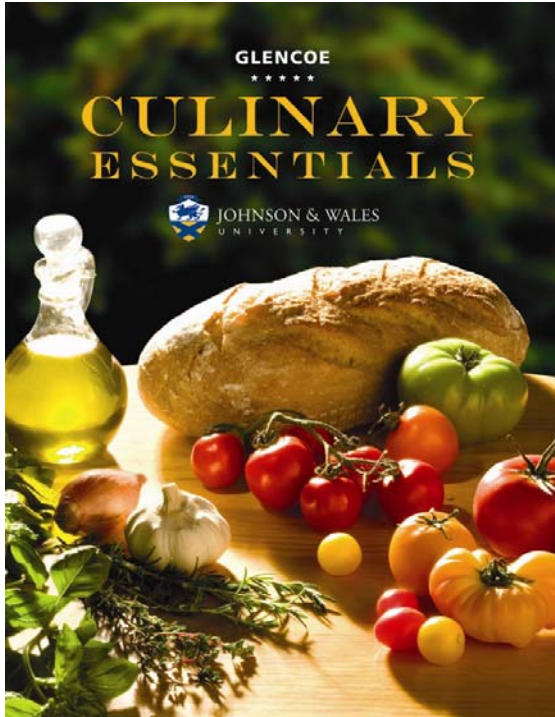




Glencoe

Introduction to Culinary Arts
Curriculum Content Frameworks



CULINARY ESSENTIALS

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STANDARDS	PAGE REFERENCES
Unit 1: Introduction to Culinary Arts	
1.1 Identify terms related to culinary professions, employability skills, and customer relations	Student Edition: <i>Graphic Organizer</i> 57, 83 <i>Reading Check</i> 62, 66, 76, 108 <i>After You Read</i> 66 #3, 92 #2, 110 #1, #2, #3 <i>Review and Applications</i> 79 #1, 81 #18, #20, 111 #1, #8, 137 #1
1.2 Discuss the development of the modern food service industry	Student Edition: <i>A Taste of History</i> 17, 36, 63, 135, 182, 200, 309, 330, 497, 589, 693 <i>After You Read</i> 29 #3, 66 #4, 72 #3, 110 #4, 149 #3, 229 #4, 753 #4 <i>Review and Applications</i> 48 #12, 138 #12, 344 #12

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1.3	List the attributes of a professional chef	Student Edition: <i>After You Read</i> 66 #3 <i>Review and Applications</i> 81 #20 <i>Graphic Organizer</i> 83 <i>Reading Check</i> 88 <i>Photo</i> 118 <i>Culinary Career Spotlight</i> 670-671
1.4	Identify employability skills	Student Edition: <i>Graphic Organizer</i> 83 <i>Photo</i> 86, 89 <i>Small Bites</i> 88 <i>Reading Check</i> 88, 90 <i>After You Read</i> 92 #1, #2, #3 <i>Review and Applications</i> 111 #2, 112 #11, 113 #17, 137 #3, #5, #7, #10
1.5	Identify the role and duties of each member of the service staff	Student Edition: <i>Reading Check</i> 108 <i>After You Read</i> 110 #3, 125 #1 <i>Review and Applications</i> 137 #2, #5, #10, 139 #16, 17, #18, #19, #20 <i>Culinary Career Spotlight</i> 212-213 <i>Culinary Project</i> 214-215
1.6	Demonstrate service skills that provide exceptional customer service	Student Edition: <i>Review and Applications</i> 112 #11, 125 #4, 137 #3, #8, #9, 138 #11, 139 #16, #17, #18, #19, #20, 161 #16 <i>Reading Check</i> 119, 121 <i>After You Read</i> 125 #1 <i>Culinary Project</i> 164-165
1.7	Practice workplace etiquette	Student Edition: <i>Review and Applications</i> 49 #17, 111 #3, 113 #17, 137 #9, 138 #11 <i>After You Read</i> 92 #2, 110 #3, 125 #2, 177 #4 <i>Small Bites</i> 116 <i>Reading Check</i> 119, 121
Unit 2: Basic Menus and Recipes		
2.1	Define terms related to nutrition, menu planning, and recipes	Student Edition: <i>Review and Applications</i> 303 #1, 325 #1, 343 #1 <i>After You Read</i> 302 #1, #4, 312 #2 <i>Reading Check</i> 312, 333 <i>Graphic Organizer</i> 313, 329

