

<p><b>Topic 1 Safety and Sanitation</b></p> <p><b>NS 8.2: Demonstrate food safety and sanitation procedures.</b></p> <p>NS 14.4: Evaluate factors that affect food safety from production through consumption.</p>	<p><b>NS 8.2.1: Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.</b></p> <p><b>NS 8.2.4: Use the Hazard Analysis Critical Control Point (HAACP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness.</b></p> <p><b>NS 8.2.5: Practice standard personal hygiene and wellness procedures.</b></p> <p><b>NS 8.2.6: Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.</b></p> <p><b>NS 8.2.7: Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</b></p> <p>NS 14.4.1: Analyze conditions and practices that promote safe food handling.</p> <p>NS 14.4.3: Analyze how changes in national and international food production and distribution systems influence the food supply, including sustainability, organic food production and the impact of genetically modified foods.</p> <p>NS 14.4.6: Analyze current consumer information about safety and sanitation.</p>	<p>LEVEL 2s:</p> <p>2A) Identify critical control points in the food-handling chain where contaminants may enter the system.</p> <p>2A) List and describe proper purchasing, receiving, storage, and handling practices for food.</p> <p>2A) List specific food borne illnesses and their sources.</p> <p>2B) Compare and contrast the environmental safety, efficiency and sustainability of organic and conventional food production practices.</p> <p>2B) Describe the relationship between human health and food production practices.</p>	<p>LEVEL 3s:</p> <p>3A) <b>Assess</b> conditions and practices throughout the food handling system for food-borne illness potential and <b>develop/revise</b> food handling practices to minimize the risk of food borne illness.(analyzing errors)</p> <p>3B) <b>Examine</b> (generalizing) food production practices and <b>develop an argument for</b> (specifying) maintaining, changing or eliminating current practices.</p>	<p>LEVEL 4s:</p>
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<p><b>Topic 2 Food Traits</b></p> <p><b>NS 8.5: Demonstrate professional preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</b></p> <p><b>NS 9.5: Demonstrate use of science and technology advancements in food product development and marketing.</b></p>	<p><b>NS 8.5.1: Demonstrate professional plating, garnishing, and food presentation techniques.</b></p> <p><b>NS 8.5.2: Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.</b></p> <p><b>NS 8.5.14: Demonstrate cooking methods that increase nutritional value, lower calories and fat content, and utilize herbs and spices to enhance flavor.</b></p> <p>NS 9.5.3: Prepare food for presentation and assessment.</p> <p>NS 9.5.6: Conduct sensory evaluations of food products.</p> <p>NS 9.5.1: Analyze various factors that affect food preferences in the marketing of food.</p>	<p>LEVEL 2s:</p> <p>2A) List the five senses and the five tastes.</p> <p>2A) Describe the key aspects of taste and of flavor.</p> <p>2B) List and describe food preparation methods/techniques.</p> <p>2B) Sort food preparation techniques for a given purpose.</p> <p>2C) Recognize common dietary restrictions and needs.</p> <p>2C) Recognize methods for addressing dietary restrictions and needs.</p>	<p>LEVEL 3s:</p> <p>3A) <b>Identify</b> (classifying) the factors which influence someone’s sensory perceptions of a food and <b>develop</b> strategies that enhance sensory perceptions.</p> <p>3B) <b>Compare and contrast</b> (matching) food preparation methods/techniques and <b>select</b> methods/techniques to prepare a variety of foods in order to achieve desired characteristics.</p> <p>3C) <b>Select</b> and justify cooking methods and foods which increase nutritional value, lower calorie and fat content and utilize herbs and spices to enhance flavor in order to address dietary needs.</p>	<p>LEVEL 4s:</p>
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<p><b>Topic 3 Baking Basics</b></p> <p><b>NS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</b></p> <p>NS 9.6 Demonstrate food science, dietetics, and nutrition management principles and practices.</p>	<p><b>NS 8.5.10: Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.</b></p> <p>NS 9.6.4: Create standardized recipes.</p>	<p>LEVEL 2s: CS109 2A) <b>Compare and contrast</b> (matching) baking ingredients based on their functions in baked goods.</p> <p>2B) <b>List</b> (recalling) baking methods and <b>state</b> (recalling) which method should be used for a particular baked good.</p> <p>2B) <b>Describe</b> standard characteristics of a baked good.</p>	<p>LEVEL 3s: 3A) <b>Modify</b> (experimenting) recipes in order to achieve desired characteristics in a baked good.</p> <p>3B) <b>Know</b> (executing) how to perform steps in a variety of baking methods and <b>assess</b> the final product for errors.</p>	<p>LEVEL 4s:</p>
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<p><b>Topic 4 Protein Preparation</b></p>	<p><b>NS 8.5.2: Demonstrate professional skills for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.</b></p>	<p>LEVEL 2s: FCS109 2A) Identify cuts of meat from a variety of animal sources.  2A) Describe factors that contribute to the characteristics of a cut of meat including tenderness, fat content and connective tissue.  2B) List and describe protein preparation methods.  2B) Identify desirable characteristics in a variety of meat products.</p>	<p>LEVEL 3s:  3A) <b>Distinguish between</b> cuts of meat by <b>examining</b> factors that contribute to tenderness, fat content and connective tissue.  3B) Select and justify a cooking method to achieve desired results in the final product.</p>	<p>LEVEL 4s:</p>
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