



Correlation of **The Culinary Professional 3E** ©2017  
to the Department of Defense Education Activity (DoDEA)  
Culinary Arts Career Pathway (HT-CA)

STANDARD	G-W CORRELATING PAGES
HT-CA 01 Describe ethical and legal responsibilities in food and beverage service facilities.	
1. Utilize comments and suggestions from the customer service area to formulate improvements and ensure guest satisfaction.	<b>Instruction:</b> 138; 242; 743, Industry Insights; 753, Industry Insights <b>Application:</b> 413, Teamwork activity
2. Comply with laws regarding hiring, harassment and safety issues.	<b>Instruction:</b> 90-91 <b>Application:</b> 92, #12
3. Apply ethical and legal guidelines as they relate to restaurants and food and beverage services job performance.	<b>Instruction:</b> 83; Chef’s Ethics, 83, 136, 250, 513, 741, 760, 796, 798, 808 <b>Application:</b> 92, #7; 770, #17; 801, #19
4. Identify ethical issues and model ethical behavior in the workplace.	<b>Instruction:</b> 83; Chef’s Ethics, 83, 136, 250, 513, 741, 760, 796, 798, 808 <b>Application:</b> 92, #7; 770, #17; 801, #19
HT-CA 02 Demonstrate safety and sanitation procedures in food and beverage service facilities.	
1. Identify sanitation procedures to ensure facility is in compliance with health codes.	<b>Instruction:</b> 113-131 Application: 132 #1-11, 16; 133, #17-19, Technology activity, Teamwork activity
2. Identify overall safety procedures necessary to maintain a safe work area.	<b>Instruction:</b> 62, 113-128; 135-149 <b>Application:</b> 132, #16; 133, #18, 150, #6, 8, 10-12, 14; 151, #17-19, 24, Teamwork activity
3. Demonstrate emergency and first-aid knowledge and procedures applicable to the workplace.	<b>Instruction:</b> 139-149 <b>Application:</b> 150 #7-8, #10-11; 151, #17-10, #24, Technology activity, Teamwork activity
HT-CA 03 Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.	
1. Utilize facts and statistics retrieved from ethnic and geographical studies in a service environment.	<b>Instruction:</b> 32 A Serving of History, 334-335, 638 Sustainable Culinary, 811-833 <b>Application:</b> 93, #22; 319 Reading Prep; 357 Technology activity; 452 #14; 834 #10, 12-14
HT-CA 04 Demonstrate leadership qualities and collaboration with others.	
1. Model leadership and teamwork qualities to aid in employee retention.	<b>Instruction:</b> 43-45, 54-56, 66-69 <b>Application:</b> 15, Teamwork activity, 72 #10, 73 #15

2. Formulate staff development plans to create an effective working team.	<b>Instruction:</b> 43-45, 47 Industry Insights, 56 Industry Insights, 230-231 <b>Application:</b> 15, Teamwork activity; 51, Teamwork activity
3. Make staffing decisions based on proven managerial skills to improve staff performance.	<b>Instruction:</b> 45-46, 49, 54-56, 59, 67-68, 90-91, 135-136, 767-768 <b>Application:</b> 50, #10, #12; 51, #18, Teamwork activity; 72, Teamwork activity; 92, #9, #12; 150, #14, #17; 770, #10, #16; 771, Teamwork activity
4. Establish and maintain effective working relationships with all levels of personnel and other departments to provide effective services to guests.	<b>Instruction:</b> 46-48, 54-57, 67-68, 85, 740, 742-743, 748-752 <b>Application:</b> 51, #16, #17; 756, #3; 757, #28, Teamwork activity
HT-CA 05 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.	
1. Interpret calculations of food, labor and pricing to ensure profitability.	<b>Instruction:</b> 759-769, 795-797 <b>Application:</b> 770, #13, #15, #16; 771, Teamwork activity; 800, #13, #15, #17
2. Compare alternative ways of marketing to develop a promotional package.	<b>Instruction:</b> 24, 796-798 <b>Application:</b> 29, #21, Teamwork activity; 800, #19; 530, #11; 685, #16, #19
3. Anticipate future needs using information about current trends that contribute to effectively price and market food and beverage offerings.	<b>Instruction:</b> 7-11, 793-797 <b>Application:</b> 14, #3, #5, #13, #17; 233, #21; 800, #2, #5, #18, #20
4. Discuss sustainable practices and how it impacts profitability and customer demands (i.e. locally grown products, organics, recycled or recyclable products).	<b>Instruction:</b> 153-169 <b>Application:</b> 170, #1-11, 14-16; 171, #20-22, Technology activity, Teamwork activity
HT-CA 06 Explain the benefits of the use of computerized systems to manage food service operations and guest service.	
1. Identify potential uses of computers and software to provide guest and food services.	<b>Instruction:</b> 741-742, 750, 752 <b>Application:</b> 709, Technology activity; 756, #13; 757, Technology activity
HT-CA 07 Utilize technical resources for food services and beverage operations to update or enhance present practice.	
1. Use software applications to manage food service operations.	<b>Instruction:</b> 243, 765, 769 <b>Application:</b> 247, Technology activity; 771, Technology activity
2. Retrieve website information to use in menu planning, recipes and for product information.	<b>Instruction:</b> 68, 79-80, 740-741 <b>Application:</b> 29, #19, Technology activity; 51, #16; 73, Technology activity; 93, #22; 111, #20, Technology activity; 133, Technology activity; 171, Technology activity; 619, Technology activity; 684, #12; 697, Technology activity
HT-CA 08 Implement standard operating procedures related to food and beverage production and guest service.	