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2.2 Discuss basic food groups	Student Edition: <i>Figure 11.7 291</i> <i>Review and Applications 305 #20</i>
2.3 List nutrients in each food group	Student Edition: <i>Graphic Organizer 279</i> <i>After You Read 287 #4</i> <i>Review and Applications 303 #2</i>
2.4 Identify food sources and functions of each nutrient	Student Edition: <i>Figure 11.1 283</i> <i>Figure 11.2 284</i> <i>Figure 11.3 284</i> <i>Figure 11.4 285</i> <i>After You Read 287 #4</i> <i>A Taste of History 294</i>
2.5 Describe the Food Guide Pyramid	Student Edition: <i>Figure 11.7 291</i> <i>After You Read 296 #3</i>
2.6 Explain influences on food choices	Student Edition: <i>Graphic Organizer 288</i> <i>Reading Check 296</i> <i>Review and Applications 303 #5</i>
2.7 Explain how to use dietary guidelines to meet nutritional needs	Student Edition: <i>Reading Check 290</i> <i>After You Read 302 #1, #2, #3, #4, 319 #1, 763 #3</i> <i>Review and Applications 303 #10, #11, 327 #16, #20, 429 #16, 451 #7, 452 #11, 725 #9, 727 #17</i> <i>Master Recipe: Chef Notes 436, 447, 493, 498</i> <i>Nutrition Notes 588</i>
2.8 Describe different menu types	Student Edition: <i>Figure 12.1 311</i> <i>Reading Check 312</i> <i>After You Read 312 #2, 735 #3</i> <i>Review and Applications 325 #3, #9, 327 #18, 453 #18</i>

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2.9	Identify influences on menus	Student Edition: <i>Review and Applications</i> 303 #8, 325 #2, #7, #8, #10, 326 #11, #12, 327 #20 <i>Graphic Organizer</i> 307, 320 <i>A Taste of History</i> 309 <i>After You Read</i> 312 #1, #3, #4, 319 #4, 324 #1, #3, #4 <i>Reading Check</i> 321
2.10	List types of food equipment needed for menus	Student Edition: <i>After You Read</i> 229 #1, 246 #4 <i>Reading Check</i> 231 <i>Graphic Organizer</i> 241 <i>Review and Applications</i> 247 #1, #3, #6, #7, #8, 249 #18, #20, 277 #20
2.11	List guidelines for developing a well balanced menu	Student Edition: <i>After You Read</i> 296 #4, 312 #4, 319 #1 <i>Graphic Organizer</i> 313 <i>Review and Applications</i> 325 #4, 327 #20
2.12	Explain the difference between a narrative and a standard recipe	Student Edition: <i>A Taste of History</i> 330 <i>After You Read</i> 333 #3, 355 #1 <i>Review and Applications</i> 343 #2, 345 #16 <i>Culinary Project</i> 370-371
2.13	Identify reasons for modifying recipes	Student Edition: <i>Reading Check</i> 302 <i>After You Read</i> 302 #2 <i>Review and Applications</i> 343 #6, #8, 344 #13, 345 #20
Unit 3: Culinary Math		
3.1	Explain basic addition, subtraction, multiplication, and division as applied to fractions	Student Edition: <i>After You Read</i> 20 #5, 246 #5, 260 #5, 342 #3, #5, 441 #5, 603 #5 <i>Review and Applications</i> 22 #13, 345 #17, #19, #20 <i>Gourmet Math</i> 74, 108, 176, 338, 715 <i>Graphic Organizer</i> 334 <i>Figure 13.3</i> 341
3.2	Identify equivalent measurements	Student Edition: <i>Figure 13.2</i> 337 <i>After You Read</i> 342 #4, 475 #5, 564 #5, 724 #5, 735 #5 <i>Review and Applications</i> 566 #13

