

# ***CULINARY ARTS STANDARDS***



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*All Nevadans ready for success in the 21st century*

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*To improve student achievement and educator effectiveness by ensuring opportunities, facilitating learning, and promoting excellence*



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**BUSINESS AND INDUSTRY VALIDATION**

All CTE standards developed through the Nevada Department of Education are validated by business and industry through one or more of the following processes: (1) the standards are developed by a team consisting of business and industry representatives; or (2) a separate review panel was coordinated with industry experts to ensure the standards include the proper content; or (3) the adoption of nationally-recognized standards endorsed by business and industry.

The Culinary Arts standards were validated through active participation of business and industry representatives on the development team.

**PROJECT COORDINATOR**

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**INTRODUCTION**

The standards in this document are designed to clearly state what the student should know and be able to do upon completion of an advanced high school Culinary Arts program. These standards are designed for a three-credit course sequence that prepares the student for a technical assessment directly aligned to the standards.

These exit-level standards are designed for the student to complete all standards through their completion of a program of study. These standards are intended to guide curriculum objectives for a program of study.

The standards are organized as follows:

**Content Standards** are general statements that identify major areas of knowledge, understanding, and the skills students are expected to learn in key subject and career areas by the end of the program.

**Performance Standards** follow each content standard. Performance standards identify the more specific components of each content standard and define the expected abilities of students within each content standard.

**Performance Indicators** are very specific criteria statements for determining whether a student meets the performance standard. Performance indicators may also be used as learning outcomes, which teachers can identify as they plan their program learning objectives.

The crosswalk and alignment section of the document shows where the performance indicators support the Nevada Academic Content Standards. Where correlation with an academic content standard exists, students in the Culinary Arts program perform learning activities that support, either directly or indirectly, achievement of the academic content standards that are listed.

All students are encouraged to participate in the career and technical student organization (CTSO) that relates to the Culinary Arts program. CTSOs are co-curricular national organizations that directly reinforce learning in the CTE classroom through curriculum resources, competitive events, and leadership development. CTSOs provide students the ability to apply academic and technical knowledge, develop communication and teamwork skills, and cultivate leadership skills to ensure college and career readiness.

The Employability Skills for Career Readiness identify the “soft skills” needed to be successful in all careers, and must be taught as an integrated component of all CTE course sequences. These standards are available in a separate document.

The **Standards Reference Code** is only used to identify or align performance indicators listed in the standards to daily lesson plans, curriculum documents, or national standards.

Culinary Arts: Culinary Arts Standards Reference Code: **CULA**

Example: CULA.2.3.4

Standards	Content Standard	Performance Standard	Performance Indicator
Culinary Arts	2	3	4

**CONTENT STANDARD 1.0 : ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS**

**PERFORMANCE STANDARD 1.1 : EXAMINE THE PROFESSIONAL FOODSERVICE INDUSTRY, INCLUDING HISTORY, TRADITIONS, CURRENT, AND EMERGING TRENDS**

- 1.1.1 Explore the history of the foodservice industry
- 1.1.2 Differentiate historical, current, and emerging trends in the foodservice industry
- 1.1.3 Explore international and regional cuisines
- 1.1.4 Explore environmental and social stewardship, (i.e., sustainability, recycling, scarcity of resources, composting, product sourcing, biodegradable packaging, energy efficiency, etc.)

**PERFORMANCE STANDARD 1.2 : DEVELOP AND MODEL PROFESSIONAL AND ETHICAL WORKPLACE BEHAVIORS**

- 1.2.1 Wear and maintain proper food production and service operation attire to comply with local health regulations
- 1.2.2 Engage in professional and ethical workplace behaviors (i.e., verbal and non-verbal communication, team work, time management, etc.)

**CONTENT STANDARD 2.0 : INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY****PERFORMANCE STANDARD 2.1 : INVESTIGATE HAZARDS AND THEIR ROLE IN FOOD BORNE ILLNESS**

- 2.1.1 Investigate hazards attributed to food borne illness (e.g., physical, biological, chemical)
- 2.1.2 Analyze food borne illnesses, symptoms, and their causes
- 2.1.3 Practice safe food handling techniques and prevention of food borne illnesses (proper hold and store practices, proper glove use, etc.)

