

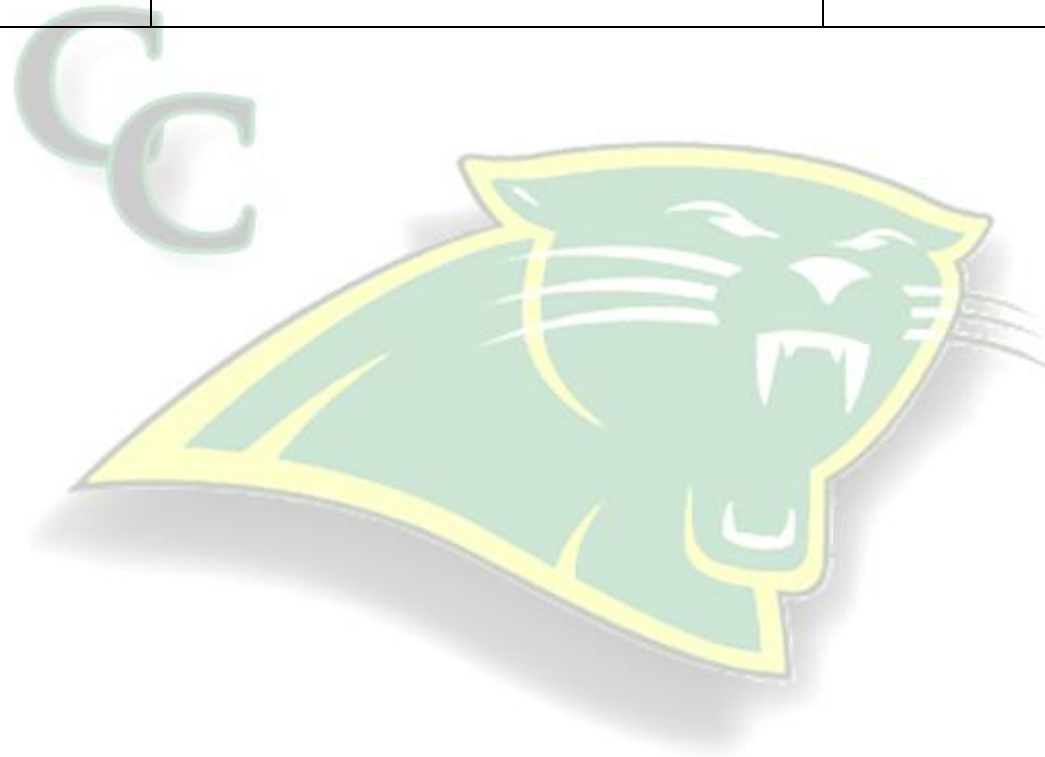
**CUMBERLAND COUNTY SCHOOL DISTRICT
BENCHMARK ASSESSMENT CURRICULUM PACING GUIDE**

School: CCHS	Subject: Culinary Arts (FCS)	Grade: 12
<i>Benchmark Assessment 1</i>		
Instructional Timeline: 9 Weeks		
Topic(s): Careers & Entrepreneurship in Culinary Arts		
Kentucky Core Academic Standards	Learning Targets (I Can Statements)	Key Vocabulary
<p>These KOSSA Standards will be implemented throughout this entire content chunk and will be repeated throughout this benchmark chunk:</p> <p>AA.1 Utilize effective verbal and non-verbal communication skills AA.2 Participate in conversation, discussion, and group presentations AA.3 Communicate and follow directions/procedures AA.4 Communicate effectively with customers and co-workers AB.1 Locate and interpret written information AB.2 Read and interpret workplace documents AB.3 Identifies relevant details, facts, and specifications AB.4 Record information accurately and completely AB.5 Demonstrate competence in organizing, writing, and editing using correct vocabulary, spelling, grammar, and punctuation AB.6 Demonstrate the ability to write clearly and concisely using industry specific terminology AC.1 Utilize critical-thinking skills to determine best options/outcomes (e.g., analyze reliable/unreliable sources of information, use previous experiences, implement crisis management, develop contingency planning) AC.2 Utilize innovation and problem-solving skills to arrive at the best solution for current situation AC.3 Implement effective decision-making skills AG.2 Demonstrate effective and appropriate use of social media</p>		<p>verbal and non-verbal communication skills conversation, discussion, and group presentations communicate interpret record information Write clearly and concisely Critical thinking skills Problem-solving skills Decision making skills Social media Professional presentations</p>
PL.HS.CA.2 Create an employability portfolio.	1. I can prepare, analyze, and revise an employability portfolio.	Employability Portfolio Aptitudes

