

**PROPOSED REGULATION OF THE
STATE BOARD OF EDUCATION**

LCB File No. R165-03

November 7, 2003

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

AUTHORITY: §§1-4, NRS 385.080.

Section 1. Chapter 389 of NAC is hereby amended by adding thereto a new section to read as follows:

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 to:

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

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

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

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

(a) Determine microorganisms found in food and their role in causing illness;

(b) Comply with applicable laws and regulations governing food sanitation;

(c) Apply principles governing the safe handling of food during all stages of food handling to minimize the risk of foodborne illnesses; and

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

(b) Use appropriate procedures and precautions to prevent accident 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. For the area of basic skills, integrate knowledge and demonstrate basic skills in the culinary arts to:

(a) 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. For the area of management skills, integrate specific functions of management related to the food service industry to:

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

(b) Incorporate 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. For the area of bakeshop, demonstrate bakery production skills by demonstrating a variety of techniques for preparing breads, pastries and desserts.

10. For the area of garde-manger, explore and practice techniques of a garde-manger by demonstrating a variety of techniques to:

(a) Prepare salads, sandwiches, appetizers and hors d'oeuvres, and fresh and dried herbs; and

(b) Make 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. For the area of product identification, differentiate and categorize food service products by demonstrating knowledge of the principles regarding the:

(a) Selection of fruits, starches and grains, vegetables, dairy products, 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. For the area of stocks, sauces and soups, classify and produce stocks, sauces and soups by demonstrating knowledge of the principles regarding the preparation of stocks, sauces and soups.

15. For the area of cooking methods, differentiate and carry out appropriate cooking methods by demonstrating dry heat, moist heat and combination cooking methods.

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

(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; and

(d) Explore 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.

Sec. 2. NAC 389.516 is hereby amended to read as follows:

389.516 A local school board may offer the following courses of study as elective courses in a public high school:

1. History, other than American history.
2. Government, other than American government.
3. Agriculture and natural resource sciences, which may include the courses of study described in NAC 389.520 to 389.538, inclusive.
4. The arts.
5. Business, which may include the courses of study described in NAC 389.542 to 389.554, inclusive.
6. Communications, which may include the courses of study described in NAC 389.556 and 389.558.
7. Occupational education, in cooperation with private employers, as described in NAC 389.562, 389.564 and 389.566.
8. Drivers' education.
9. Foreign language.
10. Occupations, which may include the courses of study described in NAC 389.572 to 389.584, inclusive **[H]**, *and section 1 of this regulation.*
11. Occupations in trade and industry, which may include the courses of study described in NAC 389.586 to 389.618, inclusive.
12. Family and consumer sciences.
13. Industrial arts.
14. Marketing.
15. Skills needed to obtain employment as described in NAC 389.644 to 389.650, inclusive.

16. Social studies.

17. Introduction to occupations which may include the courses of study described in NAC 389.6528 to 389.6547, inclusive.

18. Great Basin Native American languages.

Sec. 3. NAC 389.672 is hereby amended to read as follows:

389.672 1. A board of trustees may allow a pupil to earn, towards the units necessary for graduation from high school, two units of the credit required in English, one unit required in mathematics, one unit required in science and one-half unit required in health if he is enrolled in one of the following occupational courses of study and that course of study includes as part of its curriculum the curriculum of the required course:

(a) Agriculture and natural resource sciences.

(b) Business.

(c) Occupational education in cooperation with a private employer.

(d) Occupations described in NAC 389.572 to 389.584, inclusive ~~H~~, *and section 1 of this regulation.*

(e) Occupations in trade and industry described in NAC 389.586 to 389.618, inclusive.

(f) Family and consumer sciences.

(g) Industrial arts.

(h) Marketing.

(i) Skills needed to obtain employment.

2. The superintendent of the school district shall appoint a committee composed of one person certified to teach in the occupational course of study and one person certified to teach in the academic area in which the credit may be earned. The committee must verify to the board of

trustees that the curriculum for the occupational course of study includes the curriculum of the required course of study.

3. After verification has been received by the board of trustees, the written curriculum and title of the course of study and a statement of the academic credit to be granted must be submitted to the State Board of Education for approval. Academic credit may be granted for the occupational course of study or combination of courses only after the State Board of Education has given its approval.

4. The Superintendent of Public Instruction may give approval for the granting of academic credit to a board of trustees requesting to use a curriculum for a course of study that has been approved by the State Board of Education for another school district, if:

- (a) The procedures set forth in subsection 2 were followed by the requesting district; and
- (b) The board of trustees provides assurances that it will not deviate from the curriculum that has been approved by the State Board.

5. A pupil who earns academic credit pursuant to this section must be notified that the approval for academic credit is designed to meet the requirements for graduation from high school and may not be accepted for academic credit by a specific postsecondary institution. A copy of the notification given to the pupil must accompany the other materials to be submitted to the State Board of Education for final approval.

6. A minimum number of credits must be earned in the respective academic areas, as follows:

- (a) At least one credit must be earned in the academic mathematics department;
- (b) At least one credit must be earned in the academic science department; and
- (c) At least two credits must be earned in the academic English department.

Sec. 4. NAC 389.574 is hereby repealed.

TEXT OF REPEALED SECTION

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.