

KPBSD Culinary Arts I Curriculum - 2017

Industry Standards									
<p>National Standards for Family and Consumer Sciences Education</p> <ol style="list-style-type: none"> 1. Explain the roles, duties, and functions of individuals engaged in food production and service careers. 8.1.1 2. Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1 3. Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. 8.2.6 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 5. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3 6. Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.5 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 	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="background-color: #cccccc; 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"> • Provide quality work within a commercial kitchen. • Make lifelong nutritional choices that promote a healthy lifestyle. </td> </tr> <tr> <th colspan="2" style="background-color: #cccccc; text-align: center;">Meaning</th> </tr> <tr> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;">ENDURING UNDERSTANDINGS</p> <p>Students will understand...</p> <ul style="list-style-type: none"> • Time management is essential to success when executing cooking methods under time constraints. • Various career paths are available within the food industry, each with their own required background, training, and education. 8.1.1 • Foodborne illness is a serious concern within the food industry but can be prevented and controlled through safe-handling practices. 8.2.1 • Proper care and maintenance of cooking equipment. 8.3.3, 8.3.5 • Sharp utensils (such as knives) and other cooking equipment can be dangerous if not used and handled correctly. 8.3.5 • There are a variety of cooking methods available and how to execute them at a professional level. 8.5.2 • Importance of plating and presentation of food. 8.5.12 • Nutritional choices are essential when planning a menu. 9.3.7 • Recipes can be adjusted to accommodate different serving sizes. 9.3.5 </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;">ESSENTIAL QUESTIONS</p> <p>Students will keep considering...</p> <ul style="list-style-type: none"> • How does time management effect the success of the cooking methods I use? • What are different career paths available within the food industry and what type of training and education do I need for each? • What are food industry careers and what training is needed to pursue that pathway? 8.1.1 • What are the food borne illnesses within the food industry and what are ways I can prevent/control them through safe-handling practices? 8.2.1 • How do I properly maintain, clean and store cooking equipment to prevent costly repairs? 8.5.2 • What potential hazards are in the kitchen? 8.5.1 • How do I choose the appropriate cooking method for the recipe? 8.5.2 • Why is plating and the presentation of food important? 8.5.12 • Why are nutritional choices important when planning a menu? 9.3.7 • How can I manipulate a recipe in order to adjust for the necessary serving size? 9.3.5 </td> </tr> </tbody> </table>	Transfer Goals		<p>Students will be able to independently use their learning to...</p> <ul style="list-style-type: none"> • Provide quality work within a commercial kitchen. • Make lifelong nutritional choices that promote a healthy lifestyle. 		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	Acquisition	
<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"> • The career opportunities available within food-based careers. 8.1.1 • Education requirements for career paths within food-based careers. 8.1.1 • The factors and characteristics of foodborne pathogens and how they cause illnesses. 8.2.1 • Proper purchasing, receiving, storage, and handling procedure of raw and prepared foods. 8.2.6 • Cross-contamination can cause foodborne illnesses. 8.2.1 • The procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3 • The procedures for safe and secure storage of equipment and tools. 8.3.5 • The variety of types of equipment for food processing, cooking, holding, storing, and serving. 8.3.6 • The safe-handling procedures for knives, tools, and equipment. 8.5.1 • Various cooking methods for various foods at a professional level. 8.5.2 • The weights and measurement tools used in portion control, proper scaling, and measurement techniques. 8.5.3 • Time management techniques necessary to being successful when executing various cooking methods. 8.5.4 • Various methods for professional plating and food presentation. 8.5.12 	<p>Students will be skilled at...</p> <ul style="list-style-type: none"> • Understanding the roles, duties, and functions of individuals engaged in food production and service careers. 8.1.1 • Identifying characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.1 • Purchasing, receiving, storing, and handling of raw and prepared foods. 8.2.6 • 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 • Knowing how to clean and sanitize equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.3 • Demonstrating procedures for safe and secure storage of equipment and tools. 8.3.5 • Identifying a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. 8.3.6 • Demonstrating professional skills in safe handling of knives, tools, and equipment. 8.5.1 • 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

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