

Culinary Arts

Content Area: BMM

Grade Level: HS

POS: 1

BMM.HS.1.1	
Analyze criteria that customers use in the decision making process.	
BMM.HS.1.1.a	Identify a customer need and create a product/food/service to meet that need.

BMM.HS.1.2	
Analyze the "customer experience" by listening to feedback provided by the customer.	
BMM.HS.1.2.a	Establish positive relationships with internal/external customers.
BMM.HS.1.2.b	Assess how poor experiences translate into lost sales, bad public relations and decreased profits.

BMM.HS.1.3	
Identify and apply the elements of meal planning, meal preparation, and meal service.	
BMM.HS.1.3.a	Create a meal utilizing a work plan.
BMM.HS.1.3.b	Plan, prepare and evaluate aesthetically pleasing meals.
BMM.HS.1.3.c	Demonstrate proper table setting and etiquette.
BMM.HS.1.3.d	Identify basic table setting and meal etiquette.
BMM.HS.1.3.e	Describe different types of meal service.

BMM.HS.1.4	
Apply the knowledge and skills essential for effective customer service.	
BMM.HS.1.4.a	Analyze the importance of customer service to the success of the food service establishment.
BMM.HS.1.4.b	Demonstrate the concept of exceptional customer service and know ways of anticipating the needs and desires of customers to exceed their expectations.
BMM.HS.1.4.c	Recognize common customer complaints and the service solutions for preventing or resolving complaints.
BMM.HS.1.4.d	Interact with customers/clients in a positive, responsive, and professional manner.

BMM.HS.1.5	
Demonstrate procedures applied to food safety and security in the food service industry.	
BMM.HS.1.5.a	Define the flow of food.
BMM.HS.1.5.b	Identify proper receiving and storage of both raw and prepared foods.

BMM.HS.1.6	
Interpret the basic principles of sanitation and safe food handling.	
BMM.HS.1.6.a	Understand basic local, state, and federal sanitation regulations as they pertain to food production and service.
BMM.HS.1.6.b	Employ the standards of personal grooming and hygiene required by local, state, and federal health and safety codes.
BMM.HS.1.6.c	Explain the importance of health, safety, human resource and environmental regulations.

BMM.HS.1.6.d	Explain the types of food contamination, the potential causes, including cross-contamination and methods of prevention.
BMM.HS.1.6.e	Practice safe and sanitary procedures in all food handling, including food receiving, storage, production, service, and cleanup.
BMM.HS.1.6.f	Understand the purpose and process of required industry certification (e.g., ServSafe, Nebraska Learn2Serve Food Handler Card, GAP training).

BMM.HS.1.7	
Demonstrate professional food preparation techniques for all menu categories.	
BMM.HS.1.7.a	Review and apply culinary terms and abbreviations, equivalents, recipe yields, and proper measuring techniques with correct equipment (mise en place, equivalents).
BMM.HS.1.7.b	Select and explain the appropriate use and care of small appliances and equipment for specific product preparation and culinary applications.
BMM.HS.1.7.c	Apply the principle of mise en place, including the placement and order of use of ingredients, equipment, tools, and supplies.
BMM.HS.1.7.d	Analyze differences in methods of cooking; moist heat, dry heat and combination cooking methods.
BMM.HS.1.7.e	Apply various cooking methods to meats, poultry and seafood to analyze differences in products.
BMM.HS.1.7.f	Apply various cooking methods to vegetables and fruits to analyze differences in products.
BMM.HS.1.7.g	Analyze and prepare garde manger menu items.
BMM.HS.1.7.h	Identify and prepare a variety of baked, pastry, and dessert product.
BMM.HS.1.7.i	Compare and contrast differences in food preparation principles and techniques in different cultures.

BMM.HS.1.8	
Apply proper procedures for knife handling and knife use.	
BMM.HS.1.8.a	Identify types, use and care of knives.
BMM.HS.1.8.b	Identify and demonstrate different knife cuts (batonnet, julienne, brunoise, dice, chiffonade, diagonal, etc.).

BMM.HS.1.9	
Demonstrate the use of advanced culinary techniques in the selection, preparation and service of food common to the food service industry.	
BMM.HS.1.9.a	Select and combine foods for maximum nutritional value, quality and palatability (flavor profiles/pairings; nutritional values).
BMM.HS.1.9.b	Utilize work-based/workplace learning experiences to demonstrate and expand upon knowledge and skills gained during classroom instruction and laboratory practices.