1. Implement operating procedures to comply with company requirements.	<b>Instruction:</b> 238–244, 314, 622–627, 740–744, 748–753 <b>Application:</b> 246, #8, #14; 247, #17, #18; 316, #11; 317, #20; 632, #12; 633, #16, #17, #18, #19, Technology activity; 756, #19, #20; 757, Teamwork activity
2. Evaluate prepared foods for quality and presentation to meet quality standards.	<b>Instruction:</b> 115–117, 189, 239–243, 250, 621–631 <b>Application:</b> 198, #13; 246, #8; 247, #22; 633, #16, #17
3. Prepare nutritional, quality foods utilizing basic food knowledge.	<b>Instruction:</b> 285–293, 299–315, 343–355, 359–369, 373–383, 387–399, 403–411, 443–451, 473–483, 511–519, 523–529, 533–539, 559–573, 577–587, 631–617 <b>Application:</b> 295, Teamwork activity; 317 Teamwork activity; 357, #17; 371, Teamwork activity; 385, Teamwork activity; 400, Teamwork activity; 453, Teamwork activity; 541, Teamwork activity; 575, Teamwork activity
4. Determine the appropriate type of food service to provide quality customer service.	<b>Instruction:</b> 744–752 <b>Application:</b> 757, Teamwork activity; Chef’s E-portfolio activity
5. Evaluate types of kitchen equipment to match the correct cooking methodology.	<b>Instruction:</b> 201–215, 219–230, 528 <b>Application:</b> 51, Technology activity; 216, #5, #8, #15; 217, #18, #20; 232, #6, 233, #21, #22; 531, #15, #20
6. Describe the role of the menu as a marketing and planning tool.	<b>Instruction:</b> 793, 797–798 <b>Application:</b> 800, #1, #8; 801, #20, Teamwork activity
HT-CA 09 Describe career opportunities and qualifications in the restaurant and food service industry.	
1. Identify steps needed to obtain a job in the restaurant and food service industry.	<b>Instruction:</b> 75–84, <b>Application:</b> 92, #2, #4, #6, #16; 93, #18, #22, Technology activity, Teamwork activity, Chef’s E-portfolio
2. Identify behaviors and personal habits needed to retain a job in the restaurant and food service industry.	<b>Instruction:</b> 43–46, 57–62, 83–91 <b>Application:</b> 50, #1, #2, #4, #14; 51, Teamwork activity; 73, #19; 92, #7; 93, #17, #21
3. Examine career opportunities available in restaurants and food service operations.	<b>Instruction:</b> 5–6, 44–46, 64–66, 69–71, 76 <b>Application:</b> 14, #2; 50, #3, #4, #5; 51, #15, 72, #7; 92, #16
4. Differentiate career opportunities in restaurant and food service operations in the various industry sectors (e.g., independent vs. chain operations).	<b>Instruction:</b> 17–27 <b>Application:</b> 28, #1, #7, #10, #11, #16
HT-CA 10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.	
1. Interpret and use tables, charts and figures.	<b>Instruction:</b> 138, 240–245, 763–769 <b>Application:</b> 150, #13; 235, Reading Prep; 247, #17, #18, Technology activity; 771, #19, #22
2. Understand verbal and nonverbal communications to provide a positive experience for guest.	<b>Instruction:</b> 66–67, 743

