

LCB File R165-03

PROPOSED REGULATION OF THE
STATE BOARD OF EDUCATION

Explanation: Matter in *italics*; matter in brackets **[H]** is material to be omitted.

AUTHORITY: NRS 385.080

Culinary Arts

Section 1. NAC 389 is hereby amended as follows:

Section 2. *Culinary Arts. A course of study commercial production and service of food must be designed so that pupils meet the following performance standards by the completion of the terminal courses of instruction:*

1. For the area of careers exploration, analyze career paths and employ industry standards within the culinary arts field:

(a) Describe the professional food service industry, history, traditions and current trends.

(b) Analyze career paths and opportunities in food production and service as well as related food service industries.

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

2. For the area of sanitation, integrate knowledge, skills, and practices in sanitation:

(a) Determine micro-organisms found in food and their role in causing illness.

(b) Comply with health department regulations.

(c) Use the safe food handling principles during all food handling processes to minimize the risks of food borne illnesses.

(d) Utilize proper facility management techniques for cleaning and sanitation.

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

(a) Demonstrate basic first aid procedures to injuries common in the food service industry.

(b) Recognize procedures and precautions to prevent accidents and injuries.

4. For the area of equipment, demonstrate proper operation of foodservice equipment:

(a) Explore foodservice tools and large and small standard equipment.

5. For the area of nutrition, utilize principles related to health and nutrition:

(a) Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.

6. For the area of basic skills, integrate knowledge and demonstrate basic skills in culinary arts:

(a) Develop necessary knife skills.

(b) Apply professional culinary arts terminology.

(c) Establish workplace mise en place.

(d) Employ proper measuring techniques.

(e) Utilize recipe standards.

7. For the area of management skills, integrate specific management functions related to the food industry:

(a) Explore menu writing principles.

(b) Incorporate the relationship between purchasing, store room operations and cost control.

8. For the area of breakfast preparation, apply knowledge, skills, and practices for breakfast preparation:

(a) Apply knowledge, skills and practices for preparation of eggs.

(b) Apply knowledge, skills and practices for preparation of breakfast meat and starches.

9. For the area of bake shop, demonstrate bakery productions skills:

(a) Demonstrate a variety of techniques for preparing breads.

(b) Demonstrate a variety of techniques for preparing pastries.

(c) Demonstrate a variety of techniques for preparing desserts.

10. For the area of garde manger, explore and practice garde manger techniques:

(a) Demonstrate a variety of techniques for preparing salads.

(b) Demonstrate a variety of techniques for preparing sandwiches.

(c) Demonstrate a variety of techniques for preparing appetizers and hors d'oeuvres.

(d) Demonstrate a variety of techniques for attractive presentations.

(e) Demonstrate knowledge of fresh and dried herbs.

11. For the area of front-of-the-house, model front-of-the-house operations:

(a) Explore various service styles and career opportunities.

(b) Demonstrate an awareness of beverage service.

12. For the area of product identification, differentiate and categorize food service products:

- (a) Demonstrate knowledge of principles regarding the selections of fruits.*
- (b) Demonstrate knowledge of principles regarding the selection of starches and grains.*
- (c) Demonstrate knowledge of principles regarding the selection of vegetables.*
- (d) Demonstrate knowledge of principles regarding the selection of dairy products.*
- (e) Demonstrate knowledge of principles regarding the selections of meats.*
- (f) Demonstrate knowledge of principles regarding the selection of poultry.*
- (g) Demonstrate knowledge of principles regarding the selection of fish and shellfish.*
- (h) Demonstrate knowledge of principles regarding the identification and selection of staples.*

13. For the area of product preparation, differentiate and categorize food service products:

- (a) Demonstrate knowledge of principles regarding the preparation of fruits.*
- (b) Demonstrate knowledge of principles regarding the preparation of starches and grains.*
- (c) Demonstrate knowledge of principles regarding the preparation of vegetables.*
- (d) Demonstrate knowledge of principles regarding the preparation of dairy products.*
- (e) Demonstrate knowledge of principles regarding the preparation of meats.*
- (f) Demonstrate knowledge of principles regarding the preparation of poultry.*
- (g) Demonstrate knowledge of principles regarding the preparation of fish and shellfish.*

14. For the area of stocks/sauces/soups, classify and produce stocks, sauces and soups:

- (a) Demonstrate knowledge of principles regarding the preparation of stocks.*
- (b) Demonstrate knowledge of principles regarding the preparation of sauces.*
- (c) Demonstrate knowledge of principles regarding the preparation of soups.*

15. For the area of cooking methods, differentiate and implement appropriate cooking methods:

- (a) Demonstrate dry heat, moist heat, and combination cooking methods.*

16. For the area of business operations, analyze business procedures in the hospitality field:

- (a) Explore entrepreneurship opportunities in the food service industry.*
- (b) Describe marketing strategies in the food service industry.*
- (c) Investigate facilities management in the food service industry.*

(d) Explore professional organizations in the food service industry.

17. For the area of employability skills, achieve competence in workplace readiness, career development, and lifelong learning:

(a) Demonstrate problem solving skills.

(b) Demonstrate critical thinking skills.

(c) Demonstrate the ability to speak, write and listen effectively.

(d) Demonstrate the ability to select, apply and maintain appropriate technology.

(e) Demonstrate leadership and teamwork skills.

(f) Demonstrate sound workplace ethics.

(g) Demonstrate the ability to effectively manage resources in high performance workplaces.

(h) Demonstrate career planning and development skills.

(i) Demonstrate the ability of job retention and lifelong learning skills.

Section 3. ~~[NAC 389.574 Commercial production and service of food. A course of study in the commercial production and service of food must include instruction designed to teach the pupil to do the following:~~

~~—1. Plan a menu and control the cost of the food and the standard products.~~

~~—2. Develop proficiency in the safe and sanitary use of equipment.~~

~~—3. Describe the differences between catering, buffets, cafeterias, service of food and the table and service of food at a counter or banquet.~~

~~—4. Identify the procedures of opening and operating a commercial facility for the production and service of food.~~

~~—5. Identify state or national standards and requirements for licensing for operating or working in the production and service of food.]~~