BMM.HS.1.10	
Assess career options and employment skills required in the culinary profession.	
BMM.HS.1.10.a	Analyze various career opportunities including roles, responsibilities, training and educational requirements, and salaries.
BMM.HS.1.10.b	Analyze personal attitudes, traits, and values of foodservice professionals in regards to responsibility, accountability, ethics, and effectiveness.

BMM.HS.1.10.c	Comply with workplace policies, norms/culture, procedures and protocols.
BMM.HS.1.10.d	Exhibit professional etiquette in all interactions.
BMM.HS.1.10.e	Create an employment portfolio for use with applying for foodservice internships and work-based learning opportunities.

BMM.HS.1.11	
Evaluate the benefits of a more efficient supply chain through availability of fresher product and reduced transportation costs.	
BMM.HS.1.11.a	Describe the major providers in the supply chain from farmer/grower to arrival at the food establishment.
BMM.HS.1.11.b	Assess the importance of a reliable supply chain to food safety, supply continuity, cost management, product traceability and consumer satisfaction.
BMM.HS.1.11.c	Describe food production, processing, and distribution methods and the relationship of those techniques to consumer food supply and nutrition.

BMM.HS.1.12	
Demonstrate an understanding of the basics of systems operations and their relationship to the supply chain.	
BMM.HS.1.12.a	Practice the procedures for maintaining inventories: ordering food, equipment, and supplies; and storing and restocking supplies.
BMM.HS.1.12.b	Analyze the relationship between facilities management and profit and loss, including the costs of resource consumption, breakage, theft, supplies use, and decisions for repairs or replacement.
BMM.HS.1.12.c	Explain how various departments in a food service facility contribute to the economic success of a business.

BMM.HS.1.13	
Produce and serve flavorful, aesthetically pleasing, nutritious food.	
BMM.HS.1.13.a	Explain the relationship between food presentation and desirability.
BMM.HS.1.13.b	Compare and contrast flavor, texture, aroma and appearance of various foods.
BMM.HS.1.13.c	Practice proper presentation of prepared foods in a food service setting.

BMM.HS.1.14	
Explain current dietary recommendations.	
BMM.HS.1.14.a	Appraise reliable sources of nutrition information.
BMM.HS.1.14.b	Describe the 6 essential nutrients and their purpose in the body.
BMM.HS.1.14.c	Summarize the digestive process.

BMM.HS.1.15	
Describe the ideas of variety, moderation and whole foods as the foundation of a healthy diet.	
BMM.HS.1.15.a	Identify nutrient dense foods.

BMM.HS.1.16	
Evaluate the Nutrition Facts label.	
BMM.HS.1.16.a	Compare and contrast food labels to determine healthier product.
BMM.HS.1.16.b	Explain the importance of the components of the Nutritional Facts Label.
BMM.HS.1.16.c	Demonstrate ability to interpret the Nutrition Facts label.

BMM.HS.1.17	
Compare and contrast personal eating habits to current USDA recommendations for a healthy diet.	
BMM.HS.1.17.a	Record and analyze foods eaten over a period of time.

BMM.HS.1.18	
Evaluate Critical control points and analyze hazards from food procurement to post-preparation (HACCP).	
BMM.HS.1.18.a	Practice food safety procedures according to industry standards.
BMM.HS.1.18.b	Identify and demonstrate first-aid procedures concerning common kitchen related injuries.
BMM.HS.1.18.c	Demonstrate proper personal hygiene techniques while working in the food setting.

BMM.HS.1.19	
Employ responsible financial practices when planning meals.	
BMM.HS.1.19.a	Plan well-balanced meals using various budgetary restrictions.
BMM.HS.1.19.b	Compare and contrast food providers. (farmer's markets, supermarkets, chain stores, online, etc.)
BMM.HS.1.19.c	Examine spending practices when purchasing items in bulk.
BMM.HS.1.19.d	Explain the relationship between seasonal food, price and quality.

BMM.HS.1.20	
Summarize best practices used to safeguard those with food allergies or intolerances.	
BMM.HS.1.20.a	Demonstrate methods used to prevent cross contamination as pertaining to food allergies.
BMM.HS.1.20.b	Compare and contrast food allergies and food intolerances.
BMM.HS.1.20.c	Describe the symptoms and treatment of an allergic reaction to food.
BMM.HS.1.20.d	Create safe food dishes for people with specific food allergies and intolerances.

