

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 DAYS
STANDARD STATEMENT:	THE PROFESSIONAL KITCHEN		

UNIT OF INSTRUCTION	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2_D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p> <p>OBJECTIVE:</p>	<ol style="list-style-type: none"> 1. KEY TERMS 2. GRAPHIC ORGANIZER 3. CLASSROOM ACTIVITIES 4. QUIZ 5. TEST 6. PORTFOLIO ENTRY 	<ol style="list-style-type: none"> 1) EQUIPMENT AND TECHNOLOGY <ol style="list-style-type: none"> a) THE COMMERCIAL KITCHEN b) RECEIVING AND STORAGE EQUIPMENT c) PREPARATION AND COOKING EQUIPMENT d) HOLDING AND SERVICE EQUIPMENT 2) KNIVES AND SMALLWARE <ol style="list-style-type: none"> a) KNIVES b) SMALLWARE 3) CULINARY NUTRITION <ol style="list-style-type: none"> a) NUTRITION BASICS b) MEAL PLANNING GUIDELINES c) KEEP FOOD NUTRITIOUS 4) CREATING MENUS <ol style="list-style-type: none"> a) THE MENU b) MENU PLANNING AND DESIGN c) PRICING MENU ITEMS 5) USING STANDARDIZED RECIPES <ol style="list-style-type: none"> a) STANDARDIZED RECIPE BASICS b) RECIPE MEASUREMENT AND CONVERSION 6) COST CONTROL TECHNIQUES <ol style="list-style-type: none"> a) CALCULATING FOOD COSTS b) MANAGING FOOD COST FACTORS

STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.

ENRICHMENT:

REMEDIATION:

- 1) CONTENT AND ACADEMIC VOCABULARY REVIEW
- 2) REVIEW KEY CONCEPTS
- 3) CRITICAL THINKING
- 4) LANGUAGE ARTS – CREATE A PLAN (STANDARDIZED RECIPE)
- 5) MATHEMATICS – CHANGE PORTION SIZE

RESOURCES:

TEXTBOOK: CULINARY ESSENTIALS
COMPUTER USE FOR RESEARCH

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 DAYS
STANDARD STATEMENT:	THE FOOD SERVICE INDUSTRY		

UNIT OF INSTRUCTION	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2_D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p> <p>OBJECTIVE:</p>	<ol style="list-style-type: none"> 1. KEY TERMS 2. GRAPHIC ORGANIZER 3. CLASSROOM ACTIVITIES 4. QUIZ 5. TEST 6. PORTFOLIO ENTRY 	<ol style="list-style-type: none"> 1) FOOD SERVICE CAREER OPTIONS <ol style="list-style-type: none"> a) CAREERS IN FOODSERVICE b) FOODSERVICE TRENDS c) ENTREPRENEURSHIP OPPORTUNITIES 2) BECOMING A CULINARY PROFESSIONAL <ol style="list-style-type: none"> a) EMPLOYABILITY SKILLS b) SEEKING EMPLOYMENT c) ON THE JOB 3) CUSTOMER SERVICE <ol style="list-style-type: none"> a) SERVICE BASICS b) SERVING CUSTOMERS 4) THE DINING EXPERIENCE <ol style="list-style-type: none"> a) DINING TODAY b) THE DINING ENVIRONMENT

	STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.		
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ENRICHMENT:	Career Report		
REMEDIATION:	<ol style="list-style-type: none"> 1) CONTENT AND ACADEMIC VOCABULARY REVIEW 2) REVIEW KEY CONCEPTS 3) CRITICAL THINKING 4) LANGUAGE ARTS – EXPLORE JOBS 5) MATHEMATICS – COMPARE TRENDS 		
RESOURCES:	TEXTBOOK: CULINARY ESSENTIALS COMPUTER USE FOR RESEARCH		

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 DAYS
STANDARD STATEMENT:	QUALITY FOOD SERVICE PRACTICES		

UNIT OF INSTRUCTION	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2_D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p> <p>OBJECTIVE:</p>	<p>13. KEY TERMS</p> <p>14. GRAPHIC ORGANIZER</p> <p>15. CLASSROOM ACTIVITIES</p> <p>16. QUIZ</p> <p>17. TEST</p> <p>18. PORTFOLIO ENTRY</p>	<p>5) FOOD SERVICE MANAGEMENT</p> <p>a) MANAGEMENT BASICS</p> <p>b) MANAGING PEOPLE AND FACILITIES</p> <p>c) FOOD SERVICE MARKETING</p> <p>6) STANDARDS, REGULATIONS, AND LAWS</p> <p>a) FOOD SERVICE STANDARDS AND REGULATIONS</p> <p>b) EMPLOYMENT LAWS</p>

	STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.		
ENRICHMENT:	PLAN A NEW RESTAURANT		
REMEDICATION:	11)CONTENT AND ACADEMIC VOCABULARY REVIEW 12)REVIEW KEY CONCEPTS 13)CRITICAL THINKING 14)LANGUAGE ARTS – TABLE SETTING GUIDE 15)MATHEMATICS – CALCULATE THE PERIMETER OF A TRIANGLE		
RESOURCES:	TEXTBOOK: CULINARY ESSENTIALS COMPUTER USE FOR RESEARCH		

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 Days
STANDARD STATEMENT:	CULINARY SAFETY		

	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
UNIT OF INSTRUCTION	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2 D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p>	<p>19. KEY TERMS</p> <p>20. GRAPHIC ORGANIZER</p> <p>21. CLASSROOM ACTIVITIES</p> <p>22. QUIZ</p> <p>23. TEST</p> <p>24. PORTFOLIO ENTRY</p>	<p>1) SAFETY AND SANITATION PRINCIPLES</p> <p>a) SAFETY BASICS</p> <p>b) SANITATION CHALLENGES</p> <p>2) HACCP APPLICATIONS</p> <p>a) THE SAFE FOOD HANDLER</p> <p>b) THE HACCP SYSTEM</p> <p>c) THE FLOW OF FOOD</p>

	<p>OBJECTIVE: STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.</p>		
ENRICHMENT:	DEVELOP A SAFETY MANUAL		
REMEDATION:	<p>COMPLETE:</p> <ol style="list-style-type: none"> 1) CONTENT AND ACADEMIC VOCABULARY REVIEW 2) REVIEW KEY CONCEPTS 3) CRITICAL THINKING 4) LANGUAGE ARTS - KITCHEN SAFETY TRAINING 5) MATHEMATICS – SANITIZING PRODUCT PROPORTIONS 		
RESOURCES:	<p>TEXTBOOK: CULINARY ESSENTIALS COMPUTER USE FOR RESEARCH</p>		

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 DAYS
STANDARD STATEMENT:	CULINARY APPLICATIONS		

	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
UNIT OF INSTRUCTION	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2_D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p>	<p>25. KEY TERMS</p> <p>26. GRAPHIC ORGANIZER</p> <p>27. CLASSROOM ACTIVITIES</p> <p>28. QUIZ</p> <p>29. TEST</p> <p>30. LABS</p> <p>31. PORTFOLIO ENTRY</p>	<p>1) COOKING TECHNIQUES</p> <p>a) HOW COOKING ALTERS FOOD</p> <p>b) DRY COOKING TECHNIQUES</p> <p>c) MOIST COOKING TECHNIQUES</p> <p>2) SEASONINGS AND FLAVORINGS</p> <p>a) ENHANCING FOOD</p> <p>b) HERBS AND SPICES</p> <p>c) CONDIMENTS, NUTS, AND SEEDS</p> <p>d) SENSORY PERCEPTION</p> <p>3) BREAKFAST COOKERY</p> <p>a) MEAT AND EGG PREPARATION</p> <p>b) BREAKFAST BREADS AND CEREALS</p> <p>4) GARDE MANGER BASICS</p> <p>a) WHAT IS A GARDE MANGER?</p> <p>b) SALADS AND SALAD DRESSINGS</p> <p>c) CHEESE</p> <p>d) COLD PLATTERS</p> <p>5) SANDWICHES AND APPETIZERS</p> <p>a) SANDWICH MAKING BASICS</p> <p>b) SANDWICHES</p> <p>c) HOT APPETIZERS</p> <p>6) STOCKS, SAUCES, AND SOUPS</p> <p>a) STOCKS</p> <p>b) SAUCES</p>

OBJECTIVE:

STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.

- c) SOUPS
- 7) FISH AND SHELLFISH
 - a) FISH BASICS
 - b) SHELLFISH BASICS
 - c) COOKING FISH AND SHELLFISH
- 8) POULTRY COOKERY
 - a) POULTRY BASICS
 - b) COOKING POULTRY
- 9) MEAT COOKERY
 - a) MEAT BASICS
 - b) MEAT CUTS
 - c) PRINCIPLES OF COOKING MEAT
- 10) PASTA AND GRAINS
 - a) PASTA
 - b) RICE AND OTHER GRAINS
- 11) FRUITS, VEGETABLES, AND LEGUMES
 - a) FRUITS
 - b) VEGETABLES
 - c) LEGUMES

ENRICHMENT:

COOK FRUITS OR VEGETABLES
COMPARE COOKING METHODS

REMEDATION:

- 16) CONTENT AND ACADEMIC VOCABULARY REVIEW
- 17) REVIEW KEY CONCEPTS
- 18) CRITICAL THINKING
- 19) LANGUAGE ARTS – FRUIT AND VEGETABLE PILOT PROGRAM
- 20) MATHEMATICS – MAKE A SELECTION

RESOURCES:

