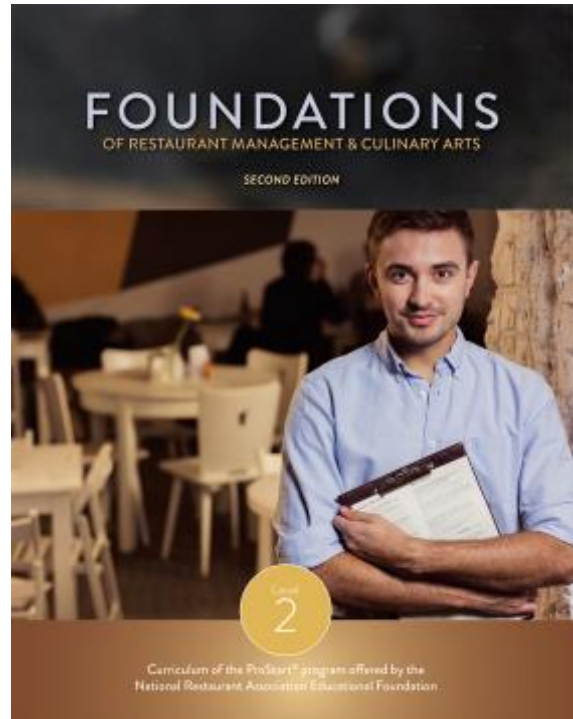
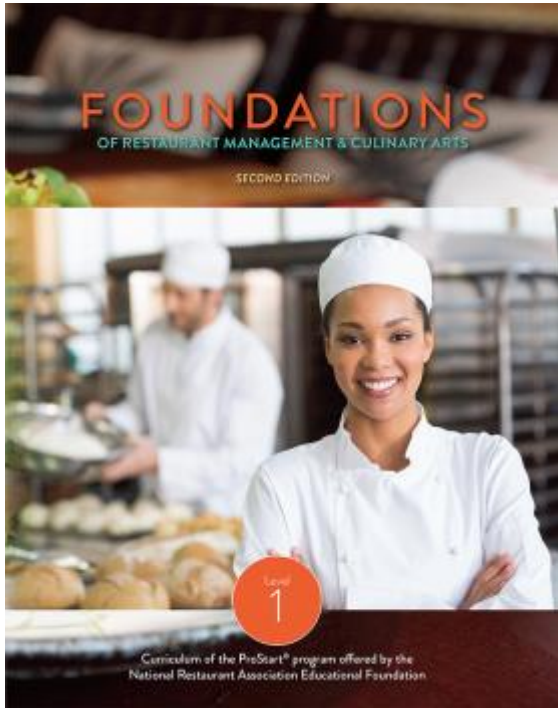


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INTRODUCTION

This document demonstrates how well the National Restaurant Association’s ***Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 & 2 © 2018*** aligns to the performance standards for the Nevada Career and Technical Education Culinary Arts program. Correlation page references are to the Student Edition and are cited at the page level.

The National Restaurant Association created the most comprehensive curriculum developed by industry and academic experts, ***Foundations of Restaurant Management & Culinary Arts, Second Edition***. This two-level program provides comprehensive student resources and robust teacher materials to provide an in-depth, industry-driven learning experience.

- Each Level features blended coverage of culinary arts and management topics designed to build well-rounded skills for the workplace.
- 21st Century Learning objectives are taught and reinforced throughout the program; critical thinking and problem solving; communication and collaboration; creativity and innovation; global awareness; and health literacy.
- Curriculum of the ProStart® Program

Certification

Students can earn exclusive certificates from the National Restaurant Association that meet Carl Perkins funding requirements. Upon completion of each course, Levels 1 and 2, students are eligible to take the corresponding exam. Those that pass will receive a certificate of recognition from the National Restaurant Association.

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INTRODUCTION TO NEVADA CULINARY STANDARDS

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.

The Culinary Arts Standards Writing Team determined that any statewide skill standards for Culinary Arts programs must follow, as closely as possible, nationally-recognized standards. Many resources were considered and evaluated including American Association of Family and Consumer Sciences, American Culinary Arts Federation, ProStart, and South Carolina Tourism and Hospitality Education Foundation. The standards were industry validated through the coordination of industry representatives and the Office of Career, Technical and Adult Education at the Nevada Department of Education.

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.