	<b>Application:</b> 93, Teamwork activity; 757, Teamwork activity
3. Manage unexpected situations to ensure continuity of quality services.	<b>Instruction:</b> 56, Industry Insights; 67–68; 743, Industry Insights <b>Application:</b> 385, #16; 401, #17; 531, #19;
4. Use basic academic skills to perform effectively in the workplace.	<b>Instruction:</b> Mix In Math: 10, 103, 138, 179, 206, 236, 310; 238–245, 763–769 <b>Application:</b> 246, #13, #14, #15; 247, #17, #18; 770, #13, #14, #15; 771, #19, #22

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to the Department of Defense Education Activity (DoDEA)  
Hospitality & Tourism Cluster (HT)

STANDARD	G-W CORRELATING PAGES
HT 01 Describe the key components of marketing and promoting hospitality and tourism products and services.	
1. Demonstrate knowledge of marketing techniques commonly used in the hospitality and tourism industry to sell a product or service.	<b>Instruction:</b> 24, 71 <b>Application:</b> 29, #21; Teamwork activity; Chef's E-portfolio activity
2. Identify effects of the economy on the hospitality and tourism industry to effectively plan products and services.	<b>Instruction:</b> 5-7 <b>Application:</b> 15, #17; 412, #15; 588, #13
HT 02 Evaluate the nature and scope of the Hospitality & Tourism Career Cluster and the role of hospitality and tourism in society and the economy.	
1. Identify management styles within a variety of organizational structures.	<b>Instruction:</b> 23-27 <b>Application:</b> 28, #7-8, #10-11, #13-14
2. Trace the development of the hospitality and tourism industry to understand the overall structure.	<b>Instruction:</b> 7, 11, 31-39, 49; Culinary Trends features (8, 49, 391, 429, 585) <b>Application:</b> 14, #3, #5; 40, #12-13; 41, #22; 170, #15; 589, #17
HT 03 Demonstrate hospitality and tourism customer service skills that meet customers' needs.	
1. Use customer comments to guide customer satisfaction policies.	<b>Instruction:</b> 138; 242; 743, Industry Insights; 753, Industry Insights <b>Application:</b> 413, Teamwork activity
2. Integrate the principles of customer service to positively impact organizational performance.	<b>Instruction:</b> 58, 748-753 <b>Application:</b> 756, #6
3. Identify and compare services and products from related industries to understand how they affect hospitality and tourism products and services.	<b>Instruction:</b> 7, 153-169 <b>Application:</b> 170, #2-8; #13-16
HT 04 Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.	
1. State the rationale for rules and laws designed to promote safety and health in the workplace.	<b>Instruction:</b> 23, Figure 2-4; 135-136, 215, 220 <b>Application:</b> 150, #1, #15
2. Assess workplace conditions with regard to safety and health.	<b>Instruction:</b> 62, 113-128 <b>Application:</b> 132, #16; 133, #18
3. Demonstrate application of legal policies to comply with laws regarding hiring, harassment and safety issues.	<b>Instruction:</b> 90-91 <b>Application:</b> 92, #12
HT 05 Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace.	

