



# Food *for* Today

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STANDARDS		PAGE REFERENCES
<p><b>Careers Exploration – Analyze career paths and employ industry standards within the culinary arts field.</b></p>		
<p><b>Performance Standard 1.1 Describe the professional foodservice industry, history, traditions, and current trends.</b></p>		
1.1.1	Identify current trends in foodservice industry.	<p><b>Student Edition:</b> 28-29, 64-70, 235-237 <i>Career Connection</i> 59 <i>Career Pathways</i> 71, 87, 99, 155, 169, 293, 445, 603, 669, 679, 703 <i>Career Prep</i> 58-59, 472-473, 486-487 <i>Trends in Technology</i> 152</p>
1.1.2	Examine history in foodservice industry.	<p><b>Student Edition:</b> 63</p>
1.1.3	Utilize current trends in foodservice industry.	<p><b>Student Edition:</b> 28-29, 64-70 <i>Career Connection</i> 179 <i>Career Prep</i> 30-31, 58-59, 112-113, 136-137, 178-179</p>
<p><b>Performance Standard 1.2 Analyze career paths and opportunities in food production and service as well as related foodservice industries.</b></p>		
1.2.1	Differentiate between the job descriptions in foodservice industry.	<p><b>Student Edition:</b> <i>Career Pathways</i> 71, 87, 99, 155, 169, 293, 445, 603, 669, 679, 703 <i>Career Prep</i> 58-59, 230-231</p>

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1.2.2	Explore career opportunities in related foodservice industries.	<b>Student Edition:</b> <i>Career Pathways</i> 71, 87, 99, 155, 169, 293, 445, 603, 669, 679, 703 <i>Career Prep</i> 58-59, 230-231
1.2.3	Perform different jobs in food production and service.	<b>Student Edition:</b> 355-363, 439-443, 456-459, 484-486, 495-503, 615-619, 628-631, 650-652 <i>Figure</i> 523
<b>Performance Standard 1.3 Develop and model professional and ethical workplace behaviors.</b>		
1.3.1	Wear and manage proper workplace attire.	<b>Student Edition:</b> <i>Career Prep</i> 386-387
1.3.2	Employ proper kitchen etiquette.	<b>Student Edition:</b> 297-299, 383-387 <i>Career Prep</i> 426-427, 458-459, 502-503, 552-553, 578-579, 588-589, 654-655
<b>Sanitation – Integrate knowledge, skills, and practices in sanitation.</b>		
<b>Performance Standard 2.1 Determine microorganisms found in food and their role in causing illness.</b>		
2.1.1	Identify foodborne illnesses and their causes.	<b>Student Edition:</b> 279-280, 514, 538 <i>Figure</i> 280 <i>Safety Alert</i> 405, 640
2.1.2	Practice safe food handling techniques and prevention of foodborne illnesses.	<b>Student Edition:</b> 280-289, 404, 514 <i>Figure</i> 281 <i>Safety Alert</i> 281, 514
<b>Performance Standard 2.2 Comply with health department regulations.</b>		
2.2.1	Practice appropriate personal hygiene/health procedures and report symptoms of illness.	<b>Student Edition:</b> 173-176, 281 <i>Apply Your Learning</i> 295 <i>Figure</i> 281
2.2.2	Demonstrate awareness of the model food code.	<b>Student Edition:</b> <i>Foods Lab</i> 157
2.2.3	Demonstrate an awareness of local health department regulations.	<b>Student Edition:</b> 292 <i>State and Local Codes</i> 295

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<b>Performance Standard 2.3 Use the safe food-handling principles during all food-handling processes to minimize the risks of foodborne illnesses.</b>		
2.3.1	Identify and implement procedures for critical control-points.	<b>Student Edition:</b> 280, 281, 283-284, 286, 290
2.3.2	Follow a safe food-handling flowchart.	<b>Student Edition:</b> 280-289 (can be used to create a flowchart)
2.3.3	Implement safe food-handling procedures.	<b>Student Edition:</b> 280-289, 404, 514 <i>Figure 281</i> <i>Foods Lab 295</i> <i>Safety Alert 281, 514</i>
<b>Performance Standard 2.4 Utilize proper facility management techniques for cleaning and sanitation.</b>		
2.4.1	Apply proper warewashing and pot-washing techniques.	<b>Student Edition:</b> 282 <i>Consumer FYI 321</i>
2.4.2	Identify approved chemicals and appropriate uses.	<b>Student Edition:</b> 282, 292, 300-301 <i>Food Science Experiment 339</i>
2.4.3	Practice proper floorcare.	<b>Student Edition:</b> 282, 309-311
2.4.4	Practice proper facility cleaning.	<b>Student Edition:</b> 281-283
2.4.5	Comply with cleaning schedules.	<b>Student Edition:</b> 282-283, 387 <i>Food Science Experiment 339</i>
2.4.6	Demonstrate waste disposal and recycling methods.	<b>Student Edition:</b> 282, 335-337 <i>Disposal of Chemicals 339</i>
<b>Safety – Apply knowledge, skills, and practices in workplace safety.</b>		
<b>Performance Standard 3.1 Demonstrate basic first aid procedures to injuries common in the foodservice industry.</b>		
3.1.1	Simulate first aid procedures.	<b>Student Edition:</b> 303 <i>First Aid 305</i>

