Correlations to the Te	exas Essential Knowledge and Skills (TEKS): Student/Teacher Material
Subject	Chapter 130. Texas Essential Knowledge and Skills for Career & Technical Education
Subchapter	Subchapter I. Hospitality and Tourism
Course	§130.254. Culinary Arts (Two Credits), Adopted 2015.
Publisher	Goodheart-Willcox Publisher
Program Title	The Culinary Professional
Program ISBN	9781683112020 (Online Learning Suite)
TEKS Coverage (%)	100.00%

(a) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts. Students shall be awarded two credits for successful completion of this course.

(b) Introduction.

- (1) Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions.
- (2) The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services.
- (3) Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.
- (4) Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.
- (5) Statements that contain the word "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.

(c) Knowledge and Skills.

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(A) model effective oral and written communication	(i) model effective oral communication	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-67	Communication
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	743	Communication Skills
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#20
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reaction Offing	L	1		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(A) model effective oral and written communication	(ii) model effective written communication	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-67	Communication; Figure 5-8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	151	Technology
			Student/Teacher	Activity	9781631264373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	797	Industry Insights: Language Skills and Menu Writing
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	40	#11
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) practice professional grooming and hygiene standards	(i) practice professional grooming	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	741	Industry Insights: The Importance of Good Grooming
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	Teamwork
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite) 9781631264375	125-128	Personal Hygiene
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	132	#16
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only		1		
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) practice professional grooming and hygiene standards	(ii) practice professional hygiene standards	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	125-128	Personal Hygiene
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	132	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	741	Industry Insights: The Importance of Good Grooming
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	757	Teamwork
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(C) exercise punctuality and time-management skills	(i) exercise punctuality	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	58	Punctual and Dependable
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#2
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	85	Punctuality
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
			Teacher Only	Narrative			
			Teacher Only Teacher Only Teacher Only Teacher Only Teacher Only	(Drop-down menu)			

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(C) exercise punctuality and time-management skills	(ii) exercise time management skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	59	Column 2, third paragraph under Productive
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#17
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reaction only				
The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(D) demonstrate self-respect and respect for others	(i) demonstrate self-respect	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60-62	Personal Behaviors of a Successful Chef
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#21
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	58	Positive Attitude
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	57	Professional Traits of a Successful Chef
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	835	#16
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
	1		reaction Only	1	1	1	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(D) demonstrate self-respect and respect for others	(ii) demonstrate respect for others	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	57	Respectful
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	835	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	51	#16
			Student/Teacher	Narrative	9761631204373 (Text) 9781683112020 (Online Learning Suite)	91	Column 1, third new paragraph
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(E) demonstrate effective teamwork and leadership	(i) demonstrate effective teamwork	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Teamwork: Teams That Work
					9781631264375		
			Student/Teacher	Activity	(Text) 9781683112020	133	Teamwork
			Student/Teacher Student/Teacher	Activity Narrative	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020	133	Teamwork Cooperation and Teamwork
					(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text)		
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 978163112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020	85	Cooperation and Teamwork

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
			Teacher Only Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(E) demonstrate effective teamwork and leadership	(ii) demonstrate effective leadership	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-69	Developing Leadership Skills
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#14
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	54-56	Leader; Manager
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#10
			Student/Teacher	Activity	9781631264373 (Text) 9781683112020 (Online Learning Suite)	73	# 15
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(F) employ initiative, adaptability, and problem-solving techniques in practical applications	(i) employ initiative in practical applications	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	59	Column 2, second paragraph under Productive
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	810	Column 1, first incomplete paragraph
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(F) employ initiative, adaptability, and problem-solving techniques in practical applications	(ii) employ adaptability in practical applications	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	58-59	Flexible
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	51	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	316	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	279	Hints from the Chef: Substitutions: Experience Equals Flexibility
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	285	Column 2, first paragraph
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(F) employ initiative, adaptability, and problem-solving techniques in practical applications	(iii) employ problem-solving techniques in practical applications	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	67-68	Decision-Making and Problem Solving
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#20
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	133	#17
			Student/Teacher Student/Teacher Student/Teacher	Activity	9781683112020	133	#17
			Student/Teacher	Activity Narrative	9781683112020	133	#17
			Student/Teacher Student/Teacher Teacher Only Teacher Only		9781683112020	133	#17
			Student/Teacher Student/Teacher Teacher Only	Narrative	9781683112020	133	#17

(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to: (A) compose industry appropriate documents such as purchasing specifications and purchase orders (i) compose industry appropriate documents (ii) compose industry appropriate documents (Text) Student/Teacher Narrative 9781631264375 (Text) 978163112020 24		
(Online Learning Suite)	243-244	Product Specification
9781631264375 (Text) 97816312020 2 (Online Learning Suite) 9781631264375 (Text) (Te	247	#18
(Toyl)	66-67	Communication
(Toyl)	150	#12
(Toyl)	232	#14
Teacher Only Narrative		
Teacher Only (Drop-down menu)		
Teacher Only		
Teacher Only Teacher Only		
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service (B) comprehend a variety of texts such as operations and training manuals (I) comprehend a variety of texts (I) comprehend a variety of texts (II) comprehend a variety of texts	231	Sustainable Culinary: An Invaluable Resource
Student/Teacher Activity 9781631264375 (Text) 978163112020 (Online Learning Suite) 9781631264375	232	#14
(Taul)	14	#15
T-ul	28	#15
/TA	246	#15
Teacher Only Narrative		
Teacher Only (Drop-down menu)		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type Teacher Only	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only Teacher Only				
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(C) calculate numerical concepts such as percentages and estimations in practical situations, including weight and measures	(i) calculate numerical concepts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	10	Mix in Math: Percents
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	14	#11
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	247	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	138	Mix in Math: Reading Graphs
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	150	#16
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(D) understand scientific principles used in culinary arts	(i) understand scientific principles used in culinary arts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	297	The Science of Consistency—Suspensions, Emulsions, Forms
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	297	#1-2
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	95	The Science of Texture—Denaturation and Coagulation
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	95	#1-2
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	3	The Science of Flavor—Maillard Reaction