BMM.HS.1.21	
Demonstrate safe and efficient practices in the preparation of foods.	
BMM.HS.1.21.a	Demonstrate ability to avoid safety hazards in the kitchen environment (i.e. knife safety, fire safety, and appliance safety).

BMM.HS.1.22	
Demonstrate procedures utilized to prevent foodborne illnesses.	
BMM.HS.1.22.a	Identify characteristics and causes of foodborne illnesses.
BMM.HS.1.22.b	Identify potential hazardous foods that may cause foodborne illnesses.

BMM.HS.1.23	
Compare and contrast healthy and unhealthy cooking methods.	
BMM.HS.1.23.a	Identify the role of different ingredients on nutritional results (fats, grains, proteins, etc.).
BMM.HS.1.23.b	Describe how preparation and storing methods and affect nutrient content.

BMM.HS.1.24	
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Explore impacts of science and technology on nutrition and foods.	
BMM.HS.1.24.a	Define "Farm to Table".
BMM.HS.1.24.b	Identify local examples of "Farm to Table".
BMM.HS.1.24.c	Discuss "Farm to Table" in cross cultural context.
BMM.HS.1.24.d	Examine current food sustainability practices.
BMM.HS.1.24.e	Identify current nutrition and food trends and issues, such as "farm to table," food availability, organic food, and holistic eating practices.

BMM.HS.1.25	
Explain how consumer demand drives product development.	
BMM.HS.1.25.a	Identify common grocery shopping strategies used by consumers.
BMM.HS.1.25.b	Identify marketing strategies used in the food industry.
BMM.HS.1.25.c	Compare and contrast name brand and store brand products.

BMM.HS.1.26	
Explain the effect of socioeconomic factors on food consumption.	
BMM.HS.1.26.a	Define food desert and identify food deserts that exist in America.
BMM.HS.1.26.b	Examine how the rising cost of food influences all groups.

BMM.HS.1.27	
Analyze the effects of global and local events and conditions on food choices and practices.	
BMM.HS.1.27.a	Predict the effect of climates and weather on food availability.
BMM.HS.1.27.b	Describe the effects of war and political instability on food availability.
BMM.HS.1.27.c	Recognize the effect of fuel and production costs on food prices.

Fundamentals of Food and Nutrition

Course Description

This course is designed to provide students with the base foundation knowledge of food selection and preparation needed to successfully fuel the human body through consumption of food and resulting food energy. With a beginning foundation of nutrition, students will learn basic preparation skills and the short-term and long-term wellness consequences as a result of nutritional intake, and exposure to careers related to the food industry.

Course Code:

090107

Endorsements to

Teach:

FACS

Programs of Study to which this Course applies

HSE.HS.3 Nutrition and Wellness

HSE.HS.4 Food Science

BMM.HS.1 Culinary Arts

BMM.HS.2 ProStart

BMM.HS.1.3

Identify and apply the elements of meal planning, meal preparation, and meal service.

BMM.HS.1.3.d Identify basic table setting and meal etiquette.

BMM.HS.1.7

Demonstrate professional food preparation techniques for all menu categories.

BMM.HS.1.7.a Review and apply culinary terms and abbreviations, equivalents, recipe yields, and proper measuring techniques with correct equipment. (Mise en place, equivalents)

BMM.HS.1.7.b Select and explain the appropriate use and care of small appliances and equipment for specific product preparation and culinary applications.

BMM.HS.1.8

Apply proper procedures for knife handling and knife use.

BMM.HS.1.8.a Identify types, use and care of knives.

BMM.HS.1.14

Explain current dietary recommendations.

BMM.HS.1.14.a Appraise reliable sources of nutrition information.

BMM.HS.1.14.b Describe the 6 essential nutrients and their purpose in the body.

BMM.HS.1.14.c Summarize the digestive process.

BMM.HS.1.15

Describe the ideas of variety, moderation and whole foods as the foundation of a healthy diet.

BMM.HS.1.15.a Identify nutrient dense foods.

