



Culinary Essentials

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STANDARDS		PAGE REFERENCES
Careers Exploration – Analyze career paths and employ industry standards within the culinary arts field.		
Performance Standard 1.1 Describe the professional foodservice industry, history, traditions, and current trends.		
1.1.1	Identify current trends in foodservice industry.	Student Edition: 16-21, 22-26, 31-35, 134-136, 280 <i>Minilab</i> 26, 137 <i>Lab-Based Activity</i> 109
1.1.2	Examine history in foodservice industry.	Student Edition: <i>a LINK to the Past</i> 28, 81, 143, 187, 269, 300, 404, 443, 477, 521, 529, 66
1.1.3	Utilize current trends in foodservice industry.	Student Edition: <i>Workplace Know-How</i> 108 <i>Lab-Based Activity</i> 109 <i>MiniLab</i> 137
Performance Standard 1.2 Analyze career paths and opportunities in food production and service as well as related foodservice industries.		
1.2.1	Differentiate between the job descriptions in foodservice industry.	Student Edition: 16-21, 31-35, 72-82, 123-127, 408-409 <i>Workplace Know-How</i> 36 <i>Lab-Based Activity</i> 37 <i>Career Pathways</i> 110-111, 198-199, 334-335, 600-601, 696-697

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1.2.2	Explore career opportunities in related foodservice industries.	Student Edition: <i>MiniLab</i> 21 <i>Workplace Know How</i> 36 <i>Lab-Based Activity</i> 37 <i>Career Research Activity</i> 111, 199, 335, 601, 697
1.2.3	Perform different jobs in food production and service.	Student Edition: <i>MiniLab</i> 82, 127, 413, 547 <i>Lab-Based Activity</i> 139, 277, 297, 357, 433, 449, 483, 525
Performance Standard 1.3 Develop and model professional and ethical workplace behaviors.		
1.3.1	Wear and manage proper workplace attire.	Student Edition: 69, 155-158, 171, 179
1.3.2	Employ proper kitchen etiquette.	Student Edition: 57-58, 62, 69-70, 177-181, 193 <i>MiniLab</i> 181
Sanitation – Integrate knowledge, skills, and practices in sanitation.		
Performance Standard 2.1 Determine microorganisms found in food and their role in causing illness.		
2.1.1	Identify foodborne illnesses and their causes.	Student Edition: 167-170, 183-186, 575 <i>Safety & Sanitation</i> 169, 390, 440, 692 <i>Key Science Skills</i> 514
2.1.2	Practice safe food handling techniques and prevention of foodborne illnesses.	Student Edition: 170-171, 177-181, 183-187, 188-194 <i>Safety & Sanitation</i> 190, 390, 440, 692 <i>MiniLab</i> 195
Performance Standard 2.2 Comply with health department regulations.		
2.2.1	Practice appropriate personal hygiene/health procedures and report symptoms of illness.	Student Edition: 69-70, 168, 170, 177-181, 193 <i>Safety & Sanitation</i> 169, 190, 512 <i>MiniLab</i> 181, 499 <i>Key Science Skills</i> 514
2.2.2	Demonstrate awareness of the model food code.	Student Edition: 143, 190, 191, 193, 287, 544
2.2.3	Demonstrate an awareness of local health department regulations.	Student Edition: 146

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Performance Standard 2.3 Use the safe food-handling principles during all food-handling processes to minimize the risks of foodborne illnesses.		
2.3.1	Identify and implement procedures for critical control-points.	Student Edition: 182-187 <i>MiniLab</i> 187 <i>Lab-Based Activity</i> 197
2.3.2	Follow a safe food-handling flowchart.	Student Edition: 183 <i>Lab-Based Activity</i> 175
2.3.3	Implement safe food-handling procedures.	Student Edition: 170-177, 177-181, 183-186, 188-194 <i>MiniLab</i> 187, 195 <i>Safety & Sanitation</i> 190, 390, 440, 692
Performance Standard 2.4 Utilize proper facility management techniques for cleaning and sanitation.		
2.4.1	Apply proper warewashing and pot-washing techniques.	Student Edition: 87, 194-195, 211, 215, 251 <i>Safety & Sanitation</i> 613
2.4.2	Identify approved chemicals and appropriate uses.	Student Edition: 171-172, 194 <i>Key Science Skills</i> 161
2.4.3	Practice proper floorcare.	Student Edition: 144, 157, 171 <i>Safety & Sanitation</i> 157
2.4.4	Practice proper facility cleaning.	Student Edition: 172, 211, 215, 220-221 <i>MiniLab</i> 173, 222
2.4.5	Comply with cleaning schedules.	Student Edition: 130-131, 180-181, 183, 187 <i>MiniLab</i> 187 <i>Safety & Sanitation</i> 190
2.4.6	Demonstrate waste disposal and recycling methods.	Student Edition: 171, 194