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(E) read and comprehend standardized recipes	(i) read and comprehend standardized recipes	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	238-244	Standardized Recipes
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	246	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	246	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	246	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	247	#17
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(F) write and convert standardized recipes	(i) write standardized recipes	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	238-244	Standardized Recipes
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	247	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	246	#14
			Student/Teacher				
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(2) The student applies advanced reading, writing, mathematics, and science skills for the food service individual. The ctudent is provided to: (ii) convert standardized recipes (iii) convert standardized recipes (iii) convert standardized recipes (iv) convert standardized recipes (Text) (Text) (Text) (Text)	
(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student reading is a science skills for the food service industry. The student is converted by the student reading is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the food service industry. The student is a science skill so the science skill so the student is a science skill so the science skill science skill so the science skill science	
mathematics, and science skills for the food service Marrelina Marrelina	!
(Online Learning Suite)	Changing Recipe Yields
Student/Teacher Activity 9781631264375 (Text) 246 (Online Learning Suite)	#13
Student/Teacher	
Student/Teacher Student/Teacher	
Teacher Only Narrative	
Teacher Only (Drop-down menu) Teacher Only	
Teacher Only Teacher Only	
Teacher Only	
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to: (G) calculate and manage food costs (i) calculate food costs (ii) calculate food costs Student/Teacher Narrative 9781631264375 (Text) 9781683112020 763-766	Costing Recipes
(Online Learning Suite)	l .
Student/Teacher Activity 9781631264375 (Text) 770 9781683112020	#13
Student/Teacher Activity 9781631264375 (Text) 770 (Online Learning Suite) 9781631200 (Online Learning Suite) 9781631264375 (Text) 9781631264375 (Text) 9781631264375 (Text) 770 978163112020 770 9781683112020	#13
Student/Teacher Activity 9781631264375 (Text) 97816312040 770 97816311204 770 97816311204 9781631264375 (Text) 9781631264375 (Text) 97816311204 97816311204 9781631264375 (Text) 9781631264375 (Text) 9781631264375 (Text) 97816311204 (Text) 97816311204 (Text) 97816311204 (Text) 97816311204 (Online Learning Suite) (Online Lear	
Student/Teacher Activity 9781631264375 (Text) (Text) (700) 770	#14

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
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			Teacher Only				
			Teacher Only Teacher Only				
(2)The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:	(G) calculate and manage food costs	(ii) manage food costs	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	759-768	Managing Food Cost
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	605	#23
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				_
			Teacher Only				
(3)The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student is expected to:	(A) create formal or informal presentations	(i) create formal or informal presentations	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-67	Communication; Figure 5-7
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	283	#17
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(3)The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student is expected to:	(B) properly answer business phones	(i) properly answer business phones	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	740-742	Handling Reservations and Inquiries
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	756	#20
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	756	#4
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	66-67	Communication
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	743	Communication Skills
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(brop down mend)			
			Teacher Only				
			Teacher Only				
(3)The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student is expected to:	(C) write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment	(f) write instructions for a specific restaurant for culinary procedure or the use of a piece of equipment	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	67	Paragraphs 1 and 2; Figure 5-8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	232	#15
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
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			Teacher Only Teacher Only				

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SuderTeacher Activy Production (SuderTeacher P	skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional		(i) attend an industry-focused staff meeting	Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	55	
Submit Goods				Student/Teacher	Activity	(Text) 9781683112020	110	#13
Submillionities Submillionities Submillionities Submillionities Submillionities Submillionities Submillionities Submillionities Tracker Only Sumale Tracker Only Sumale Tracker Only Submillionities Tracker				Student/Teacher	Narrative	(Text) 9781683112020	70	Industry Insights: Professional Organizations
Student Frescher City Frescher City				Student/Teacher	Activity	(Text) 9781683112020	633	#16
Teacher Disty (Drop-down meru) Teacher Disty (Drop-down meru) Teacher Disty (Drop-down meru) Teacher Disty (Drop-down meru) Teacher Disty Teacher District Di				Student/Teacher	Activity	(Text) 9781683112020	520-521	#15
Teacher Only (3)The student integrates lidenting, writing, and speaking other personal or operations, guest substant integrates lidenting, writing, and speaking development. The student is expected by: (3)The student integrates lidenting, writing, and speaking of professional development, the student is expected by: (1) attend and participate in an industry-focused staff meeting. (2) attend and participate in an industry-focused staff meeting. (3) attend and participate in an industry-focused staff meeting. (3) attend and participate in an industry-focused staff meeting. (4) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) attend and participate in an industry-focused staff meeting. (6) atten				Teacher Only	Narrative			
Teacher Colly (3) The student Integrates (Siering, writing, and speaking, saids using verbal and nonverbal communication of enhance operations, guest saidsfarton, g					(Drop-down menu)			
Teacher Only Gi) The student integrates listening, writing, and speaking, writing, and speaking writing, and				Teacher Only				
askil surja yetbal and nonverbal communication to enhance operations, guest salfstanding, and professional development. The student is expected for: Student/Teacher				Teacher Only				
Student/Teacher Activity (Text) 9/81683112020 (Online Learning Suite) 9781683112020 (Online Learning Suite) 978168312020 (Onl	skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional		(ii) participate in an industry-focused staff meeting	Student/Teacher	Narrative	(Text) 9781683112020	56	Industry Insights: Effective Teamwork
Student/Teacher Student/Teacher Student/Teacher Student/Teacher Student/Teacher Student/Teacher Teacher Only Narrative Student/Teacher Student/Teacher Student/Teacher Student/Teacher Student/Teacher Teacher Only Narrative Student/Teacher Student/Teacher Student/Teacher Teacher Only Narrative Student/Teacher Teacher Only Narrative Teacher Only Teacher Only Narrative Teacher Only Teacher Only Narrative Teacher Only Narrative Teacher Only Teacher Only Narrative Teacher Only Teach				Student/Teacher	Activity	(Text) 9781683112020	633	#16
Student/Teacher Student/Teacher Narrative (Online Learning Suite) 55 Industry Insights: A Day in the Life of a Chef (11:00 A.M. 978163112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020 72 #10 (Online Learning Suite) (Online Learning Suite) 72 #10 (Online Learning Suite) (Online Le				Student/Teacher	Narrative	(Text) 9781683112020	70	Industry Insights: Professional Organizations
Student/Teacher (Text) 72 #10 Activity (Online Learning Suite) Teacher Only Narrative				Student/Teacher	Narrative	(Text) 9781683112020	55	
				Student/Teacher	Activity	(Text) 9781683112020	72	#10
				Teacher Only	Narrative			
Teacher Only (Dron.down manu)				Teacher Only	(Drop-down menu)			

