

# Wallenpaupack Area School District Planned Course Curriculum Guide

## Career and Technical Education Department

### Culinary Arts Level I

**Course Description:**

Comprehensive introductory course designed to equip students with essential culinary skills and knowledge over eight units. The curriculum begins with safety and sanitation practices, emphasizing foodborne pathogen prevention and proper hygiene. Students will learn knife skills, including various cuts and maintenance, and become familiar with kitchen tools and equipment, ensuring safe operation. The course covers standardized recipes, accurate measurements, and nutrition principles, guiding students in meal planning and nutrient identification. Practical units on breakfast foods and fruits and vegetables will enhance hands-on cooking experiences, while an introduction to the food industry will explore career opportunities and operational roles. Instructional strategies include labs, demonstrations, and interactive activities, with assessments tailored to evaluate student proficiency in each area.

**Initial Creation Date (if applicable) and Revision Dates:**

10/22/2025

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 1: Safety and Sanitation</b>	<b>TIMEFRAME: 2-3 weeks</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b>  PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1  PA Standards: Aligned to PA Culinary Arts Task Codes: 101, 103–106, 110–112  National Standards:  - Food Safety &amp; Workplace Safety (FRMCA Level 1)  - Introduction to the Restaurant Industry</p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <ul style="list-style-type: none"> <li>• Identify foodborne pathogens and describe prevention methods</li> <li>• Demonstrate proper handwashing and sanitation procedures</li> <li>• Explain HACCP principles and apply them in kitchen scenarios</li> </ul>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <ul style="list-style-type: none"> <li>• ServSafe modules</li> <li>• Group discussions on outbreak case studies</li> <li>• Sanitation lab walkthroughs</li> </ul>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• ServSafe practice exam</li> <li>• Sanitation checklist during lab</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b></p> <ul style="list-style-type: none"> <li>• Visual flowcharts for ELL students</li> <li>• Role-play scenarios for kinesthetic learners</li> </ul>
<p><b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b></p> <ul style="list-style-type: none"> <li>• Visual flowcharts for ELL students</li> <li>• Role-play scenarios for kinesthetic learners</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>
<p><b>KEY VOCABULARY:</b></p> <ul style="list-style-type: none"> <li>• HACCP, cross-contamination, pathogens, sanitizing</li> </ul>

Wallenpaupack Area School District Curriculum	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 2: Knife Skills</b>	<b>TIMEFRAME: 2-3 weeks</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b>  PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1  PA Standards: Aligned to PA Culinary Arts Task Codes: 601–602, 604–605</p>
--

National Standards: - Equipment & Techniques (FRMCA Level 1)
<b>UNIT OBJECTIVES (SWBATS):</b> <ul style="list-style-type: none"> <li>• Identify types of knives and their uses</li> <li>• Demonstrate basic cuts: julienne, dice, chiffonade</li> <li>• Maintain and sharpen knives safely</li> </ul>
<b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b> <ul style="list-style-type: none"> <li>• Knife safety demo</li> <li>• Hands-on cutting stations</li> </ul>
<b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b> <ul style="list-style-type: none"> <li>• Knife skills rubric</li> <li>• Cut identification quiz</li> </ul>
<b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b> <ul style="list-style-type: none"> <li>• Peer coaching for technique refinement</li> <li>• Video tutorials for visual learners</li> </ul>
<b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b> <ul style="list-style-type: none"> <li>• Knife kits, cutting boards, safety gloves</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>
<b>KEY VOCABULARY:</b> <ul style="list-style-type: none"> <li>• Julienne, batonnet, bolster, tang</li> </ul>

<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 3: Food Service Tools and Equipment</b>	<b>TIMEFRAME: 2-3 weeks</b>