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Safety – Apply knowledge, skills, and practices in workplace safety.		
Performance Standard 3.1 Demonstrate basic first aid procedures to injuries common in the foodservice industry.		
3.1.1	Simulate first aid procedures.	Student Edition: 162-165 <i>MiniLab</i> 165
3.1.2	Recognize and implement universal precautions for blood-borne pathogens.	Student Edition: 176-197 (HACCP guidelines for safe food handling) <i>Key Science Skills</i> 514 (addresses salmonella) <i>Safety & Sanitation</i> 532 (addresses cross-contamination)
Performance Standard 3.2 Recognize procedures and precautions to prevent accidents and injuries.		
3.2.1	Implement appropriate procedures and precautions to prevent accidents and injuries.	Student Edition: 129, 155-162, 233-235 <i>Safety & Sanitation</i> 78, 159, 238, 353, 504, 535
3.2.2	Recognize OSHA standards.	Student Edition: 146, 151, 155 <i>Safety & Sanitation</i> 159 <i>Lab-Based Activity</i> 153, 175
Equipment - Demonstrate proper operation of foodservice equipment.		
Performance Standard 4.1 Explore foodservice tools and large and small standard equipment.		
4.1.1	Identify tools and equipment.	Student Edition: 207-210, 212-214, 216-219, 221-222, 223-227, 232-233, 240-250
4.1.2	Operate equipment appropriately while recognizing OSHA standards.	Student Edition: <i>Safety & Sanitation</i> 212, 215 <i>Miniab</i> 222, 227 <i>Lab-Based Activity</i> 467, 549, 695
4.1.3	Clean and maintain tools and equipment while recognizing OSHA standards.	Student Edition: 159, 194-195, 211, 215, 220-221, 239, 251 <i>Safety & Sanitation</i> 215, 221, 240 <i>MiniLab</i> 222 <i>Lab-Based Activity</i> 253, 407, 467, 507, 525, 569

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Nutrition – Utilize principles related to health and nutrition.		
Performance Standard 5.1 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.		
5.1.1	Assess principles to maximize nutrient retention in prepared foods.	Student Edition: 271-273, 275, 340-341 <i>MiniLab 275</i>
5.1.2	Apply basic nutrition knowledge to menu planning and modification.	Student Edition: 255-262, 264-267, 273-275, 280, 285, 287 <i>Lab-Based Activity 277</i> <i>MiniLab 288</i>
5.1.3	Analyze and compare food for nutritional value.	Student Edition: 263-264, 440, 527-528 <i>MiniLab 270</i> <i>Culinary Tip 414, 574, 593, 655</i>
5.1.4	Recognize special dietary needs and available modifications.	Student Edition: 266-270, 273, 275, 287 <i>MiniLab 288</i>
5.1.5	Explain how different cooking methods effect the nutritive value of foods.	Student Edition: 340-341 <i>MiniLab 275</i> <i>WorkPlace Know-How 356</i> <i>Lab-Based Activity 357</i>
Basic Skills - Integrate knowledge and demonstrate basic skills in culinary arts.		
Performance Standard 6.1 Develop necessary knife skills.		
6.1.1	Demonstrate basic knife cuts.	Student Edition: 235-237, 587 <i>Key Math Skills 234</i> <i>MiniLab 239</i>
6.1.2	Demonstrate how to properly handle, sharpen, and maintain knives.	Student Edition: 233-234, 238-239 <i>Key Math Skills 234</i>
Performance Standard 6.2 Apply professional culinary arts terminology.		
6.2.1	Interpret terminology in culinary arts.	Student Edition: 18-21, 409-411, 600, 678-679 <i>Glossary 714-729</i>