1. Outline safety and security issues for individuals and groups to minimize risks.	<b>Instruction:</b> 135-149 <b>Application:</b> 150, #6, 8, 10-12, 14; 151, #17-19, 24, Teamwork activity
2. Identify resources to utilize in various emergency situations for self, co-workers and guests/customers.	<b>Instruction:</b> 139-149 <b>Application:</b> 150 #7-8, #10-11; 151, #17-10, #24, Technology activity, Teamwork activity
3. Create response plans to cope with hazards and emergency situations applicable to the hospitality and tourism industries.	<b>Instruction:</b> 142-149 <b>Application:</b> 150, #11-12; 151 #19, Teamwork activity
HT 06 Describe career opportunities and means to attain those opportunities in each of the Hospitality & Tourism Career Pathways.	
1. Research career opportunities based upon their fit with personal career goals in the hospitality and tourism industries.	<b>Instruction:</b> 64-66; 69-71; 75-76; 77; Industry Insights; <b>Application:</b> 72, #13; 92, #16; 93, #18-19
2. Match personal interests and aptitudes to careers in the hospitality and tourism industry when researching opportunities within the pathways.	<b>Instruction:</b> 64-71, 75-76 <b>Application:</b> 72, #13; 92, #16
3. Examine entry-level, skilled level and supervisory positions and the qualifications and skills needed for different levels of hospitality and tourism employment.	<b>Instruction:</b> 64-66 <b>Application:</b> 93, #19, #21, Technology activity
4. Develop a career plan for advancement in hospitality and tourism careers.	<b>Instruction:</b> 64-66, 68-71 <b>Application:</b> 72, #13; 73, Chef's E-portfolio activity
5. Identify ethical issues and concerns in the hospitality and tourism career field.	<b>Instruction:</b> 83; Chef's Ethics, 83, 136, 250, 513, 741, 760, 796, 798, 808 <b>Application:</b> 92, #7; 770, #17; 801, #19

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to the Department of Defense Education Activity (DoDEA)  
Culinary Arts I Course – CTC 401

<b>STANDARD</b>		<b>G-W CORRELATING PAGES</b>
<b>1.00 Implementing DoDEA's Career Ready Practices</b>		
1.01 Demonstrate DoDEA's Career Ready Practices in course activities.		
a.	Act as a responsible and contributing citizen and employee.	<b>Instruction:</b> 57–62 <b>Application:</b> 73, #20, Teamwork activity
b.	Apply appropriate academic and technical skills.	<b>Instruction:</b> Mix In Math: 10, 103, 138, 179, 206, 236, 310; 238–245, 763–769 <b>Application:</b> 14, #13, #15; 150, #13; 235, Reading Prep; 246, #13, #14, #15; 247, #17, #18, Technology activity; 770, #13, #14, #15; 771, #19, #22; Technology activity
c.	Attend to personal health and financial well-being.	<b>Instruction:</b> 60–62 <b>Application:</b> 72, #13; 73, #18
d.	Communicate clearly and effectively and with reason.	<b>Instruction:</b> 66-67, 743 <b>Application:</b> 93, Teamwork activity; 757, Teamwork activity
e.	Consider the environmental, social and economic impacts of decisions.	<b>Instruction:</b> 68–68, 153–169 <b>Application:</b> 170, #1, #2, #6, #11, #16; 171, #17, #20, Technology activity, Teamwork activity
f.	Demonstrate creativity and innovation.	<b>Instruction:</b> 56–57, 621–622, 625–626 <b>Application:</b> 357, #17; 371, Teamwork activity; 485, #18; 674–675, #16
g.	Employ valid and reliable research strategies.	<b>Instruction:</b> 68, Industry Insights <b>Application:</b> 14, #16; 199, #17; 316, #16
h.	Utilize critical thinking to make sense of problems and persevere in solving them.	<b>Instruction:</b> 56, Industry Insights; 66–68 <b>Application:</b> 73, #20; 413, #16
i.	Model integrity, ethical leadership and effective management.	<b>Instruction:</b> 54–59; 66–68; Chef's Ethics features: 58, 83, 136, 741, 760, 796, 798, 808 <b>Application:</b> 73, #15, #17; 770, #17
j.	Plan education and career paths aligned to personal goals.	<b>Instruction:</b> 75–76; 77 Industry Insights <b>Application:</b> 92, #16; 93, #19
k.	Use technology to enhance productivity.	<b>Instruction:</b> 7–8, 243, 765, 769 <b>Application:</b> 247, Technology activity; 771, Technology activity