<b>PA COMMON CORE/NATIONAL STANDARDS:</b> PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1 PA Standards: Aligned to PA Culinary Arts Task Codes: 701, 703, 717–718 National Standards: - Equipment & Techniques (FRMCA Level 1)
<b>UNIT OBJECTIVES (SWBATS):</b> <ul style="list-style-type: none"> <li>• Identify and describe common kitchen equipment</li> <li>• Demonstrate safe use of mixers, ovens, and slicers</li> </ul>
<b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b> <ul style="list-style-type: none"> <li>• Equipment scavenger hunt</li> <li>• Safety demonstrations</li> </ul>
<b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b> <ul style="list-style-type: none"> <li>• Equipment ID quiz</li> <li>• Hands-on usage checklist</li> </ul>

<b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b>	
<ul style="list-style-type: none"> <li>• Equipment flashcards</li> <li>• Guided practice with supervision</li> </ul>	
<b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b>	
<ul style="list-style-type: none"> <li>• Kitchen equipment manuals</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>	
<b>KEY VOCABULARY:</b>	
<ul style="list-style-type: none"> <li>• Immersion blender, salamander, tilt skillet</li> </ul>	
<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 4: Standardized Recipes and Measurement</b>	<b>TIMEFRAME: 2-3 weeks</b>

<b>PA COMMON CORE/NATIONAL STANDARDS:</b>	
PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1	
PA Standards: Aligned to PA Culinary Arts Task Codes: 801, 804–806	
National Standards:	
- Professionalism & Standard Recipes (FRMCA Level 1)	
<b>UNIT OBJECTIVES (SWBATS):</b>	
<ul style="list-style-type: none"> <li>• Read and follow standardized recipes</li> <li>• Accurately measure ingredients using various tools</li> </ul>	
<b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b>	
<ul style="list-style-type: none"> <li>• Recipe labs</li> <li>• Measurement relay races</li> </ul>	
<b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b>	
<ul style="list-style-type: none"> <li>• Recipe execution rubric</li> <li>• Measurement accuracy quiz</li> </ul>	
<b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b>	
<ul style="list-style-type: none"> <li>• Visual recipe cards</li> <li>• Scaffolded recipe steps</li> </ul>	
<b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b>	
<ul style="list-style-type: none"> <li>• Measuring tools, recipe binders</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>	
<b>KEY VOCABULARY:</b>	
<ul style="list-style-type: none"> <li>• Mise en place, yield, portion control</li> </ul>	

<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 5: Nutrition</b>	<b>TIMEFRAME: 2-3 weeks</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b>  PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1  PA Standards: Aligned to PA Culinary Arts Task Codes: 902–904, 907  National Standards:  - Nutrition (FRMCA Level 2)</p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <ul style="list-style-type: none"> <li>• Identify nutrients and their functions</li> <li>• Analyze nutritional labels</li> <li>• Plan balanced meals</li> </ul>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p> <ul style="list-style-type: none"> <li>• Nutrition games</li> <li>• Label comparison activities</li> </ul>
<p><b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b></p> <ul style="list-style-type: none"> <li>• Nutrition quiz</li> <li>• Meal planning project</li> </ul>
<p><b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b></p> <ul style="list-style-type: none"> <li>• Graphic organizers</li> <li>• Interactive food pyramid tools</li> </ul>
<p><b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b></p> <ul style="list-style-type: none"> <li>• USDA MyPlate, nutrition apps</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>
<p><b>KEY VOCABULARY:</b></p> <ul style="list-style-type: none"> <li>• Macronutrients, RDAs, dietary fiber</li> </ul>

<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 6: Breakfast Foods</b>	<b>TIMEFRAME: 2-3 weeks</b>

<p><b>PA COMMON CORE/NATIONAL STANDARDS:</b>  PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1  PA Standards: Aligned to PA Culinary Arts Task Codes: 1002–1006  National Standards:  - Breakfast Foods &amp; Sandwiches (FRMCA Level 2)</p>
<p><b>UNIT OBJECTIVES (SWBATS):</b></p> <ul style="list-style-type: none"> <li>• Prepare eggs using multiple methods</li> <li>• Cook breakfast meats and starches</li> <li>• Plate breakfast items attractively</li> </ul>
<p><b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b></p>

