

Culinary Skills 1

**BUSINESS, MARKETING,
AND
MANAGEMENT** BMM.HS.10

1 Apply efficiency in food and kitchen safety and sanitation procedures. BMM.HS.10.1

- a Demonstrate best practices for purchasing, receiving, inventorying, and storage in the restaurant and food service industry. BMM.HS.10.1.A
 - b Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule. BMM.HS.10.1.B
 - c Describe appropriate measures for the control of insects, rodents, and pests. BMM.HS.10.1.C
 - d Identify appropriate types, uses, and location of fire extinguishers & equipment in the food service area. BMM.HS.10.1.D
 - e Describe the role of regulatory agencies governing sanitation and food safety. BMM.HS.10.1.E
-

2 Apply math concepts to food preparation, recipe, and menu development. BMM.HS.10.2

- a Perform basic math functions using the baker's percentage and fraction factor. BMM.HS.10.2.A
 - b Calculate the cost of recipes. BMM.HS.10.2.B
 - c Demonstrate measurements using weight and volume. BMM.HS.10.2.C
 - d Convert recipes to yield smaller and larger quantities based on operational needs. BMM.HS.10.2.D
-

3 Apply menu planning principles based on standardized recipes to meet customer needs. BMM.HS.10.3

- a Apply menu planning principles to develop and modify menus. BMM.HS.10.3.A
- b Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. BMM.HS.10.3.B
- c Create professional menu item descriptions for a food product. BMM.HS.10.3.C
- d Develop a standardized recipe listing the ingredients and procedures in the order of which they are used. BMM.HS.10.3.D
- e Utilize weight and measurement tools in food preparation and portion control. BMM.HS.10.3.E

4 Demonstrate fundamental procedures within the restaurant and food service industry. BMM.HS.10.4

- a Summarize the components of industry-standard kitchen facilities, planning, and layout principles. BMM.HS.10.4.A
- b Demonstrate proper planning and time management to the overall operation of the restaurant facility. BMM.HS.10.4.B
- c Identify front of the house and back of the house principles to facility operations and management. BMM.HS.10.4.C
- d Identify regulations for inspecting and grading ingredients. BMM.HS.10.4.D
- e Prepare requisitions for food, equipment, and supplies to meet production requirements. BMM.HS.10.4.E

5 Demonstrate technical food preparation techniques. BMM.HS.10.5

- a Identify and describe the function of common ingredients used in cooking and baking (including but not limited to: fats, flours, sugars, eggs, dairy, grains, legumes, fruits, vegetables, meats, seafood, etc.). BMM.HS.10.5.A
- b Identify the characteristics of herbs and spices and incorporate them to enhance flavor. BMM.HS.10.5.B
- c Prepare salads, vinaigrettes, emulsions, and other common dips. BMM.HS.10.5.C
- d Prepare sandwiches, pizza, stocks, soups and sauces. BMM.HS.10.5.D
- e Prepare dessert sauces, baked goods, and pastries. BMM.HS.10.5.E
- f Demonstrate professional plating, garnishing, and food presentation techniques. BMM.HS.10.5.F

6 Examine effective management principles within the restaurant and food service industry. BMM.HS.10.6

- a Identify the components of a restaurant and food service management plan. BMM.HS.10.6.A
- b Explain the purpose and components of a marketing plan. BMM.HS.10.6.B
- c Identify the areas of risk management and legal liability within the food service industry. BMM.HS.10.6.C
- d Explain principles of customer service in the restaurant and food service industry, with an emphasis on community focused customer service. BMM.HS.10.6.D
- e Describe the opportunities for entrepreneurship in the restaurant and food service industries. BMM.HS.10.6.E