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3.1.2	Recognize and implement universal precautions for blood-borne pathogens.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
<b>Performance Standard 3.2 Recognize procedures and precautions to prevent accidents and injuries.</b>		
3.2.1	Implement appropriate procedures and precautions to prevent accidents and injuries.	<b>Student Edition:</b> 297-303, 358-359 <i>Apply Your Learning</i> 305 <i>Consumer FYI</i> 301 <i>Figure</i> 298 <i>Foods Lab</i> 305 <i>Safety Alert</i> 359
3.2.2	Recognize OSHA standards.	<b>Student Edition:</b> 297-303, 358-359 (can be used to prompt discussion and research concerning OSHA standards, and facilitate this goal)
<b>Equipment - Demonstrate proper operation of foodservice equipment.</b>		
<b>Performance Standard 4.1 Explore foodservice tools and large and small standard equipment.</b>		
4.1.1	Identify tools and equipment.	<b>Student Edition:</b> 314-317, 318-321, 322-326 <i>Consumer FYI</i> 321 <i>Figure</i> 323, 325, 326 <i>Trends In Technology</i> 322
4.1.2	Operate equipment appropriately while recognizing OSHA standards.	<b>Student Edition:</b> 356-363, 375-378 <i>Safety Alert</i> 314, 359, 375
4.1.3	Clean and maintain tools and equipment while recognizing OSHA standards.	<b>Student Edition:</b> 282 <i>Use and Care Demonstration</i> 329
<b>Nutrition – Utilize principles related to health and nutrition.</b>		
<b>Performance Standard 5.1 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.</b>		
5.1.1	Assess principles to maximize nutrient retention in prepared foods.	<b>Student Edition:</b> 68, 421, 424, 440-443, 450, 463, 470, 477, 492, 507, 521, 533

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5.1.2	Apply basic nutrition knowledge to menu planning and modification.	<b>Student Edition:</b> 150-151, 212-215 <i>Figure</i> 228-229 <i>Foods Lab</i> 89, 157, 353 <i>Try This! Recipe</i> 402, 424, 442, 451, 457, 468, 487, 500, 512, 524, 539
5.1.3	Analyze and compare food for nutritional value.	<b>Student Edition:</b> 145-146, 148-149, 150-151, 413, 431, 450, 463, 470, 477, 492, 507 <i>Apply Your Learning</i> 89, 447 <i>Food Science Experiment</i> 475 <i>Foods Lab</i> 89, 209, 447
5.1.4	Recognize special dietary needs and available modifications.	<b>Student Edition:</b> 146, 149, 188, 212-215, 348, 481, 494 <i>Foods Lab</i> 353 <i>Safety Alert</i> 470
5.1.5	Explain how different cooking methods effect the nutritive value of foods.	<b>Student Edition:</b> 226, 401-402, 422-427, 440-443, 456, 466, 477, 484, 513, 537
<b>Basic Skills - Integrate knowledge and demonstrate basic skills in culinary arts.</b>		
<b>Performance Standard 6.1 Develop necessary knife skills.</b>		
6.1.1	Demonstrate basic knife cuts.	<b>Student Edition:</b> 323, 359-360 <i>Figure</i> 323
6.1.2	Demonstrate how to properly handle, sharpen, and maintain knives.	<b>Student Edition:</b> 324, 358-360 <i>Figure</i> 324, 523 <i>Foods Lab</i> 531 <i>Language Arts Methods Demonstration</i> 365 <i>Safety Alert</i> 359 <i>Use and Care Demonstration</i> 329
<b>Performance Standard 6.2 Apply professional culinary arts terminology.</b>		
6.2.1	Interpret terminology in culinary arts.	<b>Student Edition:</b> 317, 320-326, 359-363, 639-640 <i>Terms</i> 343, 355, 367, 391, 401, 413, 431, 449, 477, 533, 559
6.2.2	Use proper terminology in culinary arts.	<b>Student Edition:</b> <i>Try This! Recipe</i> 345, 442, 457, 500, 539, 601, 626, 651, 677, 684, 697, 700, 708, 719, 732

