Culinary Arts
Program of Study with
Complementary Course Standards

This document was prepared by:

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Vision

All Nevada students are equipped and feel empowered to attain their vision of success

Mission

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

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Acknowledgements

Standards Development Members

Name	Occupation/Title	Stakeholder Affiliation	School/Organization
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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 is coordinated with industry experts to ensure the standards include the proper content, or (3) nationally recognized standards currently endorsed by business and industry.

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

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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 a high school Culinary Arts program of study. These standards are designed for a two-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 indicators are followed by designations that reflect the course sequence (e.g., L1 for the first-year course of a two-year program and L2 for the second-year course, C is to designate the indicators to be taught in the complementary courses) as referenced in the Core Course Sequence table.

The crosswalks and alignments are located in the Program Supplemental Program Resources document. These will show where the performance indicators support the Nevada Academic Content Standards. For individual course descriptions, please reference the Supplemental Program Resource or the Nevada CTE Catalog.

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 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. The Standards Reference Code is an abbreviated name for the program, and the content standard, performance standard and performance indicator are referenced in the program standards. This abbreviated code for identifying standards uses each of these items. For example, CUL ARTS is the Standards Reference Code for Culinary Arts. For Content Standard 2, Performance Standard 3 and Performance Indicator 4 the Standards Reference Code would be CUL ARTS.2.3.4.

Culinary Arts

Program Information

Program of Study:	**Culinary Arts**
Standards Reference Code:	**CUL ARTS**
Career Cluster:	**Hospitality and Tourism**
Career Pathway(s):	**Restaurants and Food/Beverage Services**
Program Length:	**2-year, completed sequentially**
CTSO:	**SkillsUSA**

Program Structure Required Program of Study Courses

The core course sequencing is provided in the following table. Complementary Courses are available and provided later in this document. The following courses provide a completed program of study. The Lab is a complementary course available concurrently with the Culinary Arts II course.

Core Course Sequence (R) with Lab Course(s) (C)

Required/ Complementary	Course Title	Abbreviated Name
R	Culinary Arts I	CUL ARTS I
R	Culinary Arts II	CUL ARTS II
C	Culinary Arts II LAB	CUL ARTS II L

CONTENT STANDARD 1.0: INTEGRATE CAREER AND TECHNICAL STUDENT ORGANIZATIONS (CTSOs)

Performance Standard 1.1: Explore the History and Organization of CTSOs

1.1.1 Discuss the requirements of CTSO participation/involvement as described in Carl D. Perkins Law (Level 1 (L1), Level 2 (L2), Complementary (C))

1.1.2 Research nationally recognized CTSOs (L1, L2, C)

1.1.3 Investigate the impact of federal and state government regarding the progression and operation of CTSOs (e.g., Federal Statutes and Regulations, Nevada Administrative Code [NAC], Nevada Revised Statutes [NRS]) (L1, L2, C)

Performance Standard 1.2: Develop Leadership Skills

1.2.1 Discuss the purpose of parliamentary procedure (L1, L2, C)

1.2.2 Demonstrate the proper use of parliamentary procedure (L1, L2, C)

1.2.3 Differentiate between an office and a committee (L1, L2, C)

1.2.4 Discuss the importance of participation in local, regional, state, and national conferences, events, and competitions (L1, L2, C)

1.2.5 Participate in local, regional, state, or national conferences, events, or competitions (L1, L2, C)

1.2.6 Describe the importance of a constitution and bylaws to the operation of a CTSO chapter (L1, L2, C)

Performance Standard 1.3: Participate in Community Service

1.3.1 Explore opportunities in community service-related work-based learning (WBL) (L1, L2, C)

1.3.2 Participate in a service learning (program related) and/or community service project or activity (L1, L2, C)

1.3.3 Engage with business and industry partners for community service (L1, L2, C)

Performance Standard 1.4: Develop Professional and Career Skills

1.4.1 Demonstrate college and career readiness (e.g., applications, resumes, interview skills, presentation skills) (L1, L2, C)

1.4.2 Describe the appropriate professional/workplace attire and its importance (L1, L2, C)

1.4.3 Investigate industry-standard credentials/certifications available within this Career Cluster™ (L1, L2, C)

1.4.4 Participate in authentic contextualized instructional activities (L1, L2, C)

1.4.5 Demonstrate technical skills in various student organization activities/events (L1, L2, C)

Performance Standard 1.5: Understand the Relevance of Career and Technical Education (CTE)

1.5.1 Make a connection between program standards to career pathway(s) (L1, L2, C)

1.5.2 Explain the importance of participation and completion of a program of study (L1, L2, C)

1.5.3 Promote community awareness of local student organizations associated with CTE programs (L1, L2, C)

CONTENT STANDARD 2.0: ANALYZE CAREER OPTIONS AND FOODSERVICE INDUSTRY PROFESSIONAL STANDARDS

Performance Standard 2.1: Describe the Professional Foodservice Industry, History, Traditions, and Current Trends

