

**Curriculum Overview 2018/2019**

traditional 50 minute class periods that meet every day

1st Semester

<p><b>Unit 1</b></p> <p><b>Culinary Focus</b>                  Kitchen Basics                  Nutrition Science                  Entrepreneurship</p> <p><b>Cultural Focus</b>                  USA                  United Kingdom                  Singapore</p> <p>Student Deliverables: Proper knife technique, basic culinary skills, meal planning, healing home remedies, business analysis</p> <p>1.1 Kitchen Basics   Food Safety   <a href="#">USA cuisine</a>                  1.2 Kitchen Basics   Knife Skills   <a href="#">USA cuisine</a>                  1.3 Kitchen Basic   Meal Planning &amp; Cooking for a Crowd   <a href="#">United Kingdom Cuisine</a>                  1.4 Nutrition Science   Ingredient Investigation   <a href="#">United Kingdom Cuisine</a>                  1.5 Nutrition Science   Food Lifestyle with Medical Conditions   <a href="#">Singaporean Cuisine</a>                  1.6 Nutrition Science   Healing Foods   <a href="#">Singaporean Cuisine</a>                  1.7 Entrepreneurship   Restaurant Business Models                  1.8 Entrepreneurship   Food + Tech and AgriBusiness                  1.9 Reflections &amp; Further Research</p>	<p><b>Unit 2</b></p> <p><b>Culinary Focus</b>                  Food Economics                  Food Industry Operations                  Entrepreneurship</p> <p><b>Cultural Focus</b>                  South Korea                  France                  Vietnam                  Italy</p> <p>Student Deliverables: food waste and consumption map, urban food policies, aquaponics system, meat and seafood source and distributor analysis</p> <p>2.1 Food Economics   Reducing Food Waste   <a href="#">South Korean cuisine</a>                  2.2 Food Economics   Reducing Food Waste   <a href="#">South Korean cuisine</a>                  2.3 Food Economics   Value of Eating Local   <a href="#">French &amp; Vietnamese Cuisine</a>                  2.4 Food Economics   Slow Food   <a href="#">French Cuisine</a>                  2.5 Food Industry Operations   Tourism &amp; Hospitality   <a href="#">Italian Cuisine</a>                  2.6 Food Industry Operations   Sourcing   <a href="#">Italian Cuisine</a>                  2.7 Entrepreneurship   Business Planning                  2.8 Entrepreneurship   <a href="#">Company Pitches</a>                  2.9 Reflections &amp; Further Research</p>
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2nd Semester

<p><b>Unit 3</b></p> <p><b>Culinary Focus</b>                  Immigrant Food Traditions                  Hospitality &amp; Customs                  Culinary Arts                  Entrepreneurship</p> <p><b>Cultural Focus</b>                  Mexico                  Iraq                  Spain</p> <p>Student Deliverables: USA immigration analysis, molecular gastronomy techniques, Table of Honor business plan and marketing campaign</p> <p>3.1 Immigrant Traditions   Your Origins   <a href="#">Mexican cuisine</a>                  3.2 Immigrant Traditions   Building Community Through Food   <a href="#">Mexican cuisine</a>                  3.3 Immigrant Traditions   Building Community Through Food   <a href="#">Iraqi Cuisine</a>                  3.4 Immigrant Traditions   Your Origins   <a href="#">Iraqi Cuisine</a>                  3.5 Hospitality   Table Manners &amp; Customs   <a href="#">Spanish Cuisine</a>                  3.6 Culinary Arts   Molecular Gastronomy   <a href="#">Spanish Cuisine</a>                  3.7 Entrepreneurship   Prepare for Table of Honor                  3.8 Entrepreneurship   Prepare for Table of Honor                  3.9 Reflections &amp; Further Research</p>	<p><b>Unit 4</b></p> <p><b>Culinary Focus</b>                  Culinary Arts                  Food Industry Operations                  Review</p> <p><b>Cultural Focus</b>                  Pakistan                  India                  Senegal &amp; Congo</p> <p>Student Deliverables: menu development, restaurant roles for Table of Honor, procurement for Table of Honor, delivery of Table of Honor Luncheon</p> <p>4.1 Culinary Arts   Molecular Gastronomy   <a href="#">Pakistani cuisine</a>                  4.2 Food Industry &amp; Operations   Hospitality &amp; Tourism   <a href="#">Pakistani cuisine</a>                  4.3 Nutrition Science   Medical Conditions   <a href="#">Indian Cuisine</a>                  4.4 Food Industry Operations   Health Code   <a href="#">Indian Cuisine</a>                  4.5 Food Industry Operations   Personnel   <a href="#">Senegalese Cuisine</a>                  4.6 Food Industry Operations   Commercial Ordering   <a href="#">Congolese Cuisine</a>                  4.7 Entrepreneurship   <a href="#">Table of Honor Delivery</a>                  4.8 Reflections &amp; Further Research                  4.9 Peer Review</p>
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