

PROPOSED REGULATION OF THE STATE BOARD OF EDUCATION

LCB File No. R143-11

Explanation: All matter in *italics* is new.

AUTHORITY: NRS 385.080 & NRS. 388.360

Section 1. NAC 389 is hereby amended as follows:

NAC 389.573 Culinary arts. (NRS 385.080, 385.110) 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.]~~~~

1. For the area of career exploration

- (a) Describe the professional foodservice industry, history, traditions, and current trends*
 - (b) Analyze career paths and opportunities in foodservice industries*
 - (c) Develop and model professional and ethical workplace behaviors*
- 2. For the area of sanitation and safety*
 - (a) Investigate microorganisms found in food and their role in foodborne illness*
 - (b) Comply with Health Department regulations*
 - (c) Utilize safe food-handling principles to minimize the risks of foodborne illnesses*
 - (d) Utilize proper facility management techniques for cleaning*
 - (e) Demonstrate basic first aid procedures to injuries common in the foodservice industry*
 - (f) Recognize procedures and precautions to prevent accidents and injuries*
- 3. For the area of basic skills*
 - (a) Explore foodservice tools and standardized equipment*
 - (b) Develop necessary knife skills*
 - (c) Establish workplace mise en place*
 - (d) Employ proper measuring techniques*
 - (e) Utilize recipe standards*
- 4. For the area of menu planning*
 - (a) Evaluate nutrition principles and specialized dietary plans*
 - (b) Explore menu writing principles*
 - (c) Examine the relationship between purchasing, storeroom operations and cost control*
- 5. For the area of bakeshop*
 - (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*
- 6. For the area of garde manger*
 - (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 spices, oils and vinegars, and fresh and dried herbs*
- 7. For the area product identification and utilization*
 - (a) Demonstrate knowledge of principles regarding the selection and preparation of fruits*
 - (b) Demonstrate knowledge of principles regarding the selection and preparation of starches and grains*

- (c) Demonstrate knowledge of principles regarding the selection and preparation of vegetables*
 - (d) Demonstrate knowledge of principles regarding the selection and preparation of dairy products*
 - (e) Demonstrate knowledge of principles regarding the selection and preparation of eggs*
 - (f) Demonstrate knowledge of principles regarding the selection and preparation of meats*
 - (g) Demonstrate knowledge of principles regarding the selection and preparation of poultry*
 - (h) Demonstrate knowledge of principles regarding the selection and preparation of fish and shellfish*
 - (i) Demonstrate knowledge of principles regarding the identification and selection of dry storage items*
- 8. For the area of stocks/sauces/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*
- 9. For the area of cooking methods*
- (a) Demonstrate dry heat, moist heat, and combination cooking methods*
- 10. For the area of front-of-the-house*
- (a) Explore various service styles*
 - (b) Demonstrate an awareness of beverage service*
- 11. For the area of business operations*
- (a) Explore entrepreneurship opportunities in the food service industry*
 - (b) Describe marketing strategies in the foodservice industry*
 - (c) Demonstrate an awareness of professional organizations in the foodservice industry*