    2.1.1   Explore the history of the foodservice industry (L1)

    2.1.2   Differentiate historical, current, and emerging trends in the foodservice industry (including sustainability) (L2)

Performance Standard 2.2: Analyze Career Paths and Opportunities in Foodservice Industries

    2.2.1   Differentiate between job descriptions (L1)

    2.2.2   Explore career, educational, and professional organizations and opportunities associated with the foodservice industry (L1)

Performance Standard 2.3: Develop and Model Professional and Ethical Workplace Behaviors

    2.3.1   Wear and maintain proper food production and service operation attire to comply with local health regulations (L1)

    2.3.2   Demonstrate professional and ethical workplace behaviors in a variety of foodservice settings (navigating situations, non-verbal communication, language and protocol, behavior, etc.) (L1)

CONTENT STANDARD 3.0: INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY

Performance Standard 3.1: Investigate Microorganisms Found in Food and Their Role in Food Borne Illness

3.1.1   Investigate hazards attributed to food borne illness (e.g., physical, biological, chemical) (L1)

3.1.2   Practice safe food handling techniques for prevention of food borne illnesses purchasing, preparation, storage and holding, labeling, ready-to-eat packaging and service, etc.) (L1)

3.1.3   Describe food borne illnesses, symptoms, and their causes (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A, etc.) (L2)

Performance Standard 3.2: Comply with Health Department Regulations

3.2.1   Practice appropriate personal hygiene/health procedures (hand-washing techniques, reporting symptoms of personal illness, following exclusion policies, etc.) (L1)

3.2.2   Demonstrate an awareness of current local health department regulations (L1)

Performance Standard 3.3: Utilize Proper Facility Management Techniques for Cleaning

3.3.1   Apply proper warewashing and pot washing techniques (L1)

3.3.2   Identify, label, and utilize approved chemicals appropriately (L1)

3.3.3   Understand and be able to locate Safety Data Sheets (SDS) (L1)

3.3.4   Practice proper facility cleaning and sanitation (L1)

3.3.5   Follow cleaning schedules (L1)

Performance Standard 3.4: Describe Workplace Procedures to Prevent Accidents, Respond to Emergencies, and Treat Injuries

3.4.1   Implement appropriate procedures and precautions to prevent accidents and injuries (L1)

3.4.2   Simulate basic first aid procedures for cuts, burns, biohazards, heat-related illnesses, etc. (L1)

3.4.3   Identify the different classes of fire, safety procedures, prevention, and management equipment (L1)

3.4.4   Comply with current OSHA standards (L1)

CONTENT STANDARD 4.0: APPLY SKILLS IN FOOD SERVICE, EQUIPMENT, AND PRODUCTION

Performance Standard 4.1: Explore Foodservice Tools and Standardized Equipment

4.1.1   Determine tools and equipment for appropriate use (L1)

4.1.2   Operate equipment appropriately and safely (L1)

4.1.3   Clean and maintain tools and equipment (L1)

Performance Standard 4.2: Develop Necessary Knife Skills

4.2.1   Determine knives for appropriate use (L1)

4.2.2   Identify parts of knives (L1)

4.2.3   Demonstrate how to properly handle, sharpen, and maintain knives (L1)

4.2.4   Produce and describe knife cuts (e.g., the eleven classical knife cuts) (L1)

Performance Standard 4.3: Establish Workplace Mise En Place

4.3.1   Demonstrate mise en place (L1)

4.3.2   Evaluate workplace situations with proper mise en place (L1)

Performance Standard 4.4: Employ Proper Measuring and Scaling Techniques

4.4.1   Utilize weights and measures to demonstrate proper scaling and measurement techniques (Imperial and metric) (L1)

4.4.2   Select the appropriate measuring equipment for its intended use (L1)

4.4.3   Describe the difference between weight and volume measurements (L1)

4.4.4   Convert recipe quantities between weight and volume measurements (L1)

Performance Standard 4.5: Utilize Standardized Recipes

4.5.1   Examine the structure and functions of standardized recipes (L1)

4.5.2   Utilize a standardized recipe (L1)

4.5.3   Increase and decrease yields of standardized recipes (L2)

4.5.4   Write a standardized recipe (including portion control/size and yield) (L2)

4.5.5   Adapt recipes for environmental conditions (L2)

Performance Standard 4.6: Examine the Relationship Between Purchasing, Receiving, Storeroom Operations, Inventory, and Cost Control

4.6.1   Implement quality control procedures with receiving, storeroom operations, storage, and product rotation (L1, L2)

4.6.2   Utilize product purchasing specifications (L1, L2)

4.6.3   Demonstrate inventory control as it relates to food cost and par levels (L1)

CONTENT STANDARD 5.0: DEMONSTRATE MENU PLANNING

Performance Standard 5.1: Evaluate Nutrition Principles and Specialized Dietary Plans

