

## CTE Course Description and Standards Crosswalk

### Course Information

Course Name	Culinary Arts 1
Course Number	85160
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the EED-CTE system.)	Culinary Arts Food Service
Date of district Course Revision	October 2014

### Career & Technical Student Organization (CTSO)

CTSO embedded in this sequence	SkillsUSA
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### Occupational Standards

Source of Occupational Standards	National Association of State Administration of Family & Consumer Sciences
Names/Numbers of Occupational Standards	National Standards for Family and Consumer Sciences Education 8

### Registration Information

Course Description (brief paragraph – as shown in your student handbook or course list)	Culinary Arts 1 introduces students to careers in food service and teaches them the basic skills and knowledge needed for success in the food service industry. The following seven units will be covered: 1) Successful Customer Relations, 2) Preparing and Serving Safe Food, 3) Preventing Accidents and Injuries, 4) Kitchen Basis, 5) Food Service Equipment, 6) Nutrition, and 7) Preparing for a Successful Career. Culinary Arts 1 is a ProStart curriculum developed by the National Restaurant Association as part of the school-to-career approach to learning. Students who are interested in becoming chefs or working in the restaurant industry would benefit from this course.
Instructional Topic Headings (please separate each heading by a semi-colon)	Exploration & Career Preparation; Customer Relations; Food Safety; Prevention of Accidents & Injuries; Standardized Recipes; Cooking Methods; Food Service Equipment; Nutrition; Encourage Career and Technical Student Organization (CTSO) Involvement

### Summative Assessments and Standards

Technical Skills Assessment (TSA)	Yes
Course addresses:	ServeSafe, ProStart
New Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Employability Standards	Yes

### Employability Standards

Source of Employability Standards	State of Alaska
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### Tech Prep

Current Tech Prep Articulation Agreement? (Y/N)	Yes (with one other semester of MSBSD Culinary Arts class)
Date of Current Agreement	5/13
Postsecondary Institution Name	University of Alaska Anchorage
Postsecondary Course Name	Sanitation and Food Service Internship
Postsecondary Course Number	CA A104 and CA A 295C
# of Postsecondary Credits	2 and 3

## Additional CTE Course Information

Author	
Course developed by	Nancy Darrington, Sarah Parks, Margot Henderson; Revised by Carolyn Fry
Course adapted from	Culinary Arts 1
Date of previous course revision	June 2006
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment
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Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standard	Common Technical Core Standards	New Alaska ENG/LA Standards	New Alaska Math Standards	Alaska Cultural Standards	Employability/ Career Readiness Standards	All Aspects of Industry/ Systems	Assessment
Develop a working knowledge of the food lab.	8.7.7, 8.3.1, 8.3.2, 8.3.3, 8.3.5, 8.5.1, 8.5.2	HT-RFB 2,18	RST11-12;9		A1, B2.3,4	A1, A2, A6	Mgmt Wk Habits Technical skills	Prostart Scoring Rubric
Apply advanced risk management procedures to food safety and sanitation.	8.3.1-3, 8.3.5, 8.2.1-11, 8.6.4	HT-RFB 1,2	RST11-12; 3		B2,3,4	A6	Hlth/Safety Wk Habits, Technical Skills	ServSafe Sanitation
Develop a portfolio that includes examples of personal work, a cover letter and resume.	8.1.5, 8.4.1	HT5 HT-RFB9,10	WHST 9-10; 4 WHST 11-12;10.4		B2,3 D6 E8	A3 B1,2,3	Wk Habits	SkillsUSA
Analyze career opportunities in the food production and food service industries.	8.8.1.1-6	HT-RFB 9	WHST 9-10; 6		B2,3 D6 E 7&8	A7 B2 B4	Labor Community	AKCIS Portfolio
Identify and defend the seven major steps in a Hazards Analysis Critical Control Point (HACCP) food safety system.	8.2.1-11, 8.6.4	HT-RFB; 2	RST11-12; 3		B2,3,4	A2,5,6	Hlth/Safety Wk Habits Technical Skills	ServSafe Sanitation
Demonstrate proper work techniques that insure a safe work environment for employees and customers.	8.2.1-11, 8.3.1-3, 8.3.5, 8.6.4	HT-RFB 2	RST9-10;7		B2,3 C2	A2,5 A6 A7	Hlth/Safety Wk Habits Technical	ProStart Scoring

