

Culinary Skills 2 (2023)

Demonstrate food and kitchen safety and sanitation procedures. [BMM.HS.11.1](#)

- a** Recognize sanitary and safety design and construction features of food production equipment and facilities (e.g., NSF, UL, OSHA, ADA, etc.). [BMM.HS.11.1.A](#)
- b** Explain Material Safety Data Sheets (MSDS) and the requirements for handling hazardous materials. [BMM.HS.11.1.B](#)
- c** Outline a safety management program and emergency policies. [BMM.HS.11.1.C](#)

Apply math concepts to food preparation, recipe, and menu development. [BMM.HS.11.2](#)

- a** Calculate the cost of recipes to maximize profitability. [BMM.HS.11.2.A](#)
- b** Convert recipes between the English and metric system. [BMM.HS.11.2.B](#)
- c** Convert recipes to yield smaller and larger quantities to maximize resources. [BMM.HS.11.2.C](#)

Demonstrate technical food preparation techniques. [BMM.HS.11.3](#)

- a** Prepare breakfast foods (e.g., pancakes, crêpes, waffles, French toast, breakfast meats, etc.). [BMM.HS.11.3.A](#)
- b** Prepare fruits and vegetables. [BMM.HS.11.3.B](#)
- c** Prepare potatoes, grains, legumes, and pastas. [BMM.HS.11.3.C](#)
- d** Prepare meats, poultry, and seafood. [BMM.HS.11.3.D](#)
- e** Prepare various global cuisines. [BMM.HS.11.3.E](#)

Implement food service management principles. [BMM.HS.11.4](#)

- a** Develop a business management and marketing plan for food service operations. [BMM.HS.11.4.A](#)
- b** Calculate profitability and target margins of a food product and/or entire menu. [BMM.HS.11.4.B](#)
- c** Interpret impact of costs incurred by a food service business. [BMM.HS.11.4.C](#)
- d** Develop a budget. [BMM.HS.11.4.D](#)
- e** Analyze a profit-and-loss report/income statement verifying invoices sent and received. [BMM.HS.11.4.E](#)

f Record performance of menu items to analyze sales and determine menu revisions. BMM.HS.11.4.F