

<b>SUBJECT:</b> Career and Technical Education		<b>CORRELATION</b>
<b>GRADE LEVEL:</b>	9, 10, 11, 12	<b>FLORIDA DEPARTMENT OF EDUCATION</b>
<b>COURSE TITLE:</b>	Culinary Arts 1	<b>INSTRUCTIONAL MATERIALS CORRELATION</b>
<b>COURSE CODE:</b>	8800510	<b>COURSE STANDARDS / BENCHMARKS</b>
<b>SUBMISSION TITLE:</b>	<i>The Culinary Professional</i>	
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<b>BENCHMARK CODE</b>	<b>BENCHMARK</b>	<b>LESSONS WHERE BENCHMARK IS DIRECTLY ADDRESSED IN-DEPTH IN MAJOR TOOL</b> (Include the student edition and teacher edition with the page numbers of lesson, a link to lesson, or other identifier for easy lookup by reviewers.)
LAFS.910.W.2.4, 5, 6	Discuss history and trends of the food service industry.	7-9, 19, 25, 30-41, 207, 323, 404, 407, 462, 807
LAFS.910.W.3.7, 8, 9	Discuss history and trends of the food service industry.	
LAFS.910.W.2.4, 5, 6	Identify occupations in the food service and hospitality industry and their impact on the economy.	5-6, 43-51, 739-740
LAFS.910.W.3.7, 8, 9	Identify occupations in the food service and hospitality industry and their impact on the economy.	
LAFS.910.W.2.4, 5, 6	Identify levels of training required for food service and hospitality occupations.	64-66, 75-76
LAFS.910.W.3.7, 8, 9	Identify levels of training required for food service and hospitality occupations.	
LAFS.910.W.2.4, 5, 6	Identify professional organizations related to hospitality/food service.	22, 64, 70
LAFS.910.W.3.7, 8, 9	Identify professional organizations related to hospitality/food service.	
LAFS.910.RI.2.4	Follow standard procedures for physical hazard control.	108-110, 135-136

SC.912.N.1.1	Follow standard procedures for physical hazard control.	
LAFS.910.RI.2.4	Identify and utilize first-aid procedures for accidents and injuries common to the food service industry.	135-151
SC.912.N.1.1	Identify and utilize first-aid procedures for accidents and injuries common to the food service industry.	
LAFS.910.RI.2.4	Follow the standards for infectious disease control.	97-107
SC.912.L.14.6, 52	Follow the standards for infectious disease control.	
LAFS.910.RI.2.4	Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.	113-133
SC.912.L.14.6, 52	Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.	
LAFS.910.RI.2.4	Maintain an MSDS (Material Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.	107-108, 110
LAFS.910.W.3.8	Maintain an MSDS (Material Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.	
SC.912.N.1.1	Maintain an MSDS (Material Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.	
LAFS.910.RI.1.1	Explain the Right to Know Law as recorded in (29 CFR-1910.1200) – OSHA Law.	135-136
LAFS.910.SL.1.1	Explain the Right to Know Law as recorded in (29 CFR-1910.1200) – OSHA Law.	
LAFS.910.SL.2.4	Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use.	135-151

LAFS.910.SL.2.6	Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use.	
SC.912.N.1.1	Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use.	
LAFS.910.SL.2.4	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes,	125-128, 132-133
LAFS.910.SL.2.6	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes,	
SC.912.L.14.6, 52	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes,	
SC.912.N.1.1	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes,	
MAFS.912.G-MG.1.1	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and	113-125, 132-133
MAFS.912.N-Q.1.1, 2, 3	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and	
SC.912.L.14.6, 52	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and	
SC.912.N.1.1	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and	
LAFS.910.SL.2.4	Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.	129-130, 132
LAFS.910.W.3.7, 8, 9	Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.	
SC.912.N.1.1	Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.	

