

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	Culinary Arts 1
Course Number	HH735
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS name put into the system.)	Human Services
Occupational Standards	
Source of Occupational Standards	Food Safety and Sanitation Program
Names/Numbers of Occupational Standards	Food Worker Card
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	This course is designed to introduce students to occupational food service. Emphasis is placed on learning and practicing job and work place skills.
Instructional Topic Headings (please separate each heading by a semi-colon)	Workplace skills, Safety and sanitation, Standardized quantity recipes, Weights and measures, Portion and cost control, Recipe adjustment, Menu planning, Table setting and service, Quantity food preparation, Product evaluation, Food service industry, Career exploration
Summative Assessments and Standards	
Technical Skills Assessment	Y Alaska Food Workers Card
Course addresses Alaska GLEs	Y
Course addresses Employability Standards	Y

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Course addresses Cultural Standards	Y
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)	Y
Date of Current Agreement	Fall 2012
Postsecondary Institution Name	UAA
Postsecondary Course Name	Sanitation
Postsecondary Course Number	CA A104
Number of Postsecondary Credits	2 Credits

Additional CTE Course Information

Author	
Course developed by	Emily Sims, Meggean Bos
Course adapted from	Kim Foley, Jennifer Tabor, Jeanne Carver
Date of last course revision	Nov. 2010
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No
Certificate, Credential, or License	
Industry-recognized skill certificate, credential, or state license that a student is eligible for upon successful completion of the course?	Alaska Food Worker Card ServSafe Certification
Issuing body/organization/agency	State of AK DEC

Standards Alignment

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. Describe and model effective workplace skills: communication, decision making, collaboration, team building, and problem solving.	AAFCS C7		A 1-7	C4, D6	Work Habits Tech/Prod Skills	Lab Assignments
2. Explain the causes of food-borne illnesses and ways to prevent them.	AAFCS C7		A 6	C3	Health/Safety	Oral Presentation
3. Practice correct sanitation and safety procedures.	AAFCS C10		A 6	C3	Health/Safety Tech/Prod Skills Work Habits	Lab Assignments
4. Define and identify the advantages of a "standardized recipe".	AAFCS C10		A 2		Tech/Prod Skills	Pre/Post Test
5. Identify, describe, and model the parts of a standardized quantity recipe and how to use it.	AAFCS C10		A 2		Planning Tech/Prod Skills	Pre/Post Test
6. Identify the measures of volume and weight and the equipment used for each.	AAFCS C10	A1.4.4	A 2		Technical Skills	Pre/Post Test
7. Describe and model the correct ways to measure and weigh ingredients accurately.	AAFCS C10	A2.4.2	A 2		Tech/Prod Skills	Pre/Post Test

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8. Discuss why portion control is important and some problems that may occur due to a lack of it.			A 2		Planning Tech/Prod Skills	Classroom Discussion

9. Describe and model correct food portioning methods.	AAFCS C10	A2.4.3	A 2		Tech/Prod Skills Planning Mngmt	Pre/Post Test
10. Calculate food costs accurately.	AAFCS C10	A2.4.3	A 2		Technical Skills	Lab Assignments
11. Adjust recipes accurately.	AAFCS C10		A 2		Technical Skills	Lab Assignments
12. List the typical meal patterns and explain the basic principles of planning them.	AAFCS C10	W4.3 W4.4	A 2	B 1 C 4	Planning	Lab Assignments
13. Prepare a luncheon menu.	AAFCS C10	W4.3 W4.4	A 2	D3 B 1	Planning Tech/Prod Skills	Lab Assignments
14. Describe and model how to set and serve a uncheon and dinner table.	AAFCS C10		A 2	D3 B 1	Tech/Prod Skills	Pre/Post Test
15. Describe and model quantity food preparation techniques.	AAFCS C10		A 2		Tech/Prod Skills	Pre/Post Test
16. List and define the major types of food service operations.	AAFCS C10	W4.3 W4.4	B 2		Manage-ment	Lab Assignments

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17. Explain the advantages and disadvantages of working in the food service industry.	AAFCS E7		B 2	D6,E7	Labor	Classroom Discussion
18. Use a variety of information sources to research food service careers and education/training.	AAFCS E9	R4.10	B 3, 4	B4	Technical Skills	Classroom Discussion

Instructional Resources

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

State of Alaska Food Safety and Sanitation Program: http://www.dec.alaska.gov/eh/fss/fwc/fwc_home.html

ServSafe National Restaurant Association:

http://www.servsafe.com/ss/Regulatory/rr_state_juris_summ.aspx?st=Alaska&aliaspath=/Special-Pages/ssredirect