5.1.1   Identify common food allergens (L1)

5.1.2   Assess cooking techniques to maximize nutrient retention in food (L2)

5.1.3   Interpret and incorporate nutrition knowledge for recipe development and menu (L2)

5.1.4   Analyze food for best nutritional value (L2)

5.1.5   Explain special dietary needs and menu modifications (e.g., allergens, diseases, populations at high risk, dietary trends) (L2)

Performance Standard 5.2: Explore Menu Writing Principles

5.2.1   Differentiate between menu types and layouts based on service styles (L2)

5.2.2   Identify how menu prices are determined (L2)

5.2.3   Calculate the cost of a recipe (L2)

5.2.4   Apply design principles to create a menu (using descriptive writing) (L2)

CONTENT STANDARD 6.0: DEMONSTRATE BAKERY PRODUCTION TECHNIQUES

Performance Standard 6.1: Demonstrate a Variety of Techniques for Preparing Dough and Batter Recipes

6.1.1   Differentiate between common baking ingredients and their functions (L1)

6.1.2   Prepare yeasted lean and rich doughs, quick breads, and Pate a Choux paste using appropriate mixing methods (L1)

6.1.3   Prepare a variety of short dough, pie crusts, and cookies using appropriate mixing methods (L1)

Performance Standard 6.2: Demonstrate a Variety of Techniques for Preparing Desserts

6.2.1   Prepare a variety of custards, puddings, and mousse (L2)

6.2.2   Prepare a variety of pies, tarts, and cakes using appropriate mixing methods (L2)

6.2.3   Prepare a variety of icings and fillings for appropriate uses (L2)

6.2.4   Prepare a variety of dessert sauces (L2)

CONTENT STANDARD 7.0: DEMONSTRATE GARDE MANGER TECHNIQUES

Performance Standard 7.1: Demonstrate a Variety of Techniques for Preparing Salads, Sandwiches, Appetizers, Hors D'oeuvres, and Creating Attractive Presentations

    7.1.1   Prepare various salads, dressings, and dips (L2)

    7.1.2   Prepare a variety of hot and cold sandwiches (L1)

    7.1.3   Prepare a variety of appetizers and hors d'oeuvres (L2)

    7.1.4   Discuss techniques for attractive presentations (garnishes, plating, etc.) (L1)

CONTENT STANDARD 8.0: SELECT, STORE, AND PREPARE FOOD PRODUCTS FOR INTENDED USES

Performance Standard 8.1: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Fruits and Vegetables

8.1.1   Select fruits and vegetables for intended uses based on seasonality and origin (L1)

8.1.2   Prepare a variety of fruits and vegetables using various cooking methods (L1)

Performance Standard 8.2: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Starches and Grains

8.2.1   Select starches and grains for intended uses based on seasonality and origin (L1)

8.2.2   Prepare a variety of starches and grains using various cooking methods (L1)

Performance Standard 8.3: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Dairy Products and Alternative Dairy Products

8.3.1   Discuss various dairy and dairy alternative products for intended uses (L1)

8.3.2   Prepare a variety of foods utilizing dairy and dairy alternative products (L1)

Performance Standard 8.4: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Eggs, Egg Products, and Egg Alternatives

8.4.1   Describe the components and functions of eggs, egg products, and egg alternatives (L2)

8.4.2   Prepare and serve eggs using a variety of cooking methods (L1)

Performance Standard 8.5: Knowledge of Spices, Oils and Vinegars, and Fresh and Dried Herbs

8.5.1   Identify fresh and dried herbs and spices for various uses (L1)

8.5.2   Identify oils and vinegars for various uses (L1)

8.5.3   Maintain quality of spices and herbs through proper holding and storage (L1)

Performance Standard 8.6: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Meats and Poultry

8.6.1   Select appropriate cuts for intended uses (L2)

8.6.2   Identify appropriate fabricating methods of meats (L2)

8.6.3   Identify uses of animal by-products (L2)

8.6.4   Outline federal grading standards (L2)

8.6.5   Prepare a variety of meats and poultry using various cooking methods (L2)

8.6.6   Identify appropriate fabricating methods of poultry (L2)

Performance Standard 8.7: Demonstrate Knowledge of Principles Regarding the Selection, Storage, and Preparation of Fish and Shellfish

    8.7.1   Identify market forms of fish and shellfish for intended uses (whole, drawn, fresh frozen, filet, etc.) (L2)

    8.7.2   Identify fabricating methods for fish and shellfish (L2)

    8.7.3   Identify uses of fish and shellfish by-products (L2)

    8.7.4   Identify quality and freshness characteristics of whole and fabricated fish and shellfish (L2)

    8.7.5   Prepare a variety of fish and shellfish using various cooking methods (L2)

CONTENT STANDARD 9.0: DEMONSTRATE TECHNIQUES FOR STOCKS, SAUCES, AND SOUPS

Performance Standard 9.1: Demonstrate Knowledge of Principles Regarding the Preparation of Stocks, Sauces, and Soups

