Nebraska CTE

Culinary Skills 1

BUSINESS, MARKETING, AND MANAGEMENT BMM.HS.10

1 **Apply efficiency in food and kitchen safety and sanitation procedures.** BMM.HS.10.1

- a Demonstrate best practices for purchasing, receiving, inventorying, and storage in the restaurant and food service industry. BMM.HS.10.1.A
- b Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule. BMM.HS.10.1.B
- c Describe appropriate measures for the control of insects, rodents, and pests. BMM.HS.10.1.C
- d Identify appropriate types, uses, and location of fire extinguishers & equipment in the food service area. BMM.HS.10.1.D
- e Describe the role of regulatory agencies governing sanitation and food safety. BMM.HS.10.1.E

2 **Apply math concepts to food preparation, recipe, and menu development.** BMM.HS.10.2

- a Perform basic math functions using the baker's percentage and fraction factor. BMM.HS.10.2.A
- b Calculate the cost of recipes. BMM.HS.10.2.B
- c Demonstrate measurements using weight and volume. BMM.HS.10.2.C
- d Convert recipes to yield smaller and larger quantities based on operational needs. BMM.HS.10.2.D

3 **Apply menu planning principles based on standardized recipes to meet customer needs.** BMM.HS.10.3

- a Apply menu planning principles to develop and modify menus. BMM.HS.10.3.A
- b Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. BMM.HS.10.3.B
- c Create professional menu item descriptions for a food product. BMM.HS.10.3.C
- d Develop a standardized recipe listing the ingredients and procedures in the order of which they are used. BMM.HS.10.3.D
- e Utilize weight and measurement tools in food preparation and portion control. BMM.HS.10.3.E

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Demonstrate fundamental procedures within the restaurant and food service industry. BMM.HS.10.4

a Summarize the components of industry-standard kitchen facilities, planning, and layout principles. BMM.HS.10.4.A

b Demonstrate proper planning and time management to the overall operation of the restaurant facility. BMM.HS.10.4.B

c Identify front of the house and back of the house principles to facility operations and management. BMM.HS.10.4.C

d Identify regulations for inspecting and grading ingredients. BMM.HS.10.4.D

e Prepare requisitions for food, equipment, and supplies to meet production requirements. BMM.HS.10.4.E

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5 **Demonstrate technical food preparation techniques.** BMM.HS.10.5

a Identify and describe the function of common ingredients used in cooking and baking (including but not limited to: fats, flours, sugars, eggs, dairy, grains, legumes, fruits, vegetables, meats, seafood, etc.). BMM.HS.10.5.A

b Identify the characteristics of herbs and spices and incorporate them to enhance flavor. BMM.HS.10.5.B

c Prepare salads, vinaigrettes, emulsions, and other common dips. BMM.HS.10.5.C

d Prepare sandwiches, pizza, stocks, soups and sauces. BMM.HS.10.5.D

e Prepare dessert sauces, baked goods, and pastries. BMM.HS.10.5.E

f Demonstrate professional plating, garnishing, and food presentation techniques. BMM.HS.10.5.F

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6 **Examine effective management principles within the restaurant and food service industry.** BMM.HS.10.6

a Identify the components of a restaurant and food service management plan. BMM.HS.10.6.A

b Explain the purpose and components of a marketing plan. BMM.HS.10.6.B

c Identify the areas of risk management and legal liability within the food service industry. BMM.HS.10.6.C

d Explain principles of customer service in the restaurant and food service industry, with an emphasis on community focused customer service. BMM.HS.10.6.D

e Describe the opportunities for entrepreneurship in the restaurant and food service industries. BMM.HS.10.6.E