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<b>Performance Standard 6.3 Establish workplace mise en place.</b>	
6.3.1 Practice mise en place.	<b>Student Edition:</b> 584-585 <i>Try This! Recipe</i> 585
<b>Performance Standard 6.4 Employ proper measuring techniques.</b>	
6.4.1 Utilize weights and measures to demonstrate proper scaling and measurement techniques.	<b>Student Edition:</b> 322, 344-346, 355-358, <i>Apply Your Learning</i> 365 <i>Figure</i> 323, 346, 347, 356, 357, 358 <i>Food Science Experiment</i> 353, 365
6.4.2 Select and utilize the most appropriate measuring instrument.	<b>Student Edition:</b> 322, 355-358 <i>Apply Your Learning</i> 365 <i>Figure</i> 323, 356, 357
<b>Performance Standard 6.5 Utilize recipe standards.</b>	
6.5.1 Convert recipes from one yield to another.	<b>Student Edition:</b> 347-348 <i>Math Changing Yield</i> 353 <i>Math Texas Barbeque</i> 671
6.5.2 Utilize a standardized recipe.	<b>Student Edition:</b> 343-344 <i>Consumer FYI</i> 343 <i>Try This! Recipe</i> 344, 442, 572, 595, 601, 651, 639, 684, 701
6.5.3 Utilize liquid measuring tools to demonstrate proper techniques.	<b>Student Edition:</b> 322, 356 <i>Figure</i> 323, 356 <i>Methods Demonstration</i> 365
<b>Management Skills – Integrate specific management functions related to the food industry.</b>	
<b>Performance Standard 7.1 Explore menu-writing principles.</b>	
7.1.1 Assess and modify existing menus.	<b>Student Edition:</b> <i>Apply Your Learning</i> 115, 181 <i>Foods Lab</i> 115, 181, 219 <i>Menu Analysis</i> 157 <i>Using Nutritive Values</i> 151

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7.1.2 Apply design principles to create a menu.	<b>Student Edition:</b> 228-231 <i>Eating Plan</i> 193, 219 <i>Figure</i> 228-229 <i>Foods Lab</i> 171 <i>Menu Development Special Menus</i> 605 <i>Menu Planning</i> 129 <i>Using Nutritive Values</i> 151
7.1.3 Identify how menu prices are created.	<b>Student Edition:</b> <i>Math Menu Pricing</i> 605
<b>Performance Standard 7.2 Incorporate the relationship between purchasing, storeroom operations and cost control.</b>	
7.2.1 Implement quality control storage procedures.	<b>Student Edition:</b> 284-288, 420-421, 439, 513, 602 <i>Food Science Experiment</i> 249
7.2.2 Complete a requisition form.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
7.2.3 Cost out a recipe.	<b>Student Edition:</b> <i>Math Bake Sale</i> 647 <i>Math Cost Comparison</i> 409, 475, 569, 605 <i>Math Unit Cost</i> 249
7.2.4 Identify and utilize a specification.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
7.2.5 Identify the components of forecasting sales.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
7.2.6 Practice inventory control.	<b>Student Edition:</b> 229-231, 238-244, 285, 335, 512 <i>Figure</i> 285
<b>Breakfast Preparation – Apply knowledge, skills, and practices for breakfast preparation.</b>	
<b>Performance Standard 8.1 Apply knowledge, skills and practices for preparation of eggs.</b>	
8.1.1 Identify the differences between old and fresh eggs and proper cooking uses.	<b>Student Edition:</b> 491-492 <i>Consumer FYI</i> 493 <i>Egg Examination</i> 505

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8.1.2	Prepare and serve eggs using a variety of cooking methods.	<b>Student Edition:</b> 495-503 <i>Brunch</i> 505 <i>Foods Lab</i> 505 <i>Try This! Recipe</i> 500
8.1.3	Select and purchase appropriate eggs.	<b>Student Edition:</b> 492
8.1.4	Properly store eggs and egg products.	<b>Student Edition:</b> 492-494
8.1.5	Utilize portion control.	<b>Student Edition:</b> <i>Nutrition Connection</i> 492 <i>Try This! Recipe Yield</i> 500
<b>Performance Standard 8.2 Apply knowledge, skills and practices for preparation of breakfast meats and starches.</b>		
8.2.1	Prepare breakfast meats using various methods.	<b>Student Edition:</b> 515-516
8.2.2	Prepare a variety of breakfast starches.	<b>Student Edition:</b> 227, 623-627 <i>Figure</i> 228-229 <i>Try This! Recipe</i> 625, 626
8.2.3	Select and purchase appropriate breakfast meats.	<b>Student Edition:</b> 512-513
8.2.4	Properly store breakfast meats and breakfast meats products.	<b>Student Edition:</b> 513
8.2.5	Utilize portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 625, 626
<b>Bake Shop – Demonstrate bakery production skills.</b>		
<b>Performance Standard 9.1 Demonstrate a variety of techniques for preparing breads.</b>		
9.1.1	Identify and use common baking ingredients.	<b>Student Edition:</b> 609-614 <i>Consumer FYI</i> 613 <i>Food Science Experiment</i> 621, 633 <i>Foods Lab</i> 621