9.1.1   Explore a variety of stocks, sauces, and soups for various uses (L1)

9.1.2   Demonstrate the proper ratio of ingredients in the production of stocks, sauces, and soups (mirepoix, sachet, bones, liquid, etc.) (L1)

9.1.3   Prepare a variety of thickening agents (roux, slurries, reduction, etc.) (L1)

9.1.4   Explore the five classical mother sauces and derivatives (L1)

CONTENT STANDARD 10.0: DEMONSTRATE APPROPRIATE COOKING METHODS

Performance Standard 10.1: Demonstrate Dry Heat, Moist Heat, and Combination Cooking Methods

10.1.1   Demonstrate methods of dry heat cooking with and without fat (L1)

10.1.2   Demonstrate methods of moist heat cooking (L1)

10.1.3   Demonstrate methods of combination cooking (L1)

10.1.4   Discuss alternative cooking methods (e.g., sous vide, smoking, pressure cooking) (L2)

CONTENT STANDARD 11.0: DEMONSTRATE PROPER FRONT-OF-HOUSE (FOH) PROCEDURES

Performance Standard 11.1: Explore Service Styles

11.1.1   Apply mise en place for FOH (L2)

11.1.2   Discuss a variety of table settings (L2)

11.1.3   Distinguish between service styles (L2)

11.1.4   Use proper customer service and techniques for greeting, seating, menu presentation, service, and end-of-service etiquette (L2)

Performance Standard 11.2: Explore Beverage Service

11.2.1   Serve a variety of hot and cold beverages (L2)

11.2.2   Apply mise en place for beverage service (L2)

11.2.3   Discuss responsible alcohol service and industry certification requirements (L2)

CONTENT STANDARD 12.0: ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS

Performance Standard 12.1: Describe Marketing Strategies in the Foodservice Industry

12.1.1   Describe various marketing techniques utilized in the foodservice industry (L2)

12.1.2   Evaluate marketing campaigns in a variety of media (print, internet, social media, email, etc.) (L2)

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Complementary Courses

State Complementary Skill Standards

State complementary skill standards are designed to clearly state what the student should know and be able to do upon completion of a **one-year** complementary course related to their career and technical education (CTE) program of study. **Completion of the qualifying Program of Study is required prior to enrollment in a complementary course.**

Employability Skills for Career Readiness Standards

Students have completed all program content standards and will pursue advanced study through investigation and in-depth research.

Complementary Course Standards Contributing Members

Course Contribution(s)	Name	Occupation/Title	Stakeholder Affiliation	School/Organization
Baking and Pastry	Nicholle Alumbauch	Chef/Instructor	Business and Industry Representative	Homage, Reno
Nutrition	Karyn Lanham	Instructor	Secondary Educator	Legacy High School, Clark County School District
Nutrition	Lucy Peters	Instructor	Secondary Educator	Elko High School, Elko County School District
Baking and Pastry	Craig Rodrigue	Chef/Instructor	Postsecondary Educator	Truckee Meadows Community College, Reno
Nutrition	Pepper Thiede	Instructor	Secondary Educator	Damonte Ranch High School, Washoe County School District
Baking and Pastry	Fred Wright, M. Ed., CEC	Instructor	Secondary Educator	Academy of Arts, Careers and Technology (AACT), Washoe County School District

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The Baking and Pastry and Nutrition complementary standards for Culinary Arts program of study were validated through active participation of business and industry representatives on the development team.

Complementary Course Information for
Culinary Arts

Program Information

Qualifying Program of Study: **Culinary Arts**

Career Cluster: **Hospitality and Tourism**

Career Pathway(s): **Restaurants and Food/Beverage Services**

CTSO: **SkillsUSA**

Grade Level: **11-12**

Program Structure for Complementary Courses

The complementary courses are provided in the following table. **The qualifying program of study must be completed prior to enrolling in the complementary courses** (except labs that are done concurrently with the second-year course). A program does not have to utilize the complementary courses for students to complete their program of study.

Complementary Courses

Required/ Complementary	Course Title	Abbreviated Name
C	Baking and Pastry	BAKEP
C	Nutrition for CULA	NUTRITION CULA
C	Program Advanced Studies	CULA AS
C	Industry-Recognized Credential – Culinary Arts	IRC CULA
C	CTE Work Experience – Hospitality and Tourism	WORK EXPER HOSPLTY TOUR

Complementary Course Standards
Baking and Pastry

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

Performance Standard 1.1: Describe the History, Traditions, and Current Trends in the Baking and Pastry Industry

1.1.1   Explore the history of the baking and pastry industry

1.1.2   Integrate current trends in the baking and pastry industry

1.1.3   Determine differences and similarities of various types of international and regional cuisines

Performance Standard 1.2: Analyze Career Paths and Opportunities in the Baking and Pastry Industry

