

| SUBJECT: Career and Technical Education | | CORRELATION |
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| GRADE LEVEL: | 9, 10, 11, 12 | FLORIDA DEPARTMENT OF EDUCATION |
| COURSE TITLE: | Culinary Arts 1 | INSTRUCTIONAL MATERIALS CORRELATION |
| COURSE CODE: | 8800510 | COURSE STANDARDS / BENCHMARKS |
| SUBMISSION TITLE: | <i>The Culinary Professional</i> | |
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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.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 |

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| 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 |

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| 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. | |

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| 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 |

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| 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. | |

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| 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. | |

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| 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. | |

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| 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 |
| SUBJECT: Career and Technical Education | | |
| GRADE LEVEL: 9, 10, 11, 12 | | |
| COURSE TITLE: Culinary Arts 2 | | |
| COURSE CODE: 8800520 | | |
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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). | |

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| 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 (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html) | 97-133 |
| SC.912.L.14.6, 52 | Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html) | |
| SC.912.P.10.4 | Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html) | |
| 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 |

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| 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). | |

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| 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. | |

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| 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. | |

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| 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 |

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| 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 |
| SUBJECT: Career and Technical Education | | |
| GRADE LEVEL: 9, 10, 11, 12 | | |
| COURSE TITLE: Culinary Arts 3 | | |
| COURSE CODE: 8800530 | | |
| SUBMISSION TITLE: The Culinary Professional | | |
| BID ID: 3044 | | |
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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 |

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| 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 (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html). | N/A |

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| LAFS.1112.W.1.2 | Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html). | |
| LAFS.1112.SL.1.1 | Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html). | |
| SC.912.N.1.1 | Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html). | |
| 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). | |
| SUBJECT: Career and Technical Education | | |
| GRADE LEVEL: 9, 10, 11, 12 | | |
| COURSE TITLE: Culinary Arts 4 | | |
| COURSE CODE: 8800540 | | |
| SUBMISSION TITLE: <i>The Culinary Professional</i> | | |
| BID ID: 3044 | | |
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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.) |
| 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. | |

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| 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. | |

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| 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 (www.choosemyplate.gov). | 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 (www.choosemyplate.gov). | |
| 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. | |

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| 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. | |

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| 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. | |