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Add

Unit 7 Intro

Unit 12 Culinary 2

Unit 16 Advanced

**Lower Cape May Regional School District (Intro to Culinary Arts,
Culinary 2, Advanced .Curriculum Unit 7,12,16 Overview**

Content Area: Culinary Arts

Unit Title: Eclairs , Pate Choux ,cream puff

Target Course/Grade Level: 9-10

Unit Summary:

This unit focuses on the preparation and applications of Pâte à Choux, a unique pastry dough leavened primarily by steam. Students will learn the technique of cooking a mixture of water, butter, and flour before incorporating eggs to create a stable dough. The unit covers the production of classic pastries including éclairs and cream puffs, emphasizing proper consistency, piping techniques, and thermal regulation to achieve the characteristic hollow interior and crisp shell.

Interdisciplinary Connections:

- Language Arts Literacy- Reading Cookbooks
- Mathematics- Measurement, fractions, temperature/heat ●
- Science- effects of heat on a substance

21st Century Themes, Skills, and Standards:

- Link<https://Standards>
- Example: Technology utilization in the form of PowerPoints, webinars, use of cooking equipment ● 21st Century Life and Career Standard 9.1, including critical thinking, problem solving, creativity, innovation, collaboration, teamwork and leadership, cross-cultural understanding and interpersonal communication and science.

CPI #

9.3.HT-RFB.1

9.3.HT-RFB.2

Cumulative Progress Indicators (CPI) for Unit

9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities.

9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities.

Unit Enduring Questions: What is the relationship between time and temperature in food preparation?

- How does the steam leavening process transform basic ingredients into delicate pastry?
- Why are consistency and temperature control critical when preparing and baking Pâte à Choux?

Unit Enduring Understandings: Students will understand the importance of temperature in food preparation.

Students will understand that Pâte à Choux relies on precise ingredient ratios and steam leavening for successful structural development.

- Students will understand how heat gelatinizes starches and vaporizes liquids to create the characteristic hollow interior and crisp shell.
- Students will understand that consistent technique in cooking the dough and controlling oven temperature is essential for product stability and quality.

Unit Objectives:

- Identify the fundamental ingredients and ratios required for Pâte à Choux.
- Demonstrate the correct technique for cooking the dough to ensure proper starch gelatinization.
- Apply appropriate piping techniques to create éclairs and cream puffs.
- Explain the science of steam leavening and its role in creating hollow pastry shells.
- Demonstrate proper oven temperature control and monitoring to ensure consistent product quality.

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Unit 5 Intro

Unit 10 Culinary 2

Unit 14 Advanced

**Lower Cape May Regional School District (Intro to Culinary Arts,
Culinary 2, Advanced .Curriculum Unit 5,10,14, Overview**

Content Area: Culinary Arts

Unit Title: Weights and Measures

Target Course/Grade Level: 9-10

Unit Summary:

- Weights and measures are standardized tools used globally to calculate the physical properties of objects and spaces. Most countries rely on the metric system, which uses simple base units like grams for weight, meters for length, and liters for volume, scaling them easily by tens. In contrast, the United States and a few other regions primarily use the imperial system, which relies on traditional units like pounds, feet, and gallons. While the systems differ in their specific naming and conversion factors, both serve the essential purpose of bringing accuracy and uniformity to trade, science, engineering, and everyday tasks.

Interdisciplinary Connections:

- Language Arts Literacy- Reading Cookbooks
- Mathematics- Measurement, fractions, temperature/heat
- Science- effects of heat on a substance

21st Century Themes, Skills, and Standards:

- Link [Standards](#)
- Example: Technology utilization in the form of PowerPoints, webinars, use of cooking equipment
- 21st Century Life and Career Standard 9.1, including critical thinking, problem solving, creativity, innovation, collaboration, teamwork and leadership, cross-cultural understanding and interpersonal communication and science.

CPI #

9.3.HT-RFB.1

9.3.HT-RFB.2

Cumulative Progress Indicators (CPI) for Unit

9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities.

9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities.

Unit Enduring Questions:

- How does the precision of measurements, such as using weight versus volume, directly impact the success of baking quick breads, cookies, and pies?
- In what ways does the management of thermal levels and baking duration influence the final structure and quality of baked goods?
- Why is it critical for culinary professionals to observe and regulate variables like heat and time when preparing various types of baked items?

Unit Enduring Understandings:

- Accurate measurement, particularly prioritizing weight over volume, is essential for achieving consistent leavening, texture, and structural integrity in baked goods.
- Mastery of thermal management and precision in timing are critical for controlling the chemical and physical changes that determine the final quality and success of baked items.

Unit Objectives:

- Identify and define the fundamental differences between metric and imperial systems.
- Convert standard measurements accurately between systems to ensure recipe precision.
- Utilize weight-based measurement to improve consistency in baked goods compared to volume-based measurement.
- Select and correctly operate measuring tools for dry and liquid ingredients.

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Unit 6 Intro

Unit 11 Culinary 2

Unit 15 Advanced

Lower Cape May Regional School District (Intro to Culinary Arts, Culinary 2, Advanced .Curriculum Unit 6,11,15 Overview

Content Area: Culinary Arts

Unit Title: Quick Breads ,Cookies, Pies

Target Course/Grade Level: 9-10

Unit Summary:

- Successful baking depends on accurate measurements to facilitate proper leavening in quick breads, ideal spread in cookies, and the development of flaky pie crusts. Although recipes often utilize volume-based units such as cups and spoons for liquid components, culinary professionals prioritize weight in grams or ounces for flour and fat consistency. Furthermore, regulating thermal levels in degrees and observing duration in minutes represent essential variables that dictate the structural integrity and standard of finished products.

Interdisciplinary Connections:

- Language Arts Literacy- Reading Cookbooks
- Mathematics- Measurement, fractions, temperature/heat
- Science- effects of heat on a substance

21st Century Themes, Skills, and Standards:

- Link [Standards](#)
- Example: Technology utilization in the form of PowerPoints, webinars, use of cooking equipment
- 21st Century Life and Career Standard 9.1, including critical thinking, problem solving, creativity, innovation, collaboration, teamwork and leadership, cross-cultural understanding and interpersonal communication and science.

CPI #

9.3.HT-RFB.1

9.3.HT-RFB.2

Cumulative Progress Indicators (CPI) for Unit

9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities.

9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities.

Unit Enduring Questions: How does the precision of measurements, such as using weight versus volume, directly impact the success of baking quick breads, cookies, and pies?

- In what ways does the management of thermal levels and baking duration influence the final structure and quality of baked goods?
- Why is it critical for culinary professionals to observe and regulate variables like heat and time when preparing various types of baked items?

Unit Enduring Understandings:

Accurate measurement, particularly prioritizing weight over volume, is essential for achieving consistent leavening, texture, and structural integrity in baked goods.

- Mastery of thermal management and precision in timing are critical for controlling the chemical and physical changes that determine the final quality and success of baked items.

Unit Objectives:

- Explain the importance of accurate measurements, specifically weight versus volume, in achieving consistent baking results.
- Identify the role of proper leavening, texture, and spread in creating quality baked goods like quick breads, cookies, and pies.
- Demonstrate the ability to regulate thermal levels and baking duration to ensure the structural integrity of finished products.
- Apply scientific principles regarding heat and time to the preparation of various baked items.