1.2.1   Differentiate between the job descriptions in the baking and pastry industry

1.2.2   Explore career and educational opportunities in the baking and pastry industry

1.2.3   Create a professional portfolio

1.2.4   Perform different jobs in food production and service

CONTENT STANDARD 2.0: INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY

Performance Standard 2.1: Investigate Microorganisms Found in Food and Their Role in Food Borne Illnesses

2.1.1   Analyze food borne symptoms, illnesses, and their causes

2.1.2   Practice safe food handling techniques and prevention of food borne illnesses

Performance Standard 2.2: Comply with Health Department Regulations

2.2.1   Practice appropriate personal hygiene/health procedures and report symptoms of illness

2.2.2   Demonstrate awareness of the FDA Model Food Code

2.2.3   Demonstrate an awareness of local health department regulations

Performance Standard 2.3: Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses

2.3.1   Identify and implement procedures for critical control points

2.3.2   Implement safe food-handling procedures

2.3.3   Explain the HACCP (Hazard Analysis Critical Control Point) plan

Performance Standard 2.4: Utilize Proper Facility Management Techniques for Cleaning

2.4.1   Apply proper warewashing and pot washing techniques

2.4.2   Identify and utilize approved chemicals and appropriate uses

2.4.3   Practice proper facility cleaning and sanitation

2.4.4   Follow cleaning schedules

2.4.5   Support waste disposal and recycling methods

CONTENT STANDARD 3.0: DEMONSTRATE NUTRITION AND DIETARY MENU PLANNING PRINCIPLES FOR VARIOUS DIETS AND POPULATIONS

Performance Standard 3.1: Evaluate Nutrition Principles and Specialized Dietary Plans

3.1.1   Modify recipes for disease management (celiac, diabetes, heart disease, etc.)

3.1.2   Modify recipes for healthier alternatives (fats, grains, sweeteners, etc.

Performance Standard 3.2: Explore Menu Writing Principles

3.2.1   Modify Recipes for Disease Management (Celiac, Diabetes, Heart Disease, Etc.)

3.2.2   Modify Recipes for Healthier Alternatives (Fats, Grains, Sweeteners, Etc.)

Performance Standard 3.3: Examine the Relationship Between Purchasing and Cost Control

3.3.1   Implement Quality Control Storage Procedures

3.3.2   Complete a Requisition Form

3.3.3   Calculate the Cost of a Recipe

3.3.4   Utilize a Purchase Specification

3.3.5   Evaluate Business to Forecast Sales

3.3.6   Practice Inventory Control as it Relates to Food Cost and Par Levels

CONTENT STANDARD 4.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING BREADS

Performance Standard 4.1: Demonstrate a Variety of Techniques for Preparing Quick Breads

4.1.1   Differentiate common ingredients

4.1.2   Prepare quick breads using proper mixing methods

4.1.3   Adapt recipes for environmental conditions

4.1.4   Utilize Portion Control

4.1.5   Demonstrate proper presentation

4.1.6   Properly, hold, store, and transport bread

4.1.7   Evaluate finished products and correct as needed

Performance Standard 4.2: Demonstrate a Variety of Techniques for Preparing Yeast Breads

4.2.1   Differentiate common ingredients

4.2.2   Prepare Enriched and Lean Yeast Breads Using Proper Mixing Methods

4.2.3   Adapt recipes for environmental conditions

4.2.4   Utilize portion control

4.2.5   Demonstrate proper presentation

4.2.6   Properly hold, store and transport bread

4.2.7   Evaluate finished products and correct as needed

CONTENT STANDARD 5.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING PASTRIES

Performance Standard 5.1 Demonstrate a Variety of Techniques for Preparing Cookies

5.1.1 Differentiate common ingredients

5.1.2 Prepare cookies utilizing a variety of mixing methods

5.1.3 Adapt recipes for environmental conditions

5.1.4 Utilize portion control

5.1.5 Demonstrate proper presentation

5.1.6 Properly hold, store and transport cookies

5.1.7 Evaluate finished products and correct as needed

Performance Standard 5.2: Demonstrate a Variety of Techniques for Preparing Pastry Doughs

5.2.1 Differentiate common ingredients

5.2.2 Prepare a variety of sweet/savory pastries utilizing pie doughs, pate choux, short dough

5.2.3 Adapt recipes for environmental conditions

5.2.3 Utilize portion control

5.2.4 Demonstrate proper presentation

5.2.5 Properly hold, store and transport pastries

5.2.6 Evaluate finished products and correct as needed

Performance Standard 5.3: Demonstrate a Variety of Techniques for Preparing Laminated Doughs

5.3.1 Differentiate common ingredients

5.3.2 Prepare a variety of sweet/savory pastries utilizing puff pastry, croissant, Danish dough

5.3.3 Adapt recipes for environmental conditions

5.3.4 Utilize portion control

5.3.5 Demonstrate proper presentation

5.3.6 Properly hold, store and transport pastries

5.3.7 Evaluate finished products and correct as needed

CONTENT STANDARD 6.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING CAKES/ICINGS/FILLINGS

Performance Standard 6.1: Demonstrate a Variety of Techniques for Preparing Cake Batters