I.	Work productively in teams while using cultural global competence.	<b>Instruction:</b> 57, 91, 803–811 <b>Application:</b> 15, #17; 51, #16; 835, #16
<b>2.00 Demonstrate knowledge of the foodservice and hospitality industry</b>		
2.01 Define hospitality and the importance of quality customer service within the hospitality industry.	<b>Instruction:</b> 5–6; 753, Industry Insights <b>Application:</b> 14, #14; 756, #6	
2.02 Trace the growth and development of the hospitality and tourism industry.	<b>Instruction:</b> 19, A Serving of History; 25, A Serving of History; 35–36 <b>Application:</b> 28, #14; 40, #7	
2.03 Explore student and professional organizations associated with the foodservice industry.	<b>Instruction:</b> 68–69 <b>Application:</b> 72, #10	
2.04 Explore current trends in foodservice industry.	<b>Instruction:</b> 7–11 <b>Application:</b> 14, #3, #13; 835, #19	
2.05 Demonstrate knowledge of the Kitchen Brigade System.	<b>Instruction:</b> 43–47 <b>Application:</b> 50, #1, #2, #3, #4, #11; 51, #15	
2.06 Determine differences and similarities of various types of international and regional cuisines.	<b>Instruction:</b> 36–37; 804–809; 812–833 <b>Application:</b> 41, #18; 834, #11; 835, #18, Technology activity	
2.07 Explore career and educational opportunities in related food service industries.	<b>Instruction:</b> 69–71 <b>Application:</b> 72, #11	
2.08 Explore effective leadership, teamwork, and communication within the hospitality industry.	<b>Instruction:</b> 53–59, 66–68 <b>Application:</b> 72, #9; 73, #14, #15, Teamwork activity	
2.09 Employ professional and ethical workplace behaviors.	<b>Instruction:</b> 57–59; 83, 84–85; Chef’s Ethics features: 58, 83, 136, 741, 760, 796, 798, 808 <b>Application:</b> 92, #7; 770, #17	
<b>3.00 Demonstrate safety procedures</b>		
3.01 Wear and maintain professional workplace attire.	<b>Instruction:</b> 57, 136–137 <b>Application:</b> 133-134, #16; 150, #4; 151, Chef’s E-portfolio	
3.02 Demonstrate procedures for safe lifting and carrying of heavy objects.	<b>Instruction:</b> 142 <b>Application:</b> 151, #17	
3.03 Follow appropriate emergency procedures for kitchen and dining room injuries.	<b>Instruction:</b> 135–148 <b>Application:</b> 150, #2, #5, #6, #7, #8, #10; 151, #17	
3.04 Describe appropriate types and use of fire extinguishers used in the food service area.	<b>Instruction:</b> 145–148 <b>Application:</b> 150, #10; 151, #23, Teamwork activity	
3.05 Recognize OSHA standards.	<b>Instruction:</b> 135–136 <b>Application:</b> 150, #1, #15	
3.06 Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials.	<b>Instruction:</b> 108 <b>Application:</b> 110, #8, #16	
3.07 Recognize and practice first aid procedures and universal precautions for blood-borne pathogens (ECP).	<b>Instruction:</b> 139; 140, Sanitation & Safety <b>Application:</b> 150, #4, #5, #6; 151, #17, #24	



3.08 Implement appropriate procedures and precautions to prevent common accidents and injuries in the workplace.	<b>Instruction:</b> 109, 135–142, 144–149, 788–789 <b>Application:</b> 150, #11, #12; 151, #17, #18, #24, Teamwork activity
<b>4.00 Demonstrate sanitation procedures</b>	
4.01 Demonstrate good personal hygiene and health practices that must be followed in the food service area.	<b>Instruction:</b> 125–128; 741, Industry Insights <b>Application:</b> 132, #8, #16; 757, Teamwork activity
4.02 Demonstrate the difference between cleaning and sanitizing equipment and facilities.	<b>Instruction:</b> 119–125 <b>Application:</b> 132, #5, #7, #8, #15, #16
4.03 Identify proper waste disposal methods and recycling.	<b>Instruction:</b> 129, 164, 167–168 <b>Application:</b> 170, #10, #19
4.04 List reasons for and signs of food spoilage and contamination.	<b>Instruction:</b> 98–109 <b>Application:</b> 110, #2, #4, #7, #8, #11, #14, #15, #17; 111, #23
4.05 Describe cross-contamination and acceptable procedures to follow when preparing and storing for temperature.	<b>Instruction:</b> 99–103, 114–119, 511–512, 603 <b>Application:</b> 110, #5; 132, #3, #4
4.06 Identify the Hazard Analysis Critical Control Point (HACCP) during all food handling processes as a method for temperature and control safety (TCS) of foods.	<b>Instruction:</b> 99–103, 129–130 <b>Application:</b> 110, #5; 132, #10; 133, #19
4.07 Identify the Hazard Analysis Critical Control Point (HACCP) during all food handling processes as a method for minimizing the risk of food borne illness.	<b>Instruction:</b> 129–130 <b>Application:</b> 132, #10; 133, #19
4.08 Describe laws and rules of the regulatory agencies governing sanitation and safety in food service operations, including the FDA Food Code.	<b>Instruction:</b> 22–23; 113–114 <b>Application:</b> 28, #9, #12; 29, #17; 132, #1; 133, Teamwork activity
4.09 Demonstrate readiness for industry certification requirements/exams for food safety.	<b>Instruction:</b> 97–109 <b>Application:</b> 110, #5, #17; 111, #18
4.10 Identify foodborne symptoms, illnesses, and their causes.	<b>Instruction:</b> 99–107 <b>Application:</b> 110, #2, #3, #9, #13, #14, #17; 111, #23
<b>5.00 Examine the relationship between purchasing, storeroom operations, and cost control</b>	
5.01 Understand proper receiving and storing of fresh, frozen, refrigerated, and staple goods.	<b>Instruction:</b> 117, 759–763 <b>Application:</b> 111, #23; 770, #2, #3, #4, #5; 771, #19, #20
5.02 Demonstrate labeling requirements for food products.	<b>Instruction:</b> 118, 378, 762 <b>Application:</b> -----
5.03 Explain the procedures for rotation of stock and for costing and evaluating including FIFO.	<b>Instruction:</b> 761–762 <b>Application:</b> 771, #19, #20

