

CURRICULUM MAP

SUBJECT: Introduction to Culinary Arts

GRADE: 9-12

MONTH	ESSENTIAL QUESTION	CONTENT (CHAPTER/UNIT DESCRIPTION/ACTIVITIES)	SKILLS (STANDARDS/LEARNING OUTCOMES)	MATERIALS/ RESOURCES	ASSESSMENT (Objective/Subjective)
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<p>Sept.- Jan./Feb. to June</p>	<p>How can I keep my food safe & my kitchen clean?</p>	<p><u>SAFETY & SANITATION</u></p> <p>Safety & sanitation practices & prevention</p> <p>Food-borne illnesses</p> <p>Safeguarding family history</p> <p>Personal hygiene</p>	<p>3.17 Identify the effects of food preparation techniques on the nutritional value of food.</p> <p>3.18 Identify common food-borne illnesses.</p> <p>8.14 Identify positive health behaviors that reduce the risk of disease.</p> <p>8.19 Explain the prevention and control of common communicable infestations, diseases, and infections.</p>	<p>Worksheets, Textbook, Class Demonstration.</p> <p>Worksheets, Textbook. Discussion.</p> <p>Worksheet, Textbook, Discussion.</p> <p>Class discussion, Textbook, Worksheet.</p>	<p>Test Laboratory work.</p> <p>Worksheets, Quiz.</p> <p>Worksheets, Quiz.</p> <p>Worksheets, Quiz.</p>
<p>Sept. to Jan./Feb. to June</p>	<p>What measurements and abbreviations do I need to know to follow and complete this recipe?</p>	<p><u>MEASURING, ABBREVIATIONS & EQUIVALENTS</u></p>	<p>3.19 Identify and practice resource management skills needed to maintain and improve nutritional health.</p>		<p>Laboratory work, Test.</p>
<p>Sept. to Jan./Feb. to June</p>	<p>How do I use these utensils/equipment & appliances?</p>	<p><u>KITCHEN EQUIPMENT</u></p>	<p>9.18 Describe practices related to safety conditions in the workplace.</p>	<p>Pre-post Test, Worksheets, Textbook, Demonstration.</p>	<p>Appliance Bingo, Pre-post Test, Laboratory work.</p>

