



**Course Title:** Culinary Arts

**Content Area:** Family and Consumer Sciences

**Grade Level:** 9-12

## Scope and Sequence

Grade Level: 9-12			Content Area: Family and Consumer Sciences – 1 Semester			
Unit or Topic	Standards: National and State	Length of Time	Key Content	Assessment Tools	Scaffolding Strategies (Interventions, Special Education)	Resources & Materials
Intro to Culinary Arts	<b>11.2.9C</b> <b>11.3.3F</b>	4 Days (42 min. classes)	-Familiarize selves with the expectations of the class. -Read the course outline as it is explained -Discover specific rules for the FCS classroom and labs. -Get to know classmates	Teacher created assessments; test, forms, handouts	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"><li>• check for understanding</li><li>• repeated review</li><li>• peer tutoring</li></ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Binders required
Kitchen Safety/Procedures	<b>11.3.6B</b> <b>11.2.6 A</b> <b>11.2.6 B</b>	3 Days	-Kitchen Safety -Lab Procedures -Team work	Teacher created assessments; quizzes, forms, handouts	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"><li>• check for understanding</li></ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper



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Cooking Terms	<b>11.3.6 F</b> <b>11.2.9 C</b>	2 Days	-cooking term identification/use	Teacher created assessments; quizzes, forms, handouts	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"> <li>• check for understanding</li> <li>• repeated review</li> <li>• peer tutoring</li> </ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper
Food Safety and Sanitation	<b>11.3.3 B</b> <b>11.3.9 B</b> <b>11.3.6B</b> <b>11.2.12B</b> <b>13.3.11E</b> <b>9.2</b> <b>8.2</b> 14.4 8.3	14 Days	-Proper handwashing -Food Safety; causes of foodborne contaminants, Importance of Good Personal Hygiene, how to control, Time/Temperature for food safety, And how to prevent cross-contamination	Teacher created assessments; quizzes, forms, handouts  Food Handlers Test – Pass with a 90% or higher to proceed to the kitchens	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"> <li>• check for understanding</li> <li>• repeated review</li> <li>• peer tutoring</li> </ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes, food items for lab



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			-Demonstrate Knowledge; cooking lab			
Recipes	<b>11.2.12 C</b> <b>11.3.6 F</b> <b>11.3.3 F</b> <b>1.1.12 A</b> <b>11.1.6 D</b> <b>11.2.12 D</b> <b>1.1.12A</b> <b>11.2.12A</b> <b>11.3.9F</b> <b>11.1.6D</b> <b>11.2.12D</b> <b>11.3.6B</b>	10-12 Days	-importance of recipes - parts of a recipe -Following directions -practice following a recipe -Tools and equipment used in the kitchens -How to Prepare for cooking	- Teacher created assessments; quizzes, forms, handouts - Teacher Observation during labs	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"><li>• check for understanding</li><li>• repeated review</li><li>• peer tutoring</li></ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes, food items for lab
Kitchen Math	<b>11.2.12 A</b> <b>11.3.3 F</b> <b>11.2.9 H.</b> <b>11.2.12 C</b> <b>11.3.6 F</b> <b>11.3.9 F</b> <b>11.2.12A</b>	10 Days	Kitchen Math; Measurements, Abbreviations, Conversions -Proper Measuring -Demonstrate kitchen safety, food safety, math skills, the ability to read and follow a recipe, and time management procedures in the kitchens	- Teacher created assessments; quizzes, forms, handouts - Teacher Observation during labs	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"><li>• check for understanding</li><li>• repeated review</li><li>• peer tutoring</li></ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes, food items for lab



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Cookies	<b>11.3.6 G</b> <b>4.0</b> <b>7.1.5</b> <b>8.4.3</b> <b>8.4.5</b> <b>8.5.10</b> <b>9.5.4</b> <b>9.5.6</b> <b>14.4.1</b>	12-14 Days	- Sketch notes - Six major types of cookies - Basic science behind cookies and the function of ingredients. -Select, plan preparation steps, and demonstrate proper measuring and preparation methods for baking cookie recipes -Properly clean labs and equipment, and store ingredients and baked goods	- Teacher created assessments; quizzes, forms, handouts - Teacher Observation during labs	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"><li>• check for understanding</li><li>• repeated review</li><li>• peer tutoring</li></ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes, food items for lab
Intro. to the Stove/Cooking On the Stove	<b>11.1.6 D</b> <b>11.2.12B</b> <b>11.2.9C</b> <b>11.3.6F</b> <b>11.3.6G</b> <b>8.3</b> <b>3.5.3</b> <b>2.2.1</b>	12-14 Days	- Work triangle -Purchasing -Use and Care -Demonstrate how to safely operate and care for a stove and oven. -History of Pizza and the Tortilla	- Teacher created assessments; quizzes, forms, handouts - Teacher Observation during labs	<i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes,



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Basic Nutrition	<b>11.3.3 C</b> <b>11.3.3 D</b> <b>11.3.12 C</b> <b>14.2.4</b>  <b>9.4.1</b>  <b>14.3</b>	14 Days	-Reliable sources for nutrition information  -Dietary Guidelines  -MyPlate  -Nutrition Facts Labels	- Teacher created assessments; quizzes, forms, handouts - Teacher Observation during labs	-Teamwork/peer work -Tap into prior knowledge - Give time to talk - Question/review -Visual aids <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"> <li>• check for understanding</li> <li>• repeated review</li> <li>• peer tutoring</li> </ul>	- All content is teacher created. Materials are posted in Blackboard. On Google classroom, or on paper -Various kitchen tools, recipes, food items for lab