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to the Department of Defense Education Activity (DoDEA)  
Culinary Arts II Course – CTC402

<b>STANDARD</b>		<b>G-W CORRELATING PAGES</b>
<b>1.00 Implementing DoDEA's Career Ready Practices</b>		
1.01 Demonstrate DoDEA's Career Ready Practices in course activities.		
a.	Act as a responsible and contributing citizen and employee.	<b>Instruction:</b> 57–62 <b>Application:</b> 73, #20, Teamwork activity
b.	Apply appropriate academic and technical skills.	<b>Instruction:</b> Mix In Math: 10, 103, 138, 179, 206, 236, 310; 238–245, 763–769 <b>Application:</b> 14, #13, #15; 150, #13; 235, Reading Prep; 246, #13, #14, #15; 247, #17, #18, Technology activity; 770, #13, #14, #15; 771, #19, #22; Technology activity
c.	Attend to personal health and financial well-being.	<b>Instruction:</b> 60–62 <b>Application:</b> 72, #13; 73, #18
d.	Communicate clearly and effectively and with reason.	<b>Instruction:</b> 66-67, 743 <b>Application:</b> 93, Teamwork activity; 757, Teamwork activity
e.	Consider the environmental, social and economic impacts of decisions.	<b>Instruction:</b> 68–68, 153–169 <b>Application:</b> 170, #1, #2, #6, #11, #16; 171, #17, #20, Technology activity, Teamwork activity
f.	Demonstrate creativity and innovation.	<b>Instruction:</b> 56–57, 621–622, 625–626 <b>Application:</b> 357, #17; 371, Teamwork activity; 485, #18; 674–675, #16
g.	Employ valid and reliable research strategies.	<b>Instruction:</b> 68, Industry Insights <b>Application:</b> 14, #16; 199, #17; 316, #16
h.	Utilize critical thinking to make sense of problems and persevere in solving them.	<b>Instruction:</b> 56, Industry Insights; 66–68 <b>Application:</b> 73, #20; 413, #16
i.	Model integrity, ethical leadership and effective management.	<b>Instruction:</b> 54–59; 66–68; Chef's Ethics features: 58, 83, 136, 741, 760, 796, 798, 808 <b>Application:</b> 73, #15, #17; 770, #17
j.	Plan education and career paths aligned to personal goals.	<b>Instruction:</b> 75–76; 77, Industry Insights <b>Application:</b> 92, #16; 93, #19
k.	Use technology to enhance productivity.	<b>Instruction:</b> 7–8, 243, 765, 769 <b>Application:</b> 247, Technology activity; 771, Technology activity