<p>PL.HS.CA.37 Apply math, science, english/language arts, and communication skills within technical content.</p> <p>PL.HS.CA.34 Demonstrate written, verbal and nonverbal communication skills.</p>		
<p>PL.HS.CA.33 Assess employment opportunities and preparation requirements.</p>	<ol style="list-style-type: none"> 1. I can analyze career opportunities available in Culinary Arts. 2. I can compare the variety of positions in the food service industry. 	<p>Employment Opportunities Food Service Industry</p>
<p>PL.HS.CA. 4 Research the roles of individuals engaged in culinary services.</p> <p>EC.1 Demonstrate appropriate dress and hygiene in the workplace</p>	<ol style="list-style-type: none"> 1. I can identify the qualities of effective management. 2. I can describe how management is structured in a food service organization. 3. I can identify the roles of back of the house vs. front of the house operations. 	<p>Head Chef Executive Chef Sous Chef Cook Waitress/Waiter Host/Hostess Hygiene</p>
<p>PL.HS.CA.3 Analyze the effect that career demands have on family life.</p>	<ol style="list-style-type: none"> 1. I can analyze the effect of career demands on family life. 	<p>Career Demands</p>
<p>PL.HS.CA.1 Students will assess the impact of the hospitality industry.</p>	<ol style="list-style-type: none"> 1. I can examine the impact of technology throughout the history of Culinary Arts. 2. I can determine how chefs have impacted Culinary Arts techniques. 3. I can examine the impact of historical events on Culinary Arts. 	<p>Hospitality Culinary Arts</p>

<p>PL.HS.CA.12 Outline steps in establishing an entrepreneurial business such as catering.</p> <p>PL.HS.CA.5 Apply critical and creative thinking, logical reasoning and problem solving skills in the field.</p> <p>PL.HS.CA.37 Apply math, science, english/language arts, and communication skills within technical content.</p> <p>PL.HS.CA.34 Demonstrate written, verbal and nonverbal communication skills.</p>	<ol style="list-style-type: none"> 1. I can identify the procedures in establishing a catering business. 2. I can develop a culinary business plan. 	<p>Entrepreneurial Business Catering</p>
<p>PL.HS.CA.14 Explore entrepreneurial opportunities and develop a marketing plan. AG.1 Use technology appropriately to enhance professional presentations AG.3 Identify ways social media can be used as marketing, advertising, and data gathering tools</p>	<ol style="list-style-type: none"> 1. I can develop a marketing plan for a culinary business. 	<p>Market Plan Entrepreneurial Opportunities Social media Advertising Data Gathering Tools</p>
<p>PL.HS.CA.13 Analyze cost and evaluate its</p>	<ol style="list-style-type: none"> 1. I can analyze cost and evaluate its relationship to profit. 	<p>Profit Cost Analysis</p>

relationship to profit.		Budgetary Constraints
ED.3 Work within budgetary constraints		



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**CUMBERLAND COUNTY SCHOOL DISTRICT
BENCHMARK ASSESSMENT CURRICULUM PACING GUIDE**

