OK	005	Manage use, care, maintenance, and storage of equipment, tools, and supplies.
OK	006	Apply facility services skills.
OK	007	Apply time and work management to facility services tasks.
OK	008	Perform appropriate work roles within the sales and marketing division.
OL		DEMONSTRATE PRACTICES AND SKILLS FOR TRAVEL RELATED SERVICES
OL	001	Examine geography, climate, sites, and time zones of various regions and countries.
OL	002	Examine customs of various regions and countries.
OL	003	Inspect food, beverage, and etiquette for various regions and countries.
OL	004	Assemble information needed for domestic and international travel.
OL	005	Produce travel documents and itineraries.
OL	006	Check travel arrangements using computerized systems.
OM		DEMONSTRATE MANAGEMENT OF RECREATION, LEISURE, AND OTHER PROGRAMS AND EVENTS
OM	001	Coordinate client inquiries and requests.
OM	002	Design themes, time lines, budgets, agendas, and itineraries.
OM	003	Organize locations, facilities, suppliers, and vendors for specific services.
OM	004	Prepare for distribution of event materials.
OM	005	Demonstrate skills related to promoting and publicizing events.
OM	006	Manage programs and events for specific age groups or populations.

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AA		LANGUAGE ARTS
AA	001	Applies the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, directions, concepts, and vocabulary.
AA	002	Demonstrates competence in using various information sources, including knowledge-based and technical texts, to perform specific tasks.
AA	003	Demonstrates competence in writing and editing documents, using correct grammar and punctuation.
AA	004	Demonstrates competence in speaking to provide, distribute, or find information.
AA	005	Demonstrates competence in making oral formal and informal presentations including selecting and using media.
AA	006	Adapts listening strategies to utilize verbal and nonverbal content of communication.
AA	007	Follows written and oral directions to complete tasks.
AA	008	Informally discusses, requests, and supplies information to associates.
AA	009	Identifies a purpose and related strategy when speaking.
AB		MATHEMATICS
AB	001	Mentally, manually, and by calculator, adds, subtracts, divides, multiplies whole and mixed numbers, fractions, decimals, calculates square root, percentages, and formulas.
AB	002	Understands and applies basic and advanced methods of measurement.
AB	003	Calculates and evaluates algebraic expressions; and solves problems and generates conclusions using deductive reasoning.
AB	004	Converts word problems to mathematical expressions.
AB	005	Uses inductive and deductive reasoning to solve problems.
AB	006	Distinguishes proportions and congruence.
AB	007	Identifies the application of statistical processes.
AB	008	Interprets charts, tables, and graphs.
AB	009	Measures time, temperature, volume, and weight.
AB	010	Uses a calculator or computer to manipulate formulas.
AB	011	Understands and applies advanced concepts of data analysis and distributions.
AB	012	Understands and applies advanced concepts of probability and statistics.
AB	013	Calculates and evaluates basic statistical routines.
AB	014	Estimates and rounds to determine estimated outcomes.
AB	015	Formulates and verifies mathematical questions, determines the validity arguments, and establishes conclusions.
AB	016	Identifies missing or irrelevant information when solving mathematical problems.
AB	017	Identifies the application of statistical processes.
AB	018	Interprets common symbols such as $<$, $>$, and $=$.
AC		SCIENCE
AC	001	Knows the environment impact of materials (solid, liquid, gaseous).
AC	002	Understands the effect of chemicals on humans and plants.
AC	003	Understands the interaction of organisms with their environment.
AC	004	Analyzes and evaluates environmental issues related to waste management.
AC	005	Applies and uses laboratory techniques safely.
AC	006	Applies and uses maps, charts, tables, and graphs to complete tasks.
AC	007	Applies and uses scientific methods to solve problems.
AC	008	Converts measurement units from metric to English and metric.
AC	009	Describes and explains chemical reactions including inhibitors.
AC	010	Describes and explains the energy conversion process.
AC	011	Describes and explains heat conduction/convection, insulation requirements, radiant heating, and temperature, and converts Fahrenheit to Centigrade and vice versa.
AC	012	Describes the immune system, the digestive system, selected diseases, and the cause of weight gain and loss.
AC	013	Describes and explains pulleys and levers as work-saving devices.

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AC	014	Measure weight, temperature, time, and the volume of liquids and solids.
AC	015	Uses computers for information processing.
AC	016	Analyzes and evaluates food additives, MSG, and vitamins.
AC	017	Uses common laboratory equipment and procedures.
AC	018	Analyze chemicals in society.
AC	019	Analyzes and evaluates environmental issues.
AC	020	Describes human maintenance and weight gain or loss.
AC	021	Identifies organisms such as bacteria and fungi.
EA		EXHIBIT WORKPLACE SKILLS
EA	001	Demonstrate consistently punctual arrival.
EA	002	Document regular attendance.
EA	003	Demonstrate enthusiasm and confidence about work and learning new tasks.
EA	004	Demonstrate appropriate dress and hygiene for successful employment.
EA	005	Demonstrate the ability to act in a polite and respectful way towards co-workers.
EA	006	Demonstrate the ability to complete tasks on time and accurately.
EA	007	Demonstrate the ability to make career decisions.
EA	008	Prepare a resume and letter of application or interest.
EA	009	Fill out an application for employment.
EA	010	Participate in an employment interview.
EA	011	Follow directions and procedures.
EA	012	Accept constructive criticism.
EA	013	Work with minimal supervision.
EB		UNDERSTAND WORKFORCE ISSUES
EB	001	Recognize the difference between a team environment workplace and a conventional workplace.
EB	002	Identify the characteristics of a diverse workforce.
EB	003	Identify good ethical characteristics and behaviors.
EB	004	Differentiate between good and poor business ethics.
EB	005	Match employee responsibilities to employer expectations.
EB	006	Define discrimination, harassment and equity.
EB	007	Demonstrate non-discriminatory behavior.
EB	008	Maintain confidentiality and sensitivity of company information.
EC		PERFORM BUSINESS PLANNING AND OPERATIONS PROCEDURES
EC	001	Plan and manage work schedules.
EC	002	Maintain receipts and disbursement records.
EC	003	Maintain inventory records
EC	004	Maintain computer records.
EC	005	Identify possible actions that may lead to customer dissatisfaction.
EC	006	Identify the ways that the level of customer satisfaction may affect company success.
EC	007	Explain the importance of a business reputation.
EC	008	Identify possible actions that may be used to correct customer dissatisfaction.
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ED		DEMONSTRATE EFFECTIVE COMMUNICATION AND TEAMWORK SKILLS
ED	001	Organize materials with a logical flow.
ED	002	Interpret and clarify directions prepared by others.
ED	003	Communicate with customers.
ED	004	Understand team concepts.
ED	005	Write steps of an occupational process using sentences and statements as appropriate.
ED	006	Select appropriate communication methods.
ED	007	Identify various group processes.
ED	008	Identify components of group dynamics.

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ED	009	Apply facilitation skills in a group setting.
EE		DEMONSTRATE PROBLEM SOLVING TECHNIQUES
EE	001	Explain the value of applying a problem-solving system.
EE	002	Apply a system of problem solving.
EE	003	Identify opportunities for applying problem-solving techniques
OA		ANALYZE CAREER PATHS WITHIN FOOD PRODUCTION AND FOOD SERVICES INDUSTRIES
OA	001	Determine the roles and functions of individuals engaged in food production and services careers.
OA	002	Explore opportunities for employment and entrepreneurial endeavors.
OA	003	Examine education and training requirements and opportunities for career paths in food production and services.
OA	004	Examine the impact of food production and services occupations on local, state, national, and global economies
OB		DEMONSTRATE FOOD SAFETY AND SANITATION PROCEDURES
OB	001	Determine pathogens found in food and their role in causing illness.
OB	002	Employ food service management safety/sanitation program procedures.
OB	003	Use knowledge of systems for documenting, investigating, and reporting food-borne illness.
OB	004	Use Hazard Analysis Critical Control Point (HACCP) principles and procedures to minimize the risks of food-borne illness.
OB	005	Practice good personal hygiene/health procedures, and report symptoms of illness.
OB	006	Demonstrate proper receiving and storage of both raw and prepared foods.
OB	007	Demonstrate food handling and preparation techniques that prevent cross contamination between raw and ready-to-eat foods and between animal or fish sources and other food products.
OB	008	Examine current types and proper uses of cleaning materials and sanitizers.
OB	009	Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.
OB	010	Demonstrate waste disposal and recycling methods.
OB	011	Demonstrate ability to maintain necessary records to document time and temperature control, maintenance of equipment, and other elements of food preparation, storage and presentation.
OC		DEMONSTRATE SELECTING, USING, AND MAINTAINING FOOD PREPERATION EQUIPMENT
OC	001	Operate tools and equipment following procedures and OSHA requirements.
OC	002	Maintain tools and equipment following safety procedures and OSHA requirements.
OC	003	Demonstrate procedures for cleaning and sanitizing equipment.
OC	004	Examine efficiency of equipment purchases based on long-term business needs, specific regulations, and codes related to foods.
OC	005	Demonstrate procedures for storage of equipment and tools.
OD		DEMONSTRATE PLANNING MENU ITEMS BASED ON STANDARDIZED RECIPES TO MEET CUSTOMER NEEDS
OD	001	Use computer-based menu systems.
OD	002	Apply menu-planning principles to develop and modify menus.
OD	003	Examine food equipment needed for menus.
OD	004	Do menu layout and design.
OD	005	Prepare requisitions for production requirements.
OD	006	Record performance of menu items.
OE		DEMONSTRATE COMMERCIAL PREPERATION FOR ALL MENU CATEGORIES TO PRODUCE A VARIETY OF FOOD PRODUCTS
OE	001	Demonstrate skills in knife, tool, and equipment handling.
OE	002	Demonstrate a variety of cooking methods including roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and other emerging technologies.
OE	003	Utilize weights and measures to demonstrate proper scaling and measurement techniques.
OE	004	Apply the fundamentals of time and temperature to cooking, cooling, and reheating of a variety of foods.

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OE	005	Prepare various meats, seafood, and poultry.
OE	006	Prepare various stocks, soups, and sauces.
OE	007	Prepare various fruits, vegetables, starches, and farinaceous items
OE	008	Prepare various salads, dressings, and spices.
OE	009	Prepare sandwiches, canapés, and appetizers
OE	010	Prepare baked goods and desserts
OE	011	Prepare breakfast meats, eggs, cereals, and batter products.
OE	012	Demonstrate food presentation techniques.
OE	013	Examine the applicability of convenience food items.
OF		DEMONSTRATE IMPLEMENTATION OF FOOD SERVICE MANAGEMENT FUNCTIONS
OF	001	Apply principles of purchasing and receiving in food service operations.
OF	002	Practice inventory procedures including first in/first out concept, date markings, and specific record keeping.
OF	003	Apply accounting principles in planning and forecasting profit and loss.
OF	004	Examine the areas of legal liability within the food service industry.
OF	005	Verify human resource policies including rules, regulations, laws and hiring/compensation/overtime.
OF	006	Apply the procedures involved in staff planning, recruiting, interviewing, selecting, and scheduling of employees.
OF	007	Conduct staff orientation, regular training and education, and on-the-job training/retraining.
OF	008	Implement marketing plan for food service operations.
OF	009	Design internal/external disaster plan.
OG		DEMONSTRATE THE CONCEPT OF INTERNAL AND EXTERNAL CUSTOMER SERVICE
OG	001	Examine the role of service as a strategic component of performance.
OG	002	Demonstrate quality services, which exceed the expectations of customers.
OG	003	Examine the relationship between employees and customer satisfaction.
OG	004	Apply strategies for resolving complaints.
OG	005	Demonstrate sensitivity to diversity and individuals with special needs.
OH		ANALYZE CAREER PATHS WITHIN FOOD SCIENCE, DIETETICS, AND NUTRITION INDUSTRIES
OH	001	Determine the roles and functions of individuals engaged in food science, dietetics, and nutrition careers.
OH	002	Explore opportunities for employment and entrepreneurial endeavors.
OH	003	Examine education and training requirements and opportunities for career paths in food science dietetics, and nutrition.
OH	004	Examine the impact of food science, dietetics, and nutrition occupations on local, state, national, and global economies.
OI		APPLY RISK MANAGEMENT PROCEDURES TO FOOD SAFETY, FOOD TESTING AND SANITATION
OI	001	Determine factors that contribute to food-borne illness.
OI	002	Employ food service management safety/sanitation programs.
OI	003	Use knowledge of systems for documenting, investigating, and reporting a food-borne illness.
OI	004	Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes to minimize the risks of food-borne illness.
OI	005	Practice good personal hygiene /health procedures.
OI	006	Demonstrate procedures for receiving and storage of raw and prepared foods.
OI	007	Classify current types of cleaning materials and sanitizers and their proper use.
OI	008	Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.
OI	009	Demonstrate waste disposal and recycling methods.
OJ		EVALUATE NUTRITION PRINCIPLES, FOOD PLANS, PREPARATION TECHNIQUES, AND SPECIALIZED DIETARY PLANS
OJ	001	Determine nutrient requirements across the life span addressing the diversity of people, culture, and religions.
OJ	002	Appraise and interpret nutritional data.