LAFS.910.SL.2.6	Identify and exhibit employability skills (punctuality, dependability, appropriate appearance.)	56-59, 82, 84-86
LAFS.910.RI.1.2	Identify and exhibit work ethics and integrity (employee theft and consequences)	58, 84, 136, 250, 741, 760
LAFS.910.RI.2.4	Identify and exhibit work ethics and integrity (employee theft and consequences)	
LAFS.910.SL.1.1	Maintain positive personal relationships including acceptance of constructive criticism.	56-59, 84-86
LAFS.910.SL.2.6	Maintain positive personal relationships including acceptance of constructive criticism.	
LAFS.910.SL.1.1	Develop and demonstrate personal and professional etiquette.	56-57, 740-744
LAFS.910.SL.2.6	Develop and demonstrate personal and professional etiquette.	
LAFS.910.SL.1.1	Demonstrate the ability to function as a team member in a diverse environment.	56-57, 84-85, 808
LAFS.910.SL.2.6	Demonstrate the ability to function as a team member in a diverse environment.	
LAFS.910.SL.1.1	Explain the importance of a portfolio.	15, 77-79
LAFS.910.SL.2.6	Explain the importance of a portfolio.	
LAFS.910.W.2.4, 5, 6	Create a resume'.	77, 93
LAFS.910.RI.1.1	Identify procedures and documents required when applying for employment.	80, 91

MAFS.912.A-CED.1.3, 4	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of	759-771
MAFS.912.A-SSE.1.1	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of	
LAFS.910.RI.1.2	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of	
LAFS.910.RI.2.4	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of	
SC.912.N.4.2	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of	
LAFS.910.RI.1.2	Identify and follow local and state rules, regulations, and laws relative to area of operation.	22-23, 28
LAFS.910.RI.2.4	Identify and follow local and state rules, regulations, and laws relative to area of operation.	
LAFS.910.RI.1.2	Identify and utilize security procedures necessary to prevent liability and loss.	149, 759-763
LAFS.910.RI.2.4	Identify and utilize security procedures necessary to prevent liability and loss.	
SC.912.N.4.2	Identify and utilize security procedures necessary to prevent liability and loss.	
LAFS.910.SL.1.1	Describe current computerized systems for purchasing and inventory control.	769, 771
LAFS.910.SL.1.1	Identify commercial tools and equipment.	173-177, 182-185, 201-214, 220-229
SC.912.N.1.1	Identify commercial tools and equipment.	

MAFS.912.G-MG.1.1, 2, 3	Demonstrate mastery of standard weights and measures used in the food service industry.	235-238, 247
MAFS.912.N-Q.1.1, 3	Demonstrate mastery of standard weights and measures used in the food service industry.	
LAFS.910.SL.2.4	Demonstrate mastery of standard weights and measures used in the food service industry.	
LAFS.910.SL.2.4	Use and maintain commercial tools.	177-182, 186-187, 189-199
SC.912.N.1.1	Use and maintain commercial tools.	
LAFS.910.SL.2.4	Use and maintain commercial equipment.	224-225, 231-233
SC.912.N.1.1	Use and maintain commercial equipment.	
LAFS.910.SL.1.1	Explain how taste and aroma combine to give foods their flavors.	838-841
SC.912.L.14.21, 50	Explain how taste and aroma combine to give foods their flavors.	
LAFS.910.W.1.2	List physical, psychological, cultural, and environmental influences on food likes and dislikes.	841-842
LAFS.910.W.2.4, 5, 6	List physical, psychological, cultural, and environmental influences on food likes and dislikes.	
LAFS.910.RI.3.8	Compare and analyze reasons for evaluating food products subjectively and objectively.	841-843, 845
SC.912.N.1.1	Compare and analyze reasons for evaluating food products subjectively and objectively.	

LAFS.910.RI.1.2	Demonstrate an understanding of the purpose of standardized recipes.	240-244
LAFS.910.RI.2.4	Demonstrate an understanding of the purpose of standardized recipes.	
LAFS.910.RI.1.2	Define mise en place and the relationship of organizational skills to productivity in the workplace.	59, 249-250
LAFS.910.RI.2.4	Define mise en place and the relationship of organizational skills to productivity in the workplace.	
MAFS.912.A-APR.4.6	Use, follow, prepare and plate standardized recipes creatively.	235-247, 621-633
MAFS.912.F-IF.3.9	Use, follow, prepare and plate standardized recipes creatively.	
MAFS.912.N-Q.1.1, 3	Use, follow, prepare and plate standardized recipes creatively.	
LAFS.910.RI.1.2	Use, follow, prepare and plate standardized recipes creatively.	
LAFS.910.RI.2.4	Use, follow, prepare and plate standardized recipes creatively.	
LAFS.910.SL.2.4	Use, follow, prepare and plate standardized recipes creatively.	
MAFS.912.A-APR.4.6	Define portion size and recipe yield.	242
MAFS.912.F-IF.3.9	Define portion size and recipe yield.	
MAFS.912.N-Q.1.1, 3	Define portion size and recipe yield.	