**PERFORMANCE STANDARD 2.2 : COMPLY WITH HEALTH DEPARTMENT REGULATIONS**

- 2.2.1 Practice appropriate personal hygiene/health procedures (i.e., hand-washing techniques, reporting symptoms of personal illness, following exclusion policies, etc.)
- 2.2.2 Demonstrate an awareness of the current FDA Model Food Code
- 2.2.3 Demonstrate an awareness of current local health department regulations

**PERFORMANCE STANDARD 2.3 : ANALYZE HACCP PRINCIPLES TO MINIMIZE THE RISKS OF FOOD BORNE ILLNESSES**

- 2.3.1 Explain a Hazard Analysis Critical Control Point (HACCP) plan
- 2.3.2 Define the flow of food through the operation
- 2.3.3 Evaluate and modify principles in a HACCP plan

**PERFORMANCE STANDARD 2.4 : UTILIZE PROPER TECHNIQUES FOR CLEANING AND SANITATION**

- 2.4.1 Apply proper warewashing and pot washing techniques
- 2.4.2 Identify and utilize approved chemicals and appropriate uses
- 2.4.3 Understand and be able to locate Safety Data Sheets (SDS)
- 2.4.4 Practice proper facility cleaning and sanitation
- 2.4.5 Follow cleaning schedules

**PERFORMANCE STANDARD 2.5 : DEMONSTRATE BASIC FIRST AID PROCEDURES FOR INJURIES COMMON IN FOODSERVICE OPERATIONS**

- 2.5.1 Practice first aid procedures (optional First aid and CPR certification, AED training)
- 2.5.2 Recognize and implement universal precautions for blood-borne pathogens
- 2.5.3 Explain emergency procedures

**PERFORMANCE STANDARD 2.6 : RECOGNIZE PROCEDURES AND PRECAUTIONS TO PREVENT ACCIDENTS AND INJURIES**

- 2.6.1 Implement appropriate procedures and precautions to prevent accidents and injuries
- 2.6.2 Comply with current OSHA standards

**CONTENT STANDARD 3.0 : APPLY SKILLS IN FOOD SERVICE, EQUIPMENT, AND PRODUCTION**

**PERFORMANCE STANDARD 3.1 : EXPLORE FOODSERVICE TOOLS AND STANDARD EQUIPMENT**

- 3.1.1 Determine tools and equipment for appropriate use
- 3.1.2 Operate equipment appropriately and safely
- 3.1.3 Clean and maintain tools and equipment

**PERFORMANCE STANDARD 3.2 : DEVELOP INDUSTRY STANDARD KNIFE SKILLS**

- 3.2.1 Determine knives for appropriate use
- 3.2.2 Identify parts of knives
- 3.2.3 Demonstrate how to properly handle, sharpen and maintain knives
- 3.2.4 Produce and describe knife cuts (e.g., the eleven classical knife cuts)

**PERFORMANCE STANDARD 3.3 : ESTABLISH WORKPLACE MISE EN PLACE**

- 3.3.1 Demonstrate mise en place
- 3.3.2 Evaluate workplace situations with proper mise en place

**PERFORMANCE STANDARD 3.4 : EMPLOY PROPER MEASURING TECHNIQUES**

- 3.4.1 Utilize weights and measures to demonstrate proper scaling and measurement techniques
- 3.4.2 Select the appropriate measuring instrument for its intended use
- 3.4.3 Describe the different techniques used with weight and volume measurements
- 3.4.4 Convert recipe quantities between weight and volume measurements

**PERFORMANCE STANDARD 3.5 : UTILIZE STANDARD RECIPES**

- 3.5.1 Examine the structure and functions of standard recipes
- 3.5.2 Write a standard recipe (including portion control/size)
- 3.5.3 Utilize a standard recipe
- 3.5.4 Increase or decrease a standard recipe yield(s)

**PERFORMANCE STANDARD 3.6 : EXAMINE THE RELATIONSHIP BETWEEN COST CONTROL AND PURCHASING**

- 3.6.1 Implement quality control storage procedures
- 3.6.2 Calculate the cost of a recipe
- 3.6.3 Utilize product purchase specifications
- 3.6.4 Demonstrate inventory control as it relates to food cost and par levels



**CONTENT STANDARD 4.0 : DEMONSTRATE MENU PLANNING****PERFORMANCE STANDARD 4.1 : EXPLORE MENU WRITING AND COSTING PRINCIPLES**

