

Correlations to the Texas 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.							
<p>(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.</p> <p>(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.</p> <p>(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.</p> <p>(4) Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.</p> <p>(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.</p>							
(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)	73	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				

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)	151	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	72	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
			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)	132	#16
			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)	757	Teamwork
			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)	72	#2
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	85	Punctuality
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
			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
(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				
(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	(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)	73	#21
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	58	Positive Attitude
			Student/Teacher	Narrative	9781631264375 (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				

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)	835	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	51	#16
			Student/Teacher	Narrative	9781631264375 (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)	15	Teamwork: Teams That Work
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	85	Cooperation and Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	47	Industry Insights: Teamwork in the Brigade
			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				
(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)	73	#14
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	54-56	Leader; Manager
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	72	#10
			Student/Teacher	Activity	9781631264375 (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)	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	(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
(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)	51	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	316	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(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	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	243-244	Product Specification
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	247	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-67	Communication
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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 industry. The student is expected to:	(B) comprehend a variety of texts such as operations and training manuals	(i) comprehend a variety of texts	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	231	Sustainable Culinary: An Invaluable Resource
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	232	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	14	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	28	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	246	#15
			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				
(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)	14	#11
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	247	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	138	Mix in Math: Reading Graphs
			Student/Teacher	Activity	9781631264375 (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)	297	The Science of Consistency—Suspensions, Emulsions, Forms
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	297	#1-2
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	95	The Science of Texture—Denaturation and Coagulation
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	246	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	246	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	247	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	246	#14
			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				
			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	(ii) convert standardized recipes	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	244-245	Changing Recipe Yields
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	246	#13
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			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:	(G) calculate and manage food costs	(i) calculate food costs	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	763-766	Costing Recipes
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#15
			Student/Teacher				
			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				
(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)	771	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	605	#23
			Student/Teacher				
			Teacher Only	Narrative			
			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)	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				

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)	756	#20
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#4
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	66-67	Communication
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	743	Communication Skills
			Teacher Only	Narrative			
			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:	(C) write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment	(i) 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				
			Teacher Only	Narrative			
			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
(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:	(D) attend and participate in an industry-focused staff meeting	(i) attend an industry-focused staff meeting	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	55	Industry Insights: A Day in the Life of a Chef (11:00 A.M. and 5:15 P.M.)
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	110	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	70	Industry Insights: Professional Organizations
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	633	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	520-521	#15
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			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:	(D) attend and participate in an industry-focused staff meeting	(ii) participate in an industry-focused staff meeting	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	633	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	70	Industry Insights: Professional Organizations
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	55	Industry Insights: A Day in the Life of a Chef (11:00 A.M. and 5:15 P.M.)
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	72	#10
			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:	(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)	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				
			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	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				
			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
(4) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:	(B) explain the characteristics of personal values and principles	(i) explain the characteristics of personal values	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	250	Chef's Ethics: Work Ethic
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	808	Chef's Ethics: Global Diversity
			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:	(B) explain the characteristics of personal values and principles	(ii) explain the characteristics of personal principles	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	58	Chef's Ethics: Introduction to Ethics
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	92	#7
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	250	Chef's Ethics: Work Ethic
			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)	73	#21
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	57-59	Professional Traits of a Successful Chef
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60-62	Personal Behaviors of a Successful Chef
			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
(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)	757	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	757	Teamwork
			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)	132	#16
			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
(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	(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)	72	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	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	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	(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)	72	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	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				
(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	(i) apply effective practices for managing time	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			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	(ii) apply effective practices for managing energy	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60	Maintain Balance
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	60-61	Manage Stress
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	61-62	Manage Health
			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:	(B) analyze various steps in the decision-making process.	(i) analyze various steps in the decision-making process	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)	15	Teamwork: Teams That Work
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	72	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#17
			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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			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	(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)	92	#16
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	15	Chef's E-portfolio: Creating a Portfolio
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	29	Chef's E-portfolio: Business and Marketing Plan
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	Chef's E-portfolio: Résumé
			Student/Teacher	Activity	9781631264375 (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)	93	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#19
			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:	(D) establish personal short- and long-term goals	(ii) establish personal long-term goals	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	76	Column 1, first incomplete paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#19
			Student/Teacher				
			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:	(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	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)	40	#11-13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	28	#14
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	37	Culture & Cuisine: Contributions from Africa

