

- PS 1 Students will explore career options and employment skills required in the food and hospitality industries. ([Strand 9](#))
- PS 2 Students will Actively participate in the preparation of meat or poultry and use a thermometer to confirm the product has been heated to the proper internal temperature. ([Performance Objective 5](#))
- PS 3 Students will Explore preparation principles of yeast breads. ([Strand 4](#))
- PS 4 Students will Discuss the factors in controlling costs/budget when meal planning. ([Strand 2](#))
- PS 5 Students will understand the elements of presenting a complete dining experience by focusing on (Standard 3):
- Elements of plating
 - Proper table setting
 - Demonstrate correct dining etiquette
 - Cultural differences when planning meals
- PS 6 Students will explore common dietary needs related to health and lifestyle. ([Standard 2](#))
- PS 7 Students will identify methods of preventing food-borne illnesses and contamination. ([Strand 2, Standard 5](#))
- PS 8 Students will demonstrate basic knife skills, including safety and proper handling. ([Strand 2, Standard 2b](#))
- PS 9 Students will Identify measuring techniques and tools, in order to ([Strand 3, Standard 2d](#))
- Use dry measuring cups for dry ingredients and level with a straight edge spatula.
 - Use liquid measuring cups for liquid ingredients. Measure at eye level on a flat, level surface.
- PS 10 Students will integrate mathematical concepts through equivalents, recipe adjustments and conversions. ([Strand 3, Standard 3](#))