- 4.1.1 Differentiate between menu types and layouts
- 4.1.2 Identify how menu prices are determined
- 4.1.3 Calculate the cost of a recipe
- 4.1.4 Apply design principles to create a menu (using descriptive writing)

**PERFORMANCE STANDARD 4.2 : EVALUATE NUTRITION PRINCIPLES AND SPECIALIZED DIETARY NEEDS**

- 4.2.1 Assess cooking techniques to maximize nutrient retention in food
- 4.2.2 Interpret and incorporate basic nutrition knowledge to menu planning and ingredient modification
- 4.2.3 Analyze and compare food for nutritional value
- 4.2.4 Explain special dietary needs and available modifications
- 4.2.5 Identify common food allergies and appropriate substitutions

**CONTENT STANDARD 5.0 : DEMONSTRATE BAKERY PRODUCTION TECHNIQUES**

**PERFORMANCE STANDARD 5.1 : DEMONSTRATE BAKERY PRODUCTION TECHNIQUES**

- 5.1.1 Differentiate between common baking ingredients and their functions
- 5.1.2 Prepare yeast breads and quick breads using appropriate mixing methods
- 5.1.3 Adapt recipes for environmental conditions

**PERFORMANCE STANDARD 5.2 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING AND PRESENTING PASTRIES**

- 5.2.1 Prepare a variety of pastries to include laminated, lean, and rich doughs and Pate a Choux paste using appropriate mixing methods
- 5.2.2 Prepare a variety of icings and fillings for appropriate uses
- 5.2.3 Adapt recipes for environmental conditions

**PERFORMANCE STANDARD 5.3 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING AND PRESENTING DESSERTS**

- 5.3.1 Prepare a variety of custards, puddings, and mousse
- 5.3.2 Prepare a variety of pies, cakes, and cookies using appropriate mixing methods
- 5.3.3 Prepare a variety of dessert sauces
- 5.3.4 Adapt recipes for environmental conditions

**CONTENT STANDARD 6.0 : DEMONSTRATE GARDE MANGER TECHNIQUES****PERFORMANCE STANDARD 6.1 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING AND PRESENTING SALADS, SANDWICHES, APPETIZERS, AND HORS D'OEUVRES**

- 6.1.1 Prepare various salads, dressings, and dips
- 6.1.2 Prepare a variety of hot and cold sandwiches
- 6.1.3 Prepare a variety of appetizers and hors d'oeuvres

**CONTENT STANDARD 7.0 : SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY**

**PERFORMANCE STANDARD 7.1 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF FRUITS**

- 7.1.1 Select fruits for intended uses based on seasonality and origin
- 7.1.2 Prepare a variety of fruits using various cooking methods

**PERFORMANCE STANDARD 7.2 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF STARCHES AND GRAINS**

- 7.2.1 Select starches and grains for intended uses based on seasonality and origin
- 7.2.2 Prepare a variety of starches and grains using various cooking methods

**PERFORMANCE STANDARD 7.3 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF VEGETABLES**

- 7.3.1 Select vegetables for intended uses based on seasonality and origin
- 7.3.2 Prepare a variety of vegetables using various cooking methods

**PERFORMANCE STANDARD 7.4 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF DAIRY AND DAIRY ALTERNATIVE PRODUCTS**

- 7.4.1 Discuss various dairy and dairy alternative products for intended uses (cheese, yogurt, cultured dairy, etc.)
- 7.4.2 Differentiate between dairy products based upon fat content for appropriate uses
- 7.2.3 Prepare a variety of foods utilizing dairy and dairy alternative products

**PERFORMANCE STANDARD 7.5 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF EGGS**

- 7.5.1 Describe the components and functions of eggs and egg products (processed, pasteurized, shell, etc.)
- 7.5.2 Prepare and serve eggs using a variety of cooking methods

**PERFORMANCE STANDARD 7.6 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF MEATS**

- 7.6.1 Select appropriate cuts for intended uses
- 7.6.2 Identify appropriate fabricating methods of meats
- 7.6.3 Identify uses of animal by-products
- 7.6.4 Outline federal grading standards
- 7.6.5 Prepare a variety of meats using various cooking methods

**PERFORMANCE STANDARD 7.7 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF POULTRY**

- 7.7.1 Select appropriate cuts for intended uses
- 7.7.2 Identify appropriate fabricating methods of poultry
- 7.7.3 Identify uses of animal by-products
- 7.7.4 Prepare poultry using various cooking methods

