North Carolina CTE

Foods II - Enterprise (2013): Grades 9, 10, 11, 12

Adopted 2013

Understand causes of foodborne illness. 1.00	**01.** Understand food safety issues. 1.01
	02. Understand foodborne contaminates and food allergies. 1.02
	03. Understand the food handlers' responsibilities in preventing contamination of food. 1.03
Understand factors that influence food safety. 2.00	**01.** Understand hazards in the flow of food. 2.01
	02. Understand procedures involved in purchasing, receiving and storage of food. 2.02
	03. Understand safety procedures involved in food preparation. 2.03
	04. Understand rules for holding and serving food safely. 2.04
	05. Understand food safety management systems. 2.05
Understand safe facilities, pest management and sanitation. 3.00	**01.** Understand safe facilities and pest management. 3.01
	02. Understand cleaning and sanitizing guidelines for a food service facility and equipment. 3.02
Understand the Roadmap to Food Entrepreneurship 4.00	**01.** Understand opportunity. (Mile Markers 1 and 2) 4.01
	02. Understand test feasibility and accessing information. (Mile Markers 3 and 4) 4.02
	03. Recognize the importance of community outreach. (Mile Marker 5) 4.03
	04. Understand marketplace experience. (Mile Marker 6) 4.04
	05. Understand future directions. (Mile Marker 7) 4.05
Ap pr	**Apply knife skills commonly used in food preparation.** 5.01

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	02. Apply garnishes for specific service. 5.02
Apply procedures to prepare and serve yeast bread products. 6.00	**01.** Apply procedures to prepare yeast breads. 6.01
	02. Apply procedures to adapt yeast bread recipes and products. 6.02
Apply procedures to prepare and serve cakes, fillings, and frostings. 7.00	**01.** Apply procedures to prepare cakes, fillings, and frostings. 7.01
	02. Apply procedures to adapt cake, filling, and frosting recipes and products. 7.02
	03. Understand marketing issues specific to cakes, fillings, and frostings. 7.03