

CTE Course Description and Standards Crosswalk

Course Information	
Course Name	Culinary Arts 2
Course Number	85170
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
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 2 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 six units will be covered this semester: 1) Breakfast Foods and Sandwiches, 2) Working with People, 3) Salads and Garnishes, 4) Business Math, 5) Fruits and Vegetables, and 6) Controlling Food Service Costs. A minimum of 20 lab activity/cooking hours will be included. Culinary Arts 2 is a ProStart curriculum developed by the National Restaurant Association. There are four culinary arts classes. They do not have to be taken in sequence. 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; Breakfast Foods; Sandwiches; Working with People; Salads & Garnishes; Business Math; Fruits & Vegetables; Controlling Food Service Costs; 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
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

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.	NSFCSE 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	Pro-Start Scoring Rubric
Apply advanced risk management procedures to food safety and sanitation.	NSFCSE 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.	NSFCSE 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	Skills USA
Analyze career opportunities in the food production and food service industries.	NSFCSE 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
Understand and prepare breakfast foods, sandwiches, salads, garnishes, fruits and vegetables.	NSFCSE 8.5.11, 8.5.9, 8.5.8, 8.5.12, 8.5.7	HT-RFB 7,8	WHST11- 12 9		B 2,3,4	A2,5	Technical Skills Hlth/Safety	Pro-Start Work Experience

DISTRICT NAME: Mat-Su Borough School District

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
Demonstrate proper work techniques that insure a safe work environment for employees and customers.	NSFCSE 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 Skills	Pro-Start Scoring Rubric
Develop effective interview skills.	NSFCSE 8.6.6 8.1.1-3	HT-RFB 9 HT6	WHST11-12.8 SL9-10.1A-D		A7 B2 D6 E8	A1 A3 A7 B1 B5	Technical Skills Wk Habits	Skills USA Job Interview
Use basic math skills as they relate to a food business operation.	NSFCSE 8.6.3	HT-RFB5,6,7,10	RST9-10;5	NQ1,2,3 A-CED1 A-REI 1	B2	A1 A2	Technical Skills	Pro-Start Scoring Rubric
Identify the relationship between cost and sales and its importance in the profitability of food operations.	NSFCSE 8.6.3, 8.6.10, 8.4.7,	HT-RFB5,6,7,10	RST9-10;6	NQ1-3 AREI 1	B2	A1 A2 A5	Finance Technical Skills	Pro-Start Work Experience
Apply different cooking methods to the foods to which they are best suited.	NSFCSE 8.5.2 8.5.4 8.5.14	HTRFB 7,8	WHST11-12; 9		B2,3,4	A2	Technical Skills Hlth/Safety	Pro-Start Work Experience
Demonstrate skills through participation in SkillsUSA.	NSFCSE 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)

Note: Students who take this course and meet the following criteria: Complete Culinary Foods 1, 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

DISTRICT NAME: Mat-Su Borough School District

Resources: SkillsUSA www.skillsusa.org
curriculum books, periodicals, Internet, community