

# CTE – Culinary Arts II

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## Curriculum Map – Teacher Pages



## Chandler Unified School District #80

# CTE CULINARY II

## Curriculum Map / Teacher Pages Semester 1

<u>Standard</u>	<u>Measurement Criteria</u>	<u>AZ Common Core Standards Integration (Literacy / Math)</u>	<u>Explanations, Examples, and Suggested Resources</u>
<p><b>1.0 APPLY SAFETY AND SANITATION PROCEDURES</b></p>	<p>1.1 Define Hazard Analysis Critical Control Point (HACCP)</p> <p>1.4 Demonstrate good personal hygiene, proper dress code and personal health practices</p> <p>1.9 Define and Explain the purpose of Material Safety Data Sheet (MSDS)</p> <p>1.14 Identify regulatory agencies governing sanitation and safety in food service operations</p>	<p><b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Chapter 1 &amp; 2 pp. 3-47</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimaajted.org">www.cte.pimaajted.org</a></li> <li>• Maricopa County Food Handler's Manual</li> <li>• Maricopa County Website <a href="http://www.maricopa.gov/envsvc/">www.maricopa.gov/envsvc/</a></li> </ul> <hr/> <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Focus on agencies</li> <li><input checked="" type="checkbox"/> HACCP</li> <li><input checked="" type="checkbox"/> MSDS</li> <li><input checked="" type="checkbox"/> OSHA</li> <li><input checked="" type="checkbox"/> FATTOM</li> </ul>

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<b>4.0 IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT</b>	4.3 Demonstrate the proper selection of equipment and utensils for specific applications	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Pages 218-275</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li><input checked="" type="checkbox"/> Handouts with pictures to identify and define use</li> <li><input checked="" type="checkbox"/> Commercial equipment and materials from out kitchen</li> </ul>
<b>10.0 PREPARE BAKERY AND PASTRY PRODUCTS</b>	10.2 Identify proper use and care for equipment and utensils in baking <i>SCC (Scottsdale Community College)</i>	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Pages 218-275</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li><input checked="" type="checkbox"/> Handouts with pictures to identify and define use</li> <li><input checked="" type="checkbox"/> Commercial equipment and materials from out kitchen</li> </ul>

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<b>4.0 IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT</b>	4.4 Demonstrate the process in knife sharpening and equipment breakdown, along with the care and maintenance of various types of culinary machines and slicers.	<b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Pages 252-260 &amp; 677-701</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> </ul>
<b>6.0 APPLY FOOD PREPARATION TECHNIQUES</b>	6.1 Identify and demonstrate standardized knife cuts 6.2 Define, implement, and practice Mise en Place	<b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Pages 252-260 &amp; 677-701</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li><input checked="" type="checkbox"/> Knife parts/types</li> <li><input checked="" type="checkbox"/> Knife cuts</li> <li><input checked="" type="checkbox"/> Salsa, Pumpkins, C-CAP Salad</li> </ul>

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<p><b>3.0 INTERPRET RECIPES</b></p>          <p><b>12.0 PURCHASE AND RECEIVE FOODS</b></p>	<p>3.2 Perform recipe conversions to produce specific yields <i>SCC (Scottsdale Community College)</i></p> <p>3.3 Measuring and weighing bakery ingredients <i>SCC (Scottsdale Community College)</i></p> <p>12.1 Explain the principles of Food Costs and yields</p>	<p><b>AZ MATH COMMON CORE</b></p> <p><b>HS.A-CED.1.</b> Create equations and inequalities in one variable and use them to solve problems. <i>Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</i></p> <p><b>HS.A-CED.3.</b> Represent constraints by equations or inequalities, and by systems of equations and/or inequalities, and interpret solutions as viable or non-viable options in a modeling context. <i>For example, represent inequalities describing nutritional and cost constraints on combinations of different foods</i></p>	<ul style="list-style-type: none"> <li>• Textbook- <a href="#"><u>Culinary Essentials</u></a> Johnson and Wales University Pages 329-370</li> <li>• Culinary Essential Supplementary Math Workbook</li> <li>• <a href="#"><u>Culinary Math</u></a> Linda Blocker &amp; Julia Hill</li> <li>• <a href="#"><u>Mathematics Dictionary and Handbook</u></a> Eugene Nichols, Ph.D &amp; Sharon Schwart, M.S.</li> <li><input checked="" type="checkbox"/> Scaling up and down recipes for catering events and teacher lunches</li> <li><input checked="" type="checkbox"/> Cookies</li> </ul>