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6.2.2	Use proper terminology in culinary arts.	Student Edition: <i>Lab-Based Activity</i> 37, 253, 467, 651 <i>MiniLab</i> 206, 239, 251, 343, 355
Performance Standard 6.3 Establish workplace mise en place.		
6.3.1	Practice mise en place.	Student Edition: 206, 440-441 <i>MiniLab</i> 206, 441, 578 <i>Lab-Based Activity</i> 407, 449
Performance Standard 6.4 Employ proper measuring techniques.		
6.4.1	Utilize weights and measures to demonstrate proper scaling and measurement techniques.	Student Edition: 303-305 <i>Minilab</i> 311, 613, 649 <i>Lab-Based Activity</i> 313, 569, 629, 651, 667
6.4.2	Select and utilize the most appropriate measuring instrument.	Student Edition: <i>Minilab</i> 251, 649 <i>Lab-Based Activity</i> 313, 629, 667
Performance Standard 6.5 Utilize recipe standards.		
6.5.1	Convert recipes from one yield to another.	Student Edition: <i>MiniLab</i> 311, <i>Lab-Based Activity</i> 313, 629 <i>Key Math Skills</i> 439, 608
6.5.2	Utilize a standardized recipe.	Student Edition: 299-302, 303-305, 316, 402-405 <i>MiniLab</i> 302, 405, 447, 683, 689, 693 <i>Lab-Based Activity</i> 569, 651, 667, 695
6.5.3	Utilize liquid measuring tools to demonstrate proper techniques.	Student Edition: 304-305 <i>Lab-Based Activity</i> 313, 569, 629 <i>Minilab</i> 613
Management Skills – Integrate specific management functions related to the food industry.		
Performance Standard 7.1 Explore menu-writing principles.		
7.1.1	Assess and modify existing menus.	Student Edition: 306-311, 607 <i>MiniLab</i> 311 <i>Lab-Based Activity</i> 313 <i>Key Math Skills</i> 608

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7.1.2	Apply design principles to create a menu.	Student Edition: 278-283, 288, 289-291 <i>MiniLab</i> 291 <i>Lab-Based Activity</i> 297
7.1.3	Identify how menu prices are created.	Student Edition: 292-295, 317-322, 323-326 <i>MiniLab</i> 295, 322 <i>Lab-Based Activity</i> 297
Performance Standard 7.2 Incorporate the relationship between purchasing, storeroom operations and cost control.		
7.2.1	Implement quality control storage procedures.	Student Edition: 188-192, 208-211, 272-273, 329-330, 494, 495, 496, 497, 574, 575, 576, 582, 583, 648-649, 674 <i>Safety & Sanitation</i> 190 <i>MiniLab</i> 195, 211
7.2.2	Complete a requisition form.	Student Edition: 330
7.2.3	Cost out a recipe.	Student Edition: 320-322 <i>MiniLab</i> 322
7.2.4	Identify and utilize a specification.	Student Edition: 315-316, 325-326
7.2.5	Identify the components of forecasting sales.	Student Edition: 119, 324, 326
7.2.6	Practice inventory control.	Student Edition: 121, 208, 209, 211, 328-329, 532
Breakfast Preparation – Apply knowledge, skills, and practices for breakfast preparation.		
Performance Standard 8.1 Apply knowledge, skills and practices for preparation of eggs.		
8.1.1	Identify the differences between old and fresh eggs and proper cooking uses.	Student Edition: 389, 390, 394-400, 620 <i>Culinary Tip</i> 620, 671
8.1.2	Prepare and serve eggs using a variety of cooking methods.	Student Edition: 394-400 <i>Key Science Skills</i> 395 <i>MiniLab</i> 400 <i>Lab-Based Activity</i> 407

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8.1.3 Select and purchase appropriate eggs.	Student Edition: 389-390
8.1.4 Properly store eggs and egg products.	Student Edition: 389 <i>Safety & Sanitation</i> 190
8.1.5 Utilize portion control.	Student Edition: 398 <i>Culinary Tip</i> 389 <i>Lab-Based Activity</i> 407
Performance Standard 8.2 Apply knowledge, skills and practices for preparation of breakfast meats and starches.	
8.2.1 Prepare breakfast meats using various methods.	Student Edition: 393-394 <i>Lab-Based Activity</i> 407
8.2.2 Prepare a variety of breakfast starches.	Student Edition: 401-405 <i>Minilab</i> 405
8.2.3 Select and purchase appropriate breakfast meats.	Student Edition: 387-388, 531
8.2.4 Properly store breakfast meats and breakfast meats products.	Student Edition: 532
8.2.5 Utilize portion control.	Student Edition: 275, 394 <i>Lab-Based Activity</i> 277
Bake Shop – Demonstrate bakery production skills.	
Performance Standard 9.1 Demonstrate a variety of techniques for preparing breads.	
9.1.1 Identify and use common baking ingredients.	Student Edition: 605, 614-627 <i>Minilab</i> 627
9.1.2 Prepare yeast breads.	Student Edition: 630-636, 637-649 <i>MiniLab</i> 649 <i>Lab-Based Activity</i> 651
9.1.3 Prepare quick breads.	Student Edition: 652-657, 658-661, 662-665 <i>MiniLab</i> 661, 665 <i>Lab-Based Activity</i> 667