LAFS.910.SL.2.4	Define portion size and recipe yield.	
LAFS.910.SL.2.4	Identify herbs, spices, oils, and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste, and appearance.	263-272, 275-279, 282-283, 787
LAFS.910.W.1.2	Identify herbs, spices, oils, and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste, and appearance.	
LAFS.910.W.1.2	List the essential nutrients and their functions.	773-780
SC.912.L.18.1	List the essential nutrients and their functions.	
LAFS.910.RI.2.4	Interpret food labels.	783-785, 790-791
LAFS.910.SL.1.2	Identify different dietary needs.	788-789
LAFS.910.SL.1.1, 2	Explain your district's wellness policy.	N/A
LAFS.910.SL.1.1, 2	Relate nutrition to health and wellness.	7, 61, 62, 205, 308, 354, 543, 773-774, 799
SC.912.L.18.1	Relate nutrition to health and wellness.	
LAFS.910.W.3.7, 8, 9	Apply knowledge in creating menus that utilize nutritional principles.	785-788, 791, 798-799, 801
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<b>GRADE LEVEL:</b> 9, 10, 11, 12		
<b>COURSE TITLE:</b> Culinary Arts 2		
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LAFS.910.SL.1.1, 2	Demonstrate and utilize proper techniques for lifting, receiving, and storing food supplies.	142, 760-763
SC.912.L.14.6, 52	Demonstrate and utilize proper techniques for lifting, receiving, and storing food supplies.	
SC.912.N.1.1	Demonstrate and utilize proper techniques for lifting, receiving, and storing food supplies.	
LAFS.910.SL.1.1, 2	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).	114-118
SC.912.L.14.6, 52	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).	
SC.912.N.1.1	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).	
SC.912.P.10.4	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).	
LAFS.910.SL.1.1, 2	Demonstrate and utilize proper cleaning, sanitizing, and disinfecting techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).	118-127, 133
SC.912.L.14.6, 52	Demonstrate and utilize proper cleaning, sanitizing, and disinfecting techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).	
SC.912.N.1.1	Demonstrate and utilize proper cleaning, sanitizing, and disinfecting techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).	
LAFS.910.SL.1.1, 2	Demonstrate and utilize proper pest control procedures.	128-129
LAFS.910.SL.1.1, 2	Classify all causes of food borne illnesses (e.g., biological, physical and chemical).	98-109
SC.912.L.14.6, 52	Classify all causes of food borne illnesses (e.g., biological, physical and chemical).	

LAFS.910.SL.1.1, 2	Describe symptoms of food borne illness and how it can be prevented.	101-105
SC.912.L.14.6, 52	Describe symptoms of food borne illness and how it can be prevented.	
LAFS.910.SL.1.1, 2	Describe cross contamination and incorporate strategies to prevent this from occurring.	118-119
SC.912.L.14.6, 52	Describe cross contamination and incorporate strategies to prevent this from occurring.	
LAFS.910.W.3.7, 8, 9	Research top allergens and how to control allergy cross-contamination.	109
LAFS.910.SL.2.4	Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html</a> )	97-133
SC.912.L.14.6, 52	Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html</a> )	
SC.912.P.10.4	Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html</a> )	
LAFS.910.RI.2.4	Identify, demonstrate, and utilize fundamentals of customer service and addressing difficult customers.	740-744, 748-753, 756-757
LAFS.910.SL.1.1, 2	Identify, demonstrate, and utilize fundamentals of customer service and addressing difficult customers.	
LAFS.910.SL.2.6	Identify, demonstrate, and utilize fundamentals of customer service and addressing difficult customers.	
LAFS.910.RI.2.4	Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering.	740-757