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(A) demonstrate a proactive understanding of self- responsibility and self-management	(i) demonstrate a proactive understanding of self- responsibility	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83-85	What Employers Expect
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	125-128	Personal Hygiene
			Student/Teacher				
			Student/Teacher				-
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(A) demonstrate a proactive understanding of self- responsibility and self-management	(ii) demonstrate a proactive understanding of self- management	Teacher Only Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 1, first paragraph under What Employers Expect
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#19
			Student/Teacher Student/Teacher				<u> </u>
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			To a chara Ondo	1	1		1
			Teacher Only Teacher Only				

	Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
Subset S	personal success depends on personal effort. The		(i) explain the characteristics of personal values	Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
SuderFeath Sud				Student/Teacher	Activity	(Text) 9781683112020	93	#17
StakenTeache St				Student/Teacher	Narrative	(Text) 9781683112020	250	Chef's Ethics: Work Ethic
Student Teacher Only Student Teacher Only				Student/Teacher	Activity	(Text) 9781683112020	770	#17
Teacher City (B) Explain the characteristics of personal values and principles student is expected to: (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles (B) Explain the characteristics of personal values and principles				Student/Teacher	Narrative	(Text) 9781683112020	808	Chef's Ethics: Global Diversity
Column 2				Teacher Only	Narrative			
Teacher Orby Teacher Orbit Teacher Orby Teacher Orbit Teacher Orbi				Teacher Only	(Drop-down menu)			
Chef's Ethics Introduction to Ethics Chef's Ethics Chef's Ethics Chef's Ethics Chef's Ethics Chef's Ethics Chef's Ethics				Teacher Only				
(4) The student demonstrates an understanding that personal sources depends on personal effort. The student is expected in: Comparison of the student is expected in: Student/Teacher Narrative Student/Teacher Narrative Student/Teacher Narrative Student/Teacher Stu				Teacher Only				
Student/Teacher Activity (Text) 92 87 87 87 87 87 87 87 8	personal success depends on personal effort. The		(ii) explain the characteristics of personal principles	•	Narrative	(Text) 9781683112020	58	Chel's Ethics: Introduction to Ethics
Student/Teacher Student/Te				Student/Teacher	Activity	(Text) 9781683112020	92	#7
Student/Teacher Student/Teacher Activity Online Learning Suite P3 #17				Student/Teacher	Narrative	(Text) 9781683112020	83	Column 2, first new paragraph
Student/Teacher Narrative (Online Learning Suite) Teacher Only Narrative (Text) 9781683112020 (Online Learning Suite) Teacher Only Narrative				Student/Teacher	Activity	(Text) 9781683112020	93	#17
				Student/Teacher	Narrative	(Text) 9781683112020	250	Chef's Ethics: Work Ethic
Toochor Only (Dron down monu)				Teacher Only	Narrative			
				Teacher Only	(Drop-down menu)			

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
			Teacher Only Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(C) demonstrate positive attitudes and work habits	(i) demonstrate positive attitudes	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	58	Positive Attitude
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#21
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(C) demonstrate positive attitudes and work habits	(ii) demonstrate positive work habits	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83-85	What Employers Expect
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	57-59	Professional Traits of a Successful Chef
			Student/Teacher		9781631264375 (Text) 9781683112020	60-62	Personal Behaviors of a Successful Chef
				Narrative	(Online Learning Suite)		
			Teacher Only	Narrative Narrative			
			Teacher Only				
			,	Narrative			

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(D) demonstrate exemplary appearance and personal hygiene	(i) demonstrate exemplary appearance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	125-128	Personal Hygiene
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	742	Industry Insights: Front-of-the-House Attire
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	132	#16
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(D) demonstrate exemplary appearance and personal hygiene	(ii) demonstrate exemplary personal hygiene	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	125-128	Personal Hygiene
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	741	Industry Insights: The Importance of Good Grooming
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	132	#16
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
			10001101 01111	1	1	1	·