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9.1.4	Adapt recipes for environmental conditions.	Student Edition: <i>Key Science Skills</i> 680
9.1.5	Utilize portion control.	Student Edition: 644 <i>Lab-Based Activity</i> 277 <i>Key Math Skills</i> 439 <i>MiniLab</i> 649
9.1.6	Properly store bread.	Student Edition: 648-649, 657
Performance Standard 9.2 Demonstrate a variety of techniques for preparing pastries.		
9.2.1	Prepare a variety of pies.	Student Edition: 684-689 <i>MiniLab</i> 689
9.2.2	Utilize laminated dough in a variety of products.	Student Edition: <i>Lab-Based Activity</i> 695
9.2.3	Prepare a variety of cake types.	Student Edition: 675-683 <i>MiniLab</i> 683
9.2.4	Prepare a variety of icings and fillings.	Student Edition: 682-683, 687-688 <i>MiniLab</i> 683, 689 <i>Lab-Based Activity</i> 695
9.2.5	Prepare a variety of cookies.	Student Edition: 669-674 <i>Minilab</i> 674
9.2.6	Adapt recipes for environmental conditions.	Student Edition: <i>Key Science Skills</i> 680
9.2.7	Practice portion control.	Student Edition: 244, 664, 672
9.2.8	Demonstrate proper presentation.	Student Edition: 661, 665, 674, 676, 678, 689 <i>Minilab</i> 683, 693 <i>Lab-Based Activity</i> 695
9.2.9	Properly store pastries.	Student Edition: 657, 665, 674, 676, 683, 689, 693

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Performance Standard 9.3 Demonstrate a variety of techniques for preparing desserts.		
9.3.1	Prepare a variety of custards.	Student Edition: 688, 691-692 <i>MiniLab</i> 689, 693
9.3.2	Prepare a variety of dessert sauces.	Student Edition: <i>Minilab</i> 693
9.3.3	Utilize pate choux to prepare a variety of desserts.	Student Edition: <i>Lab-Based Activity</i> 695
9.3.4	Adapt recipes for environmental conditions.	Student Edition: <i>Key Science Skills</i> 680
9.3.5	Practice portion control.	Student Edition: <i>MiniLab</i> 693
9.3.6	Demonstrate proper presentation.	Student Edition: 689 <i>MiniLab</i> 693 <i>Lab-Based Activity</i> 695
9.3.7	Properly store desserts.	Student Edition: 683, 689, 693
Garde Manger – Explore and practice garde manger techniques.		
Performance Standard 10.1 Demonstrate a variety of techniques for preparing salads.		
10.1.1	Prepare various dressings and dips.	Student Edition: 418-420 <i>MiniLab</i> 420
10.1.2	Prepare various salads.	Student Edition: 414-418
10.1.3	Practice portion control.	Student Edition: 416-417
10.1.4	Demonstrate proper presentation.	Student Edition: 417-418
10.1.5	Properly store salads.	Student Edition: 416