LAFS.910.SL.1.1, 2	Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering.	
LAFS.910.SL.2.6	Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering.	
LAFS.910.SL.1.1, 2	Identify and describe types of meal services	744-745, 756-757
LAFS.910.SL.2.6	Identify and describe types of meal services	
LAFS.910.W.1.2	Identify and describe types of meal services	
LAFS.910.SL.1.1, 2	Describe the types of work stations in the commercial kitchen.	43-46, 50-51
LAFS.910.SL.2.6	Describe the types of work stations in the commercial kitchen.	
LAFS.910.W.1.2	Describe the types of work stations in the commercial kitchen.	
LAFS.910.SL.1.1, 2	Identify, explain and illustrate basic knife cuts and skills.	189-199
LAFS.910.SL.2.6	Identify, explain and illustrate basic knife cuts and skills.	
LAFS.910.W.1.2	Identify, explain and illustrate basic knife cuts and skills.	
SC.912.N.1.1	Identify, explain and illustrate basic knife cuts and skills.	
LAFS.910.SL.1.1, 2	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).	288-295
LAFS.910.SL.2.6	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).	
LAFS.910.W.1.2	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).	
SC.912.P.10.4	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).	
SC.912.P.8.2	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).	

LAFS.910.SL.1.1, 2	Define common baking terms and identify common baking ingredients.	637-647, 654-655
LAFS.910.SL.2.6	Define common baking terms and identify common baking ingredients.	
LAFS.910.W.1.2	Define common baking terms and identify common baking ingredients.	
LAFS.910.SL.2.4	Explain the role of the five senses in cooking, presenting, and eating food.	837-841, 844-845
SC.912.L.14.50	Explain the role of the five senses in cooking, presenting, and eating food.	
LAFS.910.SL.2.4	Describe how the five basic tastes (salty, sweet, sour, bitter and savory/Umami) can affect the appeal of food.	840
LAFS.910.W.1.2	Describe how the five basic tastes (salty, sweet, sour, bitter and savory/Umami) can affect the appeal of food.	
SC.912.L.14.50	Describe how the five basic tastes (salty, sweet, sour, bitter and savory/Umami) can affect the appeal of food.	
LAFS.910.SL.2.4	Explain how color, texture, temperature, and balance affect the visual appeal of plated food.	622-625, 632-633
LAFS.910.SL.2.4	Demonstrate platter presentation principles, effective platter layout, and techniques for enhancing food presentation.	625-627, 632-633
LAFS.910.SL.2.4	Recognize standards of quality as well as prepare and creatively present: bake station items; pantry station items; fry station items; cold station items; hot station items; beverage items.	307-315, 317, 343-357, 359-366, 370-371, 374-385, 388-401, 403-410, 443-453, 473-485, 523-531, 533-541, 559-575, 577-589, 607-619, 621-633, 657-735
LAFS.910.RI.2.4;	Follow federal, state, and local sanitation and safety codes.	113-114, 132-133, 135-136, 150-151
LAFS.910.SL.2.4	Follow federal, state, and local sanitation and safety codes.	
LAFS.910.W.1.2	Follow federal, state, and local sanitation and safety codes.	
SC.912.N.1.1	Follow federal, state, and local sanitation and safety codes.	
LAFS.910.SL.2.4	Identify food products that are a result of fermentation.	105, 737
SC.912.L.18.6	Identify food products that are a result of fermentation.	
SC.912.P.8.2	Identify food products that are a result of fermentation.	
LAFS.910.SL.2.4	Identify and explain the various leavening agents used in baking.	635, 640-641, 654
SC.912.L.18.6, 11	Identify and explain the various leavening agents used in baking.	
SC.912.P.8.2	Identify and explain the various leavening agents used in baking.	