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OJ	003	Assess principles to maximize nutrient retention in prepared foods.
OJ	004	Assess the influence of socioeconomic and psychological factors on food and nutrition behavior.
OJ	005	Monitor recipe/formula proportions and modifications for food production.
OJ	006	Critique the selection of foods to promote a healthy lifestyle.
OJ	007	Categorize foods into exchange groups and plan menus, applying the exchange system to meet various nutrient needs.
OK		DEMONSTRATE BASIC CONCEPTS OF NUTRITIONAL THERAPY
OK	001	Conduct nutritional screening.
OK	002	Use nutritional information in care planning.
OK	003	Utilize a selective menu.
OK	004	Select appropriate special nourishment based on nutritional needs.
OK	005	Instruct individuals on nutrition for health maintenance and disease prevention.
OL		DEMONSTRATE USE OF CURRENT TECHNOLOGY IN FOOD PRODUCT DEVELOPMENT AND MARKETING
OL	001	Utilize various factors that affect food preferences in the marketing of food.
OL	002	Utilize data in statistical analysis in making development and marketing decisions.
OL	003	Prepare food for presentation and assessment.
OL	004	Maintain test kitchen/laboratory and related equipment and supplies.
OL	005	Implement procedures that affect quality product performance.
OL	006	Conduct sensory evaluations of food products.
OL	007	Conduct testing for safety of food products, utilizing available technology.
OM		DEMONSTRATE FOOD SCIENCE, DIETETICS, AND NUTRITION MANAGEMENT PRINCIPLES AND PRACTICES
OM	001	Build menus to customer/client preferences
OM	002	Implement food preparation, production, and testing systems.
OM	003	Verify standards for food quality.
OM	004	Create standardized recipes.
OM	005	Manage amounts of food to meet the needs of customers/clients.
OM	006	Examine new products.
OM	007	Implement procedures that provide cost effective products.
OM	008	Establish par levels for the purchase of supplies based on an organization's needs.
OM	009	Utilize Food Code Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation.
ON		ANALYZE FACTORS THAT INFLUENCE NUTRITION AND WELLNESS PRACTICES ACROSS THE LIFE SPAN
ON	001	Examine physical, emotional, social, psychological, and spiritual components of individual and family wellness.
ON	002	Compare the impact of psychological, cultural, and social influences on food choices and other nutrition practices.
ON	003	Examine the governmental, economic, and technological influences on food choices and practices.
ON	004	Investigate the impact of global and local events and conditions on food choices and practices.
ON	005	Examine legislation and regulations related to nutrition and wellness issues.
OO		EVALUATE THE NUTRITIONAL NEEDS OF INDIVIDUALS AND FAMILIES IN RELATION TO HEALTH AND WELLNESS ACROSS THE LIFE SPAN
OO	001	Assess the effect of nutrients on health, appearance, and peak performance.
OO	002	Research the relationship of nutrition and wellness to individual and family health throughout the life span.
OO	003	Assess the impact of food and diet fads, food addictions, and eating disorders on wellness.
OO	004	Appraise sources of food and nutrition information, including food labels, related to health and wellness.
OP		DEMONSTRATE ABILITY TO ACQUIRE, HANDLE, AND USE FOODS TO MEET NUTRITION AND WELLNESS NEEDS OF INDIVIDUALS AND FAMILIES ACROSS THE LIFE SPAN
OP	001	Apply various dietary guidelines in planning to meet nutrition and wellness needs.

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OP	002	Design strategies that meet the health and nutrition and requirements of individuals and families with special needs.
OP	003	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
OQ		EVALUATE FACTORS THAT AFFECT FOOD SAFETY, FROM PRODUCTION THROUGH CONSUMPTION
OQ	001	Determine conditions and practices that promote safe food handling.
OQ	002	Appraise safety and sanitation practices throughout the food chain.
OQ	003	Determine how changes in national and international food production and distribution systems impact the food supply.
OQ	004	Appraise federal, state, and local inspection and labeling systems that protect the health of individuals and the public.
OQ	005	Monitor food-borne illness as a health issue for individuals and families.
OQ	006	Review public dialogue about food safety and sanitation.
OR		EVALUATE THE IMPACT OF SCIENCE AND TECHNOLOGY ON FOOD CONSUMPTION, SAFETY, AND OTHER ISSUES
OR	001	Determine how scientific and technical advances impact the nutrient content, availability, and safety of foods.
OR	002	Assess how the scientific and technical advances in food processing storage, product development, and distribution impact nutrition and wellness.
OR	003	Determine the impact of technological advances on selection, preparation and home storage of foods.
OR	004	Assess the effects of food science and technology on meeting nutritional needs.

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3003 Child Development

AA		LANGUAGE ARTS
AA	001	Apply the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, direction, concepts, and vocabulary.
AA	002	Demonstrate competence in using various information sources, including knowledge-based and technical texts, to perform specific tasks.
AA	003	Demonstrate competence in writing and editing documents, using correct grammar, and punctuation.
AA	004	Demonstrate competence in speaking to provide, distribute, or find information.
AA	005	Demonstrate competence in making oral formal and informal presentations, including selecting and using media.
AA	006	Adapt listening strategies to utilize verbal and nonverbal content of communication.
AA	007	Identify a purpose and related strategy when speaking.
AB		MATHEMATICS
AB	001	Add, subtract, divide, and multiply whole and mixed numbers, fractions, decimals, and calculate square root.
AB	002	Use a calculator to add, subtract, divide, multiply whole and mixed numbers, fractions, decimals, and calculate square root.
AB	003	Mentally add, subtract, divide, and multiply whole numbers.
AB	004	Use a calculator to add, subtract, divide, and multiply, calculate percentages, ratios.
AB	005	Understand and apply basic methods of measurement.
AB	006	Understand and apply advanced methods of measurement.
AB	007	Interpret charts, tables, and graphs.
AC		SCIENCE
AC	001	Know the environmental impact of materials (solid, liquid, gaseous)
AC	002	Understand the effect of chemicals on humans and plants.
AC	003	Apply and use maps, charts, tables, and graphs to complete tasks.
AC	004	Apply and use scientific methods to solve problems.
AC	005	Describe and explain organisms' development and adaptation.
AC	006	Use computers for information processing.
AC	007	Describe and explain the role of genetics.
AC	008	Describe human development processes.
AC	009	Analyzes and evaluates environmental issues.
AC	010	Describe and explain the human reproductive system.
EA		EXHIBIT WORKPLACE SKILLS
EA	001	Demonstrate consistently punctual arrival.
EA	002	Document regular attendance.
EA	003	Demonstrate enthusiasm and confidence about work and learning new tasks.
EA	004	Demonstrate appropriate dress and hygiene for successful employment.
EA	005	Demonstrate the ability to act in a polite and respectful way towards co-workers.
EA	006	Demonstrate the ability to complete tasks on time and accurately.
EA	007	Demonstrate the ability to make career decisions.
EA	008	Prepare a resume and letter of application or interest.
EA	009	Fill out an application for employment.
EA	010	Participate in an employment interview.
EA	011	Follow directions and procedures.
EA	012	Accept constructive criticism.
EA	013	Work with minimal supervision.

Kentucky Occupational Skill Standards List

3003 Child Development

EB		UNDERSTAND WORKFORCE ISSUES
EB	001	Recognize the difference between a team environment workplace and a conventional workplace.
EB	002	Identify the characteristics of a diverse workforce.
EB	003	Identify good ethical characteristics and behaviors.
EB	004	Differentiate between good and poor business ethics.
EB	005	Match employee responsibilities to employer expectations.
EB	006	Define discrimination, harassment and equity.
EB	007	Demonstrate non-discriminatory behavior.
EB	008	Maintain confidentiality and sensitivity of company information.
EC		PERFORM BUSINESS PLANNING AND OPERATIONS PROCEDURES
EC	001	Plan and manage work schedules.
EC	002	Maintain receipts and disbursements records.
EC	003	Maintain inventory records.
EC	004	Maintain computer records.
EC	005	Identify possible actions that may lead to customer dissatisfaction.
EC	006	Identify the ways that the level of customer satisfaction may affect company success.
EC	007	Explain the importance of a business reputation.
EC	008	Identify possible actions that may be used to correct customer dissatisfaction.
EC	009	Explain the effect of quality on profit.
EC	010	Identify the effects of continuous quality improvement.
ED		DEMONSTRATE EFFECTIVE COMMUNICATION AND TEAMWORK SKILLS
ED	001	Organize materials with a logical flow.
ED	002	Interpret and clarify directions prepared by others.
ED	003	Communicate with customers.
ED	004	Understand team concepts.
ED	005	Write steps of an occupational process using sentences and statements as appropriate.
ED	006	Select appropriate communication methods.
ED	007	Identify various group processes.
ED	008	Identify components of group dynamics.
ED	009	Apply facilitation skills in a group setting.
EE		DEMONSTRATE PROBLEM SOLVING TECHNIQUES
EE	001	Explain the value of applying a problem-solving system.
EE	002	Apply a system of problem solving.
EE	003	Identify opportunities for applying problem solving techniques.
OA		ANALYZE CAREER PATHS WITHIN EARLY CHILDHOOD EDUCATION AND SERVICES
OA	001	Determine the roles and functions of individuals engaged in early childhood education and services.
OA	002	Explore opportunities for employment and entrepreneurial endeavors.
OA	003	Examine education and training requirements and opportunities for career paths in early childhood education and services.
OA	004	Examine the impact of early childhood education and services occupations on local, state, national and global economics.
OB		ANALYZE DEVELOPMENTALLY APPROPRIATE PRACTICES TO PLAN FOR EARLY CHILDHOOD EDUCATION AND SERVICES
OB	001	Examine child development theories and their implications for educational and childcare practices.
OB	002	Determine a variety of assessment methods to observe and interpret children's growth and