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Performance Standard 10.2 Demonstrate a variety of techniques for preparing sandwiches.	
10.2.1 Prepare a variety of hot sandwiches.	Student Edition: 442-445 <i>MiniLab</i> 447
10.2.2 Prepare a variety of cold sandwiches.	Student Edition: 446-447 <i>MiniLab</i> 441 <i>Lab-Based Activity</i> 449
10.2.3 Distinguish appropriate accompaniments.	Student Edition: 438 <i>Lab-Based Activity</i> 433
10.2.4 Practice portion control.	Student Edition: <i>Key Math Skills</i> 439
10.2.5 Demonstrate proper presentation.	Student Edition: 445
10.2.6 Properly store sandwiches.	Student Edition: 441
Performance Standard 10.3 Demonstrate a variety of techniques for preparing appetizers and hors d'oeuvres.	
10.3.1 Prepare a variety of appetizers.	Student Edition: 479-481 <i>MiniLab</i> 481, 499
10.3.2 Prepare a variety of hors d'oeuvres.	Student Edition: 426-431 <i>MiniLab</i> 431
10.3.3 Practice portion control.	Student Edition: 431
10.3.4 Demonstrate proper presentation.	Student Edition: 427, 429-430, 431, 480-481
10.3.5 Properly store appetizers and hors d'oeuvres.	Student Edition: 481 <i>Safety & Sanitation</i> 430

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Performance Standard 10.4 Demonstrate a variety of techniques for attractive presentations.	
10.4.1 Determine appropriate garnishes for specific food items.	Student Edition: 410-411, 429, 445, 477-478, 505 <i>Lab-Based Activity</i> 433
10.4.2 Design centerpieces.	Student Edition: 107, 429
10.4.3 Examine a variety of plating techniques.	Student Edition: 382-383, 417-418, 429-431, 445, 446, 505, 578 <i>MiniLab</i> 400, 431, 447, 693 <i>Lab-Based Activity</i> 407 <i>WorkPlace Know-How</i> 432 <i>Culinary Tip</i> 441
10.4.4 Investigate buffet presentations.	Student Edition: 98-99, 107, 429 <i>Safety & Sanitation</i> 99
Performance Standard 10.5 Demonstrate knowledge of fresh and dried herbs.	
10.5.1 Utilize fresh and dried herbs in food production.	Student Edition: 398, 473 <i>MiniLab</i> 363 <i>Lab-Based Activity</i> 385
10.5.2 Differentiate the use of fresh and dried herbs.	Student Edition: 362-363, 364-368 <i>MiniLab</i> 372 <i>WorkPlace Know-How</i> 384 <i>Lab-Based Activity</i> 385
10.5.3 Maintain quality of herbs through proper storage.	Student Edition: 368
Front-of-the-House – Model front-of-the-house operations.	
Performance Standard 11.1 Explore various service styles and career opportunities.	
11.1.1 Apply mise en place for the front-of-the-house.	Student Edition: <i>Safety & Sanitation</i> 78
11.1.2 Display a variety of table settings.	Student Edition: 105-106

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11.1.3 Perform a variety of service styles.	Student Edition: 94-99 <i>Lab-Based Activity 89</i> <i>MiniLab 99</i>
11.1.4 Compare menu types to service styles.	Student Edition: 280-283, 289-290 <i>Minilab 291</i> <i>Lab-Based Activity 297</i>
Performance Standard 11.2 Demonstrate an awareness of beverage service.	
11.2.1 Prepare a variety of hot beverages.	Student Edition: 85-87 <i>Lab-Based Activity 89</i>
11.2.2 Prepare a variety of cold beverages.	Student Edition: 83-84 <i>Lab-Based Activity 89</i>
11.2.3 Properly serve a variety of hot and cold beverages.	Student Edition: 73-74 <i>Lab-Based Activity 89</i>
11.2.4 Apply mise en place for beverage service.	Student Edition: 73-74
11.2.5 Utilize portion control.	Student Edition: 74, 86
11.2.6 Properly store beverages.	Student Edition: 85, 86
Product Identification – Differentiate and categorize foodservice products.	
Performance Standard 12.1 Demonstrate knowledge of principles regarding the selection of fruits.	
12.1.1 Select appropriate fruits for intended uses.	Student Edition: 571-576
12.1.2 Utilize a specification sheet.	Student Edition: 315-316, 325-326