6.1.1 Differentiate common ingredients

6.1.2 Prepare a variety of cheesecake, high ratio, and sponge cake batters

6.1.3 Adapt recipes for environmental conditions

6.1.4 Utilize portion control

6.1.5 Properly hold, store and transport cake batters

6.1.6 Evaluate baked products and correct as needed

Performance Standard 6.2: Demonstrate a Variety of Techniques for Preparing Icings/Buttercreams/Glazes

6.2.1   Differentiate common ingredients

6.2.2   Prepare a variety of icings/buttercreams/glazes

6.2.3   Adapt recipes for environmental conditions

6.2.4   Utilize portion control

6.2.5   Demonstrate proper presentation

6.2.6   Properly hold, store and transport icings/buttercreams/glazes

6.2.7   Evaluate finished products and correct as needed

Performance Standard 6.3: Demonstrate a Variety of Techniques for Preparing Fillings/Sauces/Custards

6.3.1   Differentiate common ingredients

6.3.2   Prepare a variety of custards and cooked cream including cheesecake

6.3.3   Prepare a variety of mousses

6.3.4   Prepare a variety of fruit fillings and curds

6.3.5   Prepare a variety of dessert sauces

6.3.6   Adapt recipes for environmental conditions

6.3.7   Utilize portion control

6.3.8   Demonstrate proper usage and presentation

6.3.9   Properly hold, store and transport fillings/sauces/custards

6.3.10   Evaluate finished products and correct as needed

Performance Standard 6.4: Demonstrate a Variety of Techniques for Assembly and Finishing Cakes

6.4.1   Assemble by cutting, filling, icing, and finishing of a variety of cakes

6.4.2   Utilize portion control

6.4.3   Demonstrate proper presentation

6.4.4   Properly hold, store and transport finished cakes

6.4.5   Evaluate finished products and correct as needed

CONTENT STANDARD 7.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING PASTRIES

Performance Standard 7.1 Demonstrate a Variety of Techniques for Preparing Cookies

7.1.1   Differentiate common ingredients

7.1.2   Prepare cookies utilizing a variety of mixing methods

7.1.3   Adapt recipes for environmental conditions

7.1.4   Utilize portion control

7.1.5   Demonstrate proper presentation

7.1.6   Properly hold, store and transport cookies

7.1.7   Evaluate finished products and correct as needed

Performance Standard 7.2: Demonstrate a Variety of Techniques for Preparing Pastry Doughs

7.2.1   Differentiate common ingredients

7.2.2   Prepare a variety of sweet/savory pastries utilizing pie doughs, pate choux, short dough

7.2.3   Adapt recipes for environmental conditions

7.2.4   Utilize portion control

7.2.5   Demonstrate proper presentation

7.2.6   Properly hold, store and transport pastries

7.2.7   Evaluate finished products and correct as needed

Performance Standard 7.3: Demonstrate a Variety of Techniques for Preparing Laminated Doughs

7.3.1   Differentiate common ingredients

7.3.2   Prepare a variety of sweet/savory pastries utilizing puff pastry, croissant, Danish dough

7.3.3   Adapt recipes for environmental conditions

7.3.4   Utilize portion control

7.3.5   Demonstrate proper presentation

7.3.6   Properly hold, store and transport pastries

7.3.7   Evaluate finished products and correct as needed

CONTENT STANDARD 8.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING CAKES/ICINGS/FILLINGS

Performance Standard 8.1: Demonstrate a Variety of Techniques for Preparing Cake Batters

8.1.1   Differentiate common ingredients

8.1.2   Prepare a variety of cheesecake, high ratio and sponge cake batters

8.1.3   Adapt recipes for environmental conditions

8.1.4   Utilize portion control

8.1.5   Properly hold, store and transport cake

8.1.6   Evaluate baked products and correct as needed

Performance Standard 8.2: Demonstrate a Variety of Techniques for Preparing Icings/Buttercreams/Glazes

8.2.1   Differentiate common ingredients

8.2.2   Prepare a variety of icings/buttercreams/glazes

8.2.3   Adapt recipes for environmental conditions

8.2.4   Utilize portion control

8.2.5   Demonstrate proper presentation

8.2.6   Properly hold, store and transport icings/buttercreams/glazes

8.2.7   Evaluate finished products and correct as needed

Performance Standard 8.3: Demonstrate a Variety of Techniques for Preparing Fillings/Sauces/Custards

8.3.1   Differentiate common ingredients

8.3.2   Prepare a variety of custards and cooked cream

8.3.3   Prepare a variety of mousses

8.3.4   Prepare a variety of fruit fillings

8.3.5   Prepare a variety of dessert sauces

8.3.6   Adapt recipes for environmental conditions

8.3.7   Utilize portion control

8.3.8   Demonstrate proper presentation

8.3.9   Properly hold, store and transport fillings/sauces/custards

8.3.10   Evaluate finished products and correct as needed

Performance Standard 8.4: Demonstrate a Variety of Techniques for Assembly and Finishing Cakes