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		development.
OB	003	Consider cultural and environmental influences with assessing children's development.
OB	004	Determine special needs of children.
OB	005	Put into effect strategies that promote children's growth and development.
OC		DEMONSTRATE INTEGRATION OF CURRICULUM AND INSTRUCTION TO MEET CHILDREN'S DEVELOPMENTAL NEEDS AND INTERESTS
OC	001	Examine a variety of curriculum and instructional models.
OC	002	Implement learning activities in all curriculum areas that meet the developmental needs of children.
OC	003	Implement an integrated curriculum that incorporates a child's language, learning styles, home experiences, and cultural values.
OC	004	Demonstrate a variety of teaching methods to meet individual needs of children.
OC	005	Arrange learning centers that provide for children's exploration, discovery, and development.
OC	006	Establish activities, routines, and transitions.
OD		DEMONSTRATE A SAFE AND HEALTHY LEARNING ENVIRONMENT FOR CHILDREN
OD	001	Manage physical space to maintain a safe and healthy learning environment.
OD	002	Apply safe and healthy practices that comply with state regulations.
OD	003	Implement strategies to teach children health, safety, and sanitation habits.
OD	004	Provide safe and healthy meals and snacks.
OD	005	Document symptoms of child abuse and neglect and use appropriate procedures to report suspected abuse or neglect to the designated authorities.
OD	006	Implement basic health practices and prevention procedures for workers and children regarding childhood illness and communicable diseases.
OD	007	Demonstrate security and emergency procedures.
OE		DEMONSTRATE TECHNIQUES FOR POSITIVE COLLABORATIVE RELATIONSHIPS WITH CHILDREN
OE	001	Establish developmentally appropriate guidelines for behavior.
OE	002	Demonstrate problem-solving skills with children.
OE	003	Demonstrate interpersonal skills that promote positive and productive relationships with children.
OE	004	Implement strategies for constructive and supportive interactions between children and families.
OE	005	Present information to parents regarding developmental issues and concerns related to children.
OF		DEMONSTRATE PROFESSIONAL PRACTICES AND STANDARDS RELATED TO WORKING WITH CHILDREN
OF	001	Utilize opportunities for continuing training and education.
OF	002	Apply professional ethical standards as accepted by the recognized professional organizations.
OF	003	Implement federal, state, and local standards, policies, regulations, and laws which impact children, families, and programs.
OF	004	Demonstrate enthusiasm, initiative, and commitment to program goals and improvements.
OF	005	Apply business management skills to planning businesses in early childhood education and services.
OG		ANALYZE PRINCIPLES OF HUMAN GROWTH AND DEVELOPMENT ACROSS THE LIFE SPAN
OG	001	Examine physical, emotional, social, and intellectual development.
OG	002	Examine interrelationships among physical, emotional, social, and intellectual aspects of human growth and development.
OH		ANALYZE CONDITIONS THAT INFLUENCE HUMAN GROWTH AND DEVELOPMENT
OH	001	Investigate the impact of heredity and environment on human growth and development.
OH	002	Determine the impact of social, economic, and technological forces on individual growth and development.

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OH	003	Examine the effects of gender, ethnicity, and culture on individual development.
OH	004	Examine the effects of life events on individuals' physical and emotional development.
OI		ANALYZE STRATEGIES THAT PROMOTE GROWTH AND DEVELOPMENT ACROSS THE LIFE SPAN
OI	001	Examine the role of nurturance on human growth and development.
OI	002	Examine the role of communication on human growth and development.
OI	003	Examine the role of support systems in meeting human growth and development needs.
OJ		ANALYZE ROLES AND RESPONSIBILITIES OF PARENTING
OJ	001	Examine parenting roles across the life span.
OJ	002	Examine expectations and responsibilities of parenting.
OJ	003	Determine consequences of parenting practices to the individual, family, and society.
OJ	004	Determine societal conditions that impact parenting across the life span.
OJ	005	Explain cultural differences in roles and responsibilities of parenting.
OK		EVALUATE PARENTING PRACTICES THAT MAXIMIZE HUMAN GROWTH AND DEVELOPMENT
OK	001	Choose nurturing practices that support human growth and development.
OK	002	Select communication strategies that promote positive self-esteem in family members.
OK	003	Assess common practices and emerging research about discipline on human growth and development.
OK	004	Assess the impact of abuse and neglect on children and families and determine methods for prevention.
OK	005	Determine criteria for selecting care and services for children.
OL		EVALUATE EXTERNAL SUPPORT SYSTEMS THAT PROVIDE SERVICES FOR PARENTS
OL	001	Assess community resources and services available to families.
OL	002	Appraise community resources that provide opportunities related to parenting..
OL	003	Review current laws and policies related to parenting.
OM		ANALYZE PHYSICAL AND EMOTIONAL FACTORS RELATE TO BEGINNING THE PARENTING PROCESS
OM	001	Examine biological processes related to prenatal development, birth, and health of child and mother.
OM	002	Consider the emotional factors of prenatal development and birth in relation to the health of the parents and child.
OM	003	Examine implications of alternatives to biological parenthood.
OM	004	Determine legal and ethical impacts of technology.