School: CCHS	Subject: Culinary Arts (FCS)	Grade: 12
Benchmark Assessment 2		
Instructional Timeline: 9 Weeks		
Topic(s): Food Service Practices and Menu Planning, Customer Service, & Table Settings		
<p>PL.HS.CA.16 Operate & maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>OB.8 Examine current types and proper uses of cleaning materials and sanitizers</p> <p>OB.9 Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials</p> <p>3002.OO.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods</p>	<ol style="list-style-type: none"> 1. I can perform tasks in a laboratory setting, according to industry standards (HACCP, ServSafe, FIFO, AAFCS Pre-Pac Assessments, etc...). 2. I can examine current types and proper uses of cleaning materials and sanitizers 3. 	<p>HACCP ServSafe FIFO Sanitizers OSHA MSDS Hazardous Materials</p>
<p>PL.HS.CA.38 Practice and implement HACCP concepts.</p> <p>OB.1 Determine pathogens found</p>	<ol style="list-style-type: none"> 1. I can practice and implement HACCP concepts. 2. I can demonstrate ability to maintain necessary records to document time and 	<p>HACCP Pathogens Waste Disposal Methods Recycling Methods</p>

<p>in food and their role in causing illness</p> <p>OB.10 Demonstrate waste disposal and recycling methods</p> <p>.OB.11 Demonstrate ability to maintain necessary records to document time and temperature control, maintenance of equipment, and other elements of food preparation, storage, and presentation</p> <p>3002.OB.2 Employ food service management safety/sanitation program procedures</p> <p>3002.OB.3 Use knowledge of systems for documenting, investigating, and reporting food-borne illness</p> <p>OB.4 Use Hazard Analysis Critical Control Point (HACCP) principles and procedures to minimize the risks of food-borne illness</p> <p>OB.5 Practice good personal hygiene/health procedures and report symptoms of illness</p>	<p>temperature control, maintenance of equipment, and other elements of food preparation, storage, and presentation</p> <p>3. I can use Hazard Analysis Critical Control Point (HACCP) principles and procedures to minimize the risks of food-borne illness</p> <p>4. I can practice good personal hygiene/health procedures and report symptoms of illness</p>	<p>Food Service management</p> <p>Safety/Sanitation Program</p> <p>Food Borne Illness</p> <p>HACCP</p> <p>Documentation</p> <p>Hygiene</p>
<p>PL.HS.CA.21</p> <p>Practice inventory procedure including first in/first out concept.</p>	<p>1. I can practice inventory procedure including first in/first out concept.</p>	<p>FIFO</p>
<p>PL.HS.CA.19</p> <p>Practice basic safety (first aid/CPR skills).</p>	<p>1. I can practice basic safety techniques.</p> <p>2. I demonstrate proper hand washing techniques.</p>	<p>First Aid</p> <p>CPR</p> <p>Hand washing Techniques</p>

<p>OB003 Use knowledge of systems for documenting, investigating, and reporting food-borne illness.</p>		
<p>PL.HS.CA.20 Demonstrate food handling principles. OB.6 Demonstrate proper receiving and storage of both raw and prepared foods 3002.OB.7 Demonstrate food handling and preparation techniques that prevent cross contamination between raw and ready-to-eat foods, between animal or fish sources, and other food products</p> <p>PL.HS.CA.7 Use accepted industry terminology and technical information.</p> <p>PL.HS.CA.5 Apply critical and creative thinking, logical reasoning and problem solving skills in the field.</p>	<ol style="list-style-type: none"> 1. I can demonstrate safe food practices (CDC, cross-contamination, food borne illness, FDA, OSHA, etc...) 2. I can identify the three types of contaminants (biological, chemical, and physical). 3. I can recall the causes, prevention, and cost of food borne illness. 4. I can identify measures to keep customers safe of allergens. 5. I can describe conditions affecting classes of microbial contaminants. 	<p>CDC Cross-Contamination Food Borne Illness FDA OSHA Biological Contaminant Chemical Contaminant Physical Contaminant Food Allergens Microbial Contaminant</p>
<p>PL.HS.CA.8 Practice grooming and dress requirements of the industry.</p>	<ol style="list-style-type: none"> 1. I can practice appropriate grooming and dress for industry standards. 	<p>Grooming</p>