8.4.1   Assemble by cutting, filling, icing and finishing of a variety of cakes

8.4.2   Utilize portion control

8.4.3   Demonstrate proper presentation

8.4.4   Properly hold, store and transport finished cakes

8.4.5   Evaluate finished products and correct as needed

CONTENT STANDARD 9.0: SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY

Performance Standard 9.1: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fruits

9.1.1   Select appropriate fruits for intended uses

9.1.2   Utilize cost control methods in production

9.1.3   Utilize portion control

9.1.4   Properly hold, store and transport fruit

Performance Standard 9.2 Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches/Flours/Grains

9.2.1   Select appropriate starches, flours and grains for intended uses

9.2.2   Utilize cost control methods in production

9.2.3   Utilize portion control

9.2.4   Properly hold, store and transport starches, flours and grains

Performance Standard 9.3: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Specialty Products

9.3.1   Select appropriate specialty products for intended uses

9.3.2   Utilize cost control methods in production

9.3.3   Utilize portion control

9.3.4   Properly hold, store and transport specialty products

Performance Standard 9.4: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products

9.4.1   Select appropriate dairy products for intended uses

9.4.2   Differentiate between dairy products based upon fat content for appropriate uses

9.4.3   Utilize cost control methods in production

9.4.4   Utilize portion control

9.4.5   Properly hold, store and transport dairy products

Performance Standard 9.5: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs

9.5.1   Select appropriate products for intended uses

9.5.2   Differentiate the usage of fresh, older, and processed eggs

9.5.3   Utilize cost control methods in production

9.5.4   Utilize portion control

9.5.5   Properly hold, store and transport eggs and egg products

Performance Standard 9.6: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Sweeteners

9.6.1   Select appropriate sweeteners for intended uses

9.6.2   Differentiate between sweeteners based upon source and composition

9.6.3   Utilize cost control methods in production

9.6.4   Utilize portion control

9.6.5   Properly hold, store and transport sweeteners

Performance Standard 9.7: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fats and Oils

9.7.1   Select appropriate fats and oils products for intended uses

9.7.2   Differentiate between types of fats and oils products for appropriate uses

9.7.3   Utilize cost control methods in production

9.7.4   Utilize portion control

9.7.5   Properly hold, store and transport fats and oils

Performance Standard 9.8: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Leaveners

9.8.1   Select appropriate leaveners for intended uses

9.8.2   Differentiate between types of biological and chemical leaveners products for appropriate uses

9.8.3   Utilize cost control methods in production

9.8.4   Utilize portion control

9.8.5   Properly hold, store and transport leaveners

Performance Standard 9.9: Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items

9.9.1   Select dry goods for appropriate uses

9.9.2   Select single use items from dry storage for appropriate uses

9.9.3   Utilize cost control methods in storing dry storage items

CONTENT STANDARD 10.0: DEMONSTRATE PROPER BAKING AND PASTRY FRONT-OF-THE-HOUSE PROCEDURES

Performance Standard 10.1: Explore Various Service Styles and Presentations

10.1.1   Apply mise en place for the front-of-the-house

10.1.2   Understand a variety of table settings

10.1.3   Understand 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

10.1.6   Create appropriate finished products for service (cakes, pies, tarts, cookies, breads, pastries, petit fours, etc.)

10.1.7   Explore a variety of service types (plated, buffet, retail, packaged, etc.)

Performance Standard 10.2: Demonstrate an Awareness of Beverage Service

10.2.1   Understand a variety of hot and cold beverages

10.2.2   Utilize portion control

10.2.3   Properly hold, store and transport beverages

CONTENT STANDARD 11.0: ANALYZE PROFESSIONAL ORGANIZATIONS RELATED TO BAKING AND PASTRY

Performance Standard 11.3: Demonstrate an Awareness of Professional Organizations in the Baking and Pastry Industry

11.3.1   Explore student and professional organizations associated with the foodservice industry

11.3.2   Participate in a student and/or professional organization function

Complementary Course Standards
Nutrition

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

Performance Standard 1.1: Describe the Professional Food and Nutrition-Related Industries, History, and Current Trends

1.1.1   Explore the history and economics of food and nutrition-related industries

1.1.2   Compare and contrast current trends in food and nutrition-related industries

Performance Standard 1.2: Analyze Career Paths and Opportunities in Food and Nutrition Related Industries

1.2.1   Explore career, entrepreneurial, and educational opportunities in related food and nutrition industries

1.2.2   Explore how food and nutrition-related businesses, agencies, organizations, etc., are funded

CONTENT STANDARD 2.0: FOOD CHOICES

Performance Standard 2.1: Examine Physiological, Psychological, and Socioeconomic Influences in Food Choices