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Performance Standard 12.2 Demonstrate knowledge of principles regarding the selection of starches and grains.	
12.2.1 Select appropriate starches and grains for intended uses.	Student Edition: 551-554, 559-565 <i>WorkPlace Know-How</i> 568
12.2.2 Utilize a specification sheet.	Student Edition: 315-316, 325-326
Performance Standard 12.3 Demonstrate knowledge of principles regarding the selection of vegetables.	
12.3.1 Select appropriate vegetables for intended uses.	Student Edition: 579-581, 583-585, 591-594 <i>Safety & Sanitation</i> 584 <i>MiniLab</i> 597
12.3.2 Utilize a specification sheet.	Student Edition: 315-316, 325-326
Performance Standard 12.4 Demonstrate knowledge of principles regarding the selection of dairy products.	
12.4.1 Select appropriate dairy products for intended uses.	Student Edition: 191, 421-424, 437-438, 615-616, 618 <i>MiniLab</i> 425 <i>Lab-Based Activity</i> 449
12.4.2 Differentiate between dairy products based upon fat content for appropriate uses.	Student Edition: 437, 615-616, 618
12.4.3 Utilize a specification sheet.	Student Edition: 315-316, 325-326
Performance Standard 12.5 Demonstrate knowledge of principles regarding the selection of meats.	
12.5.1 Identify appropriate cuts for intended uses.	Student Edition: 529-530, 533-541
12.5.2 Identify cost control methods in production.	Student Edition: 317-319, 531
12.5.3 Describe proper procedures for purchasing, storing, and fabricating meat.	Student Edition: 190, 531-532, 533, 535, 536, 539
12.5.4 Identify appropriate butchering methods of meats.	Student Edition: 529-530, 533-541

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12.5.5 Identify uses of animal by-products.	Student Edition: 535
12.5.6 Outline federal grading systems.	Student Edition: 190, 530-531
12.5.7 Utilize a specification sheet.	Student Edition: 315-316, 325-326
Performance Standard 12.6 Demonstrate knowledge of principles regarding the selection of poultry.	
12.6.1 Select appropriate cuts for intended uses.	Student Edition: 513-515
12.6.2 Identify cost control methods in production.	Student Edition: 317-319, 511
12.6.3 Describe proper procedures for purchasing, storing, and fabricating poultry.	Student Edition: 511, 512 <i>MiniLab</i> 515
12.6.4 Identify appropriate butchering methods of poultry.	Student Edition: 513-515
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.	Student Edition: 190, 512
Performance Standard 12.7 Demonstrate knowledge of principles regarding the selection of fish and shellfish.	
12.7.1 Identify appropriate market forms for intended uses.	Student Edition: 488-489, 492, 493, 494, 495, 496, 497
12.7.2 Identify cost control methods in production.	Student Edition: 488, 496 <i>Key Math Skills</i> 494
12.7.3 Describe proper procedures for purchasing, storing, and fabricating fish and shellfish.	Student Edition: 489-490, 493, 494, 495, 496, 497, 498
12.7.4 Identify appropriate butchering methods of fish and shellfish.	Student Edition: 488-489, 495, 496, 498
12.7.5 Identify uses of fish and shellfish by-products.	Student Edition: 489

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12.7.6 Identify quality and freshness characteristics of whole and fabricated fish and shellfish.	Student Edition: 489-490, 491-493, 494
Performance Standard 12.8 Demonstrate knowledge of principles regarding the identification and selection of staples.	
12.8.1 Select appropriate staples for intended uses.	Student Edition: 551-553, 559-560, 614-623
12.8.2 Utilize cost-control methods in storing staples.	Student Edition: 554-555, 561
Product Preparation – Differentiate and categorize foodservice products.	
Performance Standard 13.1 Demonstrate knowledge of principles regarding the preparation of fruits.	
13.1.1 Prepare a variety of fruits.	Student Edition: 576-578 <i>Lab-Based Activity</i> 333, 599 <i>MiniLab</i> 578
13.1.2 Utilize cost control methods in production.	Student Edition: 317-322, 330, 571
13.1.3 Incorporate portion control.	Student Edition: 315-316, 577
13.1.4 Demonstrate a variety of cooking methods for fruits.	Student Edition: 576-578 <i>MiniLab</i> 578 <i>Lab-Based Activity</i> 599
Performance Standard 13.2 Demonstrate knowledge of principles regarding the preparation of starches and grains.	
13.2.1 Prepare a variety of starches and grains.	Student Edition: 555-558, 565 <i>MiniLab</i> 558 <i>Lab-Based Activity</i> 569
13.2.2 Utilize cost control methods in production.	Student Edition: 317-322, 330
13.2.3 Incorporate portion control.	Student Edition: 315-316 <i>Fig. 25-4</i> 557 <i>Key Math Skills</i> 439