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AA		LANGUAGE ARTS
AA	001	Applies the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, directions, concepts and vocabulary.
AA	002	Demonstrates competence in using various information sources, including knowledge-based and technical texts, to perform specific tasks.
AA	003	Demonstrates competence in writing and editing documents using correct grammar and punctuation.
AA	004	Demonstrates competence in speaking to provide, distribute, or find information.
AA	005	Demonstrates competence in making oral formal and informal presentations, including selecting and using media.
AA	006	Adapts listening strategies to utilize verbal and nonverbal content of communication.
AB		MATHEMATICS
AB	001	Adds, subtracts, divides, multiplies whole and mixed numbers, fractions, and decimals.
AB	002	Uses a calculator to add, subtract, divide, multiply whole and mixed numbers, decimals, and calculate square root, calculate percentages, ratios and formulas.
AB	003	Understands and applies basic methods of measurement.
AB	004	Mentally adds, subtracts, divides, and multiplies whole numbers.
AB	005	Precisely calculates areas, circumferences, perimeter, volume, and surface areas or geometric figures.
AB	006	Constructs charts, tables and graphs.
AB	007	Distinguishes characteristics of angles, circles, and arcs.
AB	008	Distinguishes proportions and congruence.
AB	009	Estimates and rounds to determine estimated outcomes.
AB	010	Identifies parallel/perpendicular, vertical/horizontal lines, and line rays/segments.
AB	011	Identifies the application of statistical processes.
AB	012	Interprets charts, tables, and graphs.
AB	013	Interprets common symbols such as $<$, $>$, and $=$.
AB	014	Measures distance, using standard measurement tools.
AB	015	Calculates and evaluates precision measurements.
AB	016	Constructs angles, geometric figures, and lines.
AC		SCIENCE
AC	001	Analyzes and evaluates environmental issues.
AC	002	Uses computers for information processing.
AC	003	Analyze chemicals in society.
AC	004	Applies and uses laboratory techniques safely.
AC	005	Applies and uses maps, charts, tables and graphs to complete tasks.
AC	006	Describes and explains chemical reactions.
EA		EXHIBIT WORKPLACE SKILLS
EA	001	Demonstrate consistently punctual arrival.
EA	002	Document regular attendance.
EA	003	Demonstrate enthusiasm and confidence about work and learning new tasks.
EA	004	Demonstrate appropriate dress and hygiene for successful employment.
EA	005	Demonstrate the ability to act in a polite and respectful way towards co-workers.
EA	006	Demonstrate the ability to complete tasks on time and accurately.
EA	007	Demonstrate the ability to make career decisions.
EA	008	Prepare a resume and letter of application or interest.
EA	009	Fill out an application for employment.
EA	010	Participate in an employment interview.
EA	011	Follow directions and procedures.
EA	012	Accept constructive criticism.
EA	013	Work with minimal supervision.

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3007 Fashion and Interior Design

EB		UNDERSTAND WORKFORCE ISSUES
EB	001	Recognize the difference between a team environment workplace and a conventional workplace.
EB	002	Identify the characteristics of a diverse workforce.
EB	003	Identify good ethical characteristics and behaviors.
EB	004	Differentiate between good and poor business ethics.
EB	005	Match employee responsibilities to employer expectations.
EB	006	Define discrimination, harassment and equity.
EB	007	Demonstrate non-discriminatory behavior.
EB	008	Maintain confidentiality and sensitivity of company information.
EC		PERFORM BUSINESS PLANNING AND OPERATIONS PROCEDURES
EC	001	Plan and manage work schedules.
EC	002	Maintain receipts and disbursements records.
EC	003	Maintain inventory records.
EC	004	Maintain computer records.
EC	005	Identify possible actions that may lead to customer dissatisfaction.
EC	006	Identify the ways that the level of customer satisfaction may affect company success.
EC	007	Explain the importance of a business reputation.
EC	008	Identify possible actions that may be used to correct customer dissatisfaction.
EC	009	Explain the effect of quality on profit.
EC	010	Identify the effects of continuous quality improvement.
ED		DEMONSTRATE EFFECTIVE COMMUNICATION AND TEAMWORK SKILLS
ED	001	Organize materials with a logical flow.
ED	002	Interpret and clarify directions prepared by others.
ED	003	Communicate with customers.
ED	004	Understand team concepts.
ED	005	Write steps of an occupational process using sentences and statements as appropriate.
ED	006	Select appropriate communication methods.
ED	007	Identify various group processes.
ED	008	Identify components of group dynamics.
ED	009	Apply facilitation skills in a group setting.
EE		DEMONSTRATE PROBLEM SOLVING TECHNIQUES
EE	001	Explain the value of applying a problem-solving system.
EE	002	Apply a system of problem solving.
EE	003	Identify opportunities for applying problem solving techniques.
OA		ANALYZE CAREER PATHS WITHIN THE FASHION AND INTERIORS DESIGN INDUSTRIES
OA	001	Determine the roles and functions of individuals engaged in fashion and interior design careers.
OA	002	Explores opportunities for employment and entrepreneurial endeavors.
OA	003	Examine education and training requirements and opportunities for career paths in fashion and interior design.
OA	004	Examine the impact of fashion and interior design occupations on local, state, national, and global economies.
OB		DEMONSTRATE GENERAL PROCEDURES FOR BUSINESS PROFITABILITY AND CAREER SUCCESS
OB	001	Examine legislation, regulations, and public policy affecting the textiles and apparels and the housing, interiors, and furnishings industry.
OB	002	Examine personal and employer responsibilities and liabilities regarding industry-related safety, security, and environmental factors.
OB	003	Examine security and inventory control strategies, laws, and worksite policies, and how they affect loss prevention and store profit.
OB	004	Demonstrate procedures for reporting and handling accidents, safety, and security incidents.

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OB	005	Apply procedures for maintaining inventory control and loss prevention, including cash and credit transactions.
OB	006	Examine operational costs such as mark ups, mark downs, cash flow, and other factors affecting profit.
OB	007	Demonstrate knowledge of the arts, of various resources, and of cultural impact upon fashion and interior design industries.
OC		EVALUATE HOUSING DECISIONS IN RELATION TO AVAILABLE RESOURCES AND OPTIONS
OC	001	Determine the principles and elements of design.
OC	002	Determine the psychological impact that the principles and elements of design have on the individual.
OC	003	Determine the effects that the principles and elements of design have on aesthetics and function.
OD		EVAUATE THE USE OF HOUSING AND INTERIOR FURNISHINGS AND PRODUCTS IN MEETING SPECIFIC DESIGN NEEDS
OD	001	Research product information, including but limited to floor coverings, wall coverings, textiles, window treatments, furniture, lighting fixtures, kitchen and bath fixtures, and equipment, accessories, and building materials.
OD	002	Select manufacturers, products, and materials, considering care, maintenance, safety, and environmental issues.
OD	003	Review measuring, estimating, ordering, purchasing, and pricing skills.
OD	004	Appraise various interior furnishings, appliances, and equipment which provide cost and quality choices for clients.
OE		DEMONSTRATE COMPUTER-AIDED DRAFTING DESIGN, BLUEPRINT READING, AND SPACE PLANNING SKILLS REQUIRED FOR THE HOUSING, INTERIORS, AND FURNISHING INDUSTRY
OE	001	Read information provided on blueprints.
OE	002	Examine floor plans for efficiency and safety in areas including but not limited to zones, traffic patterns, storage, electrical, and mechanical systems.
OE	003	Draw an interior space to scale, using correct architecture symbols and drafting skills.
OE	004	Arrange furniture placement with reference to principles of design, traffic flow, activity, and existing architectural features.
OE	005	Utilize applicable building codes, universal guidelines, and regulations in space planning.
OE	006	Create floor plans, using computer design software.
OF		ANALYZE INFLUENCES ON ARCHITECTURAL AND FURNITURE DESIGN AND DEVELOPMENT
OF	001	Explore features of furnishings that are characteristic of various historical periods.
OF	002	Consider how prosperity, mass production, and technology are related to the various periods.
OF	003	Examine the development of architectural styles throughout history.
OF	004	Compare historical architectural details to current housing and interior design trends.
OF	005	Consider future trends in architectural and furniture design and development.
OG		EVALUATE CLIENT'S NEEDS, GOALS, AND RESOURCES IN CREATING DESIGN PLANS FOR HOUSING, INTERIORS, AND FURNISHINGS
OG	001	Assess human needs, safety, space, and technology as they relate to housing and interiors design goals.
OG	002	Assess community, family, and financial resources needed to achieve clients' housing and interior goals.
OG	003	Assess a variety of available resources for housing and interior design.
OG	004	Critique design plans that address client's needs, goals, and resources.
OH		DEMONSTRATE DESIGN IDEAS THROUGH VISUAL PRESENTATION
OH	001	Select appropriate studio tools.
OH	002	Prepare renderings, elevations, and sketches, using appropriate media.
OH	003	Prepare visual presentations, including legends, keys, and schedules.
OH	004	Utilize a variety of presentation media such as photography, video, computer, and software for client presentations.
OI		EVALUATE FIBER AND TEXTILES MATERIALS
OI	001	Select appropriate terminology for identifying, comparing, and analyzing the most common generic textile fibers.
OI	002	Determine performance characteristics of fiber and textiles.