Nevada Culinary Arts Standards prepared by:
Office of Career, Technical and Adult Education
Nevada Department of Education
755 N. Roop Street, Suite 201
Carson City, NV 89701
Adopted by the Nevada State Board of Education /
State Board for Career and Technical Education
February 24, 2012

The standards cited in this document were last updated in 2012 and can be accessed directly at http://www.doe.nv.gov/CTE/Programs/Education_Hospitality_and_Human_Svcs/

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Performance Standard	Performance Indicators (for internal use only in correlations identification)	<i>Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 & 2 ©2018</i>
CONTENT STANDARD 1.0: ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS		
<p>Performance Standard 1.1</p> <p>Describe the professional foodservice industry, history, traditions, and current trends.</p>	<p>1.1.1 Explore the history in foodservice industry</p> <p>1.1.2 Integrate current trends in foodservice industry</p> <p>1.1.3 Determine differences and similarities of various types of international and regional cuisines</p>	<p>LEVEL 1</p> <p>SE: 10–20, 21 (Q1 & Q2), 22 (activities 1, 3, 5, & 6), 23 (exam prep)</p> <p>LEVEL 2</p> <p>SE: 10–11, 18 (industry), 59 (did you know), 131 (industry), 181 (industry), 259 (industry), 317–319, 361–362, 371–374, 472 (industry)</p>
<p>Performance Standard 1.2</p> <p>Analyze career paths and opportunities in foodservice industries.</p>	<p>1.2.1 Differentiate between the jobs descriptions in foodservice industry</p> <p>1.2.2 Explore career and educational opportunities in related foodservice industries</p> <p>1.2.3 Create a culinary portfolio</p> <p>1.2.4 Perform different jobs in food production and service</p>	<p>LEVEL 1</p> <p>SE: 26–28, 32–33, 38 (Q2), 40 (activities 4, 5, & 6), 93 (activity 5), 117 (career readiness activity), 218 (career readiness activity), 436–437, 466–469, 470–471, 475</p> <p>LEVEL 2</p> <p>SE: 2–3, 42–43, 190–191, 285 (activity 5), 290–309 (entire chapter), 310–311, 378–379, 399 (activity 5), 437 (activity 5) 442–443</p>
<p>Performance Standard 1.3</p> <p>Develop and model professional and ethical workplace behaviors.</p>	<p>1.3.1 Wear and maintain professional workplace attire</p> <p>1.3.2 Employ professional and ethical workplace behaviors</p>	<p>LEVEL 1</p> <p>SE: 36, 38 (Q3 & Q4), 39 (Q1), 44–47, 48–50, 54 (activities 1 & 6), 78–79, 80–81, 93 (activity 3), 137 (activity 3), 168–170, 172 (activity 1), 429–430, 431 (Q1 & Q2), 432 (activities 1 & 5), 472–474, 476 (Q2 & Q3)</p> <p>LEVEL 2</p> <p>SE: 244–245, 247 (activities 4 & 5), 254, 290–309 (entire chapter)</p>

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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 illness.	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	LEVEL 1 SE: 104–109, 115 (summary), 116–117 (activities 2 & 3) LEVEL 2 SE: 59 (safety), 62 (nutrition), 69, 128, 284 (activity 2), 371–374, 396, 410 (safety), 414 (safety), 429 (safety), 475 (safety), 512 (safety)
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 2.2.4 Support waste disposal and recycling methods	LEVEL 1 SE: 114 (Q2), 122–127 LEVEL 2 SE: 328–332
Performance Standard 2.3 Utilize safe food-handling principles to minimize the risks of food borne illness.	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	LEVEL 1 SE: 122–127, 142, 152–153, 154 (Q1 & Q2), 156 (Q1 & activity 6) LEVEL 2 SE: 69, 84 (safety), 391, 409, 410 (safety), 414 (safety), 475 (safety), 512 (safety)

