

CTE Course Description and Standards Crosswalk

Course Information	
Course Name	Culinary Arts 3
Course Number	85180
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 3 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) The History of Food Service, 2) Potatoes and Grains, 3) The Lodging Industry, 4) The Art of Service, 5) Desserts and Baked Goods, and 6) Marketing and the Menu. A minimum of 20 lab activity/cooking hours will be included. Culinary Arts 3 is a ProStart curriculum developed by the National Restaurant Association as part of the school-to-career approach to learning. 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; History of Food Service; Potatoes and Grains; The Lodging Industry; The Art of Service; Desserts & Baked Goods; Marketing & the Menu; 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

DISTRICT NAME: Mat-Su Borough School District

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	N-Q.1-3	A1. B2.3.4	A1 A2 A6	Mgmt Wk Habits Technical skills	Prostart Scoring Rubric
Develop a portfolio that includes examples of personal work, a cover letter and resume.	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
Analyze career opportunities in the food production and food service industries.	NSFCSE 8.1.5, 8.4.1	HT5 HT- RFB9,10	WHST 9- 10; 4 WHST 11- 12;10.4	S-MD.6,7 S-IC.6	B2,3 D6 E8	A3 B1,2,3	Wk Habits	Skills USA Job Interview
Apply skills and knowledge learned in the classroom in a work setting.	NSFCSE 8.4.7 8.5.4	HT-RFB 2, 7, 8	RST11- 12.9	S-MD.6,7	A7 C4 B2,3,4 D6	A1 A2 A5 A6 B4 B5	Wk Habits Technical Skills	ProStart Work Experience

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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
Understand and prepare potatoes & grains, desserts & baked goods.	NSFCSE 8.5.10 8.5.7	HT-RFB 7, 8	WHST11- 12.9	S-MD.6,7	B2, 3, 4,	A2,4,5	Hlth/Safety Wk Habits Technical Skills	ProStart Work Experience
Identify the qualifications needed to work in the lodging industry	NSFCSE 8.4.1-4 8.7.1-5	HT2-6 HT-RFB 9- 10	SL11-12.4 SL9-10.6 SL9-10.4	S-MD.6,7 S-IC.6	B2,3 D6 E 7,8	A1, 2, 5, 6, 7 B2, 4, 5	Planning Community	ProStart Work Experience
Demonstrate the similarities & differences between the different types of food service.	NSFCSE 8.1.1 8.1.5	HT-RFB 1,3,4,5	L9-10.6 RST11- 12.9		B1,2	A2, 5	Planning Community Technical Skills	ProStart Work Experience
Demonstrate the proper use and presentation of different types of dining utensils.	NSFCSE 8.3.3, 8.2.11, 8.5.12	HT-RFB 7&8	WHST11- 12; 7 RST.9- 10.7		B2,3,4	A2	Technical Skills	ProStart Scoring Rubric
Apply the basic concepts of writing and laying out a menu.	NSFCSE 8.4.1-7	HT-RFB 7&8	RL11-12; 4		B2	A2	Planning Technical Skills	
Understand the components of a marketing plan.	NSFCSE 8.6.8	HT-RFB 4, 5 HT1	SL11-12.1	S-MD.6,7 S-IC.6	B2	A1,2,5	Planning Mgmt	Skills USA Entrepreneu rship
Demonstrate skills through participation in Skills USA.	NSFCSE 8.1.1 8.1.6	HT-RFB 1- 10	RST9- 10.3	S-MD.6,7 S-IC.6	A7 B2,3,4 D6 E7,8	A1,2,3,5 B1,2,3,5	Technical Skills Labor Community	Skills USA 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, 2, 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: FCCLA, Family, Career & Community Leaders of America
curriculum books, periodicals, Internet, community

www.fcclainc.org