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits, and emotional factors such as stress, faligue, or anxiety on job performance	(i) identify the effects of exercise on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61-62	Maintain Health
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#18
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	, , , ,			
			Teacher Only Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance	(ii) identify the effects of dietary habits on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61-62	Column 2, last paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61	Nutrition Connection: Balance on the Plate
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance	(iii) identify the effects of emotional factors on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60-62	Manage Stress

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60	Maintain Balance
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance	(iv) manage the effects of exercise on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61-62	Maintain Health
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#18
			Student/Teacher				
			Student/Teacher Student/Teacher				
			Teacher Only Teacher Only	Narrative (Drop-down menu)			
			Teacher Only	, ,			
			Teacher Only Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance	(v) manage the effects of dietary habits on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61-62	Column 2, last paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61	Nutrition Connection: Balance on the Plate

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(E) identify and manage the effects of exercise, dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance	(vi) manage the effects of emotional factors on job performance	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60-62	Manage Stress
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60	Maintain Balance
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(5) The student develops principles in time management, decision making, effective communication, and prioritization. The student is expected to:	(A) apply effective practices for managing time and energy	(f) apply effective practices for managing time	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	59	Column 2, third paragraph under Productive
			Student/Teacher Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#17
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				

September product in company of product product in modify the and solved and product in modify the and solved and special of modify and and solved and special of modify and and solved and special of an analysis of an	Knowledge and Skills Statement	Student Expectation	Breakout	Item Type Teacher Only	Citation Type	Component ISBN	Page (s)	Specific Location
Substitution Subs	decision making, effective communication, and		(ii) apply effective practices for managing energy		Narrative	(Text) 9781683112020 (Online Learning Suite)	60	Maintain Balance
Substitution Subs				Student/Teacher	Activity	(Text) 9781683112020	73	#18
Superificación (red page 1) Superificación (Student/Teacher	Narrative	(Text) 9781683112020	60-61	Manage Stress
Teacher City Narrative Teacher City (Deep down moral) Teacher City (Deep down moral) Teacher City Teacher C					Narrative	(Text) 9781683112020	61-62	Manage Health
Teacher Only 1					Narrative			
Teacher Only (5) The student develops principles in time management dictsion making process principles in time management dictsion making effective communication, and principles in september 1.0 analyze various steps in the decision-making process of principles in time management dictsion making effective communication, and principles in september 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process of Studentiff eacher 1.0 analyze various steps in the decision-making process				Teacher Only	(Drop-down menu)			
Color Student develop principles in time management, decision making process of the decision making process				Teacher Only Teacher Only				
decision making, effective communication, and prioritization. The student is expected to: Student/Teacher Narrative Profile Pro								
Student/Teacher Activity (Text) 97816311200 (Online Learning Suite)	decision making, effective communication, and	(B) analyze various steps in the decision-making process	(i) analyze various steps in the decision-making process	Student/Teacher	Narrative	(Text) 9781683112020	67-68	Decision Making and Problem Solving
Student/Teacher Student/Teacher Activity Online Learning Suite Fracher Only Narrative Teacher Only Teacher Onl				Student/Teacher	Activity	(Text) 9781683112020	15	Teamwork: Teams That Work
Student/Teacher Student/Teacher First Student/Teacher St				Student/Teacher	Activity	(Text) 9781683112020	72	#12
Student/Teacher Student/Teacher Student/Teacher Narrative (Online Learning Suite) Teacher Only Narrative (Drop-down menu) Teacher Only (Drop-down menu) Teacher Only (Drop-down menu) Teacher Only (Drop-down menu)				Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	133	#17
Teacher Only (Drop-down menu) Teacher Only Teacher Only				Student/Teacher	Narrative	(Text) 9781683112020	56	Industry Insights: Effective Teamwork
Teacher Only				•				
					(Drop-down menu)			
Teacher Only				Teacher Only Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type Teacher Only	Citation Type	Component ISBN	Page (s)	Specific Location
			reactiet Offig				
(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:	(A) research the major job duties and qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts	(i) research the major job duties for various positions in the food service industry to facilitate selection of career choices in culinary arts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	53-57	The Chef's Many Roles
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	92	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	75-76	Identify Desired Job; Figure 6-1
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	739-740	Front-of-the-House Positions; Figure 48-1
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:	(A) research the major job duties and qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts	(ii) research the qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	64-66	Education and Training Options
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	92	#16
			Student/Teacher				
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	, ,,			
			Teacher Only				
			Teacher Only				
(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:	(B) update a personal career portfolio	(i) update a personal career portfolio	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	79	Your Portfolio

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Chef's E-portfolio: Creating a Portfolio
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	29	Chef's E-portfolio: Business and Marketing Plan
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	93	Chef's E-portfolio: Résumé
			Student/Teacher	Activity	9/816312643/5 (Text) 9781683112020 (Online Learning Suite)	41	Recipe Collection
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:	(C) demonstrate proper interview techniques	(i) demonstrate proper interview techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	82-83	Interviewing
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	93	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	92	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#21
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	, , , , , , , , , , , , , , , , , , , ,			
			Teacher Only Teacher Only				
(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:	(D) establish personal short- and long-term goals	(i) establish personal short-term goals	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	76	Column 1, first incomplete paragraph