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<p>Performance Standard 2.4</p> <p>Utilize proper facility management techniques for cleaning.</p>	<p>2.4.1 Apply proper warewashing and pot washing techniques</p> <p>2.4.2 Identify and utilize approved chemicals and appropriate uses</p> <p>2.4.3 Practice proper facility cleaning and sanitation</p> <p>2.4.4 Follow cleaning schedules</p> <p>2.4.5 Support waste disposal and recycling methods</p>	<p>LEVEL 1 SE: 126–132, 133–134, 135 (knowledge check), 136 (Q2), 137 (activity 3), 142, 145 (knowledge check), 203, 204, 205, 207, 212–213</p> <p>LEVEL 2 SE: n/a</p>
<p>Performance Standard 2.5</p> <p>Demonstrate basic first aid procedures to injuries common in the foodservice industry.</p>	<p>2.5.1 Practice first aid procedures</p> <p>2.5.2 Recognize and implement universal precautions for blood-borne pathogens</p> <p>2.5.3 Explain emergency procedures</p>	<p>LEVEL 1 SE: 182–183, 189–191, 192 (Q1), 194 (case study Q2), 195 (exam prep)</p> <p>LEVEL 2 SE: n/a</p>
<p>Performance Standard 2.6</p> <p>Recognize procedures and precautions to prevent accidents and injuries.</p>	<p>2.6.1 Implement appropriate procedures and precautions to prevent accidents and injuries</p> <p>2.6.2 Recognize OSHA standards</p>	<p>LEVEL 1 SE: 160–164, 165, 166–167, 172 (activity 5), 178, 183–184, 185–188, 195 (exam prep)</p> <p>LEVEL 2 SE: n/a</p>

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CONTENT STANDARD 3.0: APPLY SKILLS IN FOOD SERVICE, EQUIPMENT AND PRODUCTION		
Performance Standard 3.1 Explore foodservice tools and standardized equipment.	3.1.1 Determine tools and equipment for appropriate use 3.1.2 Operate equipment appropriately while recognizing OSHA standards 3.1.3 Clean and maintain tools and equipment while recognizing OSHA standards	LEVEL 1 SE: 202–217, 218 (activities 2 & 6), 219 (exam prep), 222–228, 229–232, 233–235, 240 (Q2), 242 (activity 6), 243 (exam prep) LEVEL 2 SE: 61–69, 80–82, 104, 109, 131–142, 154–158, 172–176, 180–182, 243–245, 252–270, 362–371, 392–395, 410–414, 433–435, 450–453, 467–473, 476, 480, 497–498
Performance Standard 3.2 Develop necessary knife skills.	3.2.1 Produce and describe basic knife cuts 3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives 3.2.3 Identify parts of knives 3.2.4 Determine knives for appropriate use 3.2.5 Differentiate the uses of various cuts	LEVEL 1 SE: 238–240, 242 (activity 5) LEVEL 2 SE: 104–105, 131, 133, 388, 432, 515
Performance Standard 3.3 Establish workplace mise en place.	3.3.1 Demonstrate mise en place 3.3.2 Critique workplace situations for proper mise en place	LEVEL 1 SE: 238–240 (Q2), 250–251, 338–339, 345 (sandwich station activity) LEVEL 2 SE: n/a

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<p>Performance Standard 3.4 Employ proper measuring techniques.</p>	<p>3.4.1 Utilize weights and measures to demonstrate proper scaling and measurement techniques</p> <p>3.4.2 Select the appropriate measuring instrument for their intended uses</p> <p>3.4.3 Describe the difference between weight and volume measuring</p> <p>3.4.4 Convert recipe quantities between weight and volume measurements</p>	<p>LEVEL 1 SE: 276–279, 282–285, 293 (Q2 & activity 2), 294 (activities 1 & 2), 404–405, 411 (activity 3)</p> <p>LEVEL 2 SE: 223–225, 235 (activity 4)</p>
<p>Performance Standard 3.5 Utilize recipe standards.</p>	<p>3.5.1 Convert recipes from one yield to another</p> <p>3.5.2 Utilize a standardized recipe</p> <p>3.5.3 Write a standardized recipe</p> <p>3.5.4 Examine the structure and functions of standardized recipes</p>	<p>LEVEL 1 SE: 276–279, 293 (activities 1 & 3), 294 (activities 1 & 2), 411 (activity 3)</p> <p>LEVEL 2 SE: 60–69, 73–75, 80–82, 88–91, 103–110, 114–117, 131–141, 144 (activity 3), 147–149, 223–224, 234 (case study follow-up), 284–285 (activity 3), 392–397, 401–403, 410–414, 430–435, 439–441, 482 (activity 3)</p>

