

## CTE Course Description and Standards Crosswalk

### Course Information

Course Name	Culinary Arts 4
Course Number	85190
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 4 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) Purchasing and Inventory Control, 2) Meat, Poultry and Seafood, 3) Standard Accounting Practices, 4) Stocks, Soups, and Sauces, 5) Tourism and the Retail Industry, and 6) Communicating with Customers. A minimum of 20 lab activity/cooking hours will be included. Culinary Arts 4 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; Purchasing & Inventory Control; Meat, Poultry & Seafood; Standard Accounting Practices; Stocks, Soups, & Sauces; Tourism & the Retail Business; Communicating with Customers; Industry Internship; 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

**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
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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.	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

**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>
Understand and prepare meat, poultry, seafood, soups, stocks & sauces.	NSFCSE 8.5.5, 8.5.6, 8.5.11	HT-RFB 7,8	WHST11- 12.9	S-MD.6,7	B2,3,4	A2,5	Hlth/Safety Technical Skills	ProStart Work Experience
Develop a specification list for items based on inventory information.	NSFCSE 8.6.2 8.6.10	HT-RFB 7,8	WHST11- 12; 9	S-MD.6,7 S-IC.6	B2,3,4	A2, 5	Planning Technical Skills	ProStart Work Experience
Identify the proper storage procedures for various foods and beverages.	NSFCSE 8.2.6, 8.2.9, 8.2.11, 8.3.5	HT- RFB2,7,8	WHST11- 12.9	S-MD.6,7 S-IC.6	B2,3,4	A2,5,6	Hlth/Safety Wk Habits Technical Skills	ProStart Scoring Rubric
Implement standard accounting practices to calculate food service losses and profits.	NSFCSE 8.6.3	HT-RFB 5,10	RST 9-10; 6 RI11-12; 7	NQ 1-3	B2, 4	A2,5	Finance Technical Skills	ProStart Work Experience
Examine the role of tourism in the hospitality industry.	NSFCSE 8.4.1-4, 8.7.1-5	HT-RFB 9,10 HT 1, 2, 3	SL9-10.4 L9-10.5 L9-10.6	S-MD.6,7 S-IC.6	B2, 3, 4	A2 A5 B1 B2 B3	Labor Community Wk Habits	Skills USA Hospitality
Demonstrate the proper use of verbal and written communication skills.	NSFCSE 8.1.2, 8.1.5	HT-RFB 10	L11-12; 4 SL9-10; 2 SL11-12.4		B2,4	A1 A2 A7 B1	Technical Skills Wk Habits	ProStart & Skills USA  Communicat ions
Demonstrate skills through participation in Family Careers & Community Leaders of America.	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 Arts 1, 2, 3, (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 at 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.

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

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

**Resources:** FCCLA, Family, Career & Community Leaders of America [www.fcclainc.org](http://www.fcclainc.org)  
curriculum books, periodicals, Internet, community