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
							·
					9781631264375		
			Student/Teacher	Activity	(Text) 9781683112020	93	#19
			Student/Teacher		(Online Learning Suite)		
			Student/Teacher				
			Student/Teacher				
			T				
			Teacher Only	Narrative			
			Teacher Only	(Dron down manu)			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(6) The student researches, analyzes, and explores	(D) establish personal short- and long-term goals	(ii) establish personal long-term goals			9781631264375		
lifestyle and career goals. The student examines jobs available in the food service industry and accesses			Ch.dont/Toochor	Morrothyo	(Text)	7/	Column 1 first incomplete personnel
career opportunities. The student is expected to:			Student/Teacher	Narrative	9781683112020	76	Column 1, first incomplete paragraph
					(Online Learning Suite)		
					9781631264375		
			Student/Teacher	Activity	(Text)	93	#19
			Student/Teacher	Activity	9781683112020	73	#17
			Student/Teacher		(Online Learning Suite)		
			Student/Teacher Student/Teacher				
			Student reaction				
			Teacher Only	Narrative			
			rodulior orlly	Nandavo			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			,				
(7) The student understands factors that affect the food service industry. The student is expected to:	(A) research how historical and current trends in society affect the food service industry	(i) research how historical trends in society affect the food service industry			9781631264375		
service industry. The student is expected to.	affect the food service industry	lood service illudstry	Student/Teacher	Narrative	(Text)	25	A Serving of History: Historic Entrepreneurs in US
					9781683112020 (Online Learning Suite)		Foodservice
					(2 Courting outle)		
					9781631264375		
			Student/Teacher	Activity	(Text) 9781683112020	40	#11-13
					(Online Learning Suite) 9781631264375 (Text)		
			Student/Teacher		9781683112020	28	#14
				Activity	(Online Learning Suite) 9781631264375		
			Chudout/Taaaha-		9781031204375 (Text)	27	Cultura 9 Cuinina Contributions from Africa
			Student/Teacher	Massach	9781683112020	37	Culture & Cuisine: Contributions from Africa
				Narrative	(Online Learning Suite)		<u> </u>

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	40	#3
					(Crimina Eddrining Odino)		
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(7) The student understands factors that affect the food service industry. The student is expected to:	(A) research how historical and current trends in society affect the food service industry	(ii) research how current trends in society affect the food service industry	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	7-9	Trends in Foodservice
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	41	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	14	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	835	#19
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(7) The student understands factors that affect the food service industry. The student is expected to:	(B) identify global cultures and traditions related to food	(i) identify global cultures	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	811-833	World Cuisine Overview
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	834	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	834	#13

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	834	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	835	Technology
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(7) The student understands factors that affect the food service industry. The student is expected to:	(B) identify global cultures and traditions related to food	(ii) identify global traditions related to food	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	803-833	Chapter 52: Analyzing Cuisines
			Student/Teacher	Activity	97816831204373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	834	#13
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	834	#14
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(7) The student understands factors that affect the food service industry. The student is expected to:	(C) research famous chefs from history	(i) research famous chefs from history	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	35	Cooking of the 1700s and 1800s
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	41	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	35-37	Cooking of the Renaissance

Variable and Chille Contained	Student Formatelian	Bushant	Ham Town	Citatian Tuna	C	D (-)	Outside Leasting
Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	37-38	Cooking of the 1900s
			Student/Teacher	Narrative	9781631204375 (Text) 9781683112020 (Online Learning Suite)	39	A Serving of History: Historical Cookbooks
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(7) The student understands factors that affect the food service industry. The student is expected to:	(D) summarize historical entrepreneurs who influenced food service in the United States	(i) summarize historical entrepreneurs who influenced food service in the United States	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	25	A Serving of History: Historic Entrepreneurs in US Foodservice
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	28	#15
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	27	Industry Insights: Chef Entrepreneur, Steve Ells
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(A) identify and demonstrate the role of mise en place in the professional food service setting	(i) identify the role of mise en place in the professional food service setting	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	249-259	Chapter 16: Basic Preparations—Mise en Place
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	260	#1
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	260	#12

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	261	#19
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	261	Chef's E-portfolio: Mise en Place Photo
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(A) identify and demonstrate the role of mise en place in the professional food service setting	(ii) demonstrate the role of mise en place in the professional food service setting	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	249-259	Chapter 16: Basic Preparations—Mise en Place
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	261	Chef's E-portfolio: Mise en Place Photo
			Student/Teacher	Activity	9761631204373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	260	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	261	#19
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(B) identify and use large and small equipment in a commercial kitchen	(f) identify large equipment in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	219-231	Chapter 14: Large Equipment
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	232	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	232	#10

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	233	#19
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	233	Technology
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(B) identify and use large and small equipment in a commercial kitchen	(ii) identify small equipment in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	201-215	Chapter 13: Smallwares
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	216	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	216	#8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	216	#14
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(B) identify and use large and small equipment in a commercial kitchen	(iii) use large equipment in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	219-231	Chapter 14: Large Equipment
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	521	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	233	Technology

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
							·
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	232	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	233	#19
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(B) identify and use large and small equipment in a commercial kitchen	(iv) use small equipment in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	201-215	Chapter 13: Smallwares
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	217	Teamwork
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(C) develop and practice food production and presentation techniques	(i) develop food production techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	343-587	Chapters 21-36 chapter content
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	384	#15
			Student/Teacher	Activity	(Text) 9781683112020	356	#15
			Student/Teacher	Activity	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite)	574	#13

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	657-733	Chapters 41-47 chapter content
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(C) develop and practice food production and presentation techniques	(ii) develop food presentation techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	621-631	Chapter 39: Food Presentation
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	632	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	633	Technology
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite) 9781631264375	633	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	632	#14
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only	<u> </u>			
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(C) develop and practice food production and presentation techniques	(iii) practice food production techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	343-587	Chapters 21-36 chapter content
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	384	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	521	Teamwork