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CONTENT STANDARD 4.0: DEMONSTRATE MENU PLANNING PRINCIPLES		
Performance Standard 4.1 Evaluate nutrition principles and specialized dietary plans.	4.1.1 Assess principles to maximize nutrient retention in prepared foods 4.1.2 Interpret and incorporate basic nutrition knowledge to menu planning and modification 4.1.3 Analyze and compare food for nutritional value 4.1.4 Explain special dietary needs and available modifications 4.1.5 Identify common food allergies and appropriate substitutions	LEVEL 1 SE: 111–113 LEVEL 2 SE: 358–370, 375 (case study follow-up), 376 (activities 1, 2, 3, & 6)
Performance Standard 4.2 Explore menu writing principles.	4.2.1 Differentiate menu types 4.2.2 Identify how menu prices are determined 4.2.3 Apply design principles to create a menu for a given situation 4.2.4 Revise existing menus	LEVEL 1 SE: n/a LEVEL 2 SE: 26–41 (entire chapter)

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<p>Performance Standard 4.3 Examine the relationship between purchasing, storeroom operations and cost control.</p>	<p>4.3.1 Implement quality control storage procedures</p> <p>4.3.2 Complete a requisition form</p> <p>4.3.3 Calculate the cost of a recipe</p> <p>4.3.4 Utilize a purchase specification</p> <p>4.3.5 Evaluate business to forecast sales</p> <p>4.3.6 Practice inventory control as it relates to food cost and par levels</p>	<p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 221–222, 230, 232, 257, 274–281, 282 (essential skills)</p>
CONTENT STANDARD 5.0: DEMONSTRATE BAKERY PRODUCTION TECHNIQUES		
<p>Performance Standard 5.1 Demonstrate a variety of techniques for preparing breads.</p>	<p>5.1.1 Differentiate common baking ingredients</p> <p>5.1.2 Prepare yeast breads</p> <p>5.1.3 Prepare quick breads</p> <p>5.1.4 Adapt recipes for environmental conditions</p> <p>5.1.5 Utilize portion control</p> <p>5.1.6 Demonstrate proper presentation</p> <p>5.1.7 Properly hold and store bread</p>	<p>LEVEL 1 SE: 341, 400–403, 407–409, 411 (activity 4)</p> <p>LEVEL 2 SE: 448–461 (entire chapter)</p>

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<p>Performance Standard 5.2</p> <p>Demonstrate a variety of techniques for preparing pastries.</p>	<p>5.2.1 Prepare a variety of pies</p> <p>5.2.2 Utilize laminated dough in a variety of products</p> <p>5.2.3 Prepare cakes utilizing of variety of mixing methods</p> <p>5.2.4 Prepare a variety of icings and fillings for appropriate uses</p> <p>5.2.5 Prepare a variety of cookies</p> <p>5.2.6 Adapt recipes for environmental conditions</p> <p>5.2.7 Utilize portion control</p> <p>5.2.8 Demonstrate proper presentation</p> <p>5.2.9 Properly hold and store pastries</p>	<p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 464–487 (entire chapter), 506</p>
<p>Performance Standard 5.3</p> <p>Demonstrate a variety of techniques for preparing desserts.</p>	<p>5.3.1 Prepare a variety of custards</p> <p>5.3.2 Prepare a variety of dessert sauces</p> <p>5.3.3 Utilize pate a choux to prepare a variety of desserts</p> <p>5.3.4 Adapt recipes for environmental conditions</p> <p>5.3.5 Utilize portion control</p> <p>5.3.6 Demonstrate proper presentation</p> <p>5.3.7 Properly hold and store desserts</p>	<p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 480, 496–498, 500–501, 503 (activity 2)</p>

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CONTENT STANDARD 6.0: DEMONSTRATE GARDE MANGER TECHNIQUES		
Performance Standard 6.1 Demonstrate a variety of techniques for preparing salads.	6.1.1 Prepare various dressings and dips 6.1.2 Prepare various salads 6.1.3 Utilize portion control 6.1.4 Demonstrate proper presentation 6.1.5 Properly hold and store salads	LEVEL 1 SE: 310–317, 321 LEVEL 2 SE: 125
Performance Standard 6.2 Demonstrate a variety of techniques for preparing sandwiches.	6.2.1 Prepare a variety of hot sandwiches 6.2.2 Prepare a variety of cold sandwiches 6.2.3 Determine appropriate accompaniments 6.2.4 Utilize portion control 6.2.5 Demonstrate proper presentation 6.2.6 Properly hold and store sandwiches	LEVEL 1 SE: 339, 340–342 LEVEL 2 SE: n/a
Performance Standard 6.3 Demonstrate a variety of techniques for preparing appetizers and hors d'oeuvres.	6.3.1 Prepare a variety of appetizers and hors d'oeuvre 6.3.2 Utilize portion control 6.3.3 Demonstrate proper presentation 6.3.4 Properly hold and store appetizers and hors d'oeuvres	LEVEL 1 SE: 310–317, 322–323, 341 LEVEL 2 SE: n/a