BMM.HS.1.16	
Evaluate the Nutrition Facts label.	
<i>BMM.HS.1.16.a</i>	Compare and contrast food labels to determine healthier product.
<i>BMM.HS.1.16.b</i>	Explain the importance of the components of the Nutritional Facts Label.
<i>BMM.HS.1.16.c</i>	Demonstrate ability to interpret the Nutrition Facts label.

BMM.HS.1.17	
Compare and contrast personal eating habits to current USDA recommendations for a healthy diet.	
<i>BMM.HS.1.17.a</i>	Record and analyze foods eaten over a period of time.

BMM.HS.1.18	
Evaluate Critical control points and analyze hazards from food procurement to post-preparation (HACCP).	
<i>BMM.HS.1.18.b</i>	Identify and demonstrate first-aid procedures concerning common kitchen related injuries.
<i>BMM.HS.1.18.c</i>	Demonstrate proper personal hygiene techniques while working in the food setting.

BMM.HS.1.19	
Employ responsible financial practices when planning meals.	
<i>BMM.HS.1.19.a</i>	Plan well-balanced meals using various budgetary restrictions.

BMM.HS.1.20	
Summarize best practices used to safeguard those with food allergies or intolerances.	
<i>BMM.HS.1.20.b</i>	Compare and contrast food allergies and food intolerances.
<i>BMM.HS.1.20.c</i>	Describe the symptoms and treatment of an allergic reaction to food.

BMM.HS.1.21	
Demonstrate safe and efficient practices in the preparation of foods.	
<i>BMM.HS.1.21.a</i>	Demonstrate ability to avoid safety hazards in the kitchen environment (i.e. knife safety, fire safety, and appliance safety).

BMM.HS.1.22	
Demonstrate procedures utilized to prevent foodborne illnesses.	
<i>BMM.HS.1.22.a</i>	Identify characteristics and causes of foodborne illnesses.
<i>BMM.HS.1.22.b</i>	Identify potential hazardous foods that may cause foodborne illnesses.

BMM.HS.1.24	
Explore impacts of science and technology on nutrition and foods.	
<i>BMM.HS.1.24.a</i>	Define "Farm to Table".
<i>BMM.HS.1.24.e</i>	Identify current nutrition and food trends and issues, such as "farm to table," food availability, organic food, and holistic eating practices.

BMM.HS.1.25	
Explain how consumer demand drives product development.	
<i>BMM.HS.1.25.a</i>	Identify common grocery shopping strategies used by consumers.

BMM.HS.1.25.c	Compare and contrast name brand and store brand products.
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BMM.HS.1.26	
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Explain the effect of socioeconomic factors on food consumption.	
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BMM.HS.1.26.b	Examine how the rising cost of food influences all groups.
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Culinary I

Course Description

This course is designed to provide students with curriculum which is focused on the foodservice industry and provides training in workplace and culinary skills, food safety and sanitation, interpersonal and communication skills, as well as an exposure to the areas of restaurant management and career exploration.

Course Code:

370021

Endorsements to

Teach:

FACS

Programs of Study to which this Course applies

BMM.HS.1 Culinary Arts

BMM.HS.1.3	
Identify and apply the elements of meal planning, meal preparation, and meal service.	
<i>BMM.HS.1.3.a</i>	Create a meal utilizing a work plan.
<i>BMM.HS.1.3.b</i>	Plan, prepare and evaluate aesthetically pleasing meals.
<i>BMM.HS.1.3.c</i>	Demonstrate proper table setting and etiquette.

BMM.HS.1.5	
Demonstrate procedures applied to food safety and security in the food service industry.	
<i>BMM.HS.1.5.a</i>	Define the flow of food.
<i>BMM.HS.1.5.b</i>	Identify proper receiving and storage of both raw and prepared foods.

BMM.HS.1.6	
Interpret the basic principles of sanitation and safe food handling.	
<i>BMM.HS.1.6.a</i>	Understand basic local, state, and federal sanitation regulations as they pertain to food production and service.
<i>BMM.HS.1.6.b</i>	Employ the standards of personal grooming and hygiene required by local, state, and federal health and safety codes.
<i>BMM.HS.1.6.c</i>	Explain the importance of health, safety, human resource and environmental regulations.
<i>BMM.HS.1.6.d</i>	Explain the types of food contamination, the potential causes, including cross-contamination and methods of prevention.
<i>BMM.HS.1.6.e</i>	Practice safe and sanitary procedures in all food handling, including food receiving, storage, production, service, and cleanup.
<i>BMM.HS.1.6.f</i>	Understand the purpose and process of required industry certification (e.g., ServSafe, Nebraska Learn2Serve Food Handler Card, GAP training).