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	574	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	575	Teamwork
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(C) develop and practice food production and presentation techniques	(iv) practice food presentation techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	621-631	Chapter 39: Food Presentation
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	632	#14
			Student/Teacher	Activity	9761631264373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	633	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	633	Technology
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(i) identify the appropriate application of moist cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	291-293	Moist-Heat Methods
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	294	#4-5
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	533-539	Chapter 33: Moist-Heat and Combination Cooking Methods for Meat and Poultry

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	540	#3-4
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	295	#15
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(ii) identify the appropriate application of dry cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	288-291	Dry-Heat Methods
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	294	#8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	295	#15
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	523-529	Chapter 32: Dry-Heat Cooking Methods for Meat and Poultry
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	530	#2
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(iii) identify the appropriate application of combination cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	293	Combination Methods
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	294	#5, 10

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	537-539	Braising
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	539	Stewing
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite)	541	#19-21
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(iv) use the appropriate application of moist cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	533-539	Chapter 33: Moist-Heat and Combination Cooking Methods for Meat and Poultry
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	540	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	540	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	541	Teamwork
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	291-293	Moist-Heat Methods
			Teacher Only	Narrative			
			Teacher Only Teacher Only Teacher Only Teacher Only	(Drop-down menu)			
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(v) use the appropriate application of dry cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	523-529	Chapter 32: Dry-Heat Cooking Methods for Meat and Poultry

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	530	#12,14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	295	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	531	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	288-291	Dry-Heat Methods
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(D) identify and use the appropriate application of moist, dry, and combination cookery methods	(vi) use the appropriate application of combination cookery methods	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	537-539	Braising
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	541	#17
			Student/Teacher	Activity	97816831204373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	541	#19
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	293	Combination Methods
			Student/Teacher	Narrative	97816831204373 (Text) 9781683112020 (Online Learning Suite)	539	Stewing
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reactiet Offig	1	1		1

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(E) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables	(i) demonstrate the preparation skills of items commonly prepared in food service operations	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	343-411	Chapters 21-25
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	356	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	384	#13
			Student/Teacher	Activity	9781631204373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	540-541	#15-17
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	443-587	Chapters 27-36
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student is expected to:	(F) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts	(I) demonstrate baking techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	657-721	Chapters 41-46
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	664-665	#14
			Student/Teacher Student/Teacher	Activity Activity	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020	664-665 709	#14 Teamwork
				,	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020		
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text)	709	Teamwork
			Studenl/Teacher Studenl/Teacher	Activity Activity	(Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375 (Text) 9781631264375	709 684	Teamwork #12

Knowledge and Skills Statement	Student Expectation	Breakout	Itom Type	Citation Type	Component ISBN	Page (s)	Specific Location
Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	raye (s)	Specific Location
			T 1 0 1				
			Teacher Only Teacher Only				
			Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(A) explain quality customer service	(i) explain quality customer service	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	742-744	Keys to Quality Service
			Student/Teacher	Activity	9781631264375 (Text)	756	#6
			Student/Teacher	,	9781683112020 (Online Learning Suite)		
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(B) demonstrate types of table setting, dining, and service skills	(i) demonstrate types of table setting	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020	745-748	Presetting the Dining Area
			Student/Teacher	Activity	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	757	Teamwork
			Student/Teacher		, , , , , , , , , , , , , , , , , , , ,		
			Student/Teacher Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(B) demonstrate types of table setting, dining, and service skills	(ii) demonstrate types of dining	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	744-745	Types of Service

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
					0704/040/1075		
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	757	Teamwork
			Student/Teacher		(Offinite Econting State)		
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(B) demonstrate types of table setting, dining, and service skills	(iii) demonstrate types of service skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	748-753	Serving Guests
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#11
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(=:====================================			
			Teacher Only Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(C) differentiate between service styles	(i) differentiate between service styles	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	744-745	Types of Service
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	756	#7
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	756	#8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#9

Ku anda dan and Chilla Chatanana	Student Function	Product	Name Tame	0:1-1:	0	D (-)	0
Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:	(D) compare and contrast the roles of the front of the house and the back of the house in the various food service operations	(i) compare and contrast the roles of the front of the house and the back of the house in the various food service operations	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	739	Column 2, first and second paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	757	#28
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	739-740	Front-of-the-House Positions
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	43-49	Chapter 4: Workstations in the Professional Kitchen
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	53-71	Chapter 5: The Professional Chef
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(A) use technology tools appropriate for the industry	(i) use technology tools appropriate for the industry	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	7-8	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	217	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	233	Technology

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	295	Technology
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(B) operate technology applications to perform workplace tasks	(i) operate technology applications to perform workplace tasks	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	7-8	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	217	Technology
			Student/Teacher Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(C) explain and use point-of-sale systems in various food service operations	(i) explain point-of-sales systems in various food service operations	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	750	Column 2, first new paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	769	Column 2, third sentence under Restaurant Management Software
			Student/Teacher Student/Teacher				
			Student/ reacher		l		<u> </u>

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(C) explain and use point-of-sale systems in various food service operations	(ii) use point-of-sales systems in various food service operations	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	769	Column 2, third sentence under Restaurant Management Software
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	Technology
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	769	Figure 49-7
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(D) demonstrate knowledge in computer programs used for food management	(i) demonstrate knowledge in computer programs used for food management	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	769	Restaurant Management Software
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Technology
			Student/Teacher	Narrative	9781683112020 (Online Learning Suite)	7-8	Technology

