

# KPBSD Culinary Arts I Curriculum - 2017

Industry Standards									
<p><b>National Standards for Family and Consumer Sciences Education</b></p> <ol style="list-style-type: none"> <li>1. Explain the roles, duties, and functions of individuals engaged in food production and service careers. 8.1.1</li> <li>2. Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1</li> <li>3. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. 8.2.6</li> <li>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. 8.2.7</li> <li>5. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3</li> <li>6. Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.5</li> <li>7. Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. 8.3.6</li> </ol>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="background-color: #e0e0e0; 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"> <li>• Provide quality work within a commercial kitchen.</li> <li>• Make lifelong nutritional choices that promote a healthy lifestyle.</li> </ul> </td> </tr> <tr> <th colspan="2" style="background-color: #e0e0e0; text-align: center;">Meaning</th> </tr> <tr> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><b>ENDURING UNDERSTANDINGS</b></p> <p>Students will understand...</p> <ul style="list-style-type: none"> <li>• Time management is essential to success when executing cooking methods under time constraints.</li> <li>• Various career paths are available within the food industry, each with their own required background, training, and education. 8.1.1</li> <li>• Foodborne illness is a serious concern within the food industry but can be prevented and controlled through safe-handling practices. 8.2.1</li> <li>• Proper care and maintenance of cooking equipment. 8.3.3, 8.3.5</li> <li>• Sharp utensils (such as knives) and other cooking equipment can be dangerous if not used and handled correctly. 8.3.5</li> <li>• There are a variety of cooking methods available and how to execute them at a professional level. 8.5.2</li> <li>• Importance of plating and presentation of food. 8.5.12</li> <li>• Nutritional choices are essential when planning a menu. 9.3.7</li> <li>• Recipes can be adjusted to accommodate different serving sizes. 9.3.5</li> </ul> </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><b>ESSENTIAL QUESTIONS</b></p> <p>Students will keep considering...</p> <ul style="list-style-type: none"> <li>• How does time management effect the success of the cooking methods I use?</li> <li>• What are different career paths available within the food industry and what type of training and education do I need for each?</li> <li>• What are food industry careers and what training is needed to pursue that pathway? 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	<b>Acquisition</b>	
<p>8. Demonstrate professional skills in safe handling of knives, tools, and equipment. 8.5.1</p> <p>9. Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.2</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. Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. 8.5.4</p> <p>12. Demonstrate professional plating, garnishing, and food presentation techniques. 8.5.12</p> <p>13. Analyze recipe/formula proportions and modifications for food production. 9.3.5</p> <p>14. Categorize foods into exchange groups and plan menus, applying the exchange system to meet various nutrient needs. 9.3.7</p> <p>15. Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the lifespan. 14.3.1, 14.3.2, 14.3.3</p>	<p>Students will know...</p> <ul style="list-style-type: none"> <li>• The career opportunities available within food-based careers. 8.1.1</li> <li>• Education requirements for career paths within food-based careers. 8.1.1</li> <li>• The factors and characteristics of foodborne pathogens and how they cause illnesses. 8.2.1</li> <li>• Proper purchasing, receiving, storage, and handling procedure of raw and prepared foods. 8.2.6</li> <li>• Cross-contamination can cause foodborne illnesses. 8.2.1</li> <li>• The procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3</li> <li>• The procedures for safe and secure storage of equipment and tools. 8.3.5</li> <li>• The variety of types of equipment for food processing, cooking, holding, storing, and serving. 8.3.6</li> <li>• The safe-handling procedures for knives, tools, and equipment. 8.5.1</li> <li>• Various cooking methods for various foods at a professional level. 8.5.2</li> <li>• The weights and measurement tools used in portion control, proper scaling, and measurement techniques. 8.5.3</li> <li>• Time management techniques necessary to being successful when executing various cooking methods. 8.5.4</li> <li>• Various methods for professional plating and food presentation. 8.5.12</li> </ul>	<p>Students will be skilled at...</p> <ul style="list-style-type: none"> <li>• Understanding the roles, duties, and functions of individuals engaged in food production and service careers. 8.1.1</li> <li>• Identifying characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1</li> <li>• Purchasing, receiving, storing, and handling of raw and prepared foods. 8.2.6</li> <li>• Knowing how to prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish. 8.2.1</li> <li>• Knowing how to clean and sanitize equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3</li> <li>• Demonstrating procedures for safe and secure storage of equipment and tools. 8.3.5</li> <li>• Identifying a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. 8.3.6</li> <li>• Demonstrating professional skills in safe handling of knives, tools, and equipment. 8.5.1</li> <li>• Demonstrating professional skills for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.2</li> </ul>

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<p><b>ALASKA STANDARDS ALIGNMENT:</b>  <a href="#">Culinary Arts I</a></p>	<ul style="list-style-type: none"> <li>• Formula proportions to adjust serving sizes for given recipes. 9.3.5</li> <li>• Exchange groups for food in order to plan menus. 9.3.5</li> <li>• The nutritional requirements for general individuals necessary for healthy lifestyles. 14.3.1, 14.3.2, 14.3.3</li> </ul>	<ul style="list-style-type: none"> <li>• Utilizing weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. 8.5.3</li> <li>• Applying the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. 8.5.4</li> <li>• Demonstrating professional plating, garnishing, and food presentation techniques. 8.5.12</li> <li>• Analyzing recipe/formula proportions and modifications for food production. 9.3.5</li> </ul>
<b>Evidence</b>		
<b>Evaluative Criteria</b>	<b>Assessment Evidence</b>	
Food Safety	Anchorage Food Worker's Card	
Culinary Techniques	Hands-on laboratories with evaluation rubrics	
<b>Resources</b>		
<p><a href="http://www.nasafacs.org/national-standards-and-competencies.html">http://www.nasafacs.org/national-standards-and-competencies.html</a>  <a href="#">Nutrition Standards</a>  <a href="#">Culinary Standards</a>  <a href="#">Food Science Standards</a></p>		