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OI	003	Review textiles legislation, standards, and labeling in the global economy.
OI	004	Assesses effects of textiles characteristics on design, construction, care, use, and maintenance of products.
OI	005	Select appropriate procedures for care of textile products.
OJ		DEMONSTRATE APPAREL AND TEXTILES DESIGN SKILLS
OJ	001	Examine ways in which fabric, texture, and pattern can affect visual appearance.
OJ	002	Apply basic and complex color schemes and color theory to develop and enhance visual effects.
OJ	003	Utilize elements and principles of design in designing, constructing, and/or altering textiles products.
OJ	004	Demonstrate design concepts with material or computer, using draping and/or flat pattern making technique.
OJ	005	Implement design that takes into consideration ecological, environmental, sociological, psychological, technical, and economic trends and issues.
OJ	006	Apply elements and principles of design to assist consumers and businesses in making decisions.
OJ	007	Demonstrate ability to use technology for fashion design.
OK		DEMONSTRATE SKILLS NEEDED TO PRODUCE, ALTER, OR REPAIR TEXTILES PRODUCTS AND APPAREL
OK	001	Use a variety of equipment, tools, and supplies for apparel and textiles construction, alteration, and repair.
OK	002	Examine production processes for creating fibers, yarn, woven, and knit fabrics, and non-woven textiles products.
OK	003	Use appropriate industry materials for cleaning, pressing, and finishing textiles products.
OK	004	Explore current technology and trends that facilitate design and production of textiles products and apparel.
OK	005	Demonstrate basic skills for producing and altering textiles products and apparel.
OL		EVALUATE ELEMENTS OF TEXTILES AND APPAREL MERCHANDISING
OL	001	Review marketing strategies for apparel and textiles products.
OL	002	Assess the cost of constructing, manufacturing, altering, or repairing textiles products.
OL	003	Assess ethical considerations for merchandising apparel and textiles products.
OL	004	Review external factors that influence merchandising.
OL	005	Critique varied methods for promoting apparel and textiles products.
OL	006	Select research methods, including forecasting techniques, for marketing apparel and textiles products.
OM		EVALUATE THE COMPONENTS OF CUSTOMER SERVICE
OM	001	Assess factors that contribute to quality customer relations.
OM	002	Assess the impact of cultural diversity as a factor in customer relations.
OM	003	Determine the skills necessary for quality customer service.
OM	004	Determine solutions to address customer concerns.

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3008 Family and Consumer Management

AA		LANGUAGE ARTS
AA	001	Apply the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, direction, concepts, and vocabulary.
AA	002	Demonstrate competence in using various information sources, including knowledge-based and technical texts, to perform specific tasks.
AA	003	Demonstrate competence in writing and editing documents, using correct grammar, and punctuation.
AA	004	Demonstrate competence in speaking to provide, distribute, or find information.
AA	005	Demonstrate competence in making oral formal and informal presentations, including selecting and using media.
AA	006	Adapt listening strategies to utilize verbal and nonverbal content of communication.
AB		MATHEMATICS
AB	001	Add, subtract, divide, and multiply whole, mixed numbers, fractions, decimals, and calculate square root.
AB	002	Use a calculator to add, subtract, divide, and multiply whole and mixed numbers, fractions, decimals, and calculate square root.
AB	003	Mentally add, subtract, divide and multiply whole numbers.
AB	004	Use a calculator to add, subtract, divide, and multiply, calculate percentages, ratios.
AB	005	Interpret charts, tables, and graphs.
AB	006	Understand and apply advance concepts of probability and statistics.
AB	007	Calculate and evaluate basic statistical routines.
AB	008	Construct charts, tables, and graphs.
AB	009	Solve problems and generate conclusions using deductive reasoning.
AB	010	Understand sampling theory, probability theory, and error of measure.
AC		SCIENCE
AC	001	Apply and use scientific methods to solve problems.
AC	002	Use computers for information processing.
AC	003	Analyze and evaluate environmental issues.
AC	004	Apply and use maps, charts, tables, and graphs to complete tasks.
AC	005	Analyze environmental issues from information media.
AC	006	Identify operational definitions.
AC	007	Analyze the impact drugs have on society.
EA		EXHIBIT WORKPLACE SKILLS
EA	001	Demonstrate consistently punctual arrival.
EA	002	Document regular attendance.
EA	003	Demonstrate enthusiasm and confidence about work and learning new tasks.
EA	004	Demonstrate appropriate dress and hygiene for successful employment.
EA	005	Demonstrate the ability to act in a polite and respectful way towards co-workers.
EA	006	Demonstrate the ability to complete tasks on time and accurately.
EA	007	Demonstrate the ability to make career decisions.
EA	008	Prepare a resume and letter of application or interest.
EA	009	Fill out an application for employment.
EA	010	Participate in an employment interview.
EA	011	Follow directions and procedures.
EA	012	Accept constructive criticism.
EA	013	Work with minimal supervision.
EB		UNDERSTAND WORKFORCE ISSUES
EB	001	Recognize the difference between a team environment workplace and a conventional workplace.
EB	002	Identify the characteristics of a diverse workforce.
EB	003	Identify good ethical characteristics and behaviors.
EB	004	Differentiate between good and poor business ethics.
EB	005	Match employee responsibilities to employer expectations.
EB	006	Define discrimination, harassment and equity.

