

**General Brown Central School District  
Curriculum Map**

Course Title: Gourmet Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 1-2	Unit/Theme Safety and Sanitation and Kitchen Review
Essential Questions: <ol style="list-style-type: none"> <li>1. How do I ready myself for safe food preparation?</li> <li>2. How can I work in the kitchen safely, cleanly and accurately?</li> <li>3. How can I work effectively with a kitchen lab team to create a common goal?</li> </ol>	
NYS Standards:  Standard 1: Personal Health & Fitness.  Standard 2: A Safe & Healthy Environment  Standard 3: Resource Management  RST 1 RST 4 RST 7 WHST 1-E WHST 2-D WHST 4	Vocabulary:  Sanitation Food-borne illness Bacteria Contamination Cross-contamination Hygiene  Kitchen Terms: Chop, Brush, Frying, Season, Microwave, Stir, Whip, Drain, Cut in, Baste, Fold, Pare, Grate, Mince, Dice, Bake, Garnish, Cream, Beat, Broil, Boil, Rotate, Simmer, Blend, Coat, Cube, Roast. Strain, Grease, and invert.  Measurement Abbreviations Yield
Student Objectives (The student will...):  - 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	
Assessments:  Home and classwork, discussions, quizzes, test, and kitchen labs.	
Recommended Texts: Discovering Food and Nutrition Food For Today	Resources: Teacher made material Textbooks

**General Brown Central School District  
Curriculum Map**

Course Title:	Prepared By:
Gourmet Foods	Hannah Cottrell
Time Frame: Weeks 3 - 4	Unit/Theme Herbs and Spices
Essential Questions:  1. How can I demonstrate the ability to use advanced culinary techniques in the selection, preparation and service of food?	
NYS Standards:  NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management  RST 1, RST 4, RST 7, and RST 9 WHST 1-E, WHST 2-D, WHST 4, WHST 5, and WHST 7	Vocabulary:  Herbs Spices Garnish Produce Ripe
Student Objectives (The student will...):  - Identify herbs, spices and flavoring used to enhance food - use food plating, styling and garnishing techniques when serving food	
Assessments:  Homework, quizzes, labs, class discussions, tests, projects, and chopped competition.	
Recommended Texts:  Food for Today	Resources:  Teacher Made Materials Textbook Video Online Research

**General Brown Central School District  
Curriculum Map**

Gourmet Foods	Hannah Cottrell
Course Name: Gourmet Foods	Prepared by: Hannah Cottrell
Time Frame: Weeks 5 - 6	Unit/Theme Soups, Salads, and Casseroles
<p>Essential Questions:</p> <ol style="list-style-type: none"> <li>1. How can I demonstrate the ability to use advanced culinary techniques in the selection, preparation and service of food?</li> <li>2. Why should I use a soup, salad, or casserole as a main dish?</li> </ol>	
<p>NYS Standards:</p> <p>NYS Standard 2: A Safe and Healthy Environment</p> <p>NYS Standard 3: Resource Management</p> <p>RST 1 RST 4 RST 7 RST 9 WHST 1-E WHST 2-D WHST 4</p>	<p>Vocabulary:</p> <p>Stock Broth Bouillon Reduction Roux Consommé Bisque Sauce Stew Tossed Salad Salad Dressing Emulsion Vinaigrette Mixed Molded Arranged</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> <li>- prepare a variety of soups and salads</li> <li>- use food plating, styling and garnishing techniques when serving food</li> </ul>	
<p>Assessments:</p> <p>Homework, quizzes, labs, class discussions, tests, projects, and chopped competition.</p>	
<p>Recommended Texts:</p> <p>Food for Today</p>	<p>Resources:</p> <p>Teacher Made Materials Textbook Video Online Research</p>

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Course Title: Gourmet Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 7-8	Unit/Theme Breads: quick and yeast
Essential Questions:  <ol style="list-style-type: none"> <li>1. What are the major differences between yeast and quick bread?</li> <li>2. What are the purpose of the different ingredients in baking breads?</li> </ol>	
NYS Standards: NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management  RST 1 RST 3 RST 4 RST 6 RST 7 RST 9 WHST 1-E WHST 2-D WHST 4	Vocabulary:  Leavening agents Knead Gluten Fermentation Proofing Muffin method Biscuit method
Student Objectives (The student will...): - prepare a variety of quick and yeast breads. - use food plating, styling, and garnishing techniques when serving food.	
Assessments: Home and classwork, discussions, quizzes, test, and kitchen labs.	
Recommended Texts: Discovering Food and Nutrition Food For Today	Resources: Teacher made material Textbooks Online websites video

Course Title:	Prepared By:
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Gourmet Foods	Hannah Cottrell
Time Frame: Weeks 9-13	Unit/Theme Dessert
<p>Essential Questions:</p> <p>How can I demonstrate the ability to use advanced culinary techniques in the selection, preparation and service of food?</p>	
<p>NYS Standards:</p> <p>NYS Standard 2: A Safe and Healthy Environment NYS Standard 3: Resource Management</p> <p>RST 1 RST 3 RST 4 RST 6 RST 7 RST 9 WHST 1-E WHST 2-D WHST 4</p>	<p>Vocabulary:</p> <p>Soufflé Stiff/soft peaks Meringue Foam cake Shortened cake Bar, drop, rolled, molded, refrigerator, pressed cookies Pastry Flute</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> <li>- prepare a variety of desserts</li> <li>- use food plating, styling and garnishing techniques when serving food</li> </ul>	
<p>Assessments:</p> <p>Homework Labs Bell Ringers Class discussions Test Pie Contest Dessert Contest</p>	

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Recommended Texts:  Food for today	Resources:  Teacher Made Materials
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Course Title:  Gourmet Foods	Prepared By:  Hannah Cottrell
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Time Frame:  Weeks 14-15	Unit/Theme  Appetizers
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Essential Questions:  <ol style="list-style-type: none"> <li>1. What is the purpose of an appetizer?</li> <li>2. How to properly calculate appetizers for different crowds?</li> </ol>
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NYS Standards:  NYS Standard 2: A Safe and Healthy Environment  NYS Standard 3: Resource Management  RST 1 RST 4 RST 7 WHST 1-E WHST 2-D WHST 4	Vocabulary:  Hors d'oeuvres Canapé Cocktail Dip Relish Palatability
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Student Objectives (The student will...):  - prepare a variety of appetizers.  - use food plating, styling, and garnishing techniques when serving food in a small party setting.
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Assessments:  Home and classwork, discussions, quizzes, test, and kitchen labs including a small party for faculty.	
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Recommended Texts: Discovering Food and Nutrition Food For Today	Resources: Teacher made material Textbooks
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	Online websites video
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Course Title: Gourmet Foods	Prepared By: Hannah Cottrell
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Time Frame: Weeks 16 - 17	Unit/Theme Entrees
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Essential Questions:  1. What are the different types of serving main meals? 2. What are the main parts of an entree?
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NYS Standards:  NYS Standard 2: A Safe and Healthy Environment  NYS Standard 3: Resource Management  RST 1 RST 4 RST 7 WHST 1-E WHST 2-D WHST 4	Vocabulary:  Varies based on approved student lab selection.
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Student Objectives (The student will...):  - prepare a variety of entrees.  - use food plating, styling, and garnishing techniques when serving food.
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Assessments:  Home and classwork, discussions, quizzes, test, and kitchen labs.	
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Recommended Texts: Discovering Food and Nutrition Food For Today	Resources: Teacher made material Textbooks
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Course Title: Gourmet Foods	Prepared By: Hannah Cottrell
Time Frame: Weeks 18-20	Unit/Theme Final Project