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(E) evaluate information sources for culinary arts	(i) evaluate information sources for culinary arts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	68	Industry Insights: Use Reliable Information for Decision Making
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	316	#16
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(Drop-down mend)			
			Teacher Only				
			Teacher Only				
(10) The student uses technology and computer applications to manage food service operations. The student is expected to:	(F) interpret data such as spreadsheets, databases, and sales reports	(i) interpret data	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	138	Mix in Math: Reading Graphs
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	150	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	763-764	Production
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	768-769	Measuring Performance

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			7	(0)			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(A) apply team-building skills	(i) apply team-building skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Teamwork: Teams That Work
			Student/Teacher	Activity	(Text) 9781683112020 (Online Learning Suite) 9781631264375	29	Teamwork
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite) 9781631264375	85	Cooperation and Teamwork
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	47	Industry Insights: Teamwork in the Brigade
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(Drop-aown menu)			
			Teacher Only Teacher Only			-	
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(B) apply decision-making and problem-solving skills	(i) apply decision-making skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	67-68	Decision-Making and Problem Solving
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	72	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Teamwork: Teams That Work
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#17

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(B) apply decision-making and problem-solving skills	(ii) apply problem solving skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	67-68	Decision-Making and Problem Solving
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#20
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#17
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(C) determine leadership and teamwork qualities in creating a pleasant working atmosphere	(i) determine leadership qualities in creating a pleasant working atmosphere	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-69	Developing Leadership Skills
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#14
			Student/Teacher	Activity	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	#15
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	54-55	Leader

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	55-56	Manager
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(2.0)			
			Teacher Only				
			Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(C) determine leadership and teamwork qualities in creating a pleasant working atmosphere	(ii) determine teamwork qualities in creating a pleasant working atmosphere	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	85	Cooperation and Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Teamwork: Teams That Work
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	56	Industry Insights: Effective Teamwork
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite) 9781631264375	47	Industry Insights: Teamwork in the Brigade
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	29	Teamwork
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(D) participate in community leadership and teamwork opportunities to enhance professional skills	(i) participate in community leadership opportunities to enhance professional skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-69	Developing Leadership Skills
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	73	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#14

Kanada dan and Chilla Chatanant	Student Function	Brestand	T	Citatian Tona	C ICDN	D (-)	Specific Location
Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher		9781631264375 (Text)	68-69	Career and Technical Student Organizations
			Student/Teacher	Narrative	9781683112020 (Online Learning Suite) 9781631264375	00-09	Career and recrifical Student Organizations
			Student/Teacher	Narrative	(Text) 9781683112020	54	Leader
				ivariative	(Online Learning Suite)		
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(11) The student demonstrates leadership, citizenship, and teamwork skills required for success. The student is expected to:	(D) participate in community leadership and teamwork opportunities to enhance professional skills	(ii) participate in teamwork opportunities to enhance professional skills	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	85	Cooperation and Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	15	Teamwork: Teams That Work
			Student/Teacher	Activity	(Text) 9781683112020	29	Teamwork
			Student/Teacher	Narrative	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	47	Industry Insights: Teamwork in the Brigade
			Student/Teacher	Narrative	9/81631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(A) determine the basics of safety in culinary arts	(i) determine the basics of safety in culinary arts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	135-149	Chapler 9: Safety in the Kilchen
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	151	#17

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
					9781631264375 (Text)		
			Student/Teacher	0.45.76	9781683112020	150	#3-6
				Activity	(Online Learning Suite) 9781631264375		
			Student/Teacher		(Text) 9781683112020	150	#10-11
				Activity	(Online Learning Suite)		
			Student/Teacher				
			Teacher Only	Narrative			
			,				
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and	(B) assess workplace conditions and identify safety	(i) assess workplace conditions			9781631264375		
property are protected to minimize losses or liabilities. The student is expected to:	hazards		Student/Teacher	Narrative	(Text)	135-149	Chapter 9: Safety in the Kitchen
					9781683112020 (Online Learning Suite)		,
					(=		
					9781631264375 (Text)		
			Student/Teacher	Activity	9781683112020	151	#18
			Student/Teacher		(Online Learning Suite)		
			Student/Teacher Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			reaction Offing				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities.	(B) assess workplace conditions and identify safety hazards	(ii) identify safety hazards			9781631264375		
The student is expected to:	Hazards		Student/Teacher	Narrative	(Text) 9781683112020	135-149	Chapter 9: Safety in the Kitchen
					(Online Learning Suite)		
					0704/040/107-		
			Charles IT	A	9781631264375 (Text)	454	#40
			Student/Teacher	Activity	9781683112020	151	#18
					(Online Learning Suite) 9781631264375		
			Student/Teacher		(Text) 9781683112020	150	#4-6
				Activity	(Online Learning Suite) 9781631264375		
			Student/Teacher		(Text)	150	#9
			Student reacher	Activity	9781683112020 (Online Learning Suite)	150	π7
			Student/Teacher	7 icuvity	(Online Leathing Suite)		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			T 1 01	(2)			
			Teacher Only Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			reactier Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(C) determine the basics of sanitation in a professional kitchen	(i) determine the basics of sanitation in a professional kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	113-131	Chapter 8: Sanitation Procedures
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020	132	#16
			Student/Teacher	Activity	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	133	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	132	#5
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	97-109	Chapter 7: Sanitation Hazards
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(D) determine proper receiving, storage, and distribution techniques	(i) determine proper receiving techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	760-761	Receiving
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	#19
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	771	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#4
			Student/Teacher		1		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities.	(D) determine proper receiving, storage, and distribution techniques	(ii) determine proper storing techniques	reactier Only		9781631264375		
The student is expected to:	(Commigue)		Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	761-762	Storage
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Teamwork
			Student/Teacher	Narrative	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	117	Storing
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	511-512	Handling and Storing Meat and Poultry
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	565-566	Storage and Handling of Fish and Shellfish
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(D) determine proper receiving, storage, and distribution techniques	(iii) determine proper distribution techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	762-763	Issuing
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Teamwork
			Student/Teacher Student/Teacher				
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(Brop down mond)			
			Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(E) demonstrate proper cleaning of equipment and maintenance in the commercial kitchen	(i) demonstrate proper cleaning of equipment in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	119-120	Clean Versus Sanitary
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	132	#16
			Student/Teacher	Narrative	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	120-125	Cleaning and Sanilizing the Entire Kitchen
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	232	#15
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	230-231	Maintaining Equipment
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(=:====================================			
			Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(E) demonstrate proper cleaning of equipment and maintenance in the commercial kilchen	(ii) demonstrate proper maintenance in the commercial kitchen	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	230-231	Maintaining Equipment
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	232	#14
			Student/Teacher				
			Student/Teacher Student/Teacher				
			Sindeur/Teacher		1		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only	(Brop down mena)			
			Teacher Only Teacher Only				
			reacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(F) assess food hazards and determine ways to prevent food hazards	(i) assess food hazards	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	97-109	Chapter 7: Sanitation Hazards
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	111	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	133	#18
			Student/Teacher	Activity	9781631204373 (Text) 9781683112020 (Online Learning Suite) 9781631264375	110	#13-15
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	113-131	Chapter 8: Sanitation Procedures
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:	(F) assess food hazards and determine ways to prevent food hazards	(ii) determine ways to prevent food hazards	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	97-109	Chapter 7: Sanitation Hazards
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	111	Teamwork
			Student/Teacher	Activity	(Text) 9781683112020	132	#2-3
			Student/Teacher	Activity	(Online Learning Suite) 9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#19

