

**General Brown Central School District
Curriculum Map**

Course Title: Food Prep	Prepared By: Hannah Cottrell
Time Frame: 2 weeks Weeks 1-2	Unit/Theme: Introduction to Kitchen Principles
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. How do I ready myself for safe food preparation? 2. How can I work in the kitchen safely, cleanly, and accurately? 3. How can I identify and demonstrate proper use, care and storage of food production equipment? 4. How can I practice appropriate food service techniques and etiquette in a variety of social situations? 	
<p>NYS Standards:</p> <p>Standard 2: <u>A Safe and Healthy Environment</u> – Students will know the basics principles of home and community safety. They can demonstrate the skills necessary to maintain their homes and workplace in a safe and comfortable condition.</p> <p>Standard 3: <u>Resource Management</u> – Students will understand and be able to manage personal resources of talent, time, energy, and money to make effective decisions in order to balance their obligations to work, family, and self.</p> <p>RST 1 RST 4 RST 7 RST 9 WHST 1-E WHST 2-D</p>	<p>Vocabulary:</p> <p>Sanitation Chop Brush Frying Season Microwave Stir Whip Cut in Drain Baste Fold Pare Grate Mince Dice Bake Garnish Cream Beat Boil Rotate Simmer Blend Coat Cube Strain Shred Roast Measurement Abbreviations</p>

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<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Apply principles of food safety and sanitation - Know and use the appropriate tools and technologies for safe and healthy food production - Work in cooperative groups to plan and implement successful kitchen lab work - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs - Bell ringers - Class discussions - Tests 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today - Video: Paper Plates to Silver Spoons.

Course Title: Food Prep	Prepared By: Hannah Cottrell
Time Frame: 2 weeks Weeks 3-4	Unit/Theme: Convenience Foods
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. Why should you buy convenience foods? 2. What are the pros and cons to not making a recipe from scratch? 	
<p>NYS Standards:</p> <p>Standards 2 and 3</p> <p>RST 1 RST 4 RST 7 RST 8 RST 9 WHST 1-E WHST 2-D</p>	<p>Vocabulary:</p> <p>Dietary Needs Additives Nutritious Analogues Formed Product Price comparison</p>

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<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Determine the value of the time verses money - Prepare and contrast scratch verses prepared recipes - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs (3) - Bell ringers - Class discussions - Test 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today -

Course Title: Food Prep	Prepared By: Hannah Cottrell
Time Frame: 3 weeks Weeks 5-8	Unit/Theme: Preparation and Use of Fruits and Vegetables/Knife Skills
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. What are the types of fruits and vegetables and what are there differences? 2. What are the essential knife skills and when would you use each of them? 	
<p>NYS Standards:</p> <p>Standards 2 and 3</p> <p>RST 1</p> <p>RST 3</p> <p>RST 4</p> <p>RST 7</p> <p>RST 9</p> <p>WHST 1-E</p> <p>WHST 4</p>	<p>Vocabulary:</p> <p>Leaf</p> <p>Root</p> <p>Stem</p> <p>Drupes</p> <p>Melon</p> <p>Seed</p> <p>Bulb</p> <p>Tuber</p> <p>Pom</p> <p>Tropical</p> <p>Citrus</p> <p>Fruit Vegetable</p>

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	<p>Mince Chop Dice Julienne Filet</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Define types of fruits and vegetables - Use proper knife skills to prepare fruits and vegetables - Prepare and contrast scratch verses prepared recipes - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs (3) - Bell ringers - Class discussions - Test 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today

Course Title: Food Prep	Prepared By: Hannah Cottrell
Time Frame: 3 weeks Weeks 9-11	Unit/Theme: Dairy/Eggs
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. What are the parts of the egg? 2. What sizes and grades do eggs come in and what is important about each one? 3. For dairy what milk should be used for specific recipes? 	
<p>NYS Standards:</p> <p>Standards 2 and 3 RST 1 RST 3 RST 4</p>	<p>Vocabulary:</p> <p>Pasteurization UHT – Ultra High Homogenization Milkfat</p>

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<p>RST 7 RST 9 WHST 1-E WHST 4</p>	<p>Milk solids Coagulate Whey Ripened cheese Curdling Roux Egg Yolk Albumen Chalazae</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Identify the parts of an egg - Sample and identify the different types of milk and what recipes they are appropriate for - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs (3) - Bell ringers - Class discussions - Test 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today -

<p>Course Title: Food Prep</p>	<p>Prepared By: Hannah Cottrell</p>
<p>Time Frame: 3 weeks Weeks 12-14</p>	<p>Unit/Theme: Meat/Poultry</p>
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. How can I identify, select, prepare and store meat and poultry for optimal nutritional value and taste? 	

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<p>NYS Standards:</p> <p>Standards 2 and 3</p> <p>RST 1 RST 4 RST 7 RST 9 WHST 1-E WHST 4</p>	<p>Vocabulary:</p> <p>Cut Marbling Wholesale cuts Retail cuts Variety meats Prime Choice Select USDA Curing Giblets Marinade Roast Moist heat Braise Broil</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Identify forms and preparation techniques of meat and poultry - Choose the correct methods of storage for meat and poultry - Identify nutrients in meat and poultry - Explain cooking methods for different types of meats and poultry - Identify signs of quality when buying fresh meats - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs (2) - Bell ringers - Class discussions - Test 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today -

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<p>Time Frame: 3 weeks Weeks 15-17</p>	<p>Unit/Theme: Basics of Baking</p>
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. What is a leavening agent and why is it important when baking? 2. What are the steps for baking success? 3. How can I prepare and store baked goods for optimal taste? 4. What are the essential parts of a piping bag? 	
<p>NYS Standards:</p> <p>Standards 2 and 3</p> <p>RST 1 RST 3 RST 4 RST 7 RST 9 WHST 1-E WHST 4</p>	<p>Vocabulary:</p> <p>Gluten Leavening agent Muffin and biscuit method Knead Shortened and foam cake Pastry Drop, molded, bar, and rolled cookie</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Identify and demonstrate the steps necessary for successful baking - Explain how leavening agents work to make a product rise - Demonstrate how to prepare a variety of baked goods - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs (3) - Bell ringers - Class discussions - Test - Cupcake wars competition 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today - Video: History of Cookies

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Time Frame: 2 weeks Weeks 18-19	Unit/Theme: Preparing and Serving Meals for others – Friends and Faculty Luncheon
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. What are the essential components of serving meals? When would you use each? 2. How do you set a table? 3. How can I practice appropriate food service techniques and etiquette in a variety of social situations? 	
<p>NYS Standards:</p> <p>Standards 2 and 3 RST 1 RST 7 RST 9 WHST 7</p>	<p>Vocabulary:</p> <p>Place setting Cover table etiquette stemware tumblers flatware family style plate service buffet service</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - Identify types of meal serving styles and prepare a meal for friends and faculty - * these objectives apply to all food labs** - Identify proper procedures for table service - Identify and demonstrate acceptable behaviors and table etiquette 	
<p>Assessments:</p> <ul style="list-style-type: none"> - Homework - Quizzes - Labs – Friends and Faculty Luncheon - Bell ringers - Class discussions - Test 	
<p>Recommended Texts:</p> <ul style="list-style-type: none"> - Teacher made material (TMM) - Textbooks 	<p>Resources:</p> <ul style="list-style-type: none"> - Discovering Food and Nutrition - Food for today -

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Time Frame:	Unit/Theme
Week 20	Final Review and Exam