



# CTE FACS-Culinary Arts Foundations

- PS 1 Analyze potential career choices to determine the knowledge, skills, and attitudes associated with each career.
- PS 2 Demonstrate leadership and teamwork skills in school, community, and workplace settings.
- PS 3 Analyze and demonstrate conditions and practices that promote safe food handling and proper storage.
- PS 4 Identify, maintain, and demonstrate the proper use of cooking and baking equipment.
- PS 5 Create, demonstrate, and evaluate work plans.
- PS 6 Demonstrate methods for preparing various fruits and vegetables.
- PS 7 Describe and demonstrate how to prepare grains for consumption.
- PS 8 Describe, compare and demonstrate methods for preparing quick and yeast bread products.
- PS 9 Identify, compare, and demonstrate various types of protein products and their related preparation methods.
- PS 10 Evaluate influences on global food choices and food preparation practices.
- PS 11 9-10.RST.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 9–10 texts and topics.
- PS 12 9-10.RST.7 Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.
- PS 13 9-10.WHST.6 Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically.
- PS 14 9-10.WHST.8 Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation