

Culinary Arts II

Curriculum

This curricula and accompanying instructional materials have been developed to align with the NJSLS and in accordance with the NJ Department of Education's guidelines to include: Curriculum designed to meet grade level expectations, integrated accommodations and modifications for students with IEPs, 504s, ELLs, and gifted and talented students, assessments including benchmarks, formative, summative, and alternative assessments, a list of core instructional and supplemental materials, pacing guide, interdisciplinary connections, integration of 21st century skills, integration of technology, and integration of 21st Century Life and Career standards.

About the Standards

In 1996, the New Jersey State Board of Education adopted the state's first set of academic standards called the Core Curriculum Content Standards. The standards described what students should know and be able to do upon completion of a thirteen-year public school education. Over the last twenty years, New Jersey's academic standards have laid the foundation for local district curricula that is used by teachers in their daily lesson plans.

Revised every five years, the standards provide local school districts with clear and specific benchmarks for student achievement in nine content areas. Developed and reviewed by panels of teachers, administrators, parents, students, and representatives from higher education, business, and the community, the standards are influenced by national standards, research-based practice, and student needs. The standards define a "Thorough and Efficient Education" as guaranteed in 1875 by the New Jersey Constitution. Currently the standards are designed to prepare our students for college and careers by emphasizing high-level skills needed for tomorrow's world.

The New Jersey Student Learning Standards include Preschool Teaching and Learning Standards, as well as nine K-12 standards for the following content areas: **21st Century Life and Careers, Comprehensive Health and Physical Education, English Language Arts, Mathematics, Science, Social Studies, Technology, Visual and Performing Arts, World Languages**

The most recent review and revision of the standards occurred in 2014. However, the standards in language arts and math underwent an additional review in 2015 with adoption by the New Jersey State Board of Education in May 2016.

| Lower Cape May Regional School District (Culinary Arts II) Curriculum | |
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| Content Area: Culinary Arts | |
| Course Title: Culinary Arts II | Grade level: 10-11 |
| Unit 1 Course overview. Historical context. Review Safety Procedures | 10-15 class periods |
| Unit 2 The Flow of Food. Purchasing and Receiving | 10 class periods |
| Unit 3 The Flow of Food: Storage | 10 class periods |
| Unit 4 The Flow of Food: Preparation | 12-13 class periods |
| Unit 5 The Flow of Food: Storage | 10 class periods |
| Unit 6 Food Safety Management Systems | 15 class periods |
| Unit 7 Sensory Perception of Food Using the Five Senses- Seasoning food Herbs, spices and aromatics Condiments, nuts, and seeds | 15 class periods |
| Unit 8 Mise en Place: Working together by communicating effectively with professionalism. Food presentation | 15 class periods |
| Unit 9 Prepare for Final | 5 class periods |
| Date Created: 5/8/20 | Board Approved On: 5/28/20 |

**Lower Cape May Regional School District (Culinary Arts II) Curriculum
Unit 1 Overview**

Content Area: Culinary Arts

Unit Title: Course Overview. Historical Background. Review Safety Procedures

Target Course/Grade Level: 10-11

Unit Summary:

Students will learn about culinary in a historical context. They will also review important safety procedures.

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 <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
|--------------|--|
| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |

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| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. | | |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities | | |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations | | |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance | | |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services | | |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. | | |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. | | |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. | | |
| 9.4.12.CT.2 | 9.4.12.CT.2: Explain the potential benefits of collaborating to enhance critical thinking and problem solving. | | |
| 9.4.12.CT.5 | 9.4.12.CT.5: Participate in online strategy and planning sessions for course-based, school-based, or other project and determine the strategies that contribute to effective outcomes. | | |
| 9.4.12.DC.3 | 9.4.12.DC.3: Evaluate the social and economic implications of privacy in the context of safety, law, or ethics. | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top; padding: 5px;"> <p>Unit Enduring Questions:</p> <ul style="list-style-type: none"> ● What will be learned in Culinary Arts II? Overview of Culinary History and Best Practices ● Identify several types of cuisine and the chefs that had the influence in making them popular. </td> <td style="width: 50%; vertical-align: top; padding: 5px;"> <p>Unit Enduring Understandings:</p> <ul style="list-style-type: none"> ● Overview of course objectives and Unit 1 Introductory material: ● Identify events and explain the origins of classical and modern cuisines. Compare and contrast the style and influences of historical figures throughout the hospitality / culinary industry. </td> </tr> </table> | | <p>Unit Enduring Questions:</p> <ul style="list-style-type: none"> ● What will be learned in Culinary Arts II? Overview of Culinary History and Best Practices ● Identify several types of cuisine and the chefs that had the influence in making them popular. | <p>Unit Enduring Understandings:</p> <ul style="list-style-type: none"> ● Overview of course objectives and Unit 1 Introductory material: ● Identify events and explain the origins of classical and modern cuisines. Compare and contrast the style and influences of historical figures throughout the hospitality / culinary industry. |
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| <ul style="list-style-type: none"> • Explain the effect that the trend setting chefs of the past and present have had on today's culinary industry. Explain the differences between a static, a la carte, cycle, table d'hote, classical and prefix menu. • Demonstrate the proper use of standard kitchen equipment and small sears used to ensure food safety, including: thermometers, holding equipment, knives, cutting boards, etc. • Practice knife skills to become comfortable and proficient. • Produce classical knife cuts within 75% accuracy with in specified time limits • Differentiate and describe how advances in technology and agriculture have benefited the foodservice industry and how advances in technology and agriculture have had a detrimental effect of the food service industry. • What are safety procedures in the kitchen and why are they important? | <ul style="list-style-type: none"> • Demonstrate safe and appropriate use of tools and kitchen equipment. • Apply proper work methods to demonstrate ability to produce classical knife cuts. • Compare and contrast the technology advances in agriculture and food preservation with the slow food movement, sustainable agriculture and the farm to table movement. • Differentiate between the classical and modern brigade system, their functions and responsibilities. <p>Also-</p> <ul style="list-style-type: none"> • Fire Drill Procedures • Code C Procedures • Career Opportunities |
| <p>Unit Objectives: <i>Students will know....</i></p> <ul style="list-style-type: none"> • Important classroom rules and procedures • Career Opportunities that exist • Safety Procedures | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> • Explain rules and procedures • Identify course objectives • Understand safety procedures |

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| <p>Lower Cape May Regional School District (Culinary Arts II) Curriculum Unit 2 Overview</p> |
| <p>Content Area: Culinary Arts</p> |

Unit Title: The Flow of Food: Purchasing and Receiving

Target Course/Grade Level: 10-11

Unit Summary:

- An exploration of purchasing and receiving in the Hospitality and Tourism Industry.

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 <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
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| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |

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| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations | | | | |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance | | | | |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services | | | | |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. | | | | |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. | | | | |
| 9.4.12.CI.2 | 9.4.12.CI.2: Identify career pathways that highlight personal talents, skills, and abilities. | | | | |
| 9.4.12.CI.3 | 9.4.12.CI.3: Investigate new challenges and opportunities for personal growth, advancement, and transition. | | | | |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. | | | | |
| <table border="1" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>Unit Enduring Questions:</p> <p style="text-align: center;">Why is identifying characteristics of approved food sources important?</p> </td> <td style="width: 50%; vertical-align: top;"> <p>Unit Enduring Understandings:</p> <p style="text-align: center;">Students will understand what criteria are used to accept or reject receiving of foods.</p> </td> </tr> <tr> <td style="vertical-align: top;"> <p>Unit Objectives: <i>Students will know....</i></p> <p>Students will know how to identify characteristics of an approved food sources</p> </td> <td style="vertical-align: top;"> <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> ● Identify characteristics of an approved food source ● Understand what criteria are used to accept or reject receiving of foods. </td> </tr> </table> | | <p>Unit Enduring Questions:</p> <p style="text-align: center;">Why is identifying characteristics of approved food sources important?</p> | <p>Unit Enduring Understandings:</p> <p style="text-align: center;">Students will understand what criteria are used to accept or reject receiving of foods.</p> | <p>Unit Objectives: <i>Students will know....</i></p> <p>Students will know how to identify characteristics of an approved food sources</p> | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> ● Identify characteristics of an approved food source ● Understand what criteria are used to accept or reject receiving of foods. |
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| <p>Unit Objectives: <i>Students will know....</i></p> <p>Students will know how to identify characteristics of an approved food sources</p> | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> ● Identify characteristics of an approved food source ● Understand what criteria are used to accept or reject receiving of foods. | | | | |

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| <p>Lower Cape May Regional School District (Culinary Arts II) Curriculum Unit 3 Overview</p> |
| <p>Content Area: Culinary</p> |

Unit Title: The Flow of Food: Storage

Target Course/Grade Level: 10-11

Unit Summary:

Students will learn identifying characteristics of approved food sources

Interdisciplinary Connections:

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

21st Century Themes, Skills, and Standards:

- Link <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
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| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |

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| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |
| 9.4.12.CI.2 | 9.4.12.CI.2: Identify career pathways that highlight personal talents, skills, and abilities. |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.DC.4 | 9.4.12.DC.4: Explain the privacy concerns related to the collection of data (e.g., cookies) and generation of data through automated processes that may not be evident to users. |
| 9.4.12.IML.3 | 9.4.12.IML.3: Analyze data using tools and models to make valid and reliable claims, or to determine optimal design solutions. |
| <p>Unit Enduring Questions:</p> <p>Why is identifying characteristics of approved food sources important?</p> | <p>Unit Enduring Understandings:</p> <p>Approving or rejecting food sources is extremely important in Food Service</p> |
| <p>Unit Objectives: <i>Students will know....</i></p> | <p>Unit Objectives: <i>Students will be able to.....</i></p> |

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| How to Identify food sources | <ul style="list-style-type: none">● Identify characteristics of approved food sources |
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**Lower Cape May Regional School District (Culinary Arts II) Curriculum
Unit 4 Overview**

Content Area: Culinary Arts

Unit Title: The Flow of Food: Preparation

Target Course/Grade Level: 10-11

Unit Summary:
In this unit students will learn all about food preparation and how to prevent contamination.

Interdisciplinary Connections:

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

21st Century Themes, Skills, and Standards:

- Link <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
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| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |
| 9.4.12.CI.1 | 9.4.12.CI.1: Demonstrate the ability to reflect, analyze, and use creative skills and ideas. |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.IML.3 | 9.4.12.IML.3: Analyze data using tools and models to make valid and reliable claims, or to determine optimal design solutions. |
| 9.4.12.IML.4 | 9.4.12.IML.4: Assess and critique the appropriateness and impact of existing data visualizations for an intended audience. |

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| <p>Unit End Essential Questions</p> <ul style="list-style-type: none"> ● How can the storage of food prevent contamination? | <p>Unit Enduring Understandings: Understand food storage best practices</p> <ul style="list-style-type: none"> ● Understand what happens when food isn't stored properly |
| <p>Unit Objectives: <i>Students will know....</i></p> <ul style="list-style-type: none"> ● Food storage techniques ● Reasons for carefully storing food products | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> ● Store food properly and explain negative impacts of food storage |

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| <p>Lower Cape May Regional School District (Culinary Arts II) Curriculum Unit 5 Overview</p> |
| <p>Content Area: Culinary Arts</p> |
| <p>Unit Title: The Flow of Food- Service</p> |
| <p>Target Course/Grade Level: 10-11</p> |
| <p>Unit Summary: An exploration of how correct food service techniques prevent food and safety hazards.</p> |
| <p>Interdisciplinary Connections:</p> <ul style="list-style-type: none"> ● Language Arts Literacy- Reading Cookbooks ● Health- Safety and Hazard ● Mathematics- Measurement, fractions, temperature/heat ● Science- effects of heat on a substance |
| <p>21st Century Themes, Skills, and Standards:</p> <ul style="list-style-type: none"> ● Link http://www.state.nj.us/education/cccs/2014/career/ ● 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, |

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| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
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| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |
| 9.4.12.CT.1: | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.CT.2 | 9.4.12.CT.2: Explain the potential benefits of collaborating to enhance critical thinking and problem solving. |

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| 9.4.12.DC.3 | 9.4.12.DC.3: Evaluate the social and economic implications of privacy in the context of safety, law, or ethics. |
| 9.4.12.IML.3 | 9.4.12.IML.3: Analyze data using tools and models to make valid and reliable claims, or to determine optimal design solutions. |
| <p>Unit Enduring Questions:</p> <ul style="list-style-type: none"> How does correct food service techniques prevent food safety hazards? | <p>Unit Enduring Understandings:</p> <p>Students will understand the hazards associated with transportation of food and service of food off-site and methods for preventing them.</p> |
| <p>Unit Objectives: <i>Students will know....</i></p> <ul style="list-style-type: none"> How to describe the requirements preventing time-temperature abuse and cross-contamination when displaying and serving food. How to prevent employees from contaminating food | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> Identify time and temperature requirements for holding hot and cold TCS food. |

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| <p>Lower Cape May Regional School District (Culinary Arts II) Curriculum Unit 6 Overview</p> |
| <p>Content Area: Culinary Arts</p> |
| <p>Unit Title: Food safety management systems</p> |
| <p>Target Course/Grade Level: 10-11</p> |
| <p>Unit Summary: An exploration of how food safety is essential in the Hospitality and Tourism field.</p> |
| <p>Interdisciplinary Connections:</p> <ul style="list-style-type: none"> Language Arts Literacy- Reading Cookbooks Mathematics- Measurement, fractions, temperature/heat Science- contamination and cross-contamination |

21st Century Themes, Skills, and Standards:

- Link <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

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| CPI # | Cumulative Progress Indicators (CPI) for Unit |
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| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |

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| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.CT.5 | 9.4.12.CT.5: Participate in online strategy and planning sessions for course-based, school-based, or other project and determine the strategies that contribute to effective outcomes. |
| 9.4.12.IML.2 | 9.4.12.IML.2: Evaluate digital sources for timeliness, accuracy, perspective, credibility of the source, and relevance of information, in media, data, or other resources. |
| 9.4.12.TL.1 | 9.4.12.TL.1: Assess digital tools based on features such as accessibility options, capacities, and utility for accomplishing a specified task. |
| <p>Unit Enduring Questions:</p> <ul style="list-style-type: none"> • What is HACCP? | <p>Unit Enduring Understandings:</p> <p>Students will understand the importance of having a written safety plan for crisis preparation.</p> |
| <p>Unit Objectives:</p> <p><i>Students will know....</i></p> <ul style="list-style-type: none"> • How to explain how active managerial control can impact food safety. | <p>Unit Objectives:</p> <p><i>Students will be able to.....</i></p> <ul style="list-style-type: none"> • Identify HACCP principles for preventing foodborne illness. • Recognize when a HACCP plan is required. |

**Lower Cape May Regional School District (Culinary Arts II) Curriculum
Unit 7 Overview**

Content Area: Culinary Arts

Unit Title: Sensory Perception of Food Using the Five Senses-
Seasoning food Herbs, spices and aromatics, Condiments.

Target Course/Grade Level: 10-11

Unit Summary:

An exploration of sensory perception.

Interdisciplinary Connections:

- Language Arts Literacy- Reading Cookbooks
- Mathematics- Measurement, fractions, temperature/heat
- Science- Sensory Perception

21st Century Themes, Skills, and Standards:

- Link <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
|--------------|--|
| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |

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| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |
| 9.4.12.CI.1 | 9.4.12.CI.1: Demonstrate the ability to reflect, analyze, and use creative skills and ideas. |
| 9.4.12.CI.2 | 9.4.12.CI.2: Identify career pathways that highlight personal talents, skills, and abilities. |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.CT.2 | 9.4.12.CT.2: Explain the potential benefits of collaborating to enhance critical thinking and problem solving. |
| <p>Unit Enduring Questions:</p> <ul style="list-style-type: none"> ● How do the five senses affect food preferences? | <p>Unit Enduring Understandings:</p> <ul style="list-style-type: none"> ● Students will be able to explain the role of the five senses in tasting food. ● Students will describe how the flavor of food can be changed. |

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| <p>Unit Objectives: <i>Students will know....</i> Students will be able to differentiate between seasoning and flavoring food. Students will compare and contrast herbs, spices and aromatics.</p> | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none">● Students will be able to identify and use condiments, nuts and seeds. |
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**Lower Cape May Regional School District (Culinary Arts II) Curriculum
Unit 8 Overview**

Content Area: Culinary Arts

Unit Title: Mise en Place- Working together by communicating effectively with professionalism. Food presentation

Target Course/Grade Level: 10-11

Unit Summary:

Students will learn about Mise en Place and how important it is to work effectively and with professionalism.

Interdisciplinary Connections:

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

21st Century Themes, Skills, and Standards:

- Link <http://www.state.nj.us/education/cccs/2014/career/>
- 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.

| Learning Targets | | | |
|---|---|--|---|
| CPI # | Cumulative Progress Indicators (CPI) for Unit | | |
| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. | | |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. | | |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in | | |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. | | |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities | | |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations | | |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance | | |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services | | |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. | | |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. | | |
| 9.4.12.CI.1 | 9.4.12.CI.1: Demonstrate the ability to reflect, analyze, and use creative skills and ideas. | | |
| 9.4.12.CT.3 | 9.4.12.CT.3: Collaborate with individuals to analyze a variety of potential solutions to climate change effects and determine why some solutions (e.g., political, economic, cultural) may work better than others. | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; padding: 5px;"> Unit Enduring Questions: Why is Mise en Place important? </td> <td style="width: 50%; padding: 5px;"> Unit Enduring Understandings: Students will be able to explain how and why Mise </td> </tr> </table> | | Unit Enduring Questions: Why is Mise en Place important? | Unit Enduring Understandings: Students will be able to explain how and why Mise |
| Unit Enduring Questions: Why is Mise en Place important? | Unit Enduring Understandings: Students will be able to explain how and why Mise | | |

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| | <p>en Place is used and then apply it to food preparation.</p> |
| <p>Unit Objectives: <i>Students will know....</i></p> <ul style="list-style-type: none"> ● How to work in a group setting by using effective communication skills. | <p>Unit Objectives: <i>Students will be able to.....</i></p> <ul style="list-style-type: none"> ● Discuss the importance of professionalism in the kitchen. ● Describe the basic rules for food presentation |

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| <p>Lower Cape May Regional School District (Culinary Arts II) Curriculum Unit 9 Overview</p> |
| <p>Content Area: Culinary Arts</p> |
| <p>Unit Title: Review for Final Exam</p> |
| <p>Target Course/Grade Level: 10-11</p> |
| <p>Unit Summary:</p> <p>Students will review previously learned information to help with test preparation</p> |
| <p>Interdisciplinary Connections:</p> <ul style="list-style-type: none"> ● Language Arts Literacy- Reading Cookbooks ● Mathematics- Measurement, fractions, temperature/heat ● Science- affects of heat on a substance |
| <p>21st Century Themes, Skills, and Standards:</p> <ul style="list-style-type: none"> ● Link http://www.state.nj.us/education/cccs/2014/career/ ● 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.