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3.3 Describe reasons to change the yield of a recipe	Student Edition: 337 <i>Review and Applications</i> 343 #6
3.4 Discuss correct techniques for measuring and weighing food items	Student Edition: <i>Photo</i> 337 <i>After You Read</i> 342 #1 <i>Review and Applications</i> 343 #3, #10, 367 #20, 703 #20, 745 #20, 777 #20
3.5 Differentiate between recipe costing, menu costing, and food cost percentage	Student Edition: <i>Graphic Organizer</i> 320 <i>After You Read</i> 324 #2, #4, #5, 355 #4, 632 #5 <i>Review and Applications</i> 325 #7, #8, 326 #12, 327 #19, #20, 365 #3, #5, 366 #13, 367 #18, #19, 452 #13, 635 #19, 703 #19, 711 #5, 742 #5, 745 #19 <i>Reading Check</i> 352 <i>Gourmet Math</i> 551
3.6 Explain the mathematical equation for temperature conversion	Student Edition: <i>After You Read</i> 12 #5, 36 #5 <i>Gourmet Math</i> 715
Unit 4: The Professional Kitchen	
4.1 Define terms related to sanitation and food safety	Student Edition: <i>Reading Check</i> 17 <i>Review and Applications</i> 21 #1, 22 #11, 23 #20, 47 #1
4.2 Distinguish situations that require immediate hand washing when working with food	Student Edition: <i>Sanitation Check</i> 16 <i>Review and Applications</i> 22 #11, 23 #20, 47 #2, #3 <i>Graphic Organizer</i> 25 <i>How To</i> 28 <i>After You Read</i> 29 #4 <i>Safety Check</i> 40
4.3 Differentiate between cleaning and sanitizing surfaces	Student Edition: <i>Figure 2.9</i> 44 <i>Figure 2.10</i> 45 <i>Review and Applications</i> 47 #8, 48 #11
4.4 Develop guidelines for safe storage of sanitizing agents	Student Edition: 18-19 <i>Safety Check</i> 5 <i>Review and Applications</i> 23 #20, 48 #11

STANDARDS		PAGE REFERENCES
4.5	Examine occupational safety hazards related to food service	Student Edition: <i>Writing Activity 2</i> <i>Safety Check 5, 6</i> <i>Reading Check 7</i> <i>Graphic Organizer 13</i> <i>Review and Applications 21 #2, 23 #20</i> <i>After You Read 36 #3</i>
4.6	Point out dangers of working when under the influence of alcohol or drugs	Student Edition: 181
4.7	Examine emergency first aid procedures	Student Edition: <i>Reading Check 9</i> <i>Science á la Carte 9</i> <i>After You Read 12 #4</i> <i>Review and Applications 21 #3, #4, 23 #19, #20</i>
4.8	Outline characteristics and prevention of foodborne illnesses	Student Edition: <i>Sanitation Check 18, 592</i> <i>After You Read 20 #3, 29 #2, 36 #3, 260 #4</i> <i>Review and Applications 21 #7, #9, #10, 23 #16, #20, 47 #6, #9, 49 #18, #20</i> <i>Reading Check 29</i> <i>Figure 2.2 32</i> <i>Safety Check 40, 771</i> <i>Figure 2.7 41</i> <i>Photo 42</i> <i>Figure 2.8 43</i>
4.9	Ascertain conditions and factors necessary for growth of microorganisms	Student Edition: <i>Figure 1.3 15</i> <i>Photo 16</i> <i>Sanitation Check 16</i> <i>Reading Check 17</i> <i>Review and Applications 21 #5</i> <i>After You Read 46 #4</i> <i>Science á la Carte 575</i>

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4.10 Compile local, state, and federal health and safety standards for the food service industry	Student Edition: <i>Graphic Organizer</i> 30 <i>Review and Applications</i> 47 #4, #5, #6, #7, #8, #10, 48 #11, 49 #20, 611 #3 <i>Culinary Project</i> 52-53 <i>Expert Advice</i> 53 <i>Small Bites</i> 62 <i>Safety Check</i> 120, 201 <i>A Taste of History</i> 182 <i>Figure 7.3</i> 184 <i>Figure 21.4</i> 549 <i>Figure 23.2</i> 591
4.11 Determine basic sources of contamination of food supplies	Student Edition: <i>Sanitation Check</i> 16 <i>After You Read</i> 20 #1 <i>Review and Applications</i> 21 #5, #6, 23 #20 <i>Small Bites</i> 26 <i>Figure 2.2</i> 32
4.12 Define terms related to organization of kitchen	Student Edition: <i>Figure 9.2</i> 221 <i>Review and Applications</i> 247 #1 <i>Reading Check</i> 229
4.13 Outline characteristics of a well-designed commercial kitchen	Student Edition: <i>Figure 2.3</i> 33 <i>Figure 7.2</i> 183 <i>Graphic Organizer</i> 219 <i>Figure 9.2</i> 221 <i>Reading Check</i> 223 <i>After You Read</i> 223 #2, #4 <i>Review and Applications</i> 247 #9, 249 #17, #18, #20
4.14 Identify the workflow areas in a commercial kitchen	Student Edition: <i>Figure 2.3</i> 33 <i>After You Read</i> 223 #1, #3 <i>Review and Applications</i> 247 #9, 248 #12
4.15 Demonstrate selecting, using, and maintaining food production equipment	Student Edition: <i>After You Read</i> 229 #1, #2, 240 #1, #2 <i>Graphic Organizer</i> 230 <i>Review and Applications</i> 247 #4, #6, #7, #8, 248 #11, 249 #20