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9.1.2	Prepare yeast breads.	<b>Student Edition:</b> 627-631 <i>Consumer FYI</i> 628 <i>Foods Lab</i> 633 <i>Making Breads</i> 633 <i>Try This! Recipe</i> 633
9.1.3	Prepare quick breads.	<b>Student Edition:</b> 623-627 <i>Making Breads</i> 633 <i>Try This! Recipe</i> 625, 626
9.1.4	Adapt recipes for environmental conditions.	<b>Student Edition:</b> 617 <i>Foods Lab</i> 621
9.1.5	Utilize portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 625, 626, 633
9.1.6	Properly store bread.	<b>Student Edition:</b> 618
<b>Performance Standard 9.2 Demonstrate a variety of techniques for preparing pastries.</b>		
9.2.1	Prepare a variety of pies.	<b>Student Edition:</b> 649-655 <i>Chicken Pot Pie</i> 657 <i>Figure</i> 649, 654 <i>Foods Lab</i> 657 <i>Try This! Recipe</i> 650
9.2.2	Utilize laminated dough in a variety of products.	<b>Student Edition:</b> 650-655 <i>Crust Demonstration</i> 657 <i>Food Science Experiment</i> 657 <i>Try This! Recipe</i> 651
9.2.3	Prepare a variety of cake types.	<b>Student Edition:</b> 635-638 <i>Skills Practice</i> 647 <i>Social Studies Historical Cakes</i> 647 <i>Try This! Recipe</i> 636
9.2.4	Prepare a variety of icings and fillings.	<b>Student Edition:</b> 638 <i>Cake Decorating</i> 647

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9.2.5	Prepare a variety of cookies.	<b>Student Edition:</b> 638-640 <i>Foods Lab</i> 647, 745 <i>Skills Practice</i> 647 <i>Try This! Recipe</i> 639
9.2.6	Adapt recipes for environmental conditions.	<b>Student Edition:</b> 655 <i>Food Science Experiment</i> 657
9.2.7	Practice portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 636, 639, 651
9.2.8	Demonstrate proper presentation.	<b>Student Edition:</b> 638 <i>Cake Decorating</i> 647 <i>Consumer FYI</i> 396 <i>Figure</i> 638
9.2.9	Properly store pastries.	<b>Student Edition:</b> 618, 640-641
<b>Performance Standard 9.3 Demonstrate a variety of techniques for preparing desserts.</b>		
9.3.1	Prepare a variety of custards.	<b>Student Edition:</b> 500-501
9.3.2	Prepare a variety of dessert sauces.	<b>Student Edition:</b> 572, 579 <i>Try This! Recipe</i> 684
9.3.3	Utilize pate choux to prepare a variety of desserts.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
9.3.4	Adapt recipes for environmental conditions.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
9.3.5	Practice portion control.	<b>Student Edition:</b> <i>Try This! Recipe</i> 684
9.3.6	Demonstrate proper presentation.	<b>Student Edition:</b> <i>Figure</i> 501
9.3.7	Properly store desserts.	<b>Student Edition:</b> 485, 501-502

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<b>Garde Manger – Explore and practice garde manger techniques.</b>	
<b>Performance Standard 10.1 Demonstrate a variety of techniques for preparing salads.</b>	
10.1.1 Prepare various dressings and dips.	<b>Student Edition:</b> 576-579
10.1.2 Prepare various salads.	<b>Student Edition:</b> 572-576
10.1.3 Practice portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield 572</i>
10.1.4 Demonstrate proper presentation.	<b>Student Edition:</b> 579
10.1.5 Properly store salads.	<b>Student Edition:</b> 575
<b>Performance Standard 10.2 Demonstrate a variety of techniques for preparing sandwiches.</b>	
10.2.1 Prepare a variety of hot sandwiches.	<b>Student Edition:</b> 560-564 <i>Broiler Use 569</i> <i>Figure 563, 564</i> <i>Foods Lab 569</i> <i>Try This! Recipe 565</i>
10.2.2 Prepare a variety of cold sandwiches.	<b>Student Edition:</b> 560-562, 564-565 <i>Foods Lab 569</i> <i>Tea Sandwiches 569</i> <i>Try This! Recipe 561</i>
10.2.3 Distinguish appropriate accompaniments.	<b>Student Edition:</b> 395, 560 <i>Consumer FYI 560</i> <i>Try This! Recipe 561</i>
10.2.4 Practice portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield 561, 565</i>
10.2.5 Demonstrate proper presentation.	<b>Student Edition:</b> <i>Consumer FYI 396</i> <i>Figure 561, 565</i>
10.2.6 Properly store sandwiches.	<b>Student Edition:</b> 565