TEXTBOOK: CULINARY ESSENTIALS
COMPUTER USE FOR RESEARCH

COURSE	CONTEMPORARY WORLD OF FOODS III	GRADE:	11 -12
STATE STANDARD:	11.1. FINANCIAL AND RESOURCE MANAGEMENT 11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY 11.3. FOOD SCIENCE AND NUTRITION	TIME FRAME:	90 DAYS
STANDARD STATEMENT:	BAKING AND PASTRY APPLICATIONS		

UNIT OF INSTRUCTION	OBJECTIVES/ESSENTIAL CONTENT	ASSESSMENT	LEARNING ACTIVITIES
	<p><u>STANDARD STATEMENT</u></p> <p><u>11.1. FINANCIAL AND RESOURCE MANAGEMENT</u></p> <p>11.1 A. ANALYZE CURRENT CONSERVATION PRACTICES AND THEIR EFFECT ON FUTURE RENEWABLE AND NON-RENEWABLE RESOURCES.</p> <p>11.1 D. EXPLAIN HOW CONSUMER RIGHTS AND RESPONSIBILITIES ARE PROTECTED (E.G., GOVERNMENT AGENCIES, CONSUMER PROTECTION AGENCIES, CONSUMER ACTION GROUPS).</p> <p>11.1 G. ANALYZE HOW PUBLIC, NONPUBLIC AND FOR-PROFIT SERVICE PROVIDERS SERVE THE FAMILY.</p> <p><u>11.2. BALANCING FAMILY, WORK AND COMMUNITY RESPONSIBILITY</u></p> <p>11.2 A JUSTIFY SOLUTIONS DEVELOPED BY USING PRACTICAL REASONING SKILLS.</p> <p>11.2 B. EVALUATE THE EFFECTIVENESS OF ACTION PLANS THAT INTEGRATE PERSONAL, WORK, FAMILY AND COMMUNITY RESPONSIBILITIES.</p> <p>11.2 C. ANALYZE TEAMWORK AND LEADERSHIP WORKING AS AN INDIVIDUAL OR AS A TEAM TEAMWORK AND LEADERSHIP. TEAMWORK AND LEADERSHIP SKILLS IN SKILLS AND THEIR APPLICATION IN VARIOUS MEMBER AND OF BEING A LEADER OR ACCOMPLISHING THE WORK OF THE FAMILY. FAMILY AND WORK SITUATIONS.</p> <p>11.2_D. BASED ON EFFICIENCY, AESTHETICS AND SPACE FOR EFFICIENCY AND A SENSE OF USED IN PLANNING SPACE FOR ACTIVITIES. SPECIFIED ACTIVITY TO MEET A GIVEN NEED PSYCHOLOGY, EVALUATE SPACE PLANS COMFORT (E.G., DESK SPACE, CLASSROOM (E.G., FAMILY ROOM, HOME OFFICE, (E.G., HOME, OFFICE, WORK AREAS) FOR SPACE). KITCHEN). THEIR ABILITY TO MEET A VARIETY OF NEEDS INCLUDING THOSE OF INDIVIDUALS WITH SPECIAL NEEDS.</p> <p>11.2 H. EVALUATE THE EFFECTIVENESS OF USING INTERPERSONAL COMMUNICATION SKILLS TO RESOLVE CONFLICT.</p> <p>OBJECTIVE:</p>	<p>32. KEY TERMS</p> <p>33. GRAPHIC ORGANIZER</p> <p>34. CLASSROOM ACTIVITIES</p> <p>35. QUIZ</p> <p>36. TEST</p> <p>37. LABS</p> <p>38. PORTFOLIO ENTRY</p>	<p>1) BAKING TECHNIQUES</p> <p>a) BAKESHOP FORMULAS AND EQUIPMENT</p> <p>b) BAKESHOP INGREDIENTS</p> <p>2) YEAST BREADS AND ROLLS</p> <p>a) YEAST DOUGH BASICS</p> <p>b) YEAST DOUGH PRODUCTION</p> <p>3) QUICK BREADS</p> <p>a) MAKING BISCUITS</p> <p>b) MAKING MUFFINS</p> <p>4) DESSERTS</p> <p>a) COOKIES</p> <p>b) CAKES</p> <p>c) PIES</p> <p>d) SPECIALTY DESSERTS</p>

	STUDENTS WILL RESEARCH AND IDENTIFY THE OPPORTUNITIES WITHIN THE FOODSERVICE INDUSTRY AND THE SKILLS NECESSARY FOR THE FIELD.		
ENRICHMENT:	MAKE CREAM PUFFS CREATE EVALUATION		
REMEDICATION:	21)CONTENT AND ACADEMIC VOCABULARY REVIEW 22)REVIEW KEY CONCEPTS 23)CRITICAL THINKING 24)LANGUAGE ARTS – FIND AN ARTICLE 25)MATHEMATICS – FROST A LAYER CAKE		
RESOURCES:	TEXTBOOK: CULINARY ESSENTIALS COMPUTER USE FOR RESEARCH		