<ul style="list-style-type: none"> <li>• Breakfast lab stations</li> <li>• Demo and practice rotations</li> </ul>
<b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b> <ul style="list-style-type: none"> <li>• Breakfast plate rubric</li> <li>• Egg cookery quiz</li> </ul>
<b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b> <ul style="list-style-type: none"> <li>• Step-by-step recipe guides</li> <li>• Peer feedback sessions</li> </ul>
<b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b> <ul style="list-style-type: none"> <li>• Griddles, egg rings, plating tools</li> <li>• CTE-2100: Culinary Foundations I</li> </ul>
<b>KEY VOCABULARY:</b> <ul style="list-style-type: none"> <li>• Over-easy, poached, hash browns</li> </ul>

<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Culinary Arts Level I</b>	<b>GRADE/S: 10,11,12</b>
<b>UNIT 7: Fruits and Vegetables</b>	<b>TIMEFRAME: 2-3 weeks</b>

<b>PA COMMON CORE/NATIONAL STANDARDS:</b> PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1 PA Standards: Aligned to PA Culinary Arts Task Codes: 1201–1202, 1206 National Standards: - Fruits & Vegetables (FRMCA Level 1)
<b>UNIT OBJECTIVES (SWBATS):</b> <ul style="list-style-type: none"> <li>• Identify seasonal fruits and vegetables</li> <li>• Demonstrate proper cleaning and cutting techniques</li> <li>• Cook vegetables using dry and moist methods</li> </ul>
<b>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</b> <ul style="list-style-type: none"> <li>• Produce ID games</li> <li>• Cooking method comparisons</li> </ul>
<b>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</b> <ul style="list-style-type: none"> <li>• Vegetable cookery rubric</li> <li>• Produce quiz</li> </ul>
<b>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</b> <ul style="list-style-type: none"> <li>• Sensory exploration stations</li> <li>• Recipe adaptations for dietary needs</li> </ul>
<b>RESOURCES (Technology Based Resources, Text Resources, etc.):</b>

- Seasonal produce charts
- CTE-2100: Culinary Foundations I

**KEY VOCABULARY:**

- Blanching, roasting, seasonal

**Wallenpaupack Area School District Curriculum**

**COURSE: Culinary Arts Level I**

**GRADE/S: 10,11,12**

**UNIT 8: Introduction to the Food Industry**

**TIMEFRAME: 2-3 weeks**

**PA COMMON CORE/NATIONAL STANDARDS:**

PA SAS Codes: 13.1.11, 13.2.11, 13.3.11, 13.4.11, CC.3.5.11-12.C, CC.3.5.11-12.G, CC.3.6.11-12.B, CC.3.6.11-12.H, CC.2.1.HS.F.2, CC.2.4.HS.B.1

PA Standards: Aligned to PA Culinary Arts Task Codes: 303–305, 307

National Standards:

- Foodservice Careers (FRMCA Level 1)
- Marketing & Sustainability (FRMCA Level 2)

**UNIT OBJECTIVES (SWBATS):**

- Describe career paths in culinary arts
- Identify roles in foodservice operations
- Understand industry expectations and etiquette

**INSTRUCTIONAL STRATEGIES/ACTIVITIES:**

- Guest speakers
- Career exploration activities

**ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):**

- Career reflection essay
- Foodservice role-play

**DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):**

- Career interest surveys
- Visual job maps

**RESOURCES (Technology Based Resources, Text Resources, etc.):**

- Industry videos, career guides
- CTE-2100: Culinary Foundations I

**KEY VOCABULARY:**

- Brigade system, hospitality, front/back of house

**Standards Crosswalk**

Unit	Competency Task Codes	PA Standards
------	-----------------------	--------------

Unit 1: Safety and Sanitation	101, 103–106, 110–112	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 2: Knife Skills	601–602, 604–605	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 3: Food Service Tools & Equipment	701, 703, 717–718	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 4: Standardized Recipes & Measurement	801, 804–806	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 5: Nutrition	902–904, 907	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 6: Breakfast Foods	1002–1006	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 7: Fruits & Vegetables	1201–1202, 1206	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards
Unit 8: Introduction to the Food Industry	303–305, 307	Aligned to PA Culinary Arts CIP 12.0508 and PA Core Standards