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<b>Performance Standard 10.3 Demonstrate a variety of techniques for preparing appetizers and hors d'oeuvres.</b>	
10.3.1 Prepare a variety of appetizers.	<b>Student Edition:</b> 256-257
10.3.2 Prepare a variety of hors d'oeuvres.	<b>Student Edition:</b> 256 <i>Foods Lab</i> 265
10.3.3 Practice portion control.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
10.3.4 Demonstrate proper presentation.	<b>Student Edition:</b> <i>Figure</i> 256
10.3.5 Properly store appetizers and hors d'oeuvres.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
<b>Performance Standard 10.4 Demonstrate a variety of techniques for attractive presentations.</b>	
10.4.1 Determine appropriate garnishes for specific food items.	<b>Student Edition:</b> 395-396, 598, 655 <i>Garnishes</i> 399
10.4.2 Design centerpieces.	<b>Student Edition:</b> 253, 257 <i>Figure</i> 261
10.4.3 Examine a variety of plating techniques.	<b>Student Edition:</b> 254-257 <i>Apply Your Learning</i> 265 <i>Figure</i> 254
10.4.4 Investigate buffet presentations.	<b>Student Edition:</b> 255 <i>Figure</i> 255, 256 <i>Table Design</i> 265
<b>Performance Standard 10.5 Demonstrate knowledge of fresh and dried herbs.</b>	
10.5.1 Utilize fresh and dried herbs in food production.	<b>Student Edition:</b> 391-393 <i>Demo Area</i> 399 <i>Figure</i> 392-394 <i>Foods Lab</i> 399

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10.5.2 Differentiate the use of fresh and dried herbs.	<b>Student Edition:</b> 391-393 <i>Figure 392-394</i> <i>Science Herb Gardening 399</i>
10.5.3 Maintain quality of herbs through proper storage.	<b>Student Edition:</b> 393-395
<b>Front-of-the-House – Model front-of-the-house operations.</b>	
<b>Performance Standard 11.1 Explore various service styles and career opportunities.</b>	
11.1.1 Apply mise en place for the front-of-the-house.	<b>Student Edition:</b> 253-254
11.1.2 Display a variety of table settings.	<b>Student Edition:</b> 253-254 <i>Figure 253</i> <i>Foods Lab 737</i> <i>Place Settings 265</i> <i>Table Setting 265</i>
11.1.3 Perform a variety of service styles.	<b>Student Edition:</b> 253-262 <i>Food Event 265</i> <i>Foods Lab 265</i> <i>Table Design 265</i>
11.1.4 Compare menu types to service styles.	<b>Student Edition:</b> 254-262 <i>Food Event 265</i> <i>Foods Lab 265</i>
<b>Performance Standard 11.2 Demonstrate an awareness of beverage service.</b>	
11.2.1 Prepare a variety of hot beverages.	<b>Student Edition:</b> 547-550, 551-553 <i>Social Studies High Tea 555</i>
11.2.2 Prepare a variety of cold beverages.	<b>Student Edition:</b> 546-547, 551-553 <i>Foods Lab 555</i> <i>Punch Preparation 555</i> <i>Try This! Recipe 262, 551</i>
11.2.3 Properly serve a variety of hot and cold beverages.	<b>Student Edition:</b> 548-552 <i>Try This! Recipe 262, 551</i>

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11.2.4 Apply mise en place for beverage service.	<b>Student Edition:</b> 548-553
11.2.5 Utilize portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 262, 551
11.2.6 Properly store beverages.	<b>Student Edition:</b> 548-549 <i>Figure</i> 550
<b>Product Identification – Differentiate and categorize foodservice products.</b>	
<b>Performance Standard 12.1 Demonstrate knowledge of principles regarding the selection of fruits.</b>	
12.1.1 Select appropriate fruits for intended uses.	<b>Student Edition:</b> 419-420 <i>Figure</i> 415-418
12.1.2 Utilize a specification sheet.	<b>Student Edition:</b> A spec sheet can be made using the information on pages 419-420 and the figures on pages 415-418.
<b>Performance Standard 12.2 Demonstrate knowledge of principles regarding the selection of starches and grains.</b>	
12.2.1 Select appropriate starches and grains for intended uses.	<b>Student Edition:</b> 449-454, 456 <i>Figure</i> 450
12.2.2 Utilize a specification sheet.	<b>Student Edition:</b> A spec sheet can be made using the information on page 456 and the figures on pages 450, 455.
<b>Performance Standard 12.3 Demonstrate knowledge of principles regarding the selection of vegetables.</b>	
12.3.1 Select appropriate vegetables for intended uses.	<b>Student Edition:</b> 438-439 <i>Figure</i> 432-436
12.3.2 Utilize a specification sheet.	<b>Student Edition:</b> A spec sheet can be made using the information on pages 438-439 and the figures on pages 432-436.
<b>Performance Standard 12.4 Demonstrate knowledge of principles regarding the selection of dairy products.</b>	
12.4.1 Select appropriate dairy products for intended uses.	<b>Student Edition:</b> 482