LAFS.910.SL.2.4	Explain the leavening process in baking.	635, 640-641, 654-655
SC.912.L.18.6, 11	Explain the leavening process in baking.	
SC.912.P.8.2	Explain the leavening process in baking.	
LAFS.910.SL.2.4	Identify and explain the principles of thickening agents used in food preparation.	388-391, 400-401
SC.912.L.18.6, 11	Identify and explain the principles of thickening agents used in food preparation.	
SC.912.P.8.2	Identify and explain the principles of thickening agents used in food preparation.	
LAFS.910.SL.2.4	Distinguish between and demonstrate the physical properties of thickening agents.	272-273, 388-391, 400-401
SC.912.L.18.6, 11, 12	Distinguish between and demonstrate the physical properties of thickening agents.	
SC.912.P.8.2	Distinguish between and demonstrate the physical properties of thickening agents.	
LAFS.910.SL.2.4	Identify the differences between a permanent and temporary emulsion.	397, 308, 310-314, 316-317, 391
SC.912.P.8.2	Identify the differences between a permanent and temporary emulsion.	
LAFS.910.SL.2.4	Explain the role of pH in food preservation and baking applications.	102, 641, 654
SC.912.P.8.2, 11	Explain the role of pH in food preservation and baking applications.	
LAFS.910.SL.2.4	Distinguish between the characteristics of acids and bases.	102, 444-445
SC.912.P.8.2, 11	Distinguish between the characteristics of acids and bases.	
LAFS.910.SL.2.4	Demonstrate and analyze the different functions of sugar in food preparation.	273-275, 638, 640, 669
SC.912.L.18.2	Demonstrate and analyze the different functions of sugar in food preparation.	
LAFS.910.SL.2.4	Demonstrate and analyze the difference between moist, dry, and combination cooking methods.	288-295, 540-541
SC.912.L.18.12	Demonstrate and analyze the difference between moist, dry, and combination cooking methods.	
SC.912.P.8.2	Demonstrate and analyze the difference between moist, dry, and combination cooking methods.	

SC.912.P.10.4	Demonstrate and analyze the difference between moist, dry, and combination cooking methods.	
LAFS.910.SL.2.4	Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.	3, 95, 286, 523-531, 597, 601, 607-613, 618-619
SC.912.L.18.4, 12	Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.	
SC.912.P.8.2, 11	Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.	
SC.912.P.10.4	Apply basic principles of the chemistry of protein to cooking eggs, dairy, and meat products.	
LAFS.910.SL.2.4	Apply basic principles of the chemistry of food preparation to fruits and vegetables.	349, 355-356, 443-446, 450, 453
SC.912.L.18.2	Apply basic principles of the chemistry of food preparation to fruits and vegetables.	
SC.912.P.8.2, 11	Apply basic principles of the chemistry of food preparation to fruits and vegetables.	
SC.912.P.10.4	Apply basic principles of the chemistry of food preparation to fruits and vegetables.	
LAFS.910.SL.2.4	List categories of lipids (fats and oils) based on physical state and dietary sources.	776-778, 790-791
LAFS.910.W.1.2	List categories of lipids (fats and oils) based on physical state and dietary sources.	
SC.912.L.18.3	List categories of lipids (fats and oils) based on physical state and dietary sources.	
SC.912.P.8.2	List categories of lipids (fats and oils) based on physical state and dietary sources.	
LAFS.910.SL.2.4	Examine the functions of lipids (fats and oils) in food preparation.	258-259, 312, 363, 388, 478, 524, 566, 640, 687-688, 700
SC.912.L.18.3	Examine the functions of lipids (fats and oils) in food preparation.	
SC.912.P.8.2	Examine the functions of lipids (fats and oils) in food preparation.	
LAFS.910.SL.2.4	Analyze the nutritional impact of lipids (fats and oils) in the diet.	776-778, 790-791
SC.912.L.18.3	Analyze the nutritional impact of lipids (fats and oils) in the diet.	
SC.912.P.8.2	Analyze the nutritional impact of lipids (fats and oils) in the diet.	
LAFS.910.SL.2.4	Interpret and create menus to meet current dietary guidelines and nutritional requirements of individuals with special needs.	781-791

