

DISTRICT NAME: Kenai Peninsula School District

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 2
Course Number	HH470
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 for students to advance their food service skills and knowledge through planning, supervising, and producing projects.
Instructional Topic Headings (please separate each heading by a semi-colon)	Workplace skills, Safety and sanitation, Menu planning, Purchasing and cost control, Receiving and storage, Time schedule, Product evaluation, Quantity food preparation, Supervisory skills, Food service industry, Career planning
Summative Assessments and Standards	
Technical Skills Assessment	Y Food Handlers Card/ Serve Safe
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)	Yes
Date of Current Agreement	Fall 2012
Postsecondary Institution Name	UAA
Postsecondary Course Name	Safety & Sanitation
Postsecondary Course Number	CA A104
# of Postsecondary Credits	2

Additional CTE Course Information

Author	
Course developed by	Emily Simms & Hope Casseri
Course adapted from	Kim Foley (KCHS)
Date of last course revision	Nov. 2012
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?	AK Food Handler's card Safe Serve
Issuing body/organization/agency	State of Alaska

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. Recognize, model and peer teach effective workplace skills: communication, decision-making, collaboration, team building and problem solving.	E2		A 1,2,6	E7,E8	Work Habits Tec. Prod. Skills	Presentation
2. Recognize, model and peer teach safe and sanitary food service work habits.	C7		A 2 A 6	C3 C 4, D2, E7	Work Habits Health & Safety	Lab Assignment
3. Follow local, state, and federal food service safety and sanitation laws.	C7	R4.6	A 2 A 6	D3, 6, 7	Health/ Safety Mgmt	Lab Assignment
4. Prepare a dinner menu.	C10	R4.6 W4.4	A 2	D3	Planning Tech Prod Skills	Lab Assignment
5. Describe how a menu affects a food operations purchasing, employee skills, equipment, production, and budget.	E5		A 1, 2, 4, 5		Mgmt Planning	Oral Presentation
6. Describe good purchasing, receiving, and storage practices and procedures.	C8		A 2, 4, 5, 6	B1,2 E1,7	Mgmt Health & Safety	Oral Presentation
7. Purchase, receive and store the food and supplies for one meal.	C7		A 2,6	C4	Planning Health & Safety	Lab Assignment

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8. Explain why good organization and a time schedule are very important in food production.	C10		A 2, 5	B3 E1	Work Habits	Oral Presentation

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
9. Prepare a time schedule for the preparation of one meal.	C10	W4.4 Math E	A1, A2, A5		Planning	Lab Assignment
10. Explain the importance of food product evaluation.	C9		A2	D6 E4	Mgmt	Oral Presentation
11. Describe, model and peer teach quantity food preparation techniques.	C10	W4.4	A2, A6	E4, D6	Mgmt	Lab Assignment
12. Identify the main goals and responsibilities of supervisors.	E4		A6, A7	B1	Mgmt	Lab Assignment
13. Supervise a kitchen staff and operations for one meal.	C10		A 5, 6, 7	C4, E1	Mgmt	Lab Assignment
14. Research a specific type of food service operation and career.	E9	W4.4	B1, B2, B3, B4, B5	B4	Technical	Lab Assignment

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					Skills	
15. Shadow a food service professional on the job.	E9		B1, B5	B2 D6	Comm- unity	Job Shadow
16. Prepare or update a resume/portfolio.	E10	W4.4	A3, B1, B4	D6	Technical Skills	Lab Assignment
17. Prepare a personalized food service career plan including education/training, work experience, and advancement.	E10	W4.4	B1, B2, B3, B4, B5	D6,E8	Planning/ Labor	Lab Assignment

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