Learning Targets

| CPI # | Cumulative Progress Indicators (CPI) for Unit |
|---------------|---|
| 9.3.HT-RFB.1 | 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities. |
| 9.3.HT-RFB.2 | 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities. |
| 9.3.HT-RFB.3 | 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in |
| 9.3.HT-RFB.4 | 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others. |
| 9.3.HT-RFB.5 | 9.3.HT-RFB.5 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities |
| 9.3.HT-RFB.6 | 9.3.HT-RFB.6 Explain the benefits of the use of computerized systems to manage food service operations |
| 9.3.HT-RFB.7 | 9.3.HT-RFB.7 Utilize technical resources for food services and beverage operations to update or enhance |
| 9.3.HT-RFB.8 | 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest services |
| 9.3.HT-RFB.9 | 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry. |
| 9.3.HT-RFB.10 | 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |

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| 9.4.12.CI.3 | 9.4.12.CI.3: Investigate new challenges and opportunities for personal growth, advancement, and transition. |
| 9.4.12.CT.1 | 9.4.12.CT.1: Identify problem-solving strategies used in the development of an innovative product or practice. |
| 9.4.12.CT.5 | 9.4.12.CT.5: Participate in online strategy and planning sessions for course-based, school-based, or other project and determine the strategies that contribute to effective outcomes. |
| 9.4.12.DC.4 | 9.4.12.DC.4: Explain the privacy concerns related to the collection of data (e.g., cookies) and generation of data through automated processes that may not be evident to users. |
| 9.4.12.GCA.1 | 9.4.12.GCA.1: Collaborate with individuals to analyze a variety of potential solutions to climate change effects and determine why some solutions (e.g., political, economic, cultural) may work better than others. |
| 9.4.12.IML.9 | 9.4.12.IML.9: Analyze the decisions creators make to reveal explicit and implicit messages within information and media. |
| Unit Enduring Questions: How can reviewing previously learned information help with test preparation? | Unit Enduring Understandings: Understand test preparation can ensure success |
| Unit Objectives: <i>Students will know....</i> How to review key ideas and terms | Unit Objectives: <i>Students will be able to.....</i> <ul style="list-style-type: none"> ● Prep for their final exams |

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| Lower Cape May Regional School District (Culinary Arts II) Curriculum Evidence of Learning |
| Specific Formative Assessments Utilized in Daily Lessons: Define vocabulary terms Participation in lecture/guided discussion Lab experience with recipes Teacher observation |
| Summative Assessment Utilized throughout Units: <ul style="list-style-type: none"> ● Tests ● Benchmarks |

- Labs

Modifications for ELL's, Special Education, 504, and Gifted and Talented Students:

- Teacher tutoring
- Peer tutoring
- Cooperative Learning Groups
- Modified Assignments
- Differentiated Instruction
- Response to Intervention (www.help4teachers.com)
- Follow all IEP and 504 modifications

Teacher Notes:

- As required by the NJ Department of Education, teachers in all content areas will integrate the 21st Century Life and Careers Standards. As the NJDOE indicates, "Providing New Jersey students with the life and career skills needed to function optimally within this dynamic context is a critical focus and organizing principle of K-12 public education. New Jersey has both an obligation to prepare its young people to thrive in this environment, and a vested economic interest in grooming an engaged citizenry made up of productive members of a global workforce that rewards innovation, creativity, and adaptation to change." The links below indicate the CPIs for grade ranges and need to be addressed throughout the units of study:
[Life and Career Standards](#)
- As indicated in the NJSLS, standards and interdisciplinary connections will be integrated throughout content area curriculum.