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12.4.2 Differentiate between dairy products based upon fat content for appropriate uses.	<b>Student Edition:</b> 478-482 <i>Milk Taste Test</i> 489 <i>Nutrition Connection</i> 477
12.4.3 Utilize a specification sheet.	<b>Student Edition:</b> A spec sheet can be made using the information on pages 482 and the figures on pages 482-483
<b>Performance Standard 12.5 Demonstrate knowledge of principles regarding the selection of meats.</b>	
12.5.1 Identify appropriate cuts for intended uses.	<b>Student Edition:</b> 508 <i>Figure 509</i> <i>Meat Cut Identification</i> 519
12.5.2 Identify cost control methods in production.	<b>Student Edition:</b> 516
12.5.3 Describe proper procedures for purchasing, storing, and fabricating meat.	<b>Student Edition:</b> 512-513
12.5.4 Identify appropriate butchering methods of meats.	<b>Student Edition:</b> <i>Figure 509</i>
12.5.5 Identify uses of animal by-products.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
12.5.6 Outline federal grading systems.	<b>Student Edition:</b> 509-510 <i>Figure 510</i>
12.5.7 Utilize a specification sheet.	<b>Student Edition:</b> A spec sheet can be made using the information on pages 510-513 and the figures on pages 508, 511.
<b>Performance Standard 12.6 Demonstrate knowledge of principles regarding the selection of poultry.</b>	
12.6.1 Select appropriate cuts for intended uses.	<b>Student Edition:</b> 523-524 <i>Foods Lab</i> 531
12.6.2 Identify cost control methods in production.	<b>Student Edition:</b> 528
12.6.3 Describe proper procedures for purchasing, storing, and fabricating poultry.	<b>Student Edition:</b> 525

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12.6.4 Identify appropriate butchering methods of poultry.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
12.6.5 Identify uses of poultry by-products.	This standard can be met during teacher/class discussion.
12.6.6 Outline federal grading systems.	<b>Student Edition:</b> 525 <i>Figure 525</i>
<b>Performance Standard 12.7 Demonstrate knowledge of principles regarding the selection of fish and shellfish.</b>	
12.7.1 Identify appropriate market forms for intended uses.	<b>Student Edition:</b> 534-537 <i>Figure 534-535, 536</i>
12.7.2 Identify cost control methods in production.	<b>Student Edition:</b> 536-537
12.7.3 Describe proper procedures for purchasing, storing, and fabricating fish and shellfish.	<b>Student Edition:</b> 535-537
12.7.4 Identify appropriate butchering methods of fish and shellfish.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
12.7.5 Identify uses of fish and shellfish by-products.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
12.7.6 Identify quality and freshness characteristics of whole and fabricated fish and shellfish.	<b>Student Edition:</b> 535-536
<b>Performance Standard 12.8 Demonstrate knowledge of principles regarding the identification and selection of staples.</b>	
12.8.1 Select appropriate staples for intended uses.	<b>Student Edition:</b> 223, 239, 482, 492, 609-611
12.8.2 Utilize cost-control methods in storing staples.	<b>Student Edition:</b> 482-483, 492, 611

STANDARDS	PAGE REFERENCES
<b>Product Preparation – Differentiate and categorize foodservice products.</b>	
<b>Performance Standard 13.1 Demonstrate knowledge of principles regarding the preparation of fruits.</b>	
13.1.1 Prepare a variety of fruits.	<b>Student Edition:</b> 421-422, 546-547 <i>Figure 415-418, 423</i> <i>Safety Alert 421</i> <i>Try This! Recipe 402, 424, 451, 551, 625</i>
13.1.2 Utilize cost control methods in production.	<b>Student Edition:</b> 404, 422 <i>Math Cost Comparison 409, 429</i>
13.1.3 Incorporate portion control.	<b>Student Edition:</b> 402 <i>Try This! Recipe Yield 402, 424, 451, 551, 625</i>
13.1.4 Demonstrate a variety of cooking methods for fruits.	<b>Student Edition:</b> 404-405, 423-427 <i>Cooking With Fruit 429</i> <i>Figure 425</i> <i>Foods Lab 429</i> <i>Try This! Recipe 402, 424, 451, 625</i>
<b>Performance Standard 13.2 Demonstrate knowledge of principles regarding the preparation of starches and grains.</b>	
13.2.1 Prepare a variety of starches and grains.	<b>Student Edition:</b> 450-459, 594-596, 560-566, 573, 623-628 <i>Food Science Experiment 46, 737</i> <i>Foods Lab 461</i> <i>Making Breads 633</i> <i>Try This! Recipe 451, 457, 625, 626, 639, 663, 710</i>
13.2.2 Utilize cost control methods in production.	<b>Student Edition:</b> <i>Consumer FYI 453</i> <i>Math Bake Sale 647</i> <i>Math Bread Crumbs 461</i> <i>Science Rice Experiment 461</i>
13.2.3 Incorporate portion control.	<b>Student Edition:</b> <i>Science Rice Experiment 461</i> <i>Try This! Recipe Yield 451, 457, 625, 639, 663, 710</i>