**PERFORMANCE STANDARD 7.8 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE SELECTION, PREPARATION, AND PRESENTATION OF FISH AND SHELLFISH**

- 7.8.1 Identify market forms of fish and shellfish for intended uses (i.e., whole, drawn, fresh frozen, filet, etc.)
- 7.8.2 Identify fabricating methods for fish and shellfish
- 7.8.3 Identify uses of fish and shellfish by-products
- 7.8.4 Identify quality and freshness characteristics of whole and fabricated fish and shellfish
- 7.8.5 Prepare a variety of fish and shellfish using various cooking methods

**PERFORMANCE STANDARD 7.9 : DEMONSTRATE KNOWLEDGE OF SPICES, OILS, AND VINEGARS, AND FRESH AND DRIED HERBS**

- 7.9.1 Identify spices and fresh and dried herbs for uses
- 7.9.2 Maintain quality of spices and herbs through proper holding and storage

**PERFORMANCE STANDARD 7.10 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING DRY STORAGE ITEMS**

- 7.10.1 Select dry goods for appropriate uses
- 7.10.2 Demonstrate proper dry storage rotation methods (First In, First Out (FIFO)), shelf life

**CONTENT STANDARD 8.0 : DEMONSTRATE TECHNIQUES FOR STOCKS, SAUCES, AND SOUPS****PERFORMANCE STANDARD 8.1 : DEMONSTRATE KNOWLEDGE OF PRINCIPLES REGARDING THE PREPARATION OF STOCKS, SAUCES, AND SOUPS**

- 8.1.1 Prepare a variety of stocks, sauces, and soups for various uses
- 8.1.2 Demonstrate the proper ratio of ingredients in the production of stocks, sauces, and soups (i.e., mirepoix, sachet, bones, liquid, etc.)
- 8.1.3 Prepare a variety of thickening agents (i.e., roux, slurries, reduction, etc.)
- 8.1.4 Prepare the five classical mother sauces and their derivatives

**CONTENT STANDARD 9.0 : DEMONSTRATE APPROPRIATE COOKING METHODS****PERFORMANCE STANDARD 9.1 : DEMONSTRATE DRY HEAT, MOIST HEAT, COMBINATION, AND ALTERNATIVE COOKING METHODS**

- 9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat
- 9.1.2 Explain and demonstrate methods of moist heat cooking
- 9.1.3 Explain and demonstrate methods of combination cooking
- 9.1.4 Discuss alternative cooking methods (i.e., sous vide, smoking, pressure cooking, etc.)

**CONTENT STANDARD 10.0 : DEMONSTRATE PROPER FRONT-OF-THE-HOUSE PROCEDURES**

**PERFORMANCE STANDARD 10.1 : EXPLORE VARIOUS SERVICE STYLES**

- 10.1.1 Apply mise en place for the front-of-the-house
- 10.1.2 Display a variety of table settings
- 10.1.3 Perform a variety of service styles
- 10.1.4 Identify and use proper techniques for greeting, seating, and presenting the menu to customers
- 10.1.5 Align menu types to service styles

**PERFORMANCE STANDARD 10.2 : DEMONSTRATE AN AWARENESS OF BEVERAGE SERVICE**

- 10.2.1 Prepare and serve a variety of hot and cold beverages
- 10.2.2 Apply mise en place for beverage service
- 10.2.3 Discuss responsible alcohol service and industry certification requirements



**CONTENT STANDARD 11.0 : ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS****PERFORMANCE STANDARD 11.1 : DEMONSTRATE AN AWARENESS OF PROFESSIONAL ORGANIZATIONS IN THE FOODSERVICE INDUSTRY**

- 11.1.1 Explore student and professional organizations associated with the foodservice industry
- 11.1.2 Participate in a student and/or professional organization function

**PERFORMANCE STANDARD 11.2 : EXPLORE ENTREPRENEURSHIP OPPORTUNITIES IN THE FOODSERVICE INDUSTRY**

- 11.2.1 Construct components of a business plan
- 11.2.2 Identify support networks for entrepreneurship and business opportunities

**PERFORMANCE STANDARD 11.3 : DESCRIBE MARKETING STRATEGIES IN THE FOODSERVICE INDUSTRY**

- 11.3.1 Describe various marketing techniques utilized in the foodservice industry
- 11.3.2 Evaluate marketing campaigns in a variety of media (i.e., print, internet, social media, email, etc.)