Project-based Learning Tasks:

- Labs/ Cooking experiences

Vocabulary:

- In-text vocabulary should be incorporated into every unit. Word journals, vocabulary walls, and/or various other activities should be utilized by the instructor to teach vocabulary.

The Research Process:

- The research process must be integrated within each course curriculum. Student will be provided with opportunities to investigate issues from thematic units of study. As the NJSLS indicate, students will develop proficiency with MLA or APA format as applicable.

Technology:

- Students must engage in technology applications integrated throughout the curriculum.

Resources:

- Applicable Culinary Arts textbook, resources used in cooking activities, and live presentations

Differentiation Strategies

Differentiation strategies can require varied amounts of preparation time. High-prep strategies often require a teacher to both create multiple pathways to process information/demonstrate learning and to assign students to those pathways. Hence, more ongoing monitoring and assessment is often required. In contrast, low-prep strategies might require a teacher to strategically create process and product choices for students, but students are allowed to choose which option to pursue given their learning profile or readiness level. Also, a low-prep strategy might be focused on a discrete skill (such as vocabulary words), so there are fewer details to consider. Most teachers find that integration of one to two new low-prep strategies and one high-prep strategy each quarter is a reasonable goal.

Low Prep Strategies (add to list as needed)

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| Varied journal prompts, spelling or vocabulary lists | Students are given a choice of different journal prompts, spelling lists or vocabulary lists depending on level of proficiency/assessment results. |
| Anchor activities | Anchor activities provide meaningful options for students when they are not actively engaged in classroom activities (e.g., when they finish early, are waiting for further directions, are stumped, first enter class, or when the teacher is working with other students). Anchors should be directly related to the current learning goals. |
| Choices of books | Different textbooks or novels (often at different levels) that students are allowed to choose from for content study or for literature circles. |
| Choices of review activities | Different review or extension activities are made available to students during a specific section of the class (such as at the beginning or end of the period). |
| Homework options | Students are provided with choices about the assignments they complete as homework. Or, students are directed to specific homework based on student needs. |
| Student-teacher goal setting | The teacher and student work together to develop individual learning goals for the student. |

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| Flexible grouping | Students might be instructed as a whole group, in small groups of various permutations (homogeneous or heterogeneous by skill or interest), in pairs or individual. Any small groups or pairs change over time based on assessment data. |
| Varied computer programs | The computer is used as an additional center in the classroom, and students are directed to specific websites or software that allows them to work on skills at their level. |
| Multiple Intelligence or Learning Style options | Students select activities or are assigned an activity that is designed for learning a specific area of content through their strong intelligence (verbal-linguistic, interpersonal, musical, etc.) |
| Varying scaffolding of same organizer | Provide graphic organizers that require students to complete various amounts of information. Some will be more filled out (by the teacher) than others. |
| Think-Pair-Share by readiness, interest, and/or learning profile | Students are placed in predetermined pairs, asked to think about a question for a specific amount of time, then are asked to share their answers first with their partner and then with the whole group. |
| Mini workshops to re-teach or extend skills | A short, specific lesson with a student or group of students that focuses on one area of interest or reinforcement of a specific skill. |
| Orbitals | Students conduct independent investigations generally lasting 3-6 weeks. The investigations “orbit” or revolve around some facet of the curriculum. |
| Games to practice mastery of information and skill | Use games as a way to review and reinforce concepts. Include questions and tasks that are on a variety of cognitive levels. |
| Multiple levels of questions | Teachers vary the sorts of questions posed to different students based on their ability to handle them. Varying questions is an excellent way to build the confidence (and motivation) of students who are reluctant to contribute to class discourse. Note: Most teachers would probably admit that without even thinking about it they tend to address particular types of questions to particular students. In some cases, such tendencies may need to be corrected. (For example, a teacher may be unknowingly addressing all of the more challenging questions to one student, thereby inhibiting other students’ learning and fostering class resentment of that student.) |
| High Prep Strategies (add to list as needed) | |