<p>PL.HS.CA.9 Demonstrate knowledge of quality customer service.</p> <p>PL.HS.CA.10 Demonstrate table setting and food presentation techniques.</p>	<ol style="list-style-type: none"> 1. I can demonstrate quality customer service techniques. 2. I can demonstrate various food presentation techniques. 3. I can demonstrate various table settings. 	<p>Customer Service Food Presentation Techniques Table Settings</p>
<p>PL.HS.CA.23 Apply menu-planning principles to develop and modify menus.</p> <p>PL.HS.CA.11 Use computer based menu systems to create menu layout and design.</p>	<ol style="list-style-type: none"> 1. I can summarize the factors that influence a menu. 2. I can utilize computer based menu systems to create menu layouts and designs. 3. I can describe the types of menus used by various food service establishments. 4. I can identify the role of the menu. 	<p>Menu Planning Principles Computer Based Menu Systems</p>



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School: CCHS	Subject: Culinary Arts (FCS)	Grade: 12
Benchmark Assessment 3		
Instructional Timeline: 9 Weeks		
Topic(s): Tools & Techniques		
<p>PL.HS.CA.16 Operate & maintain tools and equipment following safety procedures and OSHA requirements.</p>	<ol style="list-style-type: none"> 1. I can perform tasks in a laboratory setting, according to industry standards (HACCP, ServSafe, FIFO, AAFCO Pre-Pac Assessments, etc...). 	<p>HACCP ServSafe OSHA FIFO</p>
<p>PL.HS.CA.18 Demonstrate proper weighing and measuring techniques.</p>	<ol style="list-style-type: none"> 1. I can demonstrate proper weighing and measuring techniques. 	
<p>PL.HS.CA.19 Practice basic safety(first aid/CPR skills).</p>	<ol style="list-style-type: none"> 1. I can implement basic safety techniques. 2. I can implement proper hand washing techniques. 	<p>Safety Hand washing First Aid CPR</p>
<p>PL.HS.CA.20 Demonstrate food handling principles.</p> <p>PL.HS.CA.7 Use accepted industry terminology and technical information.</p>	<ol style="list-style-type: none"> 1. I can demonstrate safe food practices (CDC, cross-contamination, food borne illness, FDA, OSHA, etc...) 2. I can identify the three types of contaminants (biological, chemical, and physical). 3. I can recall the causes, prevention, and cost of food borne illness. 4. I can identify measures to keep customers safe of allergens. 5. I can describe conditions affecting classes of microbial contaminants. 	<p>Cross-Contamination Food Borne Illness FDA OSHA HACCP Food Allergens Microbial Contaminant</p>

<p>PL.HS.CA.17 Demonstrate skills in knife, tool and equipment handling.</p> <p>OE.1 Demonstrate skills in knife, tool, and equipment handling</p> <p>PL.HS.CA.5 Apply critical and creative thinking, logical reasoning and problem solving skills in the field.</p>	<ol style="list-style-type: none"> 1. I can identify the parts of a knife. 2. I can perform basic cutting techniques. 3. I can describe the importance of knife safety and sanitation guidelines and storage. 4. I can select appropriate knives for specific tasks. 	<p>Knife Butcher Knife Chef Knife Paring Knife Boning Knife</p>
<p>PL.HS.CA.15 Demonstrate use of industry equipment, tools and supplies.</p> <p>PL.HS.CA.5 Apply critical and creative thinking, logical reasoning and problem solving skills in the field.</p> <p>OK.3 Prepare food for presentation and assessment</p> <p>OK.4 Maintain test kitchen/laboratory and related equipment and supplies</p> <p>OK.5 Implement procedures that affect quality product performance 3002.OQ.3 Determine the impact of technological advances on</p>	<ol style="list-style-type: none"> 1. I can utilize types of cooking lines. 2. I can select cookware based on its heat transfer rating and specific use. 3. I can select small wares for a specific task. 4. I can practice sanitary and cleaning procedures for small wares and industry equipment, tools, and supplies. 5. I can model various work stations and work sections. 6. I can prepare various types of food. 	<p>Cooking Lines Small Wares Work Stations Preparation Maintenance</p>