LAFS.910.W.1.2	Interpret and create menus to meet current dietary guidelines and nutritional requirements of individuals with special needs.	
LAFS.910.RI.1.1	Apply the new MyPlate food guide to analyze diets to include special needs (www.choosemyplate.gov).	782-784, 791
LAFS.910.SL.2.4	Recognize the needs of diverse populations.	748
SC.912.L.17.1	Recognize the needs of diverse populations.	
LAFS.910.SL.2.4	Perform duties to meet the needs of the customer (greeting guests; escorting to tables and presenting menus; handling guests with special needs; transporting and serving meals; loading and carrying trays; etc.)	739-757
LAFS.910.SL.2.4	Handle customer complaints.	743
LAFS.910.SL.2.4	Use merchandising techniques.	N/A
LAFS.910.RI.1.1, 2, 3	Analyze industry trends.	5-9, 14-15
LAFS.910.W.1.2	Receive, store, and issue supplies.	760-763
SC.912.N.1.1	Receive, store, and issue supplies.	
LAFS.910.SL.1.2	Practice environmentally sound procedures.	153-171
SC.912.L.17.17	Practice environmentally sound procedures.	
SC.912.N.1.1	Practice environmentally sound procedures.	
LAFS.910.SL.2.4	Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.	742, 748-752, 756-757
SC.912.N.1.1	Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.	
LAFS.910.SL.2.4	Demonstrate efficient time and motion techniques.	743-744
SC.912.N.1.1	Demonstrate efficient time and motion techniques.	
LAFS.910.SL.1.1	Coordinate responsibilities with those of other workstations.	43-47, 50-51
SC.912.N.1.1	Coordinate responsibilities with those of other workstations.	
LAFS.910.SL.2.4	Select appropriate tools and equipment for specific tasks.	173-187, 201-217, 219-233, 647-655
<b>SUBJECT: Career and Technical Education</b>		
<b>GRADE LEVEL: 9, 10, 11, 12</b>		
<b>COURSE TITLE: Culinary Arts 3</b>		
<b>COURSE CODE: 8800530</b>		
<b>SUBMISSION TITLE: The Culinary Professional</b>		
<b>BID ID: 3044</b>		
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BENCHMARK CODE	BENCHMARK	LESSONS WHERE BENCHMARK IS DIRECTLY ADDRESSED IN-DEPTH IN MAJOR TOOL (Include the student edition and teacher edition with the page numbers of lesson, a link to lesson, or other identifier for easy lookup by reviewers.)
LAFS.1112.W.1.2	Describe the elements of a job search as it relates to advancement opportunities.	64-66, 75-82, 92-93
LAFS.1112.W.3.8	Describe the elements of a job search as it relates to advancement opportunities.	
LAFS.1112.W.2.4, 5, 6	Develop a personal career plan.	72-73, 75-76, 93
LAFS.1112.W.3.7	Demonstrate an understanding of entrepreneurship and the economic impact of food and hospitality enterprises on the industry.	5-6, 24-29
LAFS.1112.SL.1.1	Explain the benefits of membership in professional associations, including student organizations.	64-70
LAFS.1112.SL.1.1	Identify basic food items.	264-283, 302-306, 312-313, 319-341, 415-441, 455-471, 493-509, 545-553, 644-647
LAFS.1112.SL.1.1	Select basic food items according to standard qualities.	306, 319-320, 341, 439-441, 491-492, 508
LAFS.1112.SL.1.2	Practice portion control and utilize costing procedures.	238-243, 763-766, 770-771
LAFS.1112.SL.2.4	Practice portion control and utilize costing procedures.	
LAFS.1112.W.1.2	Practice portion control and utilize costing procedures.	
LAFS.1112.SL.2.4	Recognize standards of quality as well as prepare and creatively present: advanced bake station items; advanced pantry station items; advanced fry station items; and advanced hot station items.	307-315, 317, 343-357, 359-366, 370-371, 374-385, 388-401, 403-410, 443-453, 473-485, 523-531, 533-541, 559-575, 577-589, 607-619, 621-633, 657-735
LAFS.1112.SL.1.1	Identify the physical and chemical changes in foods that result from the application of heat or cold.	3, 95, 102-103, 285-287
SC.912.P.8.2	Identify the physical and chemical changes in foods that result from the application of heat or cold.	
SC.912.P.10.4	Identify the physical and chemical changes in foods that result from the application of heat or cold.	
LAFS.1112.SL.1.1	Identify the effect of various levels of moisture on food.	104
SC.912.L.18.12	Identify the effect of various levels of moisture on food.	
LAFS.1112.SL.1.2	Develop artistic talents in the creation of centerpieces from a variety of mediums (cooked sugar, chocolate, marzipan, and fruits and vegetables).	628-633, 706-707