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| <p>Cubing</p> | <p>Designed to help students think about a topic or idea from many different angles or perspectives. The tasks are placed on the six sides of a cube and use commands that help support thinking (justify, describe, evaluate, connect, etc.). The students complete the task on the side that ends face up, either independently or in homogenous groups.</p> |
| <p>Tiered assignment/ product</p> | <p>The content and objective are the same, but the process and/or the products that students must create to demonstrate mastery are varied according to the students' readiness level.</p> |
| <p>Independent studies</p> | <p>Students choose a topic of interest that they are curious about and wants to discover new information on. Research is done from questions developed by the student and/or teacher. The researcher produces a product to share learning with classmates.</p> |
| <p>4MAT</p> | <p>Teachers plan instruction for each of four learning preferences over the course of several days on a given topic. Some lessons focus on mastery, some on understanding, some on personal involvement, and some on synthesis. Each learner has a chance to approach the topic through preferred modes and to strengthen weaker areas</p> |
| <p>Jigsaw</p> | <p>Students are grouped based on their reading proficiency and each group is given an appropriate text on a specific aspect of a topic (the economic, political and social impact of the Civil War, for example). Students later get into heterogeneous groups to share their findings with their peers, who have read about different areas of study from source texts on their own reading levels. The jigsaw technique allows you to tackle the same subject with all of your students while discreetly providing them the different tools they need to get there.</p> |
| <p>Multiple texts</p> | <p>The teacher obtains or creates a variety of texts at different reading levels to assign strategically to students.</p> |
| <p>Alternative assessments</p> | <p>After completing a learning experience via the same content or process, the student may have a choice of products to show what has been learned. This differentiation creates possibilities for students who excel in different modalities over others (verbal versus visual).</p> |
| <p>Modified Assessments</p> | <p>Assessments can be modified in a variety of ways – for example by formatting the document differently (e.g. more space between questions) or by using different types of questions (matching vs. open ended) or by asking only the truly essential questions.</p> |

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| <p>Learning contracts or Personal Agendas</p> | <p>A contract is a negotiated agreement between teacher and student that may have a mix of requirements and choice based on skills and understandings considered important by the teacher. A personal agenda could be quite similar, as it would list the tasks the teacher wants each student to accomplish in a given day/lesson/unit. Both Learning contracts and personal agendas will likely vary between students within a classroom.</p> |
| <p>Compacting</p> | <p>This strategy begins with a student assessment to determine level of knowledge or skill already attained (i.e. pretest). Students who demonstrate proficiency before the unit even begins are given the opportunity to work at a higher level (either independently or in a group).</p> |
| <p>Literature circles</p> | <p>Flexible grouping of students who engage in different studies of a piece of literature. Groups can be heterogeneous and homogeneous.</p> |
| <p>Learning Centers</p> | <p>A station (or simply a collection of materials) that students might use independently to explore topics or practice skills. Centers allow individual or groups of students to work at their own pace. Students are constantly reassessed to determine which centers are appropriate for students at a particular time, and to plan activities at those centers to build the most pressing skills.</p> |
| <p>Tic-Tac-Toe Choice Board (sometimes called “Think-Tac-Toe”</p> | <p>The tic-tac-toe choice board is a strategy that enables students to choose multiple tasks to practice a skill, or demonstrate and extend understanding of a process or concept. From the board, students choose (or teacher assigns) three adjacent or diagonal. To design a tic-tac-toe board: - Identify the outcomes and instructional focus - Design 9 different tasks - Use assessment data to determine student levels - Arrange the tasks on a tic-tac-toe board either randomly, in rows according to level of difficulty, or you may want to select one critical task to place in the center of the board for all students to complete.</p> |
| <p>Curriculum development Resources/Instructional Materials:</p> | |
| <p>N/A</p> | |
| <p>Board of Education Approved Text(s)</p> | |
| <ul style="list-style-type: none"> ● Culinary Arts textbook | |