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EB	007	Demonstrate non-discriminatory behavior.
EB	008	Maintain confidentiality and sensitivity of company information.
EC		PERFORM BUSINESS PLANNING AND OPERATIONS PROCEDURES
EC	001	Plan and manage work schedules.
EC	002	Maintain receipts and disbursement records.
EC	003	Maintain inventory records.
EC	004	Maintain computer records.
EC	005	Identify possible actions that may lead to customer dissatisfaction.
EC	006	Identify the ways that the level of customer satisfaction may affect company success.
EC	007	Explain the importance of a business reputation.
EC	008	Identify possible actions that may be used to correct customer dissatisfaction.
EC	009	Explain the effect of quality on profit.
EC	010	Identify the effects of continuous quality improvement.
ED		DEMONSTRATE EFFECTIVE COMMUNICATION AND TEAMWORK SKILLS
ED	001	Organize materials with a logical flow.
ED	002	Interpret and clarify directions prepared by others.
ED	003	Communicate with customers.
ED	004	Understand team concepts.
ED	005	Write steps of an occupational process using sentences and statements as appropriate.
ED	006	Select appropriate communications methods.
ED	007	Identify various group processes.
ED	008	Identify components of group dynamics.
ED	009	Apply facilitations skills in a group setting.
EE		DEMONSTRATE PROBLEM SOLVING TECHNIQUES
EE	001	Explain the value of applying a problem-solving system.
EE	002	Apply a system of problem-solving.
EE	003	Identify opportunities for applying problem-solving techniques.
OA		DEMONSTRATE MANAGEMENT OF INDIVIDUAL AND FAMILY RESOURCES, INCLUDING FOOD, CLOTHING, SHELTER, HEALTH CARE, RECREATION, AND TRANSPORTATION
OA	001	Apply management and planning skills and processes to organize tasks and responsibilities.
OA	002	Examine how individuals and families make choices to satisfy needs and wants.
OA	003	Implement decisions about providing safe and nutritious food for individuals and families.
OA	004	Implement decisions about purchasing, creating, and maintaining clothing.
OA	005	Implement decisions about housing and furnishings.
OA	006	Examine information about procuring and maintaining health care to meet the needs of individuals and family members.
OA	007	Implement decisions about recreational needs.
OA	008	Apply consumer skills to acquire and maintain transportation that meets the needs of individuals and family members.
OB		ANALYZE THE RELATIONSHIP OF THE ENVIRONMENT TO FAMILY AND CONSUMER RESOURCES
OB	001	Determine individual and family responsibility in relation to the environmental trends and issues.
OB	002	Examine environmental trends and issues affecting families and future generations.
OB	003	Examine behaviors that conserve, reuse, and recycle resources to maintain the environment.
OB	004	Investigate government regulations for conserving natural resources.
OC		ANALYZE POLICIES THAT SUPPORT CONSUMER RIGHTS AND RESPONSIBILITIES
OC	001	Examine state and federal policies and laws providing consumer protection.
OC	002	Investigate how policies become laws related to consumer rights.
OC	003	Examine skills used in seeking information related to consumer rights.
OD		EVALUATE THE IMPACT OF TECHNOLOGY ON INDIVIDUAL AND FAMILY RESOURCES
OD	001	Review types of technology that impact family and consumer decision-making.

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3008 Family and Consumer Management

OD	002	Examine how media and technological advances impact family and consumer decisions.
OD	003	Assess the use of technology and its impact on quality life.
OE		ANALYZE INTERRELATIONSHIPS BETWEEN THE ECONOMIC SYSTEM AND CONSUMER ACTIONS
OE	001	Examine the use of resources in making choices that satisfy needs and wants of individuals and families.
OE	002	Examine individual and family roles in the economic system.
OE	003	Examine economic impacts of laws and regulations that pertain to consumers and providers of services.
OE	004	Determine practices that allow families to maintain economic self-sufficiency.
OF		DEMONSTRATE MANAGEMENT OF FINANCIAL RESOURCES TO MEET THE GOALS OF INDIVIDUALS AND FAMILIES ACROSS THE LIFE SPAN
OF	001	Examine the need for personal and family financial planning.
OF	002	Apply management principles to individual and family financial practices.
OF	003	Apply management principles to decisions about individuals and family insurance.
OF	004	Obtain personal and legal documents related to managing individual and family finances.
OG		ANALYZE CAREER PATHS WITHIN FAMILY AND CONSUMER SERVICE INDUSTRIES
OG	001	Determine the roles and functions of individuals engaged in family and consumer service careers.
OG	002	Explore opportunities for employment and entrepreneurial endeavors.
OG	003	Examine education and training requirements and opportunities for career paths in family and consumer management.
OG	004	Examine the impact of the family and consumer service careers on local, state, national and global economics.
OH		ANALYZE FACTORS THAT IMPACT CONSUMER ADVOCACY
OH	001	Examine the role of advocacy groups at state and national levels.
OH	002	Determine the contributions of policy makers to consumer advocacy.
OH	003	Explore strategies that enable consumers to become advocates.
OH	004	Examine the effects of consumer protection laws on advocacy.
OH	005	Determine strategies to reduce the risk of consumer fraud.
OH	006	Examine the role of media in consumer advocacy.
OH	007	Explore the use of educational and promotional materials in consumer advocacy.
OI		ANALYZE FACTORS IN DEVELOPING A LONG-TERM FINANCIAL MANAGEMENT PLAN
OI	001	Explain the impact of the economic system on personal income, individual and family security and consumer decisions.
OI	002	Examine components of a financial planning process that reflects the distinction between needs and wants, values, goals, and economic resources.
OI	003	Determine the impact of consumers' credit in long-term financial planning.
OI	004	Examine investment and saving alternatives.
OI	005	Determine the effects of risk management strategies on long-term financial planning.
OI	006	Consider the impact of key life transitions on financial planning.
OI	007	Explain the role of estate planning in long-term financial planning.
OJ		ANALYZE RESOURCE CONSUMPTION FOR CONSERVATION AND WASTE MANAGEMENT PRACTICES
OJ	001	Investigate sources and types of residential and commercial energy, waste disposal, and pollution issues.
OJ	002	Investigate consumer programs and services provided by government, public utilities, resource recovery business, and environmental organizations.
OJ	003	Explore strategies and practices to conserve energy and reduce waste.
OJ	004	Examine waste management issues.
OJ	005	Examine roles of government, industry, and family in energy consumption.
OK		DEMONSTRATE SKILLS NEEDED FOR PRODUCT DEVELOPMENT, TESTING, AND PRESENTATION
OK	001	Conduct market research to determine consumer trends and product development needs.
OK	002	Design or analyze a consumer product.

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OK	003	Examine features, prices, product information, styles, and performance of consumer goods for potential trade-offs among the components.
OK	004	Perform a test on a product utilizing valid and reliable testing procedures.
OK	005	Apply statistical analysis processes to interpret, summarize, and report data from tests.
OK	006	Examine the labeling, packaging, and support materials of consumer goods.
OK	007	Demonstrate a product or educate an audience.
OK	008	Utilize appropriate sales techniques to compare, demonstrate, assist, and advise consumers in the selection of goods and services that meet consumer needs.
OL		ANALYZE STRATEGIES TO MANAGE MULTIPLE INDIVIDUAL, FAMILY, CAREER AND COMMUNITY AND WORKPLACE SETTINGS
OL	001	Examine policies, issues, and trends in the workplace and community that impact individuals and families.
OL	002	Analyze the impact of social, economic, and technological change on work and family dynamics.
OL	003	Analyze ways that individual career goals can enhance the family's capacity to meet goals for all family members.
OL	004	Analyze the potential impact of career path decisions on balancing work and family.
OL	005	Determine goals for life-long learning and leisure opportunities for all family members.
OL	006	Determine skills and knowledge needed to develop a life plan for achieving individual, family, and career goals.
OM		DEMONSTRATE TRANSFERABLE AND EMPLOYABILITY SKILLS IN COMMUNITY AND WORKPLACE SETTINGS
OM	001	Examine potential career choices to determine the knowledge, skills and attitudes associated with each.
OM	002	Demonstrate job-seeking and job-keeping skills.
OM	003	Apply communications skills in community and workplace settings.
OM	004	Demonstrate teamwork skills in community and workplace settings.
OM	005	Examine strategies to manage the impact of changing technologies in workplace settings.
OM	006	Demonstrate leadership skills and abilities in the workplace and community.
OM	007	Examine factors that contribute to maintaining safe and healthy work and community environments.
OM	008	Demonstrate work ethics and professionalism.
ON		ANALYZE THE RECIPROCAL IMPACT OF INDIVIDUAL AND FAMILY PARTICIPATION IN COMMUNITY ACTIVITIES
ON	001	Examine goals that support individuals and family members in carrying out community and civic responsibilities.
ON	002	Arrange a plan for individuals and families to select and develop skills in community activities.
ON	003	Determine skills that provide beneficial services to the community.
ON	004	Examine community resources and systems of formal and informal support available to individuals and families.
ON	005	Examine the impact of public policies, agencies, and institutions on the family.
OO		ANALYZE THE IMPACT OF FAMILY AS A SYSTEM ON INDIVIDUALS AND SOCIETY
OO	001	Examine family as the basic unit of society.
OO	002	Determine the role of family in transmitting societal expectations.
OO	003	Examine global influences on today's families.
OO	004	Examine the role of family in teaching culture and traditions across the life span.
OO	005	Examine the role of family in developing independence, interdependence, and commitment of family members.
OO	006	Determine the impact of change and transitions over the life course.
OO	007	Explore the ways family and consumer sciences careers assist the works of the family.
OP		DEMONSTRATE APPRECIATION FOR DIVERSE PERSPECTIVES, NEEDS, AND CHARACTERISTICS OF INDIVIDUALS AND FAMILIES
OP	001	Demonstrate awareness of multiple diversities and their impact on individuals and families.
OP	002	Examine the impact of cultural diversity on individuals and families.
OP	003	Examine the impact of empathy for diversity on individuals in family, work, and community settings.