LAFS.1112.SL.2.5	Develop artistic talents in the creation of centerpieces from a variety of mediums (cooked sugar, chocolate, marzipan, and fruits and vegetables).	
LAFS.1112.SL.2.4, 6	Prepare and creatively present: appetizers; salads; vegetables; fruits; pasta/rice/cereals; soups/stocks/sauces/gravies; meats; poultry; fish/shellfish; yeast breads; pies and pastries; cakes and icing; specialty desserts; breakfast foods; quick breads; sandwiches; hors d'oeuvres; garnishes; edible centerpieces.	307-315, 317, 343-357, 359-366, 370-371, 374-385, 388-401, 403-410, 443-453, 473-485, 523-531, 533-541, 559-575, 577-589, 607-619, 621-633, 657-735
LAFS.1112.SL.1.1	Identify characteristics of an effective manager	55-56
LAFS.1112.SL.1.1	Examine management skills.	55-56
LAFS.1112.SL.1.1	Demonstrate effective communication skills.	66-67, 72-73
LAFS.1112.SL.1.1	Use positive reinforcement techniques to increase productivity.	58-59
LAFS.1112.SL.2.4	Use positive reinforcement techniques to increase productivity.	
LAFS.1112.RI.1.3	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).	22-23, 28, 88-92
LAFS.1112.RI.3.7	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).	
LAFS.1112.SL.1.1	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).	
SC.912.N.1.1	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).	
LAFS.1112.RI.1.1	Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html</a> ).	N/A

LAFS.1112.W.1.2	Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html</a> ).	
LAFS.1112.SL.1.1	Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html</a> ).	
SC.912.N.1.1	Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html</a> ).	
LAFS.1112.SL.1.1	Identify the elements of a business plan to include vision, goals, strategies, and action plans.	26, 29
LAFS.1112.SL.1.1	Identify basic economic and marketing strategies.	24
LAFS.1112.RI.1.3	Analyze trends in the food service and hospitality industry.	5-9, 14-15
SC.912.N.1.4	Analyze trends in the food service and hospitality industry.	
LAFS.1112.SL.2.4, 5, 6	FCCLA Hospitality Competition (as a project or competition).	N/A
LAFS.1112.W.3.8	FCCLA Hospitality Competition (as a project or competition).	
<b>SUBJECT: Career and Technical Education</b>		
<b>GRADE LEVEL: 9, 10, 11, 12</b>		
<b>COURSE TITLE: Culinary Arts 4</b>		
<b>COURSE CODE: 8800540</b>		
<b>SUBMISSION TITLE: <i>The Culinary Professional</i></b>		
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<b>BENCHMARK CODE</b>	<b>BENCHMARK</b>	<b>LESSONS WHERE BENCHMARK IS DIRECTLY ADDRESSED IN-DEPTH IN MAJOR TOOL</b> (Include the student edition and teacher edition with the page numbers of lesson, a link to lesson, or other identifier for easy lookup by reviewers.)
MAFS.912.A-CED.1.3	Examine pricing strategies.	796-797, 800-801
MAFS.912.F-IF.3.8, 9	Examine pricing strategies.	
LAFS.1112.RI.1.3	Examine pricing strategies.	
LAFS.1112.RI.1.3	Examine menu formats.	793-796
MAFS.912.A-CED.1.3	Analyze menus for profitability.	796-797, 800-801
MAFS.912.F-IF.3.8, 9	Analyze menus for profitability.	
LAFS.1112.RI.1.3	Analyze menus for profitability.	

LAFS.1112.W.1.2	Analyze menus for profitability.	
MAFS.912.A-CED.1.4	Examine and utilize cost out procedures to minimize food waste.	759-766, 770-771
MAFS.912.A-SSE.1.1	Examine and utilize cost out procedures to minimize food waste.	
LAFS.1112.RI.1.3	Examine and utilize cost out procedures to minimize food waste.	
LAFS.1112.SL.2.4	Examine and utilize cost out procedures to minimize food waste.	
LAFS.1112.RI.3.7	Identify computer software available for food service and hospitality management.	769-771
LAFS.1112.RI.3.7	Develop an accounting and record-keeping system using selected software.	N/A
LAFS.1112.W.2.4	Develop an accounting and record-keeping system using selected software.	
LAFS.1112.W.2.4	Develop a purchasing, receiving, storing, and inventory system.	759-763, 771
LAFS.1112.RI.3.7	Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.	761-763, 771
LAFS.1112.SL.1.1	Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.	
LAFS.1112.RI.3.7	Interpret profit and loss statements.	768-771
LAFS.1112.SL.1.1	Interpret profit and loss statements.	
LAFS.1112.W.2.4	Interpret profit and loss statements.	
LAFS.1112.RI.1.1	Identify the responsibility of each individual to be held accountable for profitability.	84-85
LAFS.1112.SL.1.1, 2	Identify the responsibility of each individual to be held accountable for profitability.	
LAFS.1112.RI.3.7	Develop employee guidelines such as job descriptions, training, and scheduling.	67, 232
LAFS.1112.W.3.7	Develop employee guidelines such as job descriptions, training, and scheduling.	
LAFS.1112.RI.3.7	Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system.	759-763
LAFS.1112.W.3.7	Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system.	