**DISTRICT NAME: Mat-Su Borough School District**

<b>Student Performance Standards (Learner Outcomes or Knowledge &amp; Skill Statements)</b>	<b>Specific Occupational Skills Standard</b>	<b>Common Technical Core Standards</b>	<b>New Alaska ENG/LA Standards</b>	<b>New Alaska Math Standards</b>	<b>Alaska Cultural Standards</b>	<b>Employability/ Career Readiness Standards</b>	<b>All Aspects of Industry/ Systems</b>	<b>Assessment</b>
							Skills	Rubric
Identify the components and functions of a standardized recipe.	8.4.7	HT-RFB 10	RST9-10; 10	N-2.1	B2	A1 A2	Technical Skills	ProStart Scoring Rubric
Identify customary and metric units of measure and demonstrate proper procedures for measuring various ingredients.	8.4.7, 8.5.3	HT-RFB; 7,8	RST11-12; 4	N-Q.3	B2	A2	Technical Skills	ProStart Scoring Rubric
Demonstrate advanced skills in selecting using and maintaining food preparation equipment.	8.2.11, 8.3.1-6, 8.4.6, 8.5.1-2	HT-RFB 7,8	WHST11-12.7		B2	A2 A6	Mgmt Technical Skills Wk Habits	ProStart Scoring Rubric
Identify the functions of different knives and demonstrate their proper use.	8.5.1 8.3.5,6	HT-RFB 7,8	WHST11-12.7		B2	A1 A2 A6	Mgmt Hlth/Safety Wk Habits	ProStart Scoring Rubric
Apply different cooking methods to the foods to which they are best suited.	8.5.2 8.5.4 8.5.14	HTRFB 7,8	WHST11-12; 9		B2,3,4	A2	Technical Skills Hlth/Safety	ProStart Work Experience
Explain the role of nutrients in a diet and identify foods that contain them.	8.5.14 9.3.1,3,7 14.2.1	HT-RFB 7,8	RST9-10.1		B2,4 C2	A2	Technical Skills Hlth/Safety	ProStart Work Experience
Implement the Recommended Daily Allowance (RDA) and the My Pyramid in meal planning.	8.4.2	HT-RFB 6,7,10	RST9-10.2		B2,4 C2	A2	Technical Skills Hlth/Safety	ProStart Work Experience
Demonstrate skills through participation in SkillsUSA & ProStart Competition.	8.1.1 8.1.6	HT-RFB 1-10	RST9-10.3		A7 B2,3,4 D6 E7,8	A1,2,3,5 B1,2,3,5	Technical Skills Labor Community	SkillsUSA Culinary Arts

**Instructional Resources**

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

**DISTRICT NAME: Mat-Su Borough School District**

Note: Students who take this course and meet the following criteria: Complete Culinary Foods 2, 3, and 4, (2) Show proof of a minimum of 400 paid hour of hospitality related work experience, (3) Maintain a grade of "C" in the ProStart academic program, (4) Maintain an overall grade-point average of 2.0 or better, (5) Maintain acceptable attendance, and (6) Pass the final exam as the end of the four classes will qualify for a National Certificate of Achievement from the National Restaurant Association Educational Foundation in conjunction with the Hospitality Business Alliance.

Recommended Text: Becoming a Foodservice Professional, National Restaurant Association Educational Foundation

Resources: curriculum books, periodicals, Internet, community

SkillsUSA <http://skillsusa.org/>