

**ADOPTED REGULATION OF THE  
STATE BOARD OF EDUCATION**

**LCB File No. R143-11**

Effective May 30, 2012

EXPLANATION – Matter in *italics* is new; matter in brackets ~~[omitted material]~~ is material to be omitted.

AUTHORITY: §1, 385.080 and 385.110.

A REGULATION relating to education; revising the performance standards for a course of study in culinary arts; and providing other matters properly relating thereto.

**Section 1.** NAC 389.573 is hereby amended to read as follows:

389.573 A course of study in the commercial production and service of food must be designed so that pupils meet the following performance standards by the completion of the final courses of instruction:

1. For the area of career exploration, analyze career paths and employ industry standards within the culinary arts field , *as demonstrated by the ability of the pupil* to:

(a) Describe the professional food service industry, including its history, traditions and current trends;

(b) Analyze career paths and opportunities in *the* food ~~[production and]~~ service ~~[as well as related food service industries;]~~ *industry*; and

(c) Develop and model workplace behaviors that are professional and ethical.

2. For the area of *safety and* sanitation, integrate knowledge ~~[,]~~ *and* skills ~~[and practices in]~~ *of safety and* sanitation , *as demonstrated by the ability of the pupil* to:

- (a) ~~[Determine]~~ *Investigate* microorganisms found in food and their role in causing *foodborne* illness;
- (b) Comply with applicable laws and regulations governing food sanitation;
- (c) ~~[Apply]~~ *Use* principles governing the safe handling of food during all stages of food handling to minimize the risk of foodborne illnesses; ~~[and]~~
- (d) ~~[Apply]~~ *Use* techniques of proper facility management for cleaning and sanitation ~~[:~~

~~3. For the area of safety, apply knowledge, skills and practices in workplace safety to:~~

~~(a) ;~~

(e) Demonstrate procedures of basic first aid for injuries that typically occur in the food service industry; and

~~[(b) Use]~~

(f) *Recognize the* appropriate procedures and precautions ~~[to]~~ *which* prevent ~~[accident]~~ *accidents* and injuries.

~~4. For the area of equipment, demonstrate proper operation of equipment used in the food service industry to explore tools, and large and small standard equipment used in the food service industry.~~

~~5. For the area of nutrition, apply principles related to health and nutrition to evaluate the principles of nutrition, food plans, techniques of preparation and special dietary plans.~~

~~6.]~~ 3. For the area of basic skills, ~~[integrate knowledge and demonstrate]~~ *apply* basic skills in the culinary arts , *as demonstrated by the ability of the pupil* to:

(a) *Explore tools and standard equipment used in the food service industry;*

(b) Develop necessary knife skills;

~~[(b) Apply terminology used in the professional culinary arts;]~~

(c) Establish mise en place in the workplace;

(d) Employ proper techniques of measuring; and

(e) Use recipe standards.

~~[7.]~~ 4. For the area of ~~[management skills, integrate specific functions of management related to the food service industry]~~ *planning a menu, demonstrate the principles of planning a menu, as demonstrated by the ability of a pupil* to:

(a) *Evaluate principles related to nutrition and special dietary plans;*

(b) Explore the principles of writing a menu; and

~~[(b) Incorporate]~~

(c) *Examine* the relationship between purchasing, operating a storeroom and controlling costs.

~~[8.— For the area of breakfast preparation, apply knowledge, skills and practices to prepare eggs, and breakfast meats and starches.~~

~~—9.]~~ 5. For the area of bakeshop, demonstrate bakery production ~~[skills by demonstrating]~~ *techniques, as demonstrated by the ability of the pupil to demonstrate* a variety of techniques for preparing breads, pastries and desserts.

~~[10.]~~ 6. For the area of garde-manger, ~~[explore and practice]~~ *demonstrate* techniques of a garde-manger ~~[by demonstrating a variety of techniques]~~, *as demonstrated by the ability of a pupil* to ~~[:]~~ *demonstrate:*

(a) ~~[Prepare]~~ *A variety of techniques for preparing* salads, sandwiches, appetizers and hors d'oeuvres ; ~~[-, and fresh and dried herbs; and]~~

(b) ~~[Make]~~ *A variety of techniques for preparing* attractive presentations ~~[-~~  
~~—11.— For the area of front of the house and model front of the house operations:~~  
~~—(a) Explore various styles of service and career opportunities; and~~  
~~—(b) Demonstrate an awareness of beverage service.~~  
~~—12.] ; and~~

(c) *Knowledge of spices, oils, vinegars, and fresh and dried herbs.*

7. For the area of product identification ~~[-, differentiate and categorize]~~ *and use, select and use* food service products ~~[by demonstrating]~~ *in the appropriate manner, as demonstrated by the ability of the pupil to demonstrate* knowledge of the principles regarding the:

(a) Selection *and preparation* of fruits, starches and grains, vegetables, dairy products, *eggs*, meats, poultry, and fish and shellfish; and

(b) Identification and selection of ~~[staples.~~

~~13.— For the area of product preparation, differentiate and categorize food service products by demonstrating knowledge of the principles regarding the preparation of fruits, starches and grains, vegetables, dairy products, meats, poultry, and fish and shellfish.~~  
~~—14.] dry goods.~~

8. For the area of stocks, sauces and soups, ~~[classify and produce stocks, sauces and soups by demonstrating]~~ *demonstrate* knowledge of the principles regarding the preparation of stocks, sauces and soups.

~~[15.]~~ 9. For the area of cooking methods, ~~[differentiate and carry out]~~ *demonstrate the* appropriate cooking methods ~~[by demonstrating]~~, *as demonstrated by the ability of a pupil to demonstrate* dry heat, moist heat and combination cooking methods.

~~[16.]~~ 10. *For the area of front-of-the-house procedures, demonstrate proper front-of-the-house procedures, as demonstrated by the ability of a pupil to:*

- (a) Explore various styles of service; and*
- (b) Demonstrate an awareness of beverage service.*

11. For the area of business operations, analyze *and demonstrate* business ~~[procedures in the hospitality field]~~ *operations, as demonstrated by the ability of a pupil to:*

- (a) Explore entrepreneurship opportunities in the food service industry;
- (b) Describe marketing strategies in the food service industry; *and*
- (c) ~~[Investigate facilities management in the food service industry; and~~
- ~~—(d) Explore]~~ *Demonstrate an awareness of* professional organizations in the food service industry.

~~[17.— For the area of skills necessary to obtain employment, achieve competence in workplace readiness, career development and lifelong learning by demonstrating:~~

- ~~—(a) Skills necessary for solving problems;~~
- ~~—(b) Skills of critical thinking;~~
- ~~—(c) The ability to speak, write and listen effectively;~~
- ~~—(d) The ability to select, apply and maintain appropriate technology necessary for a career;~~
- ~~—(e) Skills of leadership and teamwork;~~
- ~~—(f) An awareness of the ethical behavior appropriate for the workplace;~~

- ~~—(g) An ability to manage effectively resources in the workplace;~~
- ~~—(h) Skills necessary for the planning and development of a career; and~~
- ~~—(i) Skills necessary for retention of a job and continuation of learning throughout a career.]~~