

KPBSD Culinary Arts II Curriculum – 2017

Industry Standards									
<p>National Standards for Family and Consumer Sciences Education</p> <ol style="list-style-type: none"> 1. Analyze opportunities for employment and entrepreneurial endeavors. 8.1.2 2. Create an employment portfolio for use when applying for internships, work-based learning opportunities, food science, food technology, dietetics, and nutrition careers. 8.1.5, 9.1.5 3. Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1 4. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. 8.2.7 5. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3 6. Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.5 7. Identify a variety of types of equipment for food processing, cooking, holding, 	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="background-color: #cccccc; text-align: center;">Transfer Goals</th> </tr> </thead> <tbody> <tr> <td colspan="2"> <p>Students will be able to independently use their learning to...</p> <ul style="list-style-type: none"> Demonstrate proficiency and quality work within a professional kitchen. Make lifelong nutritional choices that promote a healthy lifestyle. Prepare for employment within the food industry. </td> </tr> <tr> <th colspan="2" style="background-color: #cccccc; text-align: center;">Meaning</th> </tr> <tr> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;">ENDURING UNDERSTANDINGS</p> <p>Students will understand...</p> <ul style="list-style-type: none"> All necessary background knowledge for safe kitchen practices and safe food handling learned in Culinary I and how and when to apply it. There are numerous career paths available within the food industry, each with their own required background training and education. Creating a portfolio is an excellent way to prepare for employment. 8.1.2, 8.1.5, 9.1.5 The importance of developing and maintaining professional relationships and employability skills. 8.6.6 </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;">ESSENTIAL QUESTIONS</p> <p>Students will keep considering...</p> <ul style="list-style-type: none"> What does a safe kitchen look like? 8.2.7 What types of education and training are required for different career paths available in the food industry? 8.1.2, 8.1.5, 9.1.5 What does a quality portfolio for employment in the food industry look like? 8.1.5, 9.1.5 How can I be a productive employee or employer? 8.6.6 </td> </tr> </tbody> </table>	Transfer Goals		<p>Students will be able to independently use their learning to...</p> <ul style="list-style-type: none"> Demonstrate proficiency and quality work within a professional kitchen. Make lifelong nutritional choices that promote a healthy lifestyle. Prepare for employment within the food industry. 		Meaning		<p style="text-align: center;">ENDURING UNDERSTANDINGS</p> <p>Students will understand...</p> <ul style="list-style-type: none"> All necessary background knowledge for safe kitchen practices and safe food handling learned in Culinary I and how and when to apply it. There are numerous career paths available within the food industry, each with their own required background training and education. Creating a portfolio is an excellent way to prepare for employment. 8.1.2, 8.1.5, 9.1.5 The importance of developing and maintaining professional relationships and employability skills. 8.6.6 	<p style="text-align: center;">ESSENTIAL QUESTIONS</p> <p>Students will keep considering...</p> <ul style="list-style-type: none"> What does a safe kitchen look like? 8.2.7 What types of education and training are required for different career paths available in the food industry? 8.1.2, 8.1.5, 9.1.5 What does a quality portfolio for employment in the food industry look like? 8.1.5, 9.1.5 How can I be a productive employee or employer? 8.6.6
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<p>storing, and serving, including hand tools and small ware. 8.3.6</p> <p>8. Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. (8.4)</p> <p>9. Demonstrate professional skills in safe handling of knives, tools, and equipment. 8.5.1</p> <p>10. Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. 8.5.3</p> <p>11. Demonstrate professional plating, garnishing, and food presentation techniques. 8.5.12</p> <p>12. Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. 8.6.6</p> <p>Alaska Standards Alignment: Culinary Arts II</p>	Acquisition	
	<p>Students will know...</p> <ul style="list-style-type: none"> • All background knowledge for safe kitchen practices and safe food handling learned in Culinary I. • Various opportunities for employment and entrepreneurial endeavors. 8.1.2 • Requirements for an employment portfolio. 8.1.5, 9.1.5 • Procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. 8.1.5, 9.1.5 	<p>Students will be skilled at...</p> <ul style="list-style-type: none"> • Analyzing opportunities for employment and entrepreneurial endeavors. 8.1.2 • Identifying characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1 • Demonstrating safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods. 8.2.7 • Demonstrating procedures for cleaning and sanitizing equipment to meet industry standards and OSHA requirements. 8.3.3 • Demonstrating procedures for safe and secure storage of equipment and tools. 8.3.5 • Identifying a variety of types of equipment used in a commercial kitchen. 8.3.6 • Demonstrating menu planning principles and techniques based on standardized recipes to meet customer needs. 8.4 • Utilizing weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. 8.5.3 • Demonstrating professional plating, garnishing, and food presentation techniques. 8.5.12 • Applying the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. 8.6.6

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Evidence	
Evaluative Criteria	Assessment Evidence
Professionalism	Prostart
Culinary Techniques	Hands-on laboratories with evaluation rubrics

Resources
http://www.nasafacs.org/national-standards-and-competencies.html Nutrition Standards Culinary Standards Food Science Standards