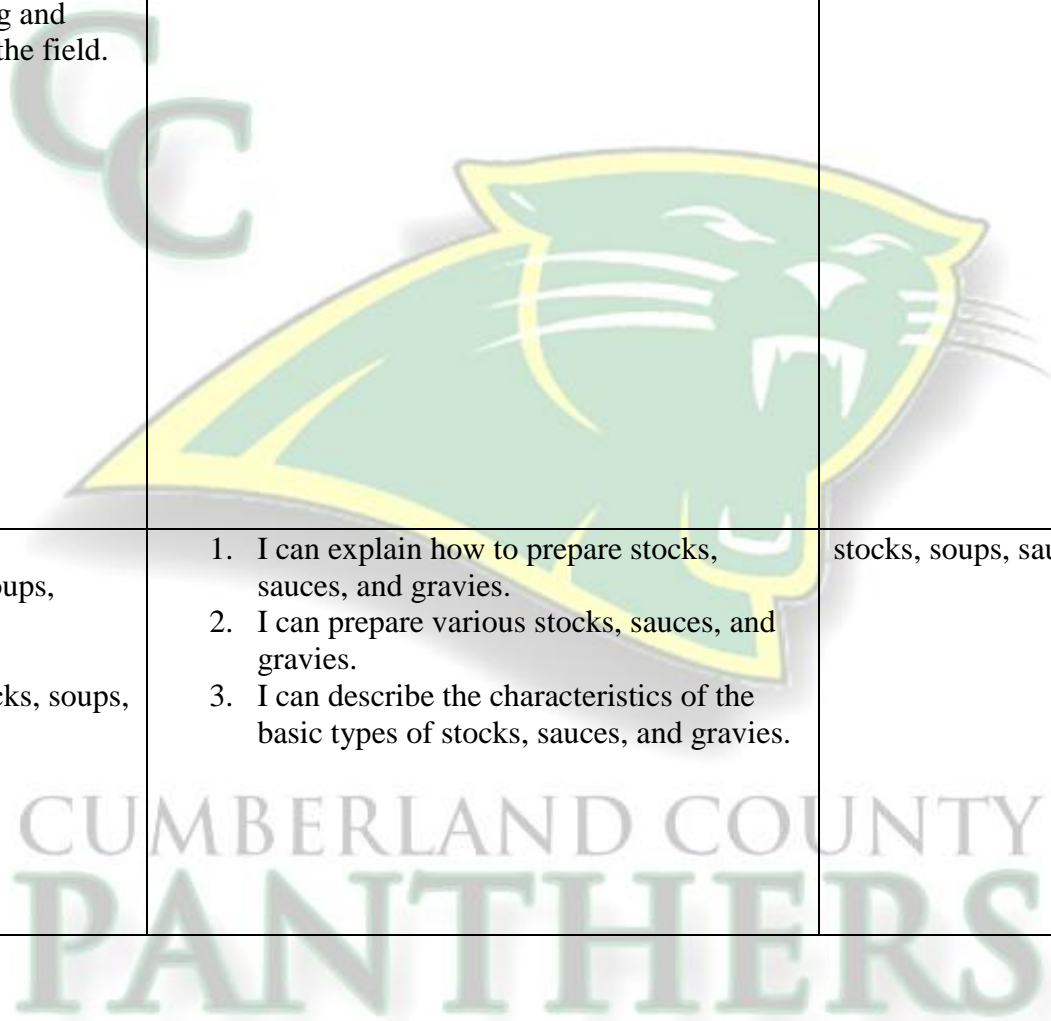
selection, preparation, and home storage of foods 3002.AD.1 Perform basic and higher level math operations (e.g., addition, subtraction, multiplication, division, decimals, fractions, units of conversion, averaging, percentage, proportion, ratios)		
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School: CCHS	Subject: Culinary Arts (FCS)	Grade: 12
Benchmark Assessment 4		
Instructional Timeline: 9 Weeks		
Topic(s): Culinary Applications		
<p>PL.HS.CA.7 Use accepted industry terminology and technical information.</p> <p>OE.10 Prepare baked goods and desserts</p> <p>PL.HS.CA.18 Demonstrate proper weighing and measuring techniques</p> <p>PL.HS.CA.24 Demonstrate a variety of cooking methods (i.e. dry & moist). OE.2 Demonstrate a variety of cooking methods: roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and other emerging technologies</p> <p>PL.HS.CA.20 Demonstrate food handling principles.</p>	<ol style="list-style-type: none"> 1. <i>I can apply the fundamentals of baking to a variety of products.</i> 2. <i>I can prepare a variety of beverages (hot/cold) for quantity for cooking or special events.</i> 3. <i>I can prepare a variety o gourmet foods, including international cuisine.</i> 4. <i>I can demonstrate a variety of cooking methods (dry, moist, etc...).</i> 5. <i>I can apply principles of food preparation to produce a variety of food products and beverages for quantity for special events.</i> 	<p>Dry Cooking Moist Heat Method Food handling Principles International Cuisine roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and other emerging technologies</p>

