

## 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](mailto:ctegrants@alaska.gov).

### Basic CTE Course Information

Course Information	
Course Name	Foods 1
Course Number	HH725
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS name put into the system.)	Foods 2 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 is designed for students who are interested in learning how to cook. The course includes simple food preparation techniques and recipes.
Instructional Topic Headings (please separate each heading by a semi-colon)	Food safety and sanitation; Nutrition; Recipe skills and measuring techniques; Cooking and baking methods for preparing quick breads & pastries; Cooking techniques using dairy & egg products; Mealtime etiquette and planning, Food purchasing, Food preparation; Candy making techniques
Summative Assessments and Standards	
Technical Skills Assessment	Food Worker Card
Course addresses Alaska GLEs	Y
Course addresses Employability Standards	Y
Course addresses Cultural Standards	Y
Course addresses All Aspects of Industry (AAI)	Y

**DISTRICT NAME: Kenai Peninsula School District**

<b>Career &amp; Technical Student Organization (CTSO)</b>	
CTSO associated with this course	FCCLA
<b>Tech Prep</b>	
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**

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

<b>Standards Alignment</b>
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<b>Student Performance Standards (Learner Outcomes or Knowledge &amp; Skill Statements)</b>	<b>Specific Occupational Skills Standards</b>	<b>Alaska Reading, Writing, Math, &amp; Science Standards</b>	<b>Alaska Employability Standards</b>	<b>Alaska Cultural Standards</b>	<b>All Aspects of Industry</b>	<b>Formative Assessment</b>
1. Research the relationship of nutrition and wellness to individual health.	C6	R4.2 W4.2				Oral and Written Report
2. Appraise sources of food and nutrition information, including food labels.	C8	R4.2				Oral Report
3. Model safe practices in the kitchen. (A6)	E8 NFAACSE8.2					Lab Assignment
4. Demonstrate practices that promote safe food handling. (A6)	C7 NFACSE8.2					Lab Assignment
5. Utilize weights and measures to demonstrate proper scaling and measurement techniques.	C10 NFACSE8.5	M2.4.1				Lab Assignment Pre /Post Test
6. Explain various techniques that correspond with common recipe terms.	C10	M2.4.1 R4.2				Pre / Post Test
7. Explain various functions of ingredients used in baked products	C10	R4.2				Pre/Post Test Assignment
8. Demonstrate a variety of cooking and baking methods including quick breads, dairy, eggs, candy, pies and pastries.	C10 NFACSE8.5	M2.4.1				Lab Assignment
9. Identify cookware, bake ware, cooking tools, and their uses.	C10	R4.2				Assignment Pre/Post Test
10. Describe basic table etiquette guidelines.	C10	R4.2				Discussion
11. Prepare food for presentation and assessment.	C10	R4.4				Lab
12. Coordinate a work plan and schedule in preparing a dish.	C10	W4.2				Lab Assignment
13. Identify means of saving money when purchasing foods.	C8	R4.2				Discussion
14. Examine the applicability of convenience food items.	C9	R4.2				Discussion
15. Prepare basic foods/recipes using proper techniques.	NFACSE8.5	M2.4.1				Lab Assignment

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16. Outline guidelines for working cooperatively in the food lab. (A1)		R4.2				Lab Assignment
17. Demonstrate candy making techniques	C10	M2.4.1 R4.2				Pre / Post Test

**Instructional Resources**

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