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<b>10.0 PREPARE BAKERY AND PASTRY PRODUCTS</b>	10.5 Prepare basic rolls and breads <i>SCC (Scottsdale Community College)</i>  10.6 Prepare pie dough, fillings, toppings <i>SCC (Scottsdale Community College)</i>  10.9 Prepare and bake basic cookies <i>SCC (Scottsdale Community College)</i>  Prepare plate preparation for a variety of dessert applications <i>SCC (Scottsdale Community College)</i>	<b><i>Key Ideas and Details</i></b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.  <b><i>Craft and Structure</i></b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases  <b><i>Craft and Structure</i></b> <b>11-12.RST.5</b> Analyze how the text structures information or ideas into categories or hierarchies, demonstrating understanding of the information or ideas	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University Pages 677-771</li> <li>• AZ CTE Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li><input checked="" type="checkbox"/> Pies</li> <li><input checked="" type="checkbox"/> Cookies</li> <li><input checked="" type="checkbox"/> Gingerbread Houses</li> </ul>

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<b>FRENCH VOCABULARY AND TERMINOLOGY</b>	Workplace Employability Skills <ul style="list-style-type: none"> <li>• Complex communication</li> <li>• Collaboration</li> <li>• Expert Thinking</li> </ul>	<b><i>Key Ideas and Details</i></b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.  <b><i>Craft and Structure</i></b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases	<ul style="list-style-type: none"> <li>• <i>A to Z of French Food, French to English Dictionary of Culinary Terms</i> <u>G. de Temmerman</u></li> <li><a href="http://www.ccapinc.org">www.ccapinc.org</a></li> <li><input checked="" type="checkbox"/> Writing on Demand</li> <li><input checked="" type="checkbox"/> C-CAP Application</li> <li><input checked="" type="checkbox"/> College/ Career Research</li> </ul>

# CTE CULINARY II

## Curriculum Map / Teacher Pages Semester 2

<u>Standard</u>	<u>Measurement Criteria</u>	<u>AZ Common Core Standards Integration (Literacy / Math)</u>	<u>Explanations, Examples, and Suggested Resources</u>
<b>2.0 Apply Basic Nutritional Concepts</b>	<p>2.3 Identify cooking and storage practices for maximum retention of nutrients.</p> <p>2.5 Identify nutritional concerns, e.g. vegan/vegetarianism, restricted diets, and caloric intake</p>	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3.</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p> <p><b>Craft and Structure</b>  <b>11-12.RST.5</b> Analyze how the text structures information or ideas into categories or hierarchies, demonstrating understanding of the information or ideas</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 280-296</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• <a href="http://www.choosemyplate.org">http://www.choosemyplate.org</a></li> <li>• Nutritionist Guest Speaker</li> <li>• Field Trip – Central Kitchen</li> </ul>
<b>7.0 Prepare Hot Foods</b>	<p>7.2 Identify and prepare basic and advanced stock, soup, &amp; sauces</p> <p>Produce soups that are clear, cream and fortified <b>SCC</b> (Scottsdale Community College)</p> <p>7.2 Identify and prepare basic and advanced stock, soup, &amp; sauces</p>	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 510-513</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a> Stocks, Soups, and Sauces</li> </ul>



