

Curriculum Map Culinary 1

School: Hazard High School

Grade Level: 9-12

Subject: Culinary 1

Instructor: Hansen

Students will learn cooking skills throughout the year

1st 9 Weeks

National Standard	Content/Topic	Time period	Assessment
8.2 Demonstrate Food Safety and Sanitation Procedures	Students will be instructed on safety rules for our Food lab Students will study cross contamination and Foodborne Illnesses. Lectures, PowerPoints, Videos	3 weeks	Formative and Summative
Culinary Arts 1 Standards 5. Apply critical and creative thinking, logical reasoning, and problem-solving skills in the field. 6. Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs. 7. Use accepted industry terminology and technical information. 8. Practice grooming and	Students will be instructed on types of foodservice Establishments and types of service. Interacting with guests. Lecture, PowerPoints	4 weeks	Formative and Summative

dress requirements of the industry. 9. Demonstrate knowledge of quality customer service

8.1 Analyze career paths within The food production and food Service industry

Students will be instructed on career opportunities in the Front of House and Back of House as well Careers within the Foodservice That are not in restaurants

2nd 9 Weeks

8.3 Demonstrate industry Standards in selecting, Using, and maintaining Food production and food Service equipment

Students will be instructed on hand equipment, cooking tools, kitchen equipment, preparation areas and equipment storage lecture PowerPoint

**Formative and Summative
3 weeks**

8.6 Demonstrate implementation Of food service management and leadership functions

Culinary math unit . Students will be instructed on all aspects of math in the culinary industry Including measurements, scaling recipes, Yield %, and profit % PowerPoint daily assignments to review Information

5 weeks Formative and Summative

**8.4 Demonstrate menu
Planning principles
And techniques based on
Standardized recipes to
Meet customer needs**

**Students will be instructed on all aspects of
menus. Including the market, theme, location
Students will develop their own menu as a
project**

3 weeks

**Formative and
Summative**