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Performance Standard 6.4 Demonstrate a variety of techniques for attractive presentations.	6.4.1 Create appropriate garnishes for specific food items 6.4.2 Design centerpieces 6.4.3 Model a variety of plating techniques 6.4.4 Critique buffet presentations	LEVEL 1 SE: 308, 310, 311, 313, 314, 339, 340, 367, 369 LEVEL 2 SE: 371, 510–521 (entire chapter)
Performance Standard 6.5 Demonstrate knowledge of spices, oils and vinegars, and fresh and dried herbs.	6.5.1 Determine spices, fresh and dried herbs for their appropriate uses 6.5.2 Maintain quality of spices and herbs through proper holding and storage 6.5.3 Investigate oils and vinegars in food preparation 6.5.4 Determine oils and vinegars for their appropriate uses	LEVEL 1 SE: 252–258, 269 (exam prep), 318–319, 323 (knowledge check) LEVEL 2 SE: 393
CONTENT STANDARD 7.0: SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY		
Performance Standard 7.1 Demonstrate knowledge of principles regarding the selection and preparation of fruits.	7.1.1 Select appropriate fruits for intended uses 7.1.2 Prepare a variety of fruits 7.1.3 Utilize cost control methods in production 7.1.4 Utilize portion control 7.1.5 Properly hold and store fruit 7.1.6 Demonstrate a variety of cooking methods for fruits	LEVEL 1 SE: n/a LEVEL 2 SE: 94–113 (entire chapter), 364

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<p>Performance Standard 7.2</p> <p>Demonstrate knowledge of principles regarding the selection and preparation of starches and grains.</p>	<p>7.2.1 Select appropriate starches and grains for intended uses</p> <p>7.2.2 Prepare a variety of starches and grains</p> <p>7.2.3 Utilize cost control methods in production</p> <p>7.2.4 Utilize portion control</p> <p>7.2.5 Properly hold and store starches and grains</p> <p>7.2.6 Demonstrate a variety of cooking methods for starches and grains</p>	<p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 152–182 (entire chapter), 363</p>
<p>Performance Standard 7.3</p> <p>Demonstrate knowledge of principles regarding the selection and preparation of vegetables.</p>	<p>7.3.1 Select appropriate vegetables for intended uses</p> <p>7.3.2 Prepare a variety of vegetables</p> <p>7.3.3 Utilize cost control methods in production</p> <p>7.3.4 Utilize portion control</p> <p>7.3.5 Properly hold and store vegetables</p> <p>7.3.6 Demonstrate a variety of cooking methods for vegetables</p>	<p>LEVEL 1 SE: 304–307, 311, 312–313</p> <p>LEVEL 2 SE: 120–146 (entire chapter), 364, 365 (essential skills), 370</p>

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<p>Performance Standard 7.4 Demonstrate knowledge of principles regarding the selection and preparation of dairy products.</p>	<p>7.4.1 Select appropriate dairy products for intended uses</p> <p>7.4.2 Differentiate between dairy products based upon fat content for appropriate uses</p> <p>7.4.3 Prepare a variety of foods utilizing dairy products</p> <p>7.4.4 Utilize cost control methods in production</p> <p>7.4.5 Utilize portion control</p> <p>7.4.6 Properly hold and store dairy products</p> <p>7.4.7 Demonstrate a variety of cooking methods for dairy products</p>	<p>LEVEL 1 SE: 147</p> <p>LEVEL 2 SE: 48–55, 56 (essential skills), 487</p>
<p>Performance Standard 7.5 Demonstrate knowledge of principles regarding the selection and preparation of eggs.</p>	<p>7.5.1 Differentiate the usage of fresh and older eggs</p> <p>7.5.2 Prepare and serve eggs using a variety of cooking methods</p> <p>7.5.3 Utilize portion control</p> <p>7.5.4 Properly hold and store eggs and egg products</p>	<p>LEVEL 1 SE: 147, 156 (activity 6)</p> <p>LEVEL 2 SE: 56–69, 73–75</p>

