

MS-CPAS Blueprint Summary

Assessment:	Food Production and Management Technology
Test Code:	20943Y0-2008
CIP Code:	120508
Course Codes:	
Type:	PS

The MS-CPAS Blueprint Summary indicates the number of assessment questions related to each unit on the assessment and the relative emphasis placed on each unit. All of the listed competencies will appear on the assessment, but because of the length of the assessment, not every competency will be equally represented in the assessment.

The MS-CPAS Blueprint Summary includes a variety of information, which is explained below:

Term and Definition	
Assessment:	Signifies the name of the assessment, which corresponds with the name of the pathway or program.
CIP Code:	Developed by the U.S. Department of Education's National Center for Education Statistics (NCES), CIP Codes are a federal coding system utilized for assessment and for reporting and tracking of fields of study and program completions activity.
Test Code:	A unique code that serves to numerically identify a specific assessment.
DOK Levels:	Based on Webb's Depth of Knowledge (DOK), this signifies the assessment item's difficulty factor to be expected in each unit. The three levels are as follows: <i>1 = Recall and Reproduction, 2 = Skills and Concepts, 3 = Short-term Strategic Thinking</i> Some postsecondary programs will not use DOK levels until the next revision.
Instructional Hours:	The total number of hours assigned to a unit per the pathway's curriculum.
Total Items:	The total number of items assigned to each unit on the assessment. It is calculated as follows: <i>(Unit Instructional Hours / Total Instructional Hours) * Total Active Items</i>
Active Items:	The number of graded items on the assessment.
Field-test Items:	The number of items that are being field-tested, or piloted, to determine their eligibility for inclusion as an Active Item on future assessments. These items are not graded and, thus, will not impact the student's final score.
Total Assessed Items:	The total number of items on the given assessment. It is calculated as follows: <i>Active Items + Field-test Items</i>

For more information regarding this MS-CPAS Blueprint Summary, please contact the Research and Curriculum Unit by phone at 1.866.901.7433 or by e-mail at helpdesk@rcu.msstate.edu.

Food Production and Management								
Assessment:	Technology							
Test Code:	20943Y0-2008							
CIP Code:	120508				DOK Level(s)		Instructional Hours	
Total Hours:	23						Total Items	
FPV 1123: Management Procedures and Record Keeping							3	9
1. Apply basic mathematical principles to prepare food service recordkeeping reports. 2. Apply basic mathematical principles to managerial procedures.								
FPV 1213: Food Service Sanitation							3	9
1. Practice proper hygiene, food handling, food storage, and prevention of foodborne illnesses as identified in ServSafe. 2. Practice proper non-food storage, cleaning and sanitizing techniques, and pest control as identified in ServSafe.								
FPV 1315: Culinary Arts I							5	15
1. Identify the development of trends from classical to modern kitchens. 2. Integrate the safe and efficient use of equipment with culinary practices. 3. Implement basic cooking principles. 4. Demonstrate pre-preparation techniques. 5. Implement standard cooking practices in culinary preparation techniques. 6. Introduce presentation and garnishing techniques.								
FPV 1326: Culinary Arts II							6	19
1. Implement standard cooking practices in culinary preparation techniques. 2. Determine and implement appropriate food presentation and garnish.								
FPV 2223: Purchasing and Storage							3	9
1. Explore techniques and procedures necessary for selection and procurement in the food service industry. 2. Explore techniques and procedures necessary for the selection and procurement of food and non-food items. 3. Explain storage objectives and management techniques.								
FPV 2713: Nutrition							3	9
1. Explain the six food nutrients and their main functions, food sources, and recommended daily allowances. 2. Demonstrate methods to retain the maximum nutrient value of foods during preparation and serving. 3. Discuss situations that necessitate special needs diets or modified diets. 4. Explain merchandising tactics for promoting a customer nutrition program incorporated into a food service operation.								
							Active Items	70
							Field-Test Items	30
							TOTAL ASSESSED ITEMS	100