Nebraska CTE

Culinary Skills 2 (2023)

Demonstrate food and kitchen safety and sanitation procedures. BMM.HS.11.1	**a** Recognize sanitary and safety design and construction features of food production equipment and facilities (e.g., NSF, UL, OSHA, ADA, etc.). BMM.HS.11.1.A
	b Explain Material Safety Data Sheets (MSDS) and the requirements for handling hazardous materials. BMM.HS.11.1.B
	c Outline a safety management program and emergency policies. BMM.HS.11.1.C
Apply math concepts to food preparation, recipe, and menu development. BMM.HS.11.2	**a** Calculate the cost of recipes to maximize profitability. BMM.HS.11.2.A
	b Convert recipes between the English and metric system. BMM.HS.11.2.B
	c Convert recipes to yield smaller and larger quantities to maximize resources. BMM.HS.11.2.C
Demonstrate technical food preparation techniques. BMM.HS.11.3	**a** Prepare breakfast foods (e.g., pancakes, crêpes, waffles, French toast, breakfast meats, etc.). BMM.HS.11.3.A
	b Prepare fruits and vegetables. BMM.HS.11.3.B
	c Prepare potatoes, grains, legumes, and pastas. BMM.HS.11.3.C
	d Prepare meats, poultry, and seafood. BMM.HS.11.3.D
	e Prepare various global cuisines. BMM.HS.11.3.E
Implement food service management principles. BMM.HS.11.4	**a** Develop a business management and marketing plan for food service operations. BMM.HS.11.4.A
	b Calculate profitability and target margins of a food product and/or entire menu. BMM.HS.11.4.B
	c Interpret impact of costs incurred by a food service business. BMM.HS.11.4.C
	d Develop a budget. BMM.HS.11.4.D
	e Analyze a profit-and-loss report/income statement verifying invoices sent and received. BMM.HS.11.4.E

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f **Record performance of menu items to analyze sales and determine menu revisions.** BMM.HS.11.4.F