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13.2.4 Demonstrate a variety of cooking methods for starches and grains.	Student Edition: 555-558, 565 <i>Minilab 558</i> <i>Lab-Based Activity 569</i>
Performance Standard 13.3 Demonstrate knowledge of principles regarding the preparation of vegetables.	
13.3.1 Prepare a variety of vegetables.	Student Edition: 586-590 <i>Minilab 195, 590</i> <i>Lab-Based Activity 333, 599</i>
13.3.2 Utilize cost control methods in production.	Student Edition: 317-322
13.3.3 Incorporate portion control.	Student Edition: 315-316, 585 <i>Fig. 26-15 589, Fig. 26-16 590</i> <i>Key Math Skills 439</i>
13.3.4 Demonstrate a variety of cooking methods for vegetables.	Student Edition: 586-590 <i>Minilab 195, 590</i>
Performance Standard 13.4 Demonstrate knowledge of principles regarding the preparation of dairy products.	
13.4.1 Prepare a variety of dairy products.	Student Edition: 464-465 <i>Minilab 420, 431, 465, 661</i> <i>Lab-Based Activity 651</i>
13.4.2 Utilize cost control methods in production.	Student Edition: 317-322
13.4.3 Prepare a variety of dairy products based on fat content.	Student Edition: 462, 644 <i>MiniLab 420</i> <i>Lab-Based Activity 467</i>
13.4.4 Incorporate portion control.	Student Edition: 462, 644 <i>MiniLab 425</i> <i>Lab-Based Activity 651</i>

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13.4.5 Demonstrate a variety of cooking methods for dairy products.	Student Edition: 464-465 <i>Minilab</i> 465, 661 <i>Lab-Based Activity</i> 467, 651
Performance Standard 13.5 Demonstrate knowledge of principles regarding the preparation of meats.	
13.5.1 Prepare a variety of meats.	Student Edition: 393-394, 542-547 <i>MiniLab</i> 532, 547 <i>Key Science Skills</i> 545 <i>Lab-Based Activity</i> 549
13.5.2 Utilize cost control methods in production.	Student Edition: 317-322, 531
13.5.3 Incorporate portion control.	Student Edition: 315-316, 394
13.5.4 Demonstrate a variety of cooking methods for meats.	Student Edition: 393-394, 542-547 <i>Minilab</i> 532, 547 <i>Key Science Skills</i> 545 <i>Lab-Based Activity</i> 549
Performance Standard 13.6 Demonstrate knowledge of principles regarding the preparation of poultry.	
13.6.1 Prepare a variety of poultry.	Student Edition: 516-523 <i>MiniLab</i> 523 <i>Lab-Based Activity</i> 525
13.6.2 Utilize cost control methods in production.	Student Edition: 317-322
13.6.3 Incorporate portion control.	Student Edition: 315-316
13.6.4 Demonstrate a variety of cooking methods for poultry.	Student Edition: 516-523 <i>MiniLab</i> 523 <i>Lab-Based Activity</i> 525

STANDARDS	PAGE REFERENCES
Performance Standard 13.7 Demonstrate knowledge of principles regarding the preparation of fish and shellfish.	
13.7.1 Prepare a variety of fish and shellfish.	Student Edition: 500-504 <i>MiniLab</i> 499, 505 <i>Lab-Based Activity</i> 507
13.7.2 Utilize cost control methods in production.	Student Edition: 317-322 <i>Key Math Skills</i> 494
13.7.3 Incorporate portion control.	Student Edition: 315-316
13.7.4 Demonstrate a variety of cooking methods for fish and shellfish.	Student Edition: 500-504 <i>Minilab</i> 490, 494, 505 <i>Lab-Based Activity</i> 507
Stocks/Sauces/Soups – Classify and produce stocks, sauces, and soups.	
Performance Standard 14.1 Demonstrate knowledge of principles regarding the preparation of stocks.	
14.1.1 Prepare a variety of stocks.	Student Edition: 453-455 <i>MiniLab</i> 456
14.1.2 Utilize cost control methods in production.	Student Edition: 317-322
14.1.3 Incorporate portion control.	Student Edition: 315-316
14.1.4 Demonstrate a variety of cooking methods for stocks.	Student Edition: 453-455 <i>Minilab</i> 456
14.1.5 Properly cool and store stocks.	Student Edition: 456
Performance Standard 14.2 Demonstrate knowledge of principles regarding the preparation of sauces.	
14.2.1 Prepare the grand sauces.	Student Edition: 459, 461 <i>MiniLab</i> 465

