

PROPOSED REGULATION OF THE STATE BOARD OF EDUCATION

LCB File No. R165-12

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

AUTHORITY: NRS 385.080 & (if necessary, provide other statutory authority)

Section 1. NAC389 is hereby amended as follows:

NAC 389. ____ (a new number, perhaps close to .573 will be needed) *A course of study in Baking and Pastry needs to be designed to support the culinary arts programs, (related to regulation 389.573, commercial production and service of food). It 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 of baking and pastry, as demonstrated by the ability of the pupil to:*
 - (a) Describe the professional baking and pastry industry, including its history, traditions and current trends;*
 - (b) Analyze career paths and opportunities in the baking and pastry 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 of safety and sanitation, as demonstrated by the ability of the pupil to:*
 - (a) Investigate microorganisms found in food and their role in causing foodborne illness;*
 - (b) Comply with applicable laws and regulations governing food sanitation;*
 - (c) Use principles governing the safe handling of food during all stages of food handling to minimize the risk of foodborne illnesses;*
 - (d) Use techniques of proper facility management for cleaning and sanitation;*
 - (e) Demonstrate procedures of basic first aid for injuries that typically occur in the baking and pastry industry; and*
 - (f) Recognize the appropriate procedures and precautions which prevent accidents and injuries.*
- 3. For the area of food production skills, apply skills in the baking and pastry arts, as demonstrated by the ability of the pupil to:*
 - (a) Explore tools and standard equipment used in the baking and pastry industries;*
 - (b) Establish mise en place in the workplace;*
 - (c) Employ proper techniques of measuring; and*

- (d) *Use recipe standards.*
- 4. *For the area of 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*
 - (c) *Examine the relationship between purchasing, operating a storeroom and controlling costs.*
- 5. *For the area of preparing breads, demonstrate bakery production techniques, as demonstrated by the ability of the pupil to demonstrate a variety of techniques for preparing quick breads and yeast breads.*
 - (a) *Demonstrate a variety of techniques for preparing quick breads.*
 - (b) *Demonstrate a variety of techniques for preparing yeast breads.*
- 6. *For the area of preparing pastries, demonstrate bakery production techniques, as demonstrated by the ability of the pupil to demonstrate a variety of techniques for preparing:*
 - (a) *cookies;*
 - (b) *pastry doughs;*
 - (c) *laminated doughs;*
 - (d) *and petit fours.*
- 7. *For the area of cakes, icings and fillings, demonstrate bakery production techniques, as demonstrated by the ability of the pupil to demonstrate a variety of techniques for:*
 - (a) *preparing cake batters;*
 - (b) *preparing icings, buttercream and glazes;*
 - (c) *preparing fillings, sauces and custards; and*
 - (d) *finishing cakes.*
- 8. *For the area of specialty items, demonstrate bakery production techniques and uses, as demonstrated by the ability of the pupil to demonstrate a variety of techniques and uses for:*
 - (a) *chocolate;*
 - (b) *sugar work*
 - (c) *frozen desserts; and*
 - (d) *fruit desserts*
- 9. *For the area of product identification and utilization, select and use food service products 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, specialty products, dairy products, eggs, sweeteners, fats and oils and leaveners; and*
 - (b) *Identification and selection of dry storage items.*
- 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 operations, as demonstrated by the ability of a pupil to:

- (a) Explore entrepreneurship opportunities in the baking and pastry industry;*
- (b) Describe marketing strategies in the food service industry; and*
- (c) Demonstrate an awareness of professional organizations in the food service industry.*