I.	Work productively in teams while using cultural global competence.	<b>Instruction:</b> 57, 91, 803–811 <b>Application:</b> 15, #17; 51, #16; 835, #16
<b>2.00 Demonstrate knowledge of principles regarding the preparation of stocks, sauces, and soups</b>		
2.01 Identify, prepare, and store a variety of stocks.	<b>Instruction:</b> 115–117, 373–383 <b>Application:</b> 384, #1, #2, #6, #7, #11, #13, #15	
2.02 Identify, prepare, and store a variety of mother sauces and small/derivative sauces.	<b>Instruction:</b> 115–117, 387–388, 391–398 <b>Application:</b> 400, #7, #8, #10; 401, Teamwork activity	
2.03 Identify, prepare, and store a variety of clear, thick, and specialty soups.	<b>Instruction:</b> 115–117, 403–410 <b>Application:</b> 412, #1, #2, #4, #5, #6, #7; 413, Technology activity	
2.04 Identify and prepare various thickening methods/agents for sauces and soups.	<b>Instruction:</b> 388–391 <b>Application:</b> 400, #5; 401, #17, #18	
<b>3.00 Demonstrate skill in Garde Manger</b>		
3.01 Identify tools and equipment used in GARDE MANGER.	<b>Instruction:</b> 173–177, 182–185, 212–214 <b>Application:</b> 216, #7, #8, #9	
3.02 Demonstrate hot and cold food presentation techniques.	<b>Instruction:</b> 621–631 <b>Application:</b> 632, #1, #2, #3, #4, #7, #10, #12, #1; 633, #16, #17, Technology activity	
3.03 Identify, prepare, and store a variety of hors d'oeuvres, canapés, and appetizers.	<b>Instruction:</b> 360–366 <b>Application:</b> 370, #3; 371, Teamwork activity	
3.04 Identify, prepare, and store a variety of hot and cold sandwiches.	<b>Instruction:</b> 359–369, 577–585 <b>Application:</b> 370, #1, #2, #4, #5, #7, #10, #15; 588, #1, #2, #3, #6; 589, Teamwork activity	
3.05 Identify, prepare, and store a variety of salads.	<b>Instruction:</b> 299–309, 314 <b>Application:</b> 316, #2, #3, #4, #5, #6, #7, #11, #13	
3.06 Identify, prepare, and store a variety of dips and dressings: temporary, permanent and cooked.	<b>Instruction:</b> 308, 310–314 <b>Application:</b> 316, #8, #9, #10; 317, Teamwork activity	
<b>4.00 Demonstrate skill in baking practices and production techniques</b>		
4.01 Analyze common baking ingredients with their functions.	<b>Instruction:</b> 638–647 <b>Application:</b> 654, #3, #4, #5, #8, #9, #12; 655, #22, #23	
4.02 Modify recipes for environmental conditions.	<b>Instruction:</b> 677–679, 700 <b>Application:</b> 684, #7; 685, #17	
4.03 Identify, prepare, and store a variety of pies and tarts.	<b>Instruction:</b> 687–695 <b>Application:</b> 696, #1, #2, #3, #4, #5, #8, #9, #12	
4.04 Identify, prepare, and store a variety of fillings and toppings for pastries and baked goods.	<b>Instruction:</b> 711–721 <b>Application:</b> 722, #3, #4, #5, #6, #8, #9, #10, #12, #15; 723, #18, Teamwork activity	
4.05 Identify, prepare, and store a variety of yeast products, such as breads, rolls and laminated doughs.	<b>Instruction:</b> 677–683, 695	