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
			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)	15	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	41	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	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)	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)	803-833	Chapter 52: Analyzing Cuisines
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	834	#13
			Student/Teacher	Activity	9781631264375 (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)	41	#17
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	35-37	Cooking of the Renaissance

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)	37-38	Cooking of the 1900s
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	39	A Serving of History: Historical Cookbooks
			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:	(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)	28	#15
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	27	Industry Insights: Chef Entrepreneur, Steve Ellis
			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:	(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)	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)	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)	261	Chef's E-portfolio: Mise en Place Photo
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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	(i) 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)	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)	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)	216	#3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	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)	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)	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)	384	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	356	#15
			Student/Teacher	Activity	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)	632	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	633	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	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)	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)	632	#14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	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)	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)	294	#8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	295	#15
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	537-539	Braising
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	539	Stewing
			Student/Teacher	Activity	9781631264375 (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)	540	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	540	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	541	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	291-293	Moist-Heat Methods
			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	(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)	530	#12, 14
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	295	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	541	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	541	#19
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	293	Combination Methods
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	539	Stewing
			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
(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)	356	#15
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	384	#13
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	540-541	#15-17
			Student/Teacher	Narrative	9781631264375 (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	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	709	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	684	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	697	Teamwork
			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				
(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) 9781683112020 (Online Learning Suite)	756	#6
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			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 (Online Learning Suite)	745-748	Presetting the Dining Area
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	757	Teamwork
			Student/Teacher				
			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)	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)	756	#7
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#8
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	756	#9

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)	757	#28
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	739-740	Front-of-the-House Positions
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	217	Technology
			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:	(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				

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)	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)	15	Technology
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Technology
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	7-8	Technology
			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				
			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				
			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)	771	#22
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#13
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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			
			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:	(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)	15	Teamwork: Teams That Work
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	29	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	85	Cooperation and Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	47	Industry Insights: Teamwork in the Brigade
			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	(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)	72	#12
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	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	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
			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)	15	Teamwork: Teams That Work
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	56	Industry Insights: Effective Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
(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)	73	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	73	#14

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)	68-69	Career and Technical Student Organizations
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	54	Leader
			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)	15	Teamwork: Teams That Work
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	29	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	47	Industry Insights: Teamwork in the Brigade
			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				
(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	Chapter 9: Safety in the Kitchen
			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
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#3-6
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#10-11
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			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:	(B) assess workplace conditions and identify safety hazards	(i) assess workplace conditions	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	135-149	Chapter 9: Safety in the Kitchen
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	151	#18
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			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:	(B) assess workplace conditions and identify safety hazards	(ii) identify safety hazards	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	135-149	Chapter 9: Safety in the Kitchen
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	151	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#4-6
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	150	#9
			Student/Teacher	Activity			

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. 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 (Online Learning Suite)	132	#16
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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)	771	#19
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	770	#4
			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				
			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	(ii) determine proper storing techniques	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	761-762	Storage
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	771	Teamwork
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	117	Storing
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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				
			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	9781631264375 (Text) 9781683112020 (Online Learning Suite)	120-125	Cleaning and Sanitizing the Entire Kitchen
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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 kitchen	(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				

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				
(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)	111	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	110	#13-15
			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				
(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)	111	Teamwork
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	132	#2-3
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	133	#19

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)	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:	(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)	111	#18
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	110	#13
			Student/Teacher	Narrative	9781631264375 (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)	29	#17-18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	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

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)	783-785	Understanding Food Labels
			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	(ii) understand and comply with regulations 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)	29	#17-18
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	88-89	Policies and Procedures
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	90-91	Laws and Conditions of Employment
			Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	783-785	Understanding Food Labels
			Teacher Only	Narrative			
			Teacher Only	(Drop-down menu)			
			Teacher Only				
			Teacher Only				
(13) The student recognizes and models work ethics and legal responsibilities. The student is expected to:	(B) demonstrate a positive work ethic	(i) demonstrate a positive work ethic	Student/Teacher	Narrative	9781631264375 (Text) 9781683112020 (Online Learning Suite)	83	Column 2, first new paragraph
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	93	#17
			Student/Teacher	Activity	9781631264375 (Text) 9781683112020 (Online Learning Suite)	92	#7

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				