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4.16 Demonstrate knowledge of stations and equipment in a commercial kitchen	Student Edition: <i>Graphic Organizer</i> 219, 241 <i>Figure 9.1</i> 220 <i>Culinary Showcase</i> 227-228, 232-233, 235-238, 243-245 <i>Reading Check</i> 231, 240, 242 <i>After You Read</i> 240 #3, 246 #1, #2, #4, 229 #1 <i>Figure 9.3</i> 242 <i>Review and Applications</i> 247 #2, #3, #6, #7, #8, 249 #18, 633 #10
4.17 Define terms related to laboratory procedures	Student Edition: <i>After You Read</i> 223 #4 <i>Review and Applications</i> 249 #16
4.18 Demonstrate basic food preparation techniques	Student Edition: <i>Get Certified</i> 51 <i>Competition Practice</i> 51 <i>Review and Applications</i> 249 #16, 345 #20, 429 #20, 453 #20, 567 #20, 635 #20, 725 #6, 727 #20, 745 #17 <i>How To</i> 256-258 <i>Reading Check</i> 259 <i>Graphic Organizer</i> 442 <i>After You Read</i> 645 #2, 658 #2, 763 #2
4.19 Demonstrate planning process for production of standard product	Student Edition: <i>After You Read</i> 223 #2 <i>Review and Applications</i> 249 #16, 275 #7, 277 #16, #17, #20, 305 #20, 344 #11, 453 #20 <i>Reading Check</i> 666
Unit 5: Culinary Laboratory Experience	
5.1 Identify terms related to grains, grain products, and baking	Student Edition: <i>Graphic Organizer</i> 623, 770 <i>Reading Check</i> 625, 657, 706, 709, 711 <i>Review and Applications</i> 633 #1, 701 #1, #2, 725 #1, 743 #1, 775 #1 <i>Figure 26.1</i> 689 <i>After You Read</i> 763 #1 <i>Culinary Career</i> 779

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5.2	Categorize the different types and characteristics of grains	Student Edition: <i>Graphic Organizer</i> 623 <i>Reading Check</i> 625, 627 <i>Review and Applications</i> 633 #5, #6, 634 #11, 635 #18, 702 #12
5.3	Research purposes of common baking ingredients	Student Edition: <i>Figure 26.3</i> 698 <i>After You Read</i> 700 #3, 711 #1, #4, 763 #4 <i>Review and Applications</i> 701 #5, #9, 725 #2, 744 #12, 775 #9, #10 <i>Reading Check</i> 706 <i>Figure 27.1</i> 707 <i>Graphic Organizer</i> 729 <i>Science à la Carte</i> 739 <i>Small Bites</i> 750
5.4	Identify supplies and equipment used in baking, including mixing equipment, pans, and large equipment items	Student Edition: <i>Graphic Organizer</i> 677 <i>Reading Check</i> 684 <i>After You Read</i> 686 #1, #2, #3, #4 <i>Review and Applications</i> 701 #3, #4, #8, 703 #18
5.5	Determine guidelines for buying and storing grain products	Student Edition: <i>After You Read</i> 632 #1, 724 #4 <i>Review and Applications</i> 633 #2, 725 #8
5.6	Describe techniques used in baking	Student Edition: <i>Gourmet Math</i> 679 <i>After You Read</i> 686 #5, 700 #2, 724 #1, #2, 735 #1, 742 #1, #2, #3 <i>Review and Applications</i> 701 #6, #7, 702 #11, #13, 703 #20, 725 #5, 743 #2, #3, #4, #5, #6 <i>Graphic Organizer</i> 712 <i>Reading Check</i> 713, 735, 763 <i>Figure 27.2</i> 721 <i>Small Bites</i> 737
5.7	Identify terms related to fruits and vegetables	Student Edition: <i>Graphic Organizer</i> 637, 646 <i>Review and Applications</i> 667 #1
5.8	Describe origins of common fruits and vegetables	Student Edition: <i>After You Read</i> 658 #4 <i>Master Recipe: Glossary</i> 665