STANDARDS	PAGE REFERENCES
14.2.2 Prepare derivative sauces.	Student Edition: 461-463 <i>MiniLab</i> 465
14.2.3 Prepare small sauces.	Student Edition: 461-463 <i>MiniLab</i> 465
14.2.4 Prepare a variety of thickening methods/agents.	Student Edition: 463-465 <i>Key Science Skills</i> 460
14.2.5 Utilize cost control methods in production.	Student Edition: 317-322
14.2.6 Incorporate portion control.	Student Edition: 315-316, 462
14.2.7 Properly cool and store sauces.	Student Edition: 465
Performance Standard 14.3 Demonstrate knowledge of principles regarding the preparation of soups.	
14.3.1 Prepare a variety of clear soups.	Student Edition: 471-473 <i>Key Science Skills</i> 472 <i>MiniLab</i> 478
14.3.2 Prepare a variety of thick soups.	Student Edition: 474-476 <i>MiniLab</i> 478 <i>Lab-Based Activity</i> 483
14.3.3 Prepare a variety of specialty soups.	Student Edition: 476 <i>MiniLab</i> 478
14.3.4 Utilize cost control methods in production.	Student Edition: 317-322
14.3.5 Incorporate portion control.	Student Edition: 315-316, 473
14.3.6 Demonstrate a variety of cooking methods for soups.	Student Edition: 471-476 <i>Key Science Skills</i> 472 <i>MiniLab</i> 478 <i>Lab-Based Activity</i> 483

STANDARDS	PAGE REFERENCES
14.3.7 Properly cool and store soups.	Student Edition: 422, 478
Cooking Methods – Differentiate and implement appropriate cooking methods.	
Performance Standard 15.1 Demonstrate dry heat, moist heat, and combination cooking methods.	
15.1.1 Demonstrate methods of dry heat cooking with fat.	Student Edition: 345-348 <i>MiniLab</i> 349 <i>Lab-Based Activity</i> 357
15.1.2 Demonstrate methods of dry heat cooking without fat.	Student Edition: 344-345, 349 <i>MiniLab</i> 349 <i>Lab-Based Activity</i> 357
15.1.3 Demonstrate methods of moist heat cooking.	Student Edition: 339, 350-353, 589 <i>MiniLab</i> 349, 355 <i>Lab-Based Activity</i> 357
15.1.4 Demonstrate methods of combination cooking.	Student Edition: 340, 353-355 <i>Minilab</i> 349 <i>Lab-Based Activity</i> 357
Business Operations – Analyze business procedures in the hospitality field.	
Performance Standard 16.1 Explore entrepreneurship opportunities in the foodservice industry.	
16.1.1 Explore components of a business plan.	Student Edition: 34-35, 134-137 <i>Minilab</i> 35 <i>Lab-Based Activity</i> 139
16.1.2 Investigate support networks for entrepreneurship.	Student Edition: 48-49, 50 <i>Key Math Skills</i> 32
16.1.3 Identify franchise opportunities.	Student Edition: 33, 133-134

STANDARDS	PAGE REFERENCES
Performance Standard 16.2 Describe marketing strategies in the foodservice industry.	
16.2.1 Use the menu as a marketing tool.	Student Edition: 289-290 <i>MiniLab</i> 291 <i>Lab-Based Activity</i> 297
16.2.2 Write a press release.	Student Edition: <i>Lab-Based Activity</i> 139
16.2.3 Participate in a community service activity.	Student Edition: 137
Performance Standard 16.3 Investigate facilities management in the foodservice industry.	
16.3.1 Utilize a facilities flowchart.	Student Edition: 128-131
16.3.2 Employ a facilities checklist.	Student Edition: 130
16.3.3 Employ a facilities maintenance checklist.	Student Edition: 130, 132
16.3.4 Explore American with Disabilities Act compliance.	Student Edition: 148-149 <i>Lab-Based Activity</i> 153
Performance Standard 16.4 Explore professional organizations in the foodservice industry.	
16.4.1 Explore student and professional organizations associated with the foodservice industry.	Student Edition: 45 (student organizations FCCLA and SkillsUSA), 49 (professional organizations)
16.4.2 Participate in a student and/or professional organization function.	The following organizations are introduced as places to learn and build leadership skills. Student Edition: 45 (student organizations FCCLA and SkillsUSA), 49 (professional organizations), 64 (Section Summaries 2-1), 65 (step 2)