	<b>Application:</b> 684, #1, #2, #3, #7, #8, #12; 685, Teamwork activity; 696, #10
4.06 Identify, prepare, and store a variety of cakes utilizing of various of mixing methods.	<b>Instruction:</b> 699–707 <b>Application:</b> 708, #2, #3, #6, #7, #8, #9, #10, #11, #12, #15, #17; 709, Teamwork activity
4.07 Identify, prepare, and store a variety of icings/frostings.	<b>Instruction:</b> 720–721, 726 <b>Application:</b> 722, #12; 723, #20; 735, #17
4.08 Identify, prepare, and store pate a choux products.	<b>Instruction:</b> 662–663 <b>Application:</b> 664, #11, #12; 665, #18
4.09 Identify, prepare, and store a variety of custards, puddings, and dessert sauces.	<b>Instruction:</b> 711–714, 718–720, 725–729 <b>Application:</b> 722, #5, #14; 723, #18; 734, #1, #3, #4, #5, #13
4.10 Demonstrate various presentations of baked goods and desserts.	<b>Instruction:</b> 622–626; 628–629; 729, Hints from the Chef <b>Application:</b> 633, Technology activity; 674, #16; 709, #20, Technology activity
<b>5.00 Prepare breakfast foods</b>	
5.01 Identify, prepare, and store a variety of egg products.	<b>Instruction:</b> 600–603, 607–613 <b>Application:</b> 604, #11, #12, #13, #14; 618, #1, #2, #3, #4, #5, #6, #12; 619, Technology activity, Teamwork activity
5.02 Identify, prepare, and store a variety of breakfast potatoes.	<b>Instruction:</b> 458–459, 474–475 <b>Application:</b> 484, #2, #12
5.03 Identify, prepare, and store a variety of breakfast meats.	<b>Instruction:</b> 613–615 <b>Application:</b> 618, #7
5.04 Identify, prepare, and store a variety of breakfast batter products (waffles, pancakes, crepes, etc.)	<b>Instruction:</b> 615–617 <b>Application:</b> 618, #9
5.05 Identify, prepare, and store a variety of hot breakfast cereals.	<b>Instruction:</b> 617 <b>Application:</b> 618, #10, #14
<b>6.00 Demonstrate front - of - the - house operations</b>	
6.01 Demonstrate various styles of service used in the foodservice industry.	<b>Instruction:</b> 744–745 <b>Application:</b> 756, #7, #8, #9; 757, #26
6.02 Analyze the impact of proper/improper cash handling procedures for processing guest checks on a business.	<b>Instruction:</b> 753–754, 768, 769 <b>Application:</b> 757, #24
6.03 Practice sales techniques for service personnel including menu knowledge and suggestive selling.	<b>Instruction:</b> 742, 749 <b>Application:</b> 756, #12
6.04 Identify, prepare, and store a variety of hot and cold beverages.	<b>Instruction:</b> 753–755 <b>Application:</b> 756, #17, #18; 757, #25
6.05 Identify potential uses of computers and software to provide guest and food services.	<b>Instruction:</b> 740–742, 750, 752–753 <b>Application:</b> 756, #13; 757, Technology activity

<b>7.00 Demonstrate knowledge of nutrition</b>	
7.01 Discuss current dietary guidelines and recommended dietary allowances.	<b>Instruction:</b> 781–784 <b>Application:</b> 790, #11, #12, #18
7.02 Interpret food labels and recipes in terms of the portion size, ingredients, and nutritional value.	<b>Instruction:</b> 783–785 <b>Application:</b> 790, #13, #14; 791, #22
7.03 Describe primary functions and common food sources of various nutrients.	<b>Instruction:</b> 773–781 <b>Application:</b> 790, #1, #2, #3, #4, #5, #7, #8, #9
7.04 Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients.	<b>Instruction:</b> 445–446, 786–788 <b>Application:</b> 790, #15
7.05 Discuss various contemporary nutritional concerns such as special dietary needs, allergies, vegetarianism/veganism, religious dietary laws, etc.	<b>Instruction:</b> 788–789 <b>Application:</b> 790, #17; 791, #21, Teamwork activity
<b>8.00 Demonstrate menu planning</b>	
8.01 Differentiate menu types.	<b>Instruction:</b> 793–796 <b>Application:</b> 800, #1, #2, #3
8.02 Analyze and apply design principles to create menus for given situations.	<b>Instruction:</b> 798–799 <b>Application:</b> 800, #11
8.03 Calculate recipe cost and menu cost utilizing cost control methods.	<b>Instruction:</b> 763–766, 796–797 <b>Application:</b> 770, #14, #15; 800, #6, #7, #15
<b>9.00 Explore principles of hospitality entrepreneurship</b>	
9.01 Identify issues that impact business and personal finances.	<b>Instruction:</b> 21–22, 24, 26–27 <b>Application:</b> 28, #7
9.02 Investigate support networks for entrepreneurship.	<b>Instruction:</b> ----- <b>Application:</b> -----
9.03 Identify business opportunities.	<b>Instruction:</b> 26 <b>Application:</b> 28, #16; 29, Teamwork activity
9.04 Describe various marketing techniques utilized in the foodservice industry.	<b>Instruction:</b> 24, Industry Insights <b>Application:</b> 29, #21
9.05 Construct components of a business plan.	<b>Instruction:</b> 26 <b>Application:</b> 28, #11, Teamwork activity