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5.9 Determine ways to test for ripeness of fruits and vegetables	Student Edition: <i>Culinary Showcase</i> 640-641, 648-649 <i>Master Recipe: Chef Notes</i> 332
5.10 Explain proper buying and storage of fruit and vegetables	Student Edition: <i>Reading Check</i> 642 <i>After You Read</i> 658 #3, #4 <i>Review and Applications</i> 667 #4, #8, #10
5.11 Discuss enzymatic browning in fruits and vegetables	Student Edition: 643
5.12 Describe methods of cooking fruits and vegetables	Student Edition: <i>After You Read</i> 645 #3, #4 <i>Reading Check</i> 658 <i>Review and Applications</i> 667 #3, #5, 669 #20 <i>Culinary Project</i> 672-673
5.13 Identify terms related to dairy products	Student Edition: <i>Review and Applications</i> 483
5.14 Describe the types of dairy foods available	Student Edition: <i>After You Read</i> 475 #1 <i>Review and Applications</i> 485 #17
5.15 Interpret the steps involved in processing dairy products	Student Edition: <i>Photo</i> 471 <i>Reading Check</i> 475 <i>After You Read</i> 475 #4
5.16 Discuss guidelines for buying, storing, and cooking with dairy products	Student Edition: <i>After You Read</i> 475 #3 <i>Review and Applications</i> 483 #6 <i>Sanitation Check</i> 494
5.17 Identify terms related to protein foods	Student Edition: <i>Small Bites</i> 281 <i>Review and Applications</i> 451 #1
5.18 Identify varieties of protein foods	Student Edition: <i>Small Bites</i> 281 <i>Photo</i> 432 <i>Review and Applications</i> 451 #2, 452 #11, #12, 453 #17, #18, #20
5.19 Describe guidelines for purchasing and storing protein foods	Student Edition: <i>Small Bites</i> 434 <i>Review and Applications</i> 451 #9

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5.20 Determine techniques used in cooking protein foods	Student Edition: <i>Reading Check</i> 435, 441 <i>Science á la Carte</i> 437 <i>Figure 17.3</i> 438 <i>After You Read</i> 441 #2, #3 <i>Review and Applications</i> 451 #3, #4, #8, #10, 453 #20
5.21 Explain the inspection and grading process of meats, poultry, fish, and shellfish	Student Edition: <i>Figure 21.2</i> 545 <i>Figure 21.3</i> 546 <i>Reading Check</i> 549, 573 <i>Figure 21.4</i> 549 <i>Photo</i> 551 <i>After You Read</i> 557 #1, 575 #2 <i>Review and Applications</i> 565 #4, 611 #3 <i>Small Bites</i> 591 <i>Figure 23.2</i> 591 <i>Figure 23.3</i> 591 <i>Figure 23.4</i> 592 <i>Figure 23.5</i> 592
5.22 Research the process from farm to kitchen of a variety of protein foods	Student Edition: <i>After You Read</i> 547 #4, 564 #4 <i>Review and Applications</i> 566 #13, 583 #3, 612 #12
5.23 Identify terms related to fats and oils	Student Edition: <i>Science á la Carte</i> 282 <i>Review and Applications</i> 303 #1 <i>A Taste of History</i> 580
5.24 List the variety of fats and oils used in cooking	Student Edition: 521, 523, 689-691 <i>Figure 11.9</i> 301 <i>After You Read</i> 700 #1
5.25 Describe the purposes and effects fats and oils have in the cooking process	Student Edition: 521, 523, 580, 608-609, 689 <i>Review and Applications</i> 305 #17 <i>Photo</i> 606
5.26 Compare the difference between oils and solid fats	Student Edition: 282-283, 285 <i>Small Bites</i> 691