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<p>Performance Standard 7.6</p> <p>Demonstrate knowledge of principles regarding the selection and preparation of meats.</p>	<p>7.6.1 Select appropriate cuts for intended uses</p> <p>7.6.2 Identify appropriate fabricating methods of meats</p> <p>7.6.3 Identify uses of animal by-products</p> <p>7.6.4 Outline federal grading standards</p> <p>7.6.5 Prepare a variety of meats</p> <p>7.6.6 Utilize cost control methods in production</p> <p>7.6.7 Utilize portion control</p> <p>7.6.8 Properly hold and store meats</p> <p>7.6.9 Demonstrate a variety of cooking methods for meats</p>	<p>LEVEL 1 SE: 148–150, 151, 156 (activity 6), 394–395, 396 (all activities) 397 (exam prep)</p> <p>LEVEL 2 SE: 363–364, 384–403 (entire chapter)</p>
<p>Performance Standard 7.7</p> <p>Demonstrate knowledge of principles regarding the selection and preparation of poultry.</p>	<p>7.7.1 Select appropriate cuts for intended uses</p> <p>7.7.2 Identify appropriate fabricating methods of poultry</p> <p>7.7.3 Identify uses of poultry by-products</p> <p>7.7.4 Prepare a variety of poultry</p> <p>7.7.5 Utilize cost control methods in production</p> <p>7.7.6 Utilize portion control</p> <p>7.7.7 Properly hold and store poultry</p> <p>7.7.8 Demonstrate a variety of cooking methods for poultry</p>	<p>LEVEL 1 SE: 148–150, 151, 156 (activity 6), 394–395, 396 (activities 1, 2, 4, 5, & 6), 397 (exam prep)</p> <p>LEVEL 2 SE: 363–364, 406–421 (entire chapter)</p>

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<p>Performance Standard 7.8</p> <p>Demonstrate knowledge of principles regarding the selection and preparation of fish and shellfish.</p>	<p>7.8.1 Identify appropriate market forms for intended uses</p> <p>7.8.2 Identify appropriate fabricating methods of fish and shellfish</p> <p>7.8.3 Identify uses of fish and shellfish by-products</p> <p>7.8.4 Identify quality and freshness characteristics of whole and fabricated fish and shellfish</p> <p>7.8.5 Prepare a variety of fish and shellfish</p> <p>7.8.6 Utilize cost control methods in production</p> <p>7.8.7 Utilize portion control</p> <p>7.8.8 Properly hold and store fish and shellfish</p> <p>7.8.9 Demonstrate a variety of cooking methods for fish and shellfish</p>	<p>LEVEL 1 SE: 147, 148–150</p> <p>LEVEL 2 SE: 363–364, 424–441 (entire chapter)</p>
<p>Performance Standard 7.9</p> <p>Demonstrate knowledge of principles regarding the identification and selection of dry storage items.</p>	<p>7.9.1 Select dry goods for appropriate uses</p> <p>7.9.2 Select single use items from dry storage for appropriate uses</p> <p>7.9.3 Utilize cost control methods in storing dry storage items</p>	<p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 274–276</p>

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CONTENT STANDARD 8.0: DEMONSTRATE TECHNIQUES FOR STOCKS/SAUCES/SOUPS		
<p>Performance Standard 8.1 Demonstrate knowledge of principles regarding the preparation of stocks.</p>	<p>8.1.1 Prepare a variety of stocks</p> <p>8.1.2 Determine stocks for appropriate uses</p> <p>8.1.3 Utilize cost control methods in production</p> <p>8.1.4 Utilize portion control</p> <p>8.1.5 Demonstrate a variety of cooking methods for stocks</p> <p>8.1.6 Properly cool, hold and store stocks</p>	<p>LEVEL 1 SE: 151–153, 352–359, 368, 370 (Q1 & Q2), 372 (exam prep)</p> <p>LEVEL 2 SE: n/a</p>
<p>Performance Standard 8.2 Demonstrate knowledge of principles regarding the preparation of sauces.</p>	<p>8.2.1 Prepare the mother sauces</p> <p>8.2.2 Determine sauces for appropriate uses</p> <p>8.2.3 Prepare derivative and small sauces</p> <p>8.2.4 Prepare a variety of thickening methods/agents</p> <p>8.2.5 Utilize cost control methods in production</p> <p>8.2.6 Utilize portion control</p> <p>8.2.7 Properly cool, hold and store sauces</p>	<p>LEVEL 1 SE: 151–153, 359–365, 371 (activities 4 & 5), 372 (exam prep)</p> <p>LEVEL 2 SE: 109 (essential skills), 367 (essential skills), 500–501</p>