2.1.1   Explain how culture, family, economics, and social circles affect food choices

2.1.2   Recognize the effect of emotions and senses on food choices

2.1.3   Analyze the effects of advertising media on food choices

2.1.4   Distinguish between the physiological cues of hunger, appetite, and satiety

Performance Standard 2.2: Investigate the Impact of Global/Local Conditions and Technology on Food Supply

2.2.1   List factors that affect the food supply (e.g., sustainability, transportation, labor, climate, etc.)

2.2.2   Analyze how the influences of agricultural practices, technology, enrichment and fortification, economics, and government affect production and availability

2.2.3   Investigate procedures for repurposing and recycling food and non-food products

CONTENT STANDARD 3.0: NUTRITION

Performance Standard 3.1: Explore the Effect of Nutrients on the Human Body

3.1.1   Identify sources and functions of carbohydrates and apply appropriate food preparation techniques

3.1.2   Identify sources and functions of proteins and apply appropriate food preparation techniques

3.1.3   Identify sources and functions of lipids: fats and oils and apply appropriate food preparation techniques

3.1.4   Identify sources and functions of vitamins, minerals and water and apply appropriate food preparation techniques

3.1.5   Recognize how nutrients are absorbed, transported, and stored through the digestive system

3.1.6 Explore common food related health conditions. (e.g., food sensitivities, chronic diseases, autoimmune diseases, etc.)

3.1.7 Analyze the health effects of nutrient toxicities and deficiencies

Performance Standard 3.2: Assess the Impact of Individual Food Choices in Relation to Health Promotion and Disease Prevention

3.2.1 Research the role of food as outlined in the USDA dietary guidelines

3.2.2 Research the risks regarding body dissatisfaction, weight concerns and eating pathologies

Performance Standard 3.3: Understand Nutritional Management Procedures Related to Health Conditions

3.3.1 Research the role of food as outlined in the USDA dietary guidelines

3.3.2 Research the risks regarding body dissatisfaction, weight concerns and eating pathologies

CONTENT STANDARD 4.0: SANITATION AND SAFETY

Performance Standard 4.1: Investigate Microorganisms Found in Food and Their Role in Food-Borne Illness

4.1.1 Demonstrate sanitation and safety procedures

4.1.2 Demonstrate HACCP concepts in food preparation

Performance Standard 4.2: Describe Procedures to Prevent Accidents and Treat Injuries

4.2.1 Practice skills to prevent accidents and injuries

4.2.2 Practice skills to treat injuries

4.2.3 Wear proper personal protective equipment (PPE)

CONTENT STANDARD 5.0: KITCHEN RESOURCE MANAGEMENT

Performance Standard 5.1: Assess Fuel, Air Induction, and Exhaust Systems Service and Repair

5.1.1 Evaluate kitchen design for work, efficiency, storage, and safety

5.1.2 Identify large and small kitchen equipment and appliances for their intended use

5.1.3 Interpret equipment warranties, service contracts and consumer safeguards information

CONTENT STANDARD 6.0: FOOD SELECTION AND PREPARATION

Performance Standard 6.1: Select and Prepare Globally and Regionally Diverse Foods

6.1.1 Explain how climate, geography, and culture influence food choices

6.1.2 Explore ingredients indigenous to regions of the world

6.1.3 Explore flavors and tastes representative of different regions of the world

6.1.4 Prepare foods from various regions of the world

CONTENT STANDARD 7.0: MEAL MANAGEMENT

Performance Standard 7.1: Demonstrate Skills Involved in Meal Planning

7.1.1   Plan menus to include a variety of flavors, colors, textures, shapes, sizes, and temperatures

7.1.2   Adapt a recipe to create a make-ahead dish

7.1.3   Explain how to create and manage a food budget

Performance Standard 7.2: Establish a Dining Atmosphere

7.2.1   Demonstrate basic methods for serving a meal

7.2.2   Recognize correct tableware for a complete meal

7.2.3   Describe how the dining atmosphere affects the eating experience

7.2.4   Research the value of the family meal experience

Performance Standard 7.3: Incorporate Etiquette for Entertaining and Social Occasions

7.3.1   Demonstrate table manners, including the use of technology

7.3.2   Calculate gratuities for a variety of dining experiences

7.3.3   Utilize proper communication techniques for expressing dining complaints and compliments

CONTENT STANDARD 8.0: CONSUMERISM

Performance Standard 8.1: Evaluate Food Product Packaging and Labels

8.1.1   Explain food-packaging requirements (e.g., nutrition information, claims, ingredient list, etc.)

8.1.2   Translate the meaning of product dates and codes

8.1.3   Investigate the advantages and potential risks of additives

Performance Standard 8.2: Informed Food Procurement

8.2.1   Identify factors that affect shopping decisions (e.g., location, store atmosphere, budget, etc.)

8.2.2   Utilize comparison shopping techniques to determine what to buy, where to buy, and the unit price

8.2.3   Identify food assistance programs