Knowledge and Skills Statement	Student Expectation	Breakout	Itom Type	Citation Type	Component ISBN	Page (s)	Specific Location
Kilowieuge and Skills Statement	Student Expectation	Dieakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	113-131	Chapter 8: Sanitation Procedures
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(12) The student explains how employees, guests, and properly are protected to minimize losses or liabilities. The student is expected to:	(G) prepare for a state or national food sanitation certification or other appropriate certifications	(i) prepare for a state or national food sanitation certification or other appropriate certifications	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	97-109	Chapter 7: Sanitation Hazards
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	111	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	110	#13
			Student/Teacher	Narrative	(Text) 9781683112020 (Online Learning Suite)	113-131	Chapter 8: Sanitation Procedures
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only Teacher Only				
			Teacher Only				
(13) The student recognizes and models work ethics and legal responsibilities. The student is expected to:	(A) understand and comply with laws and regulations specific to the food service industry	(i) understand and comply with laws specific to the food service industry	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	22-23	Foodservice Laws and Regulations
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	29	#17-18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite) 9781631264375	798	Chef's Ethics: Truth-in-Menu Laws
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	88-91	Policies and Procedures; Laws and Conditions of Employment

Karandadara and Chilla Chahamana	Ottodant Formantation	Berelevit	Hama Tama	C:4-4: T	C	D (-)	Constitution
Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
					9781631264375		
			Student/Teacher		(Text) 9781683112020	783-785	Understanding Food Labels
				Narrative	(Online Learning Suite)		
					(Offiline Ecarrilling State)		
			T				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reacher Only				
(13) The student recognizes and models work ethics and	(A) understand and comply with laws and regulations	(ii) understand and comply with regulations specific to the			0701/010/4075		
legal responsibilities. The student is expected to:	specific to the food service industry	food service industry			9781631264375 (Text)		
			Student/Teacher	Narrative	9781683112020	22-23	Foodservice Laws and Regulations
					(Online Learning Suite)		
					, , ,		
					9781631264375		
			Student/Teacher	Activity	(Text)	29	#17-18
			Student/Teacher	Activity	9781683112020	29	#17-18
					(Online Learning Suite) 9781631264375		
					(Text)		
			Student/Teacher		9781683112020	88-89	Policies and Procedures
				Narrative	(Online Learning Suite) 9781631264375		
					9781631264375 (Text)		
			Student/Teacher		9781683112020	90-91	Laws and Conditions of Employment
				Narrative	(Online Learning Suite)		
					(Online Learning Suite) 9781631264375		
			Student/Teacher		(Text) 9781683112020	783-785	Understanding Food Labels
				Narrative	(Online Learning Suite)		
					(Offiline Learning Suite)		
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only Teacher Only				
			reaction Offing				
(13) The student recognizes and models work ethics and	(B) demonstrate a positive work ethic	(i) demonstrate a positive work ethic			9781631264375		
legal responsibilities. The student is expected to:					9781631264375 (Text)		
			Student/Teacher	Narrative	9781683112020	83	Column 2, first new paragraph
					(Online Learning Suite)		
					9781631264375		
			Student/Teacher	Activity	(Text)	93	#17
			Olddong Folloffor	, way	9781683112020	,,,	
					(Online Learning Suite) 9781631264375		
			Student/Teacher		(Text)	92	#7
			Studenty reacher		9781683112020	92	#1
				Activity	(Online Learning Suite)		

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	250	Chef's Ethics: Work Ethic
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
			Teacher Only				