

CTE Course Description and Standards Crosswalk

- The information on page 1 must be entered directly into the EED CTE Web Portal (log in at <https://www.eed.state.ak.us/tls/cte/perkins> with your district credentials)
- Then this entire form can be submitted by using the “Click here Provide Supporting Documentation” link on the Web Portal, or by emailing it to ctegrants@alaska.gov.

Basic CTE Course Information

Course Information	
Course Name	Foods 2
Course Number	HH730
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS name put into the system.)	Foods 1 Culinary Arts
Occupational Standards	
Source of Occupational Standards	Alaska Family Consumer Science (AKFCS)
Names/Numbers of Occupational Standards	
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	This course prepares individuals to understand and apply the relationship of nutrition and food to health and well-being. Students will be involved and learn about the selection, preparation, and care of food to meet for individual and family food needs. Food Science principles are included. Career and entrepreneurship opportunities in the Food Industry will be explored.
Instructional Topic Headings (please separate each heading by a semi-colon)	Nutrition; Food safety and sanitation; Recipe skills and measuring techniques; Methods for preparing yeast breads, stocks & soups; Thickening agents; Butchering techniques for poultry, Food purchasing, Food preparation.
Summative Assessments and Standards	
Technical Skills Assessment	Food Worker Card (optional)
Course addresses Alaska GLEs	Y
Course addresses Employability Standards	Y
Course addresses Cultural Standards	Y

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Course addresses All Aspects of Industry (AAI)	Y
Career & Technical Student Organization (CTSO)	
CTSO associated with this course	FCCLA
Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	N
Date of Current Agreement	
Postsecondary Institution Name	
Postsecondary Course Name	
Postsecondary Course Number	
# of Postsecondary Credits	

Additional CTE Course Information

Author	
Course developed by	Emily Sims and Meggean Bos, KPBSD FCS Teachers
Course adapted from	Previous version
Date of last course revision	2007
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	N
Certificate, Credential, or License	
Industry-recognized skill certificate, credential, or state license that a student is eligible for upon successful completion of the course?	Food Worker Card (optional)
Issuing body/organization/agency	State of Alaska

Standards Alignment	
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Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Alaska Reading, Writing, Math, & Science Standards	Alaska Employability Standards	Alaska Cultural Standards	All Aspects of Industry	Formative Assessment
1. Research the relationship of nutrition and wellness to individual health.	C6	R4.2 W4.2		C3	Planning	Oral and Written Report
2. Appraise sources of food and nutrition information, including food labels.	C8	R4.2		B3	Management	Oral Report
3. Model safe practices in the kitchen. (A6)	E8 NFAACSE8.2		A6	C3	Health / Safety	Lab Assignment
4. Demonstrate practices that promote safe food handling. (A6)	C7 NFACSE8.2		A6	C3	Health / Safety	Lab Assignment
5. Utilize weights and measures to demonstrate proper scaling and measurement techniques.	C10 NFACSE8.5	M2.4.1			Technical Skills	Lab Assignment Pre /Post Test
6. Explain various techniques that correspond with common recipe terms.	C10	M2.4.1 R4.2		D1	Management	Pre / Post Test
7. Identify cookware, bakeware, cooking tools, and their uses.	C10	R4.2			Planning	Assignment Pre/Post Test
8. Explain various functions of ingredients used in baked products	C10	R4.2			Management	Pre/Post Test Assignment
9. Demonstrate a variety of cooking and baking methods including yeast breads, fruits, vegetables, grains, legumes, soups and sauces	C10 NFACSE8.5	M2.4.1		D3	Management.	Lab Assignment
10. Prepare food for presentation and assessment.	C10	R4.4		A4	Planning	Lab
11. Demonstrate correct temperature application for liquids used in preparing yeast breads.	C10	M2.4.1 R4.2		D1	Management	Pre / Post Test
12. Prepare stocks soups & sauces from base ingredients incorporating learning how to butcher a chicken & using different thickening agents thereby creating soups, main dishes, cream, soups & chowders.	NFACSE8.5	M2.4.1			Planning	Lab Assignment
13. Learning correct techniques to prepare grains, pastas & legumes	C10	R4.2			Management	Pre/Post Test Assignment
14. Coordinate a work plan and schedule in preparing a dish.	C10	W4.2	B8		Planning	Lab Assignment

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Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Alaska Reading, Writing, Math, & Science Standards	Alaska Employability Standards	Alaska Cultural Standards	All Aspects of Industry	Formative Assessment
15. Identify means of saving money when purchasing foods.	C8	R4.2	B4	B2 C1	Management	Discussion
16. Prepare basic foods/recipes using proper techniques.	NFACSE8.5	M2.4.1			Planning	Lab Assignment
17. Outline guidelines for working cooperatively in the food lab. (A1)		R4.2	E3	D3	Work Habits	Lab Assignment

Instructional Resources

List the major instructional resources used for this course: (websites, textbooks, essential equipment, reference materials, supplies)

Foods for Today, Glencoe, 2010

Online resources: http://glencoe.mcgraw-hill.com/sites/0078883660/student_view0/