<p>PL.HS.CA.5 Apply critical and creative thinking, logical reasoning and problem solving skills in the field.</p>		
<p>PL.HS.CA.26 Prepare various stocks, soups, sauces and gravies.</p> <p>OE.6 Prepare various stocks, soups, and sauces</p>	<ol style="list-style-type: none"> 1. I can explain how to prepare stocks, sauces, and gravies. 2. I can prepare various stocks, sauces, and gravies. 3. I can describe the characteristics of the basic types of stocks, sauces, and gravies. 	<p>stocks, soups, sauces and gravies.</p>



<p>PL.HS.CA.25 Prepare various meats, seafood and poultry. OE.5 Prepare various meats, seafood, and poultry</p>	<ol style="list-style-type: none"> 1. I can prepare, store, and handle various meats, poultry, and seafood. 2. I can recognize the quality, grades, classes, and market forms of meat, poultry, and seafood. 3. I can label the internal structure and composition of meat, poultry, and seafood. 4. I can compare and contrast the proper way to purchase meat, poultry, and seafood. 	<p>meats, seafood and poultry. Internal structure and composition of meat</p>
<p>PL.HS.CA.28 Prepare canapés , appetizers, hor d'oeuvres, and garde manger.</p>	<ol style="list-style-type: none"> 1. I can prepare canapés, appetizers, hor d'oeuvres, and garde manger. 	<p>canapés, appetizers, hor d'oeuvres, and garde manger</p>
<p>PL.HS.CA.27 Prepare various fruits, vegetables, pasta, and breakfast foods. OE.7 Prepare various fruits, vegetables, starches, and farinaceous items</p>	<ol style="list-style-type: none"> 1. I can prepare various fruits, vegetables, pasta, and breakfast foods. 	<p>fruits, vegetables, pasta, and breakfast foods.</p>
<p>PL.HS.CA.22 Examine the applicability of convenience food items.</p>	<ol style="list-style-type: none"> 1. I can examine the applicability of convenience food items. 	<p>Convenience Foods</p>
<p>PL.HS.CA.29 Evaluate options when using seasonings and flavorings. OE.8 Prepare various salads, dressings, and spices</p>	<ol style="list-style-type: none"> 1. I can compare and contrast seasonings and flavorings. 	<p>Seasonings Flavorings Dressings Spices</p>
<p>PL.HS.CA.30 Apply principles of food preparation to produce a variety of</p>	<ol style="list-style-type: none"> 2. I can apply principles of food preparation to produce a variety of food products and beverages for quantity cooking for special 	<p>Quantity Cooking</p>

food products and beverages for quantity cooking for special events.	events.	
PL.HS.CA.32 Prepare a variety of gourmet foods including international cuisine.	1. I can prepare a variety of gourmet foods including international cuisine.	Gourmet International Cuisine
PL.HS.CA.31 Apply the fundamentals of baking to a variety of products.	1. I can apply the fundamentals of baking to a variety of products.	Fundamentals of Baking
PL.HS.CA.35 Apply time management skills.	1. I can apply time management skills.	Time Management
PL.HS.CA.20 Demonstrate food handling principles. OE.12 Demonstrate food presentation techniques	1. I can demonstrate food handling principles.	Food handling Food Presentation Techniques



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