

Year 2, MP 1 Goals/Unit Topics = 90 hours	Year 2, MP 1 ELA Standards	Year 2, MP 1 Math Standards
<u>Food Trends in Hospitality</u> A. Handling difficult situations with guests a. 2306 b. 13.1 and 13.3 B. Industry Communication c. 2404 d. 13.1, 13.2, 13.3 C. Industry Computer accessories e. 2403 f. 13.1 and 13.3	1. A. B. C. D. E. 2. A. B. C. D. E. 3. A. B. C. D.	1. Liquid Measurements CC.2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. A1.1.2.1.1, A1.1.2.1.2, A1.1.2.1.3, A1.1.2.2.1, A1.1.2.2.2, A1.1.3.1.1, A1.1.3.1.2, A1.1.3.1.3, A1.1.3.2.1, A1.1.3.2.2, A2.2.3.1.1, A2.2.3.1.2 2. Liquid Measurements CC.2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. A1.1.2.1.1, A1.1.2.1.2, A1.1.2.1.3, A1.1.2.2.1, A1.1.2.2.2, A1.1.3.1.1, A1.1.3.1.2, A1.1.3.1.3, A1.1.3.2.1, A1.1.3.2.2, A2.2.3.1.1, A2.2.3.1.2 3. Liquid Measurements. CC.2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. A1.1.2.1.1, A1.1.2.1.2, A1.1.2.1.3, A1.1.2.2.1, A1.1.2.2.2, A1.1.3.1.1, A1.1.3.1.2, A1.1.3.1.3, A1.1.3.2.1, A1.1.3.2.2, A2.2.3.1.1, A2.2.3.1.2

	E. 4. A. B. C. D. E. 5. A. B. C. D. E.	4. Fractions and Cooking A. NUMBERS AND OPERATIONS Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems. Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems. Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers 5. Fractions and Cooking A. NUMBERS AND OPERATIONS Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems. Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems. Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.
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		Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers 6. Understanding and Doubling Recipes A. 2.2.HS.D.2 Write expressions in equivalent forms to solve problems. 7. Continue with Doubling Recipes A. NUMBERS AND OPERATIONS Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems. Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems. Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers 8. Cutting recipes in $\frac{1}{2}$ A. NUMBERS AND OPERATIONS Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems.
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		Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems. Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers 9. Unit RateNUMBERS AND OPERATIONS Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems. Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems. Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers
Year 2, MP 2 Goals/Unit Topics Bakery Refresher	Year 2, MP 2 ELA Standards	Year 2, MP 2 Math Standards

A. Identify pies and tarts a. 1906 B. Identify fillings and toppings for baked goods b. 1907 C. Describe different types of icings c. 1913 D. Types of cookies and bar cookies d. 1914 E. Custard and puddings e. 1917 Yeast Cookies A. Proper receiving and storage of fresh, frozen, refrigerated, staple goods a. 401 B. Standardize Recipes b. 801 C. Food Presentation c. 503 D. Demonstrate methods for checking doneness d. 1805
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	B.	
	C.	
	D.	
	E.	
	5.	
	A.	
	B.	
	C.	
	D.	
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Year 2, MP 3 Goals/Unit Topics	Year 2, MP 3 ELA Standards	Year 2, MP 3 Math Standards
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	2. A. CC.3.6.11-12.D. Develop and strengthen writing as needed by planning, revising, editing, rewriting, or trying a new approach, focusing on addressing what is most significant for a specific purpose and audience. B. CC.3.5.11-12.C. 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. C. CC.3.5.11-12.F. Analyze the author’s purpose in providing an explanation, describing a procedure, or discussing an experiment in a text, identifying important issues that remain unresolved. D. E. 3. A. CC.3.5.11-12.D. Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 11–12 texts and topics	A. B. C. D. E. 5. A. B. C. D. E.
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	B. CC.3.6.11-12.I. Write routinely over extended time frames (time for reflection and revision) and shorter time frames (a single sitting or a day or two) for a range of discipline-specific tasks, purposes, and audiences. C. D. E. 4. A. B. C. D. E. 5. A. B. C. D.	
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Year 2, MP 4 Goals/Unit Topics	Year 2, MP 4 ELA Standards	Year 2, MP 4 Math Standards
<u>Cake Production</u> A. Preparing and finishing cakes a. 1912 B. Fondant/ buttercream cake building b. 1912 C. Creating plated desserts c. 1920 <u>NOCTI Prep</u> A. Prepare NOCTI items a. 800 B. Foodservice Technology b. 2400 C. Measuring and equivalencies c. 803 D. Cooking techniques d. 1804 <u>How to shut down a restaurant and clean</u> A. Personal hygiene and good health practices a. 201 B. Sanitizing all equipment and facilities b. 204 C. Procedures to rotate stock including FIFO c. 405 D. Define and explain the general safety requirements and procedures for kitchen equipment d. 702 E. Final inventory e. 405	1. A. CC.3.6.11-12.F. Conduct short as well as more sustained research projects to answer a question (including a selfgenerated question) or solve a problem; narrow or broaden the inquiry when appropriate; synthesize multiple sources on the subject, demonstrating understanding of the subject under investigation B. CC.3.6.11-12.E. Use technology, including the Internet, to produce, publish, and update individual or shared writing products in response to ongoing feedback, including new arguments or information C. CC.3.6.11-12.B. * Write informative/explanatory texts, including the narration of historical events, scientific procedures/ experiments, or technical processes. CC.3.5.11-12.C. 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 tex	1. A. B. C. D. E. 2. A. B. C. D. E. 3. A. B.

	D. CC.3.5.11-12.E. Analyze how the text structures information or ideas into categories or hierarchies, demonstrating understanding of the information or ideas E. cC.3.5.11-12.I. Synthesize information from a range of sources (e.g., texts, experiments, simulations) into a coherent understanding of a process, phenomenon, or concept, resolving conflicting information when possible. 2. A. CC.3.5.11-12.C. 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. CC.3.5.11-12.I. Synthesize information from a range of sources (e.g., texts, experiments, simulations) into a coherent understanding of a process, phenomenon, or concept, resolving conflicting information when possible C. CC.3.5.11-12.F. Analyze the author’s purpose in providing an explanation, describing a procedure, or discussing an experiment in a	C. D. E. 4. A. B. C. D. E. 5. A. B. C. D. E.
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	text, identifying important issues that remain unresolved D. CC.3.6.11-12.H. Draw evidence from informational texts to support analysis, reflection, and research. E. 3. A. CC.3.6.11-12.G. Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the strengths and limitations of each source in terms of the specific task, purpose, and audience; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and overreliance on any one source and following a standard format for citation B. CC.3.6.11-12.E. Use technology, including the Internet, to produce, publish, and update individual or shared writing products in response to ongoing feedback, including new arguments or information. C. C.3.5.11-12.I. Synthesize information from a range of sources (e.g., texts, experiments, simulations) into a coherent understanding of a process, phenomenon, or concept, resolving conflicting information	
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	when possible D. CC.3.5.11-12.C. 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 E. CC.3.5.11-12.J. By the end of grade 12, read and comprehend science/technical texts in the grades 11–12 text complexity band independently and proficientlyCC.3.6.11-12.I. Write routinely over extended time frames (time for reflection and revision) and shorter time frames (a single sitting or a day or two) for a range of discipline-specific tasks, purposes, and audiences. 4. A. B. C. D. E. 5.	
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	A. B. C. D. E.	
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