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Performance Standard 8.3 Demonstrate knowledge of principles regarding the preparation of soups.	8.3.1 Prepare a variety of clear, thick, and specialty soups 8.3.2 Utilize cost control methods in production 8.3.3 Utilize portion control 8.3.4 Demonstrate a variety of cooking methods for soups 8.3.5 Properly cool, hold and store soups	LEVEL 1 SE: 151–153, 365–369, 372 (exam prep) LEVEL 2 SE: 367, 518
CONTENT STANDARD 9.0: DEMONSTRATE APPROPRIATE COOKING METHODS		
Performance Standard 9.1 Demonstrate dry heat, moist heat, and combination cooking methods.	9.1.1 Explain and demonstrate methods of dry heat cooking with fat 9.1.2 Explain and demonstrate methods of dry heat cooking without fat 9.1.3 Explain and demonstrate methods of moist heat cooking 9.1.4 Explain and demonstrate methods of combination cooking	LEVEL 1 SE: 380–387, 388–390, 391–392, 396 (activities 5 & 6), 397 (exam prep) LEVEL 2 SE: 392–395, 410, 412, 414, 433–435

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CONTENT STANDARD 10.0: DEMONSTRATE PROPER FRONT-OF-THE-HOUSE PROCEDURES		
<p>Performance Standard 10.1 Explore various service styles.</p>	<p>10.1.1 Apply mise en place for the front-of-the-house</p> <p>10.1.2 Display a variety of table settings</p> <p>10.1.3 Perform a variety of service styles</p> <p>10.1.4 Identify and use proper techniques for greeting, seating, and presenting the menu to customers</p> <p>10.1.5 Align menu types to service styles</p>	<p>LEVEL 1 SE: 438, 439–441, 446–447, 454 (knowledge check), 460 (Q1), 462 (activities 4 & 6), 463 (exam prep)</p> <p>LEVEL 2 SE: 78</p>
<p>Performance Standard 10.2 Demonstrate an awareness of beverage service.</p>	<p>10.2.1 Prepare a variety of hot and cold beverages</p> <p>10.2.2 Properly serve a variety of hot and cold beverages</p> <p>10.2.3 Apply mise en place for beverage service</p> <p>10.2.4 Utilize portion control</p> <p>10.2.5 Properly hold and store beverages</p>	<p>LEVEL 1 SE: 443–445, 455–458, 460 (Q1), 463 (exam prep)</p> <p>LEVEL 2 SE: n/a</p>

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CONTENT STANDARD 11.0: ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS		
Performance Standard 11.1 Explore entrepreneurship opportunities in the foodservice industry.	11.1.1 Construct components of a business plan 11.1.2 Investigate support networks for entrepreneurship 11.1.3 Identify business opportunities	LEVEL 1 SE: 17, 18–20, 22 (activity 6) LEVEL 2 SE: 5, 21 (case study follow-up), 40 (case study follow-up), 45, 70 (case study follow-up), 85 (case study follow-up), 111 (case study follow-up), 143 (case study follow-up), 145 (activity 5), 183 (case study follow-up), 193, 212 (case study follow-up), 234 (case study follow-up), 247 (case study follow-up), 284 (case study follow-up), 308 (case study follow-up), 313, 333 (case study follow-up), 354 (case study follow-up), 375 (case study follow-up), 381, 398 (case study follow-up), 415 (case study follow-up), 436 (case study follow-up), 445, 455 (case study follow-up), 481 (case study follow-up), 502 (case study follow-up), 519 (case study follow-up)
Performance Standard 11.2 Describe marketing strategies in the foodservice industry.	11.2.1 Create a marketing tool utilizing a menu 11.2.2 Describe various marketing techniques utilized in the foodservice industry	LEVEL 1 SE: 477 (activity 2) LEVEL 2 SE: 8–23 (entire chapter), 26–27, 40 (case study follow-up)
Performance Standard 11.3 Demonstrate an awareness of professional organizations in the foodservice 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	LEVEL 1 SE: 37–38, 39 (Q2) LEVEL 2 SE: 204
The standards cited in this document were last updated in 2012 and can be accessed directly at http://www.doe.nv.gov/CTE/Programs/Education_Hospitality_and_Human_Svcs/		