



ORGANIZING THEME/TOPIC	FOCUS STANDARDS & SKILLS
<p>Safety and Sanitation</p> <p>Personal Safety & Sanitation</p> <p>Hygiene & Food Allergens</p> <p>Time Frame: 1 week and applied throughout all units</p>	<p>KS 34056.8.1 Demonstrate food safety and sanitation procedures</p> <ul style="list-style-type: none"> Identify safety hazards. Follow guidelines for food sanitation, personal hygiene, food allergens. <p>Career and College Readiness</p> <ul style="list-style-type: none"> Identify safety and health hazards to maintain a safe worksite. Practice personal safety to avoid injury or accidents.
<p>Culinary Tools and Equipment</p> <p>Culinary Tools and Equipment: Cleaning, Sanitizing, & Storage</p> <p>Time Frame: Applied throughout all units</p>	<p>KS 34056.8.2 Demonstrate correct use and maintenance of food production equipment and tools.</p> <ul style="list-style-type: none"> Identify function of basic food equipment Demonstrate proper procedures for cleaning, sanitizing, and the storage. <p>Career and College Readiness</p> <ul style="list-style-type: none"> Use equipment according to manufacturer guidelines and/or government regulations.
<p>Leadership, Teamwork, and Communication</p> <p>Leadership</p> <p>Teamwork</p> <p>Communication Skills</p> <p>Ethics</p> <p>Time Frame: Applied throughout all units</p>	<p>KS 190401.0.6 Demonstrate leadership, citizenship, and teamwork skills required for success in the family, workplace, and community.</p> <ul style="list-style-type: none"> Demonstrate quality work. Communicate effectively with co-workers to clarify workplace objectives. Demonstrate respect for diversity and cultural differences.

<p>Menu Management and Hospitality Project Menus Planning and Communication Tools related to Special Dietary Needs, Measurement Conversions, Table Settings and Service Styles Hospitality Project</p> <p>Time Frame: 4 weeks</p>	<p>KS 34056.8.3 Apply menu management and production principles.</p> <ul style="list-style-type: none"> • Demonstrate knowledge of menu planning, special dietary needs • Adapt recipes using basic measurements. • Compare table settings and service styles. • Design and executive hospitality event. <p>Career and College Readiness</p> <ul style="list-style-type: none"> • KS 34056.8.5 Perform mathematical functions related to menu planning and food service operations. • Use correct grammar, spelling, punctuation and capitalization when preparing written documents.
<p>Culinary Laboratory Experiences Meats Fruits and Vegetables Grains and Legumes Desserts</p> <p>Time Frame: 10 weeks</p>	<p>KS 34056.8.4 Demonstrate preparation of menu categories to produce a variety of food products.</p> <ul style="list-style-type: none"> • Demonstrate a variety of cooking methods in meat preparation (Unit 5) • Demonstrate a variety of fruit and vegetable preparation methods (Unit 6). • Demonstrate appropriate rice, pasta, and legume preparation (Unit 7). • Demonstrate preparation of cakes, pies, and cookies (Unit 8). • Apply the elements and principles of design in plating techniques and cake decorating skills (Unit 8). <p>Career and College Readiness</p> <ul style="list-style-type: none"> • Perform mathematical functions related to food service operations, including recipe conversions, food costing. • Demonstrate self-discipline, positive attitude and integrity in work situations. • Identify positive work behaviors necessary to retain employment. • Manage time and resources effectively to complete projects. • Analyze work roles and responsibilities and how to balance them with life responsibilities.
<p>Culinary Portfolio</p> <p>Time Frame: Integrated throughout course</p>	<p>Career and College Readiness</p> <p>KS 190401.0.7 Create a portfolio demonstrating the importance of employability and career skills.</p> <ul style="list-style-type: none"> • Analyze own progress in development of essential skills for career and college. • Develop and/or organize a career portfolio (electronic or physical) to document knowledge, skills, and experience in a career field.