

Wallenpaupack Area School District Planned Course Curriculum Guide

Career and Technical Education Department

Culinary Arts Level II

Course Description:

This advanced course builds on Level I foundations, focusing on complex culinary techniques, professional standards, and industry practices. Students develop skills in cold food preparation, advanced cooking methods, baking, menu planning, and inventory control while reinforcing safety and sanitation.

Initial Creation Date (if applicable) and Revision Dates:

10/22/2025

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 1: Garde Manger (Cold Prep)	TIMEFRAME: 2-3 weeks

<p>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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 503–506, 508, 510, 512–514 National Standards: FRMCA Level 2 National Standards: Relevant Standards</p>
<p>UNIT OBJECTIVES (SWBATS):</p> <ul style="list-style-type: none"> • Prepare cold sauces, dressings, and dips • Assemble composed salads and cold platters • Demonstrate basic charcuterie and sandwich techniques
<p>INSTRUCTIONAL STRATEGIES/ACTIVITIES:</p> <ul style="list-style-type: none"> • Cold prep stations • Flavor pairing exercises • Garnish design workshops
<p>ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):</p> <ul style="list-style-type: none"> • Salad plating rubric • Cold food presentation critique
<p>DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):</p> <ul style="list-style-type: none"> • Visual recipe cards • Garnish templates for design support
<p>RESOURCES (Technology Based Resources, Text Resources, etc.):</p> <ul style="list-style-type: none"> • Salad bar setup, charcuterie boards • CTE-2100: Culinary Foundations I
<p>KEY VOCABULARY:</p> <ul style="list-style-type: none"> • Emulsion, aspic, pâté, canapé

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 2: Pasta, Grains, Legumes, Potatoes	TIMEFRAME: 2-3 weeks

<p>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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 1301 National Standards: FRMCA Level 2 National Standards: Advanced Cooking Methods, Nutrition</p>
<p>UNIT OBJECTIVES (SWBATS):</p>

<ul style="list-style-type: none"> • Cook pasta to proper doneness • Prepare grain-based dishes using correct methods • Identify and cook various legumes and potatoes
INSTRUCTIONAL STRATEGIES/ACTIVITIES: <ul style="list-style-type: none"> • Boiling and baking labs • Texture comparison activities
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative): <ul style="list-style-type: none"> • Pasta cookery rubric • Grain and starch tasting journal
DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment): <ul style="list-style-type: none"> • Cooking method visuals • Guided practice for timing and doneness
RESOURCES (Technology Based Resources, Text Resources, etc.): <ul style="list-style-type: none"> • Pasta varieties, rice cookers, potato prep tools • CTE-2100: Culinary Foundations I
KEY VOCABULARY: <ul style="list-style-type: none"> • Al dente, pilaf, legume, starch

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 3: Seasoning & Flavoring	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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 1601, 1604–1605 National Standards: FRMCA Level 2 National Standards: Seasoning Techniques, Flavor Development
UNIT OBJECTIVES (SWBATS): <ul style="list-style-type: none"> • Identify herbs, spices, and flavoring agents • Apply seasoning techniques to enhance dishes • Balance flavors using tasting and adjustment
INSTRUCTIONAL STRATEGIES/ACTIVITIES: <ul style="list-style-type: none"> • Flavor wheel exercises • Blind taste tests
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative): <ul style="list-style-type: none"> • Seasoning lab rubric • Flavor profile quiz

DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):

- Spice ID cards
- Flavor pairing charts

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

- Spice rack, tasting spoons, flavor maps
- CTE-2100: Culinary Foundations I

KEY VOCABULARY:

- Umami, bouquet garni, seasoning blend

Wallenpaupack Area School District Curriculum**COURSE: Culinary Arts Level II****GRADE/S: 11,12****UNIT 4: Stocks, Soups, Sauces****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.3.6.11-12.B

PA Standards: Aligned to PA Culinary Arts Task Codes: 1701–1703, 1705

National Standards: FRMCA Level 2 National Standards: Stocks, Sauces & Soups

UNIT OBJECTIVES (SWBATS):

- Prepare basic stocks using proper ratios
- Cook and finish soups with appropriate garnishes
- Create mother sauces and derivatives

INSTRUCTIONAL STRATEGIES/ACTIVITIES:

- Stock simmering labs
- Sauce reduction demos

ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):

- Soup and sauce rubric
- Stock flavor analysis

DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):

- Visual flowcharts for sauce families
- Guided mise en place for soup prep

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

- Stock pots, ladles, roux ingredients
- CTE-2100: Culinary Foundations I

KEY VOCABULARY:

- Mirepoix, velouté, bisque, reduction

COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 5: Meat, Poultry, Seafood	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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 1801, 1803–1807 National Standards: FRMCA Level 2 National Standards: Meat, Poultry & Seafood, Food Safety	
UNIT OBJECTIVES (SWBATS):	
<ul style="list-style-type: none"> • Identify cuts of meat and seafood • Apply dry and moist cooking methods • Demonstrate safe handling and storage 	
INSTRUCTIONAL STRATEGIES/ACTIVITIES:	
<ul style="list-style-type: none"> • Butchery demos • Cooking method comparisons 	
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):	
<ul style="list-style-type: none"> • Protein cookery rubric • Cut identification quiz 	
DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment):	
<ul style="list-style-type: none"> • Cut diagrams • Cooking method flashcards 	
RESOURCES (Technology Based Resources, Text Resources, etc.):	
<ul style="list-style-type: none"> • Meat thermometers, fillet knives • CTE-2100: Culinary Foundations I 	
KEY VOCABULARY:	
<ul style="list-style-type: none"> • Sear, braise, fillet, marinate 	

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 6: Baking & Pastry I	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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 1905–1909, 1912, 1914 National Standards: FRMCA Level 2 National Standards: Baking & Pastry Fundamentals	
UNIT OBJECTIVES (SWBATS):	
<ul style="list-style-type: none"> • Prepare quick breads, cookies, and basic cakes • Demonstrate proper mixing and baking techniques • Decorate baked goods with basic finishes 	

INSTRUCTIONAL STRATEGIES/ACTIVITIES: <ul style="list-style-type: none"> • Baking labs • Mixing method demos
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative): <ul style="list-style-type: none"> • Baking rubric • Ingredient function quiz
DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment): <ul style="list-style-type: none"> • Step-by-step recipe guides • Visual mixing method charts
RESOURCES (Technology Based Resources, Text Resources, etc.): <ul style="list-style-type: none"> • Stand mixers, baking pans, decorating tools • CTE-2100: Culinary Foundations I
KEY VOCABULARY: <ul style="list-style-type: none"> • Creaming, leavening, crumb, glaze

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 7: Purchasing, Receiving, Storage	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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 401–402, 404 National Standards: FRMCA Level 2 National Standards: Purchasing & Inventory Control
UNIT OBJECTIVES (SWBATS): <ul style="list-style-type: none"> • Receive and inspect food deliveries • Store ingredients using FIFO and safety standards • Understand inventory systems
INSTRUCTIONAL STRATEGIES/ACTIVITIES: <ul style="list-style-type: none"> • Mock receiving stations • Storage labeling activities
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative): <ul style="list-style-type: none"> • Receiving checklist • Storage safety quiz
DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment): <ul style="list-style-type: none"> • Inventory flowcharts • Role-play scenarios

RESOURCES (Technology Based Resources, Text Resources, etc.): <ul style="list-style-type: none"> Storage bins, delivery logs CTE-2100: Culinary Foundations I
KEY VOCABULARY: <ul style="list-style-type: none"> FIFO, invoice, perishables, par stock

Wallenpaupack Area School District Curriculum	
COURSE: Culinary Arts Level II	GRADE/S: 11,12
UNIT 8: Menu Planning	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.3.6.11-12.B PA Standards: Aligned to PA Culinary Arts Task Codes: 2002, 2004–2007 National Standards: FRMCA Level 2 National Standards: Menu Planning & Cost Control
UNIT OBJECTIVES (SWBATS): <ul style="list-style-type: none"> Design menus based on theme, cost, and nutrition Apply principles of balance and variety Calculate food costs and pricing
INSTRUCTIONAL STRATEGIES/ACTIVITIES: <ul style="list-style-type: none"> Menu design workshops Cost analysis exercises
ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative): <ul style="list-style-type: none"> Menu project rubric Pricing calculation quiz
DIFFERENTIATED INSTRUCTION (Acceleration/Enrichment): <ul style="list-style-type: none"> Menu templates Budgeting guides
RESOURCES (Technology Based Resources, Text Resources, etc.): <ul style="list-style-type: none"> Sample menus, costing sheets CTE-2100: Culinary Foundations I
KEY VOCABULARY: <ul style="list-style-type: none"> À la carte, prix fixe, food cost, menu mix

Standards Crosswalk

Unit	Competency Task Codes	PA Standards
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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