

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	Cultural and Regional Foods
Course Number	HH805
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS name put into the system.)	Foods 1, Foods 2, Culinary Arts 1, Culinary Arts 2
Occupational Standards	
Source of Occupational Standards	American Association of Family and Consumer Sciences
Names/Numbers of Occupational Standards	AAFCS
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	This course is designed to expand the basic cooking skills learned in Foods 1. Emphasis will be on creativity, modifying Recipes and preparing international and regional United States foods.
Instructional Topic Headings (please separate each heading by a semi-colon)	Food and culture, Food science and technology, Safe and global food supply, Food sanitation and safety, Creativity and cooking, Food preservation, Foods of the World, Foods of the U.S., Careers in food and nutrition.
Summative Assessments and Standards	
Technical Skills Assessment	N
Course addresses Alaska GLEs	Y
Course addresses Employability Standards	Y

DISTRICT NAME: Kenai Peninsula School District

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)	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	Meggean Bos
Course adapted from	New
Date of last course revision	New
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 Workers Card
Issuing body/organization/agency	AAFCS

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. Identify factors that influence food choices.	AAFCS: C6		A 1	C6	Work Habits	Pre / Post Test
2. Give examples of cultural food customs and how they have evolved through history.	AAFCS: E6	R4.2	A 2 B 1	E6	Tech & Prod. Skill	Lab Assignment
3. Discuss the impact of food-related technology in the food industry and the home.	AAFCS: C9	R4.2	A 2, 5	C9	Technology	Class Discussion
4. Explain the role of government in food safety issues. (A6)	AAFCS: C7		A 6	C7	Health & Safety	Pre / Post Test
5. Identify factors that influence staple foods and why they differ around the world.	AAFCS: E6	R4.2	A 2	E6	Tech & Prod. Skill Technology	Pre / Post Test
6. Model safe practices in the kitchen. (A6)	AAFCS: E8		A 2, 6	E8	Tech & Prod. Skill Health & Safety	Lab Assignment
7. Demonstrate practices that promote safe food handling. (A6)	AAFCS: C7		A 2, 6	C7	Tech & Prod. Skill Health & Safety	Lab Assignment
8. Prepare foods by modifying recipes.	AAFCS: C10	R4.4	A 2	C10	Tech & Prod. Skill	Lab Assignment

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. Present foods with a creative flair.	AAFCS: C10		A 2	C10	Tech & Prod. Skill	Lab Assignment
10. Identify methods of food preservation and their advantages.	AAFCS: C7	R4.4	A 2, 6	C7	Tech & Prod. Skill Health & Safety	Pre / Post Test
11. Preserve foods using food preservation techniques.	AAFCS: E6		A 2	C7	Tech & Prod. Skill Health & Safety	Lab Assignment
12. Identify foods common to various countries.	AAFCS: E6	R4.2	A 2	E6		Pre / Post Test
13. Prepare foods from around the world.	AAFCS: E6		A 2	E6	Tech & Prod. Skill	Lab Assignment
14. Identify foods common to the various regions in the U.S.	AAFCS: E6	R4.2	A 2	E6		Lab Assignment
15. Prepare foods of various regions in the U.S.	AAFCS: E6	R4.4	A 2	E6	Tech & Prod. Skill	Lab Assignment
16. Identify career opportunities in food and nutrition. (B2)	AAFCS: E9	R4.2	B 2	E9		Class Discussion
17. Research education and training requirements for careers in food production and services. (B4,5)	AAFCS: E10	R4.2, W4.2	B 4, 5	E10	Technology	Class Discussion

DISTRICT NAME: Kenai Peninsula School District

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

American Association of Family and Consumer Sciences: <http://www.aafcs.org>

FCCLA: <http://www.fcclainc.org/>