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OP	004	Demonstrate respect for diversity with sensitivity to anti-bias, gender, equity, age, culture and ethnicity.
OP	005	Examine the impact of the global village on the need to appreciate diversity.
OQ		ANALYZE FACTORS RELATED TO PROVIDING FAMILY AND COMMUNITY SERVICES
OQ	001	Examine local, state, and national agencies and informal support resources providing human services.
OQ	002	Determine professional, ethical, legal, and safety issues that confront human service employees.
OQ	003	Examine licensing laws and regulations that affect service providers and their participants.
OQ	004	Determine harmful, fraudulent, and deceptive human service practices.
OQ	005	Determine the rights and responsibilities of human service participants and their families.
OQ	006	Determine effective individual and family advocacy and self-advocacy strategies to overcome diverse challenges facing human service participants.
OQ	007	Explore community-networking opportunities in family and community services.
OR		EVALUATE CONDITIONS AFFECTING INDIVIDUALS AND FAMILIES WITH A VARIETY OF DISADVANTAGING CONDITIONS
OR	001	Assess health, wellness, and safety issues of individuals and families with a variety of disadvantaging conditions.
OR	002	Determine management and living environment issues of individuals and families with a variety of disadvantaging conditions.
OR	003	Research personal, social, emotional, economical, vocational, educational, and recreational issues for individuals and families with a variety of disadvantaging conditions.
OR	004	Discriminate between situations that require personal prevention or intervention and those situations that require professional assistance.
OR	005	Determine situations which require crisis intervention.
OR	006	Determine the appropriate support needed to address selected human service issues.
OS		IDENTIFY SERVICES FOR INDIVIDUALS AND FAMILIES WITH A VARIETY OF DISADVANTAGING CONDITIONS
OS	001	List needs and accommodations for people with a variety of disadvantaging conditions.
OS	002	State ways in which individuals affect the family financially, socially, and emotionally with a variety of disadvantaging conditions.
OS	003	Cite coping or adjustment strategies and stress management practices for the participant, a caregiver, and family member.
OS	004	Highlight the importance of friends, family and community relationships for an individual with a variety of disadvantaging conditions.
OS	005	Give support that validates the participants' capabilities and right to privacy, dignity, and autonomy.
OS	006	Give participants strategies to make informed choices, access resources and support, follow through on responsibilities, and take appropriate risks.
OS	007	List verbal and nonverbal communication skills related to advising the counseling individuals and families with a variety of disadvantaging conditions.
OT		ANALYZE FUNCTIONS AND EXPECTATIONS OF VARIOUS TYPES OF RELATIONSHIPS
OT	001	Examine processes for building and maintaining interpersonal relationships.
OT	002	Examine the impact of various stages of the family life cycle on the interpersonal relationships.
OT	003	Compare physical, emotional, and intellectual responses in stable and unstable relationships.
OT	004	Determine factors that contribute to healthy and unhealthy relationships.
OT	005	Explore processes for handling unhealthy relationships.
OT	006	Determine stress management strategies for family, work, and community settings.
OU		ANALYZE PERSONAL NEEDS AND CHARACTERISTICS AND THEIR IMPACT ON INTERPERSONAL RELATIONSHIPS
OU	001	Examine the impact of personal characteristics on relationships.
OU	002	Consider the effect of personal needs on relationships.
OU	003	Examine the effect of self-esteem and self-image on relationships.
OU	004	Determine the impact of life span events and conditions on relationships.
OU	005	Explain the impact of personal standards and codes of conduct on interpersonal relationships.

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OV		DEMONSTRATE COMMUNICATION SKILLS THAT CONTRIBUTE TO POSITIVE RELATIONSHIPS
OV	001	Examine communication styles and their effects on relationships.
OV	002	Demonstrate verbal and nonverbal behaviors and attitudes that contribute to effective communication.
OV	003	Demonstrate effective listening and feedback techniques.
OV	004	Examine barriers to communication in family, work, and community settings.
OV	005	Practice ethical principles of communication in family, community, and work settings.
OV	006	Examine the impact of communication technology in family, work, and community settings.
OV	007	Examine the roles and functions of communication in family, work, and community settings.
OW		EVALUATING CONFLICT PREVENTION AND MANAGEMENT TECHNIQUES
OW	001	Determine the origin and development of attitudes and behaviors regarding conflict.
OW	002	Determine how similarities and differences among people affect conflict prevention and management.
OW	003	Determine the roles of decision making and problem solving in reducing and managing conflict.
OW	004	Appraise nonviolent strategies that address conflict.
OW	005	Choose effective responses to harassment.
OW	006	Assess community resources that support conflict prevention and management.
OX		DEMONSTRATE TEAMWORK AND LEADERSHIP SKILL IN THE FAMILY, WORKPLACE, AND COMMUNITY
OX	001	Create an environment that encourages and respects the ideas, perspectives, and contributions of all group members.
OX	002	Demonstrate strategies to motivate and encourage group members.
OX	003	Create strategies to utilize the strengths and limitations of team members.
OX	004	Demonstrate techniques that develop team and community spirit.
OX	005	Demonstrate ways to organize and delegate responsibilities.
OX	006	Create strategies to integrate new members into the team.
OX	007	Demonstrate processes for cooperating, compromising, and collaborating.
OY		DEMONSTRATE STANDARDS THAT GUIDE BEHAVIOR IN INTERPERSONAL RELATIONSHIPS
OY	001	Examine types of standards that guide behavior in interpersonal relationships.
OY	002	Apply guidelines for assessing the nature of issues and situations.
OY	003	Apply standards when making judgments and taking action.
OY	004	Demonstrate ethical behavior in family, workplace, and community settings.
OY	005	Examine the relative merits of opposing points of view regarding current ethical issues.