BMM.HS.1.7	
Demonstrate professional food preparation techniques for all menu categories.	

BMM.HS.1.7.a	Review and apply culinary terms and abbreviations, equivalents, recipe yields, and proper measuring techniques with correct equipment (mise en place, equivalents).
BMM.HS.1.7.b	Select and explain the appropriate use and care of small appliances and equipment for specific product preparation and culinary applications.
BMM.HS.1.7.c	Apply the principle of mise en place, including the placement and order of use of ingredients, equipment, tools, and supplies.
BMM.HS.1.7.d	Analyze differences in methods of cooking; moist heat, dry heat and combination cooking methods.
BMM.HS.1.7.e	Apply various cooking methods to meats, poultry and seafood to analyze differences in products.
BMM.HS.1.7.f	Apply various cooking methods to vegetables and fruits to analyze differences in products.
BMM.HS.1.7.g	Analyze and prepare garde manger menu items.
BMM.HS.1.7.h	Identify and prepare a variety of baked, pastry, and dessert product.
BMM.HS.1.7.i	Compare and contrast differences in food preparation principles and techniques in different cultures.

BMM.HS.1.8

Apply proper procedures for knife handling and knife use.	
BMM.HS.1.8.b	Identify and demonstrate different knife cuts (batonnet, julienne, brunoise, dice, chiffonade, diagonal, etc.).

BMM.HS.1.9

Demonstrate the use of advanced culinary techniques in the selection, preparation and service of food common to the food service industry.	
BMM.HS.1.9.a	Select and combine foods for maximum nutritional value, quality and palatability (flavor profiles/pairings; nutritional values).

BMM.HS.1.13

Produce and serve flavorful, aesthetically pleasing, nutritious food.	
BMM.HS.1.13.a	Explain the relationship between food presentation and desirability.
BMM.HS.1.13.b	Compare and contrast flavor, texture, aroma and appearance of various foods.

BMM.HS.1.18

Evaluate Critical control points and analyze hazards from food procurement to post-preparation. (HACCP)	
BMM.HS.1.18.a	Practice food safety procedures according to industry standards.
BMM.HS.1.18.b	Identify and demonstrate first-aid procedures concerning common kitchen related injuries.
BMM.HS.1.18.c	Demonstrate proper personal hygiene techniques while working in the food setting.

BMM.HS.1.19

Employ responsible financial practices when planning meals.	
BMM.HS.1.19.b	Compare and contrast food providers (farmer's markets, supermarkets, chain stores, online, etc.).
BMM.HS.1.19.d	Explain the relationship between seasonal food, price and quality.

BMM.HS.1.20

Summarize best practices used to safeguard those with food allergies or intolerances.

BMM.HS.1.20.a

Demonstrate methods used to prevent cross contamination as pertaining to food allergies.

BMM.HS.1.21

Demonstrate safe and efficient practices in the preparation of foods.

BMM.HS.1.21.a

Demonstrate ability to avoid safety hazards in the kitchen environment (i.e. knife safety, fire safety, and appliance safety).

BMM.HS.1.23

Compare and contrast healthy and unhealthy cooking methods.

BMM.HS.1.23.a

Identify the role of different ingredients on nutritional results (fats, grains, proteins, etc.).

BMM.HS.1.23.b

Describe how preparation and storing methods and affect nutrient content.

BMM.HS.1.24

Explore impacts of science and technology on nutrition and foods.

BMM.HS.1.24.b

Identify local examples of "Farm to Table".

BMM.HS.1.24.e

Identify current nutrition and food trends and issues, such as "farm to table," food availability, organic food, and holistic eating practices.

BMM.HS.1.26

Explain the effect of socioeconomic factors on food consumption.

BMM.HS.1.26.a

Define food desert and identify food deserts that exist in America.

BMM.HS.1.26.b

Examine how the rising cost of food influences all groups.

BMM.HS.1.27

Analyze the effects of global and local events and conditions on food choices and practices.

BMM.HS.1.27.a

Predict the effect of climates and weather on food availability.