LAFS.1112.RI.3.7	Describe the functions and sources of the 6 classifications of nutrients.	773-780
LAFS.1112.SL.2.4	Describe the functions and sources of the 6 classifications of nutrients.	
LAFS.1112.W.3.7	Describe the functions and sources of the 6 classifications of nutrients.	
SC.912.L.18.1, 2, 3, 4, 12	Describe the functions and sources of the 6 classifications of nutrients.	
LAFS.1112.SL.1.1	Identify the effects of nutrient deficiencies and excesses.	773-780
SC.912.L.14.46	Identify the effects of nutrient deficiencies and excesses.	
SC.912.L.18.1, 2, 3, 4, 12	Identify the effects of nutrient deficiencies and excesses.	
LAFS.1112.RI.3.7	Apply guidelines for using the MyPlate food guide to plan daily food choices for customers with special diets.	782-791
LAFS.1112.W.3.7, 8	Apply guidelines for using the MyPlate food guide to plan daily food choices for customers with special diets.	
LAFS.1112.RI.3.7	Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture ( <a href="http://www.choosemyplate.gov">www.choosemyplate.gov</a> ).	781-785
LAFS.1112.W.3.7, 8	Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture ( <a href="http://www.choosemyplate.gov">www.choosemyplate.gov</a> ).	
LAFS.1112.RI.3.7	Determine the relationship between food choices, eating and wellness vs. profit/loss margins.	786-788
LAFS.1112.W.3.7	Determine the relationship between food choices, eating and wellness vs. profit/loss margins.	
LAFS.1112.RI.3.7	Explain how to encourage healthful eating habits for people in every stage of the life cycle.	781-782
LAFS.1112.W.3.7	Explain how to encourage healthful eating habits for people in every stage of the life cycle.	
LAFS.1112.W.1.2	List the types of food additives and explain their purpose.	N/A
SC.912.L.18.11	List the types of food additives and explain their purpose.	
LAFS.1112.W.1.2	Create a menu for customers with dietary limitations.	786-791, 798-799
SC.912.L.14.46	Create a menu for customers with dietary limitations.	

SC.912.L.17.1	Create a menu for customers with dietary limitations.	
LAFS.1112.W.1.2	Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)	787
SC.912.L.14.46	Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)	
SC.912.L.17.1	Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)	
LAFS.1112.SL.1.1	Identify common food allergies and determine appropriate substitutions.	109, 593, 658, 788-789
SC.912.L.14.46	Identify common food allergies and determine appropriate substitutions.	
LAFS.1112.SL.1.1	Prepare meals that are visually appealing and that meet customers' special dietary needs.	785-791
SC.912.L.17.1	Prepare meals that are visually appealing and that meet customers' special dietary needs.	
LAFS.1112.W.2.4	List the serving sizes for an average adult.	N/A
LAFS.1112.W.2.4	Develop a modification plan for existing menus that will meet special dietary needs.	790-791
SC.912.L.14.46	Develop a modification plan for existing menus that will meet special dietary needs.	
SC.912.L.17.1	Develop a modification plan for existing menus that will meet special dietary needs.	
LAFS.1112.RI.3.7	Analyze the menus of different food establishments to see how the daily requirements of an average adult can be met by dining in the establishments.	784, 790-791
LAFS.1112.RI.3.7	Create a menu meeting the "Truth-in-Menu Guidelines".	798, 801
LAFS.1112.W.2.4	Create a menu meeting the "Truth-in-Menu Guidelines".	
LAFS.1112.RI.3.7	Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.	785-791
LAFS.1112.W.2.4	Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.	

SC.912.L.14.46	Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.	
SC.912.L.17.1	Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.	