STANDARDS	PAGE REFERENCES
13.2.4 Demonstrate a variety of cooking methods for starches and grains.	<b>Student Edition:</b> 456-459 <i>Food Science Experiment</i> 461 <i>Try This! Recipe</i> 451, 457, 663, 710
<b>Performance Standard 13.3 Demonstrate knowledge of principles regarding the preparation of vegetables.</b>	
13.3.1 Prepare a variety of vegetables.	<b>Student Edition:</b> 439-440, 574-575, 579, 583-587 <i>Figure</i> 430-436 <i>Foods Lab</i> 447, 591, 693 <i>Try This! Recipe</i> 345, 442, 457, 539, 572, 686, 697
13.3.2 Utilize cost control methods in production.	<b>Student Edition:</b> 404 <i>Figure</i> 444 <i>Math Cost Comparison</i> 447, 591
13.3.3 Incorporate portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 345, 442, 457, 539, 572, 595, 677, 686, 697
13.3.4 Demonstrate a variety of cooking methods for vegetables.	<b>Student Edition:</b> 404-405, 440-443, 589 <i>Food Science Experiment</i> 409, 605 <i>Try This! Recipe</i> 345, 442, 539, 595, 677, 686
<b>Performance Standard 13.4 Demonstrate knowledge of principles regarding the preparation of dairy products.</b>	
13.4.1 Prepare a variety of dairy products.	<b>Student Edition:</b> 478-483, 551-552 <i>Figure</i> 482-483 <i>Try This! Recipe</i> 487, 551, 561, 601
13.4.2 Utilize cost control methods in production.	<b>Student Edition:</b> <i>Math Bake Sale</i> 647
13.4.3 Prepare a variety of dairy products based on fat content.	<b>Student Edition:</b> <i>Foods Lab</i> 647 <i>Nutrition Connection</i> 477 <i>Try This! Recipe</i> 487, 565, 650
13.4.4 Incorporate portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 487, 551, 561, 601
13.4.5 Demonstrate a variety of cooking methods for dairy products.	<b>Student Edition:</b> 484-487 <i>Try This! Recipe</i> 487, 601

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<b>Performance Standard 13.5 Demonstrate knowledge of principles regarding the preparation of meats.</b>	
13.5.1 Prepare a variety of meats.	<b>Student Edition:</b> 513-516, 560-564, 585, 599-600 <i>Figure 513</i> <i>Foods Lab 569</i> <i>Try This! Recipe 512, 595, 708</i>
13.5.2 Utilize cost control methods in production.	<b>Student Edition:</b> 509-513
13.5.3 Incorporate portion control.	<b>Student Edition:</b> <i>Foods Lab 591</i> <i>Try This! Recipe Yield 512, 595, 708</i>
13.5.4 Demonstrate a variety of cooking methods for meats.	<b>Student Edition:</b> 514-516 <i>Consumer FYI 321</i> <i>Meat Cut Identification 519</i> <i>Safety Alert 514</i> <i>Try This! Recipe 512, 595, 708</i>
<b>Performance Standard 13.6 Demonstrate knowledge of principles regarding the preparation of poultry.</b>	
13.6.1 Prepare a variety of poultry.	<b>Student Edition:</b> 525-529, 585, 599-600 <i>Foods Lab 591</i> <i>Oven Fried 531</i> <i>Try This! Recipe 524</i>
13.6.2 Utilize cost control methods in production.	<b>Student Edition:</b> <i>Math Cost Comparison 531</i>
13.6.3 Incorporate portion control.	<b>Student Edition:</b> <i>Foods Lab 591</i> <i>Try This! Recipe Yield 524</i>
13.6.4 Demonstrate a variety of cooking methods for poultry.	<b>Student Edition:</b> 522-523, 525-529 <i>Consumer FYI 321</i> <i>Try This! Recipe 524</i>

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<b>Performance Standard 13.7 Demonstrate knowledge of principles regarding the preparation of fish and shellfish.</b>	
13.7.1 Prepare a variety of fish and shellfish.	<b>Student Edition:</b> 537-541, 585 <i>Foods Lab</i> 591 <i>Try This! Recipe</i> 539
13.7.2 Utilize cost control methods in production.	<b>Student Edition:</b> <i>Math Cost Per Serving</i> 543
13.7.3 Incorporate portion control.	<b>Student Edition:</b> <i>Math Cost Per Serving</i> 543 <i>Try This! Recipe Yield</i> 539
13.7.4 Demonstrate a variety of cooking methods for fish and shellfish.	<b>Student Edition:</b> 537-541 <i>Consumer FYI</i> 321 <i>Figure</i> 534-535 <i>Food Science Experiment</i> 543 <i>Foods Lab</i> 543 <i>Try This! Recipe</i> 539
<b>Stocks/Sauces/Soups – Classify and produce stocks, sauces, and soups.</b>	
<b>Performance Standard 14.1 Demonstrate knowledge of principles regarding the preparation of stocks.</b>	
14.1.1 Prepare a variety of stocks.	<b>Student Edition:</b> 593-594, 597-598, 601 <i>Demonstration</i> 605 <i>Safety Alert</i> 593 <i>Try This! Recipe</i> 595, 688, 710
14.1.2 Utilize cost control methods in production.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
14.1.3 Incorporate portion control.	<b>Student Edition:</b> <i>Try This! Recipe Yield</i> 595, 688, 710
14.1.4 Demonstrate a variety of cooking methods for stocks.	<b>Student Edition:</b> <i>Safety Alert</i> 593 <i>Try This! Recipe</i> 595, 688, 710
14.1.5 Properly cool and store stocks.	<b>Student Edition:</b> 593-594