Culinary II

Course Description

This course is designed to provide students with an advanced curriculum which is focused on the foodservice industry and provides training in workplace and culinary skills, interpersonal and communication skills, as well as an exposure to the areas of restaurant management and career exploration. ServSafe Certification may be available at this level through the National Restaurant Association Educational Foundation.

Course Code:

370022

Endorsements to

Teach:

FACS

Programs of Study to which this Course applies

BMM.HS.1 Culinary Arts

BMM.HS.1.1	
Analyze criteria that customers use in the decision making process.	
<i>BMM.HS.1.1.a</i>	Identify a customer need and create a product/food/service to meet that need.

BMM.HS.1.2	
Analyze the "customer experience" by listening to feedback provided by the customer.	
<i>BMM.HS.1.2.a</i>	Establish positive relationships with internal/external customers.
<i>BMM.HS.1.2.b</i>	Assess how poor experiences translate into lost sales, bad public relations and decreased profits.

BMM.HS.1.3	
Identify and apply the elements of meal planning, meal preparation, and meal service.	
<i>BMM.HS.1.3.a</i>	Create a meal utilizing a work plan.
<i>BMM.HS.1.3.b</i>	Plan, prepare and evaluate aesthetically pleasing meals.
<i>BMM.HS.1.3.c</i>	Demonstrate proper table setting and etiquette.
<i>BMM.HS.1.3.e</i>	Describe different types of meal service.

BMM.HS.1.4	
Apply the knowledge and skills essential for effective customer service.	
<i>BMM.HS.1.4.a</i>	Analyze the importance of customer service to the success of the food service establishment.
<i>BMM.HS.1.4.b</i>	Demonstrate the concept of exceptional customer service and know ways of anticipating the needs and desires of customers to exceed their expectations.
<i>BMM.HS.1.4.c</i>	Recognize common customer complaints and the service solutions for preventing or resolving complaints.
<i>BMM.HS.1.4.d</i>	Interact with customers/clients in a positive, responsive, and professional manner.

BMM.HS.1.6	
Interpret the basic principles of sanitation and safe food handling.	
BMM.HS.1.6.a	Understand basic local, state, and federal sanitation regulations as they pertain to food production and service.
BMM.HS.1.6.b	Employ the standards of personal grooming and hygiene required by local, state, and federal health and safety codes.
BMM.HS.1.6.c	Explain the importance of health, safety, human resource and environmental regulations.
BMM.HS.1.6.d	Explain the types of food contamination, the potential causes, including cross-contamination and methods of prevention.
BMM.HS.1.6.e	Practice safe and sanitary procedures in all food handling, including food receiving, storage, production, service, and cleanup.
BMM.HS.1.6.f	Understand the purpose and process of required industry certification (e.g., ServSafe, Nebraska Learn2Serve Food Handler Card, GAP training).

BMM.HS.1.7	
Demonstrate professional food preparation techniques for all menu categories.	
BMM.HS.1.7.a	Review and apply culinary terms and abbreviations, equivalents, recipe yields, and proper measuring techniques with correct equipment (mise en place, equivalents).
BMM.HS.1.7.b	Select and explain the appropriate use and care of small appliances and equipment for specific product preparation and culinary applications.
BMM.HS.1.7.c	Apply the principle of mise en place, including the placement and order of use of ingredients, equipment, tools, and supplies.
BMM.HS.1.7.d	Analyze differences in methods of cooking; moist heat, dry heat and combination cooking methods.
BMM.HS.1.7.e	Apply various cooking methods to meats, poultry and seafood to analyze differences in products.
BMM.HS.1.7.f	Apply various cooking methods to vegetables and fruits to analyze differences in products.
BMM.HS.1.7.g	Analyze and prepare garde manger menu items.
BMM.HS.1.7.h	Identify and prepare a variety of baked, pastry, and dessert product.
BMM.HS.1.7.i	Compare and contrast differences in food preparation principles and techniques in different cultures.

BMM.HS.1.9	
Demonstrate the use of advanced culinary techniques in the selection, preparation and service of food common to the food service industry.	
BMM.HS.1.9.b	Utilize work-based/workplace learning experiences to demonstrate and expand upon knowledge and skills gained during classroom instruction and laboratory practices.

BMM.HS.1.10	
Assess career options and employment skills required in the culinary profession.	
BMM.HS.1.10.a	Analyze various career opportunities including roles, responsibilities, training and educational requirements, and salaries.
BMM.HS.1.10.b	Analyze personal attitudes, traits, and values of foodservice professionals in regards to responsibility, accountability, ethics, and effectiveness.