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<b>7.0 Prepare Hot Foods</b>	Produce soups that are clear, cream and fortified <b>SCC</b> (Scottsdale Community College)		<ul style="list-style-type: none"> <li>• Videos, recipes, and assessment questions <a href="http://www.ccapinc.org">www.ccapinc.org</a></li> </ul>
	Mother Sauces	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 519-522</li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li>• Videos, recipes, and assessment questions on the 5 mother sauces</li> </ul>
<b>8.0 Garde Manager</b>	<p>8.3 Identify oils and vinegars</p> <p>8.4 Prepare various dressings, marinades, and spice mixtures</p> <p>8.3 Identify oils and vinegars</p>	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 462-469</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a> Oils, vinegars, marinades, herbs and spices</li> </ul>

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<b>8.0 Garde Manager</b>	8.4 Prepare various dressings, marinades, and spice mixtures	<b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases	Videos, recipes, and assessment questions
	Recognize and identify chocolates and their varied usages in the bakeshop <b>SCC (Scottsdale Community College)</b>	<b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 693-697</li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li>• Videos, recipes, assessment questions</li> </ul>
<b>6.0 Apply Food Preparation Techniques</b>	<p>6.3 Describe and demonstrate roasting, grilling, searing, braising, steaming, poaching, baking frying, and blanching <b>SCC</b></p> <p>Describe caramelization of sugars under heat application <b>SCC (Scottsdale Community College)</b></p> <p>Demonstrate heat methods of cooking by convection, conduction, radiation <b>SCC (Scottsdale Community College)</b></p>	<p><b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 381-396</li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li>• Videos, recipes, and assessment</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> </ul>

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	<p>Illustrate best purchasing practices for poultry, meat and chicken <i>SCC (Scottsdale Community College)</i></p> <p>Demonstrate knowledge of fabrication of beef, fish, and meat <i>SCC (Scottsdale Community College)</i></p> <p>Identify USDA standards for grading meat</p>	<p><b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 570-575</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• Rouxbe Online Cooking School <a href="http://rouxbe.com/">http://rouxbe.com/</a></li> <li>• roasting, grilling, searing, braising, steaming, poaching, baking frying, and blanching</li> <li>• Videos, recipes, and assessment questions</li> </ul>
<b>10.0 Prepare Bakery and Pastry Products</b>	<p>10.7 Prepare and bake cakes</p> <p>10.8 Identify and demonstrate assembly of cakes, icings and fillings- Prepare and bake cakes <i>SCC (Scottsdale Community College)</i></p>	<p><b>Key Ideas and Details</b> <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b> <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 754-763</li> <li>• Youtube videos on fondant, gum paste, decorating methods</li> <li>• Guest Speaker- Cake Decorator</li> <li>• Cake Boss, Ace of Cakes and Cupcake Wars</li> </ul>

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<b>11.0 Front of the House</b>	<p>11.3 Practice professionalism and techniques in support of good customer relations</p> <p>11.4 Demonstrate procedures for processing guest checks, including point of sale systems (POS) and handling cash</p> <p>11.5 Practice sales techniques for service personnel, including menu knowledge, suggestive selling, and special requests</p>	<p><b>Key Ideas and Details</b>  <b>11-12.RST.3</b> Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.</p> <p><b>Craft and Structure</b>  <b>11-12.RST.4</b> Determine the meaning of symbols, key terms, and other domain-specific words and phrases</p>	<ul style="list-style-type: none"> <li>• Textbook- <u>Culinary Essentials</u> Johnson and Wales University, 2010 Pages 141-159</li> <li>• AZ Consortium Curriculum <a href="http://www.cte.pimajted.org">www.cte.pimajted.org</a></li> <li>• Guest Speakers- SCC-Karen Chalmers</li> <li>• VHA - Hospitality Career Day- field trip Annually in November</li> <li>• Eatiquette Workshop and Table Service with David Rothchild</li> <li>• Eatiquettes The main course on table service with David Rothchild</li> <li>• Job Shadowing</li> </ul>