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<b>Performance Standard 14.2 Demonstrate knowledge of principles regarding the preparation of sauces.</b>	
14.2.1 Prepare the grand sauces.	<b>Student Edition:</b> 600-602 <i>Demonstration</i> 605 <i>Try This! Recipe</i> 601
14.2.2 Prepare derivative sauces.	<b>Student Edition:</b> 602
14.2.3 Prepare small sauces.	<b>Student Edition:</b> 602
14.2.4 Prepare a variety of thickening methods/agents.	<b>Student Edition:</b> 594-596 <i>Demonstration</i> 605 <i>Figure</i> 595 <i>Foods Lab</i> 605
14.2.5 Utilize cost control methods in production.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
14.2.6 Incorporate portion control.	<b>Student Edition:</b> 146-147 <i>Try This! Recipe Yield</i> 601
14.2.7 Properly cool and store sauces.	<b>Student Edition:</b> 602
<b>Performance Standard 14.3 Demonstrate knowledge of principles regarding the preparation of soups.</b>	
14.3.1 Prepare a variety of clear soups.	<b>Student Edition:</b> 593, 597
14.3.2 Prepare a variety of thick soups.	<b>Student Edition:</b> 594-597 <i>Foods Lab</i> 605
14.3.3 Prepare a variety of specialty soups.	<b>Student Edition:</b> 597-600 <i>Demonstration</i> 605 <i>Try This! Recipe</i> 595
14.3.4 Utilize cost control methods in production.	<b>Student Edition:</b> <i>Math Cost Comparison</i> 605

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14.3.5 Incorporate portion control.	<b>Student Edition:</b> 146-147 <i>Try This! Recipe Yield 595</i>
14.3.6 Demonstrate a variety of cooking methods for soups.	<b>Student Edition:</b> 598
14.3.7 Properly cool and store soups.	<b>Student Edition:</b> 602
<b>Cooking Methods – Differentiate and implement appropriate cooking methods.</b>	
<b>Performance Standard 15.1 Demonstrate dry heat, moist heat, and combination cooking methods.</b>	
15.1.1 Demonstrate methods of dry heat cooking with fat.	<b>Student Edition:</b> 371-372, 373
15.1.2 Demonstrate methods of dry heat cooking without fat.	<b>Student Edition:</b> 373-374 <i>Figure 373</i>
15.1.3 Demonstrate methods of moist heat cooking.	<b>Student Edition:</b> 364-370 <i>Consumer FYI 321</i> <i>Figure 371</i>
15.1.4 Demonstrate methods of combination cooking.	<b>Student Edition:</b> 369-378 <i>Cooking Methods 381</i> <i>Microwave Cooking 381</i>
<b>Business Operations – Analyze business procedures in the hospitality field.</b>	
<b>Performance Standard 16.1 Explore entrepreneurship opportunities in the foodservice industry.</b>	
16.1.1 Explore components of a business plan.	<b>Student Edition:</b> <i>Career Connection 217, 303</i> <i>Career Prep 216-217</i>
16.1.2 Investigate support networks for entrepreneurship.	<b>Student Edition:</b> <i>Career Prep 59, 246-247</i>
16.1.3 Identify franchise opportunities.	<b>Student Edition:</b> <i>Career Prep 303</i>

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<b>Performance Standard 16.2 Describe marketing strategies in the foodservice industry.</b>	
16.2.1 Use the menu as a marketing tool.	The following can be used to help facilitate this goal. <b>Student Edition:</b> <i>Menu Analysis</i> 157 <i>Menu Development</i> 605 <i>Menu Planning</i> 129
16.2.2 Write a press release.	<b>Student Edition:</b> <i>Language Arts Radio Spots</i> 489
16.2.3 Participate in a community service activity.	<b>Student Edition:</b> <i>Career Prep</i> 179
<b>Performance Standard 16.3 Investigate facilities management in the foodservice industry.</b>	
16.3.1 Utilize a facilities flowchart.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
16.3.2 Employ a facilities checklist.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
16.3.3 Employ a facilities maintenance checklist.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
16.3.4 Explore American with Disabilities Act compliance.	<i>Food for Today</i> © 2006 is not a food service training program. To meet this standard, see <i>Culinary Essentials</i> © 2006.
<b>Performance Standard 16.4 Explore professional organizations in the foodservice industry.</b>	
16.4.1 Explore student and professional organizations associated with the foodservice industry.	<b>Student Edition:</b> <i>Career Prep</i> 59, 178-179
16.4.2 Participate in a student and/or professional organization function.	<b>Student Edition:</b> <i>Career Connection</i> 179 <i>Career Prep</i> 178-179