BMM.HS.1.10.c	Comply with workplace policies, norms/culture, procedures and protocols.
BMM.HS.1.10.d	Exhibit professional etiquette in all interactions.
BMM.HS.1.10.e	Create an employment portfolio for use with applying for foodservice internships and work-based learning opportunities.

BMM.HS.1.11	
Evaluate the benefits of a more efficient supply chain through availability of fresher product and reduced transportation costs.	
BMM.HS.1.11.a	Describe the major providers in the supply chain from farmer/grower to arrival at the food establishment.
BMM.HS.1.11.b	Assess the importance of a reliable supply chain to food safety, supply continuity, cost management, product traceability and consumer satisfaction.
BMM.HS.1.11.c	Describe food production, processing, and distribution methods and the relationship of those techniques to consumer food supply and nutrition.

BMM.HS.1.12	
Demonstrate an understanding of the basics of systems operations and their relationship to the supply chain.	
BMM.HS.1.12.a	Practice the procedures for maintaining inventories: ordering food, equipment, and supplies; and storing and restocking supplies.
BMM.HS.1.12.b	Analyze the relationship between facilities management and profit and loss, including the costs of resource consumption, breakage, theft, supplies use, and decisions for repairs or replacement.
BMM.HS.1.12.c	Explain how various departments in a food service facility contribute to the economic success of a business.

BMM.HS.1.13	
Produce and serve flavorful, aesthetically pleasing, nutritious food.	
BMM.HS.1.13.a	Understand the relationship between food presentation and desirability.
BMM.HS.1.13.b	Compare and contrast flavor, texture, aroma and appearance of various foods.
BMM.HS.1.13.c	Practice proper presentation of prepared foods in a food service setting

BMM.HS.1.18	
Evaluate Critical control points and analyze hazards from food procurement to post-preparation (HACCP).	
BMM.HS.1.18.a	Practice food safety procedures according to industry standards.
BMM.HS.1.18.b	Identify and demonstrate first-aid procedures concerning common kitchen related injuries.
BMM.HS.1.18.c	Demonstrate proper personal hygiene techniques while working in the food setting.

BMM.HS.1.19	
Employ responsible financial practices when planning meals.	
BMM.HS.1.19.c	Examine spending practices when purchasing items in bulk.

BMM.HS.1.20	
Summarize best practices used to safeguard those with food allergies or intolerances.	

<i>BMM.HS.1.20.a</i>	Demonstrate methods used to prevent cross contamination as pertaining to food allergies.
<i>BMM.HS.1.20.d</i>	Create safe food dishes for people with specific food allergies and intolerances.

BMM.HS.1.21	
Demonstrate safe and efficient practices in the preparation of foods.	
<i>BMM.HS.1.21.a</i>	Demonstrate ability to avoid safety hazards in the kitchen environment (i.e. knife safety, fire safety, and appliance safety).

BMM.HS.1.24	
Explore impacts of science and technology on nutrition and foods.	
<i>BMM.HS.1.24.c</i>	Discuss "Farm to Table" in cross cultural context.
<i>BMM.HS.1.24.d</i>	Examine current food sustainability practices.

BMM.HS.1.25	
Explain how consumer demand drives product development.	
<i>BMM.HS.1.25.b</i>	Identify marketing strategies used in the food industry.

BMM.HS.1.26	
Explain the effect of socioeconomic factors on food consumption.	
<i>BMM.HS.1.26.b</i>	Examine how the rising cost of food influences all groups.

BMM.HS.1.27	
Analyze the effects of global and local events and conditions on food choices and practices.	
<i>BMM.HS.1.27.b</i>	Describe the effects of war and political instability on food availability.
<i>BMM.HS.1.27.c</i>	Recognize the effect of fuel and production costs on food prices.

Knowledge and Skill Statements
KSS 1 Prioritizing customer needs in relation to industry products and services available.
KSS 2 Demonstrate proficiency in the food preparation methods.
KSS 3 Support the innovation and improvement of food through food science.
KSS 4 Propose entrepreneurial services related to the culinary profession.
KSS 5 Identify food product trends and forecasting.
KSS 6 Assess nutritional practices to create food products.
KSS 7 Create a supply chain within the restaurant industry.