unit Plan Outline

Year 1, MP 1 Goals/Unit Topics = 90 hours	Year 1, MP 1 ELA Standards	Year 1, MP 1 Math Standards

A. Handbook/ School Rules (approx. 3-4 days)
a. 100
 	
b. 13.3
c. Uniforms/ Kitchen Safety and Hygiene (approx. 2-3 days)
d. 101
e. 13.1 and 13.3
f. Introduction to Culinary Arts (approx. 1-2 weeks)
f. 300
g. 13.1 and 13.3
h. Parts of the knife/knife Skills (approx. 7-10 days)
g. 600-605
h. 13.1 and 13.3
 	
Culinary Basics
A. Adding and subtracting Fractions (approx. 1 week)
 	
a. 800
b. 13.1 and 13.3
B. Small wares & kitchen utensils (approx. 5-6 days)
a. 718
b. 13.1 and 13.3
 	
C. Stocks, Soups and Sauces (approx. 3 weeks)
a. 1701
b. 13.1, 13.2, 13.3
D. Cooking Techniques (approx 1-2 weeks)
a. 700
b. 13.1, 13.2, 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. Fractions and Cooking
	4.	A. NUMBERS AND OPERATIONS
	A.	Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems.
	B.	Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems.
	C.	Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.
	D.	
	E.	Standard 2.1.HS.F.6 Extend the knowledge of arithmetic operations and apply to complex numbers
	5.	5. Fractions and Cooking
	A.	A. NUMBERS AND OPERATIONS
	B.	Standard 2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems.
	C.	Standard 2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multistep problems.
	D.	Standard 2.1.HS.F.5 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.
	E.	

		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. Unit Price

    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. Food Waste and Management

    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 9. Comparing Unit Prices. 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
Year 1, MP 2 **Goals/Unit Topics** A. Food Safety (approx. 1 week)	**Year 1, MP 2** **ELA Standards**	**Year 1, MP 2** **Math Standards** 1. Portion Control

a. 111		A. 2.1.6.E.3 Develop and/or apply number theory concepts to find
b. 13.1 and 13.3	A.	common factors and multiples.
B. Hygiene and Cleanliness	B.	2. Portion control with ladles
(approx. 1 week)	C.	A. 2.1.6.E.3 Develop and/or apply number theory concepts to find
a. 101	D.	common factors and multiples.
b. 13.1, 13.2, 13.3	E.	3. Portion control continued
C. Purchasing, Receiving, and	2.	A. 2.1.6.E.3 Develop and/or apply number theory concepts to find
Storing (approx. 5-7 days)	A.	common factors and multiples.
a. 400-404	B.	4. Portion control continued
b. 13.1 and 13.3	C.	A. 2.1.6.E.3 Develop and/or apply number theory concepts to find
D. Food Preparation Equipment	D.	common factors and multiples.
(approx. 5 days)	E.	5. Portion control scavenger hunt
a. 700	3.	A. 2.1.6.E.3 Develop and/or apply number theory concepts to find
b. 13.1 and 13.3	A.	common factors and multiples.
	B.	6.
Culinary Exploration	C.	
A. Garde Manger (approx. 1-2	D.	
weeks)	E.	
a. 500	4.	
b. 13.1 and 13.3		
B. Plated salads with components		
(approx. 3-4 days)		
a. 510-513		

b. 13.1 and 13.3	A.	5.
C. Introduction to sandwiches	B.	A.
(approx. 3-4 days)	C.	B.
a. 506	D.	C.
D. Bread, Spread, and Filling	E.	D.
(approx. 3-4 days)	5.	E.
a. 802	A.	
b. 13.1 and 13.3	B.	
c. Pizza (approx. 2 weeks0	C.	
a. 803	D.	
b. 13.1 and 13.3	E.	

Year 1, MP 3 Goals/Unit Topics	Year 1, MP 3 ELA Standards	Year 1, MP 3 Math Standards
A. Career Opportunities (approx. 1-2 weeks)	1.CC.3.6.11-12. A,B,C,D,E,F,G,H, I CC.3.5.11-12. A,B,C,D, E,F,G,H,I, J	1. A.

a. 304	A. CC.3.5.11-12.G. Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., quantitative data, video, multimedia) in order to address a question or solve a problem.	B.
b. 13.1, 13.2, and 13.3		C.
B. Communication Skills (approx. 5 days)		D.
a. 300	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	E.
b. 13.1 and 13.2		2.
C. Where to begin your career (approx. 1-2 weeks)		A.
a. 2400, 300		B.
b. 13.1, 13.2, 13.3	C.	C.
c. Front of the house (approx. 1 week)	D.	D.
a. Responsibilities	E.	E.
b. Styles and setup	2.CC.3.6.11-12. A,B,C,D,E,F,G,H, I CC.3.5.11-12. A,B,C,D, E,F,G,H,I, J	3.
c. Processing payments		A.
d. 2200		B.
e. 13.1 and 13.3	A.	C.
D. Intro to management (approx. 1 week)	B.	D.
a. 2100, 2200, 2400	C.	E.
b. 13.1, 13.2, 13.3	D.	4.
	E.	A.
Culinary Math	3.CC.3.5.11-12.C. Follow precisely a complex multistep procedure when	B.

A. Basic math calculations (approx. 3-4 days) a. 800, 804, 805 b. 13.1 and 13.3 B. U.S and Metric Measurement Systems (approx. 4-5 days) a. 800, 805 b. 13.1 and 13.3 C. Measuring and Portioning (3 days) a. 800, 805, 806 b. 13.1 and 13.3 D. Costing Recipes (approx. 1 week) a. 800, 2400 b. 13.1, 13.2, 13.3	carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text. 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.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. C. 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	C. D. E. 5. A. B. C. D. E.

| | 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 tex

E.

4. 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. | |

Year 1, MP 4 Goals/Unit Topics	Year 1, MP 4 ELA Standards	Year 1, MP 4 Math Standards

A. Bakers Ingredients (approx. 1
 	
week)
 	
a. 1900, 1909, 1910
 	
b. 13.1 and 13.3
 	
B. Cookies (approx. 1-2 weeks)
 	
a. 1900, 1914, 1915
 	
b. 13.1 and 13.3
 	
C. Quick Breads (approx. 1 week)
 	
a. 1900, 1905
 	
b. 13.1 and 13.3
 	
D. Scones, Muffins, and Danishes
 	
(approx. 1 week)
 	
a. 1900, 1901
 	
b. 13.1 and 13.3
 	
E. Bakers Percentages (approx. 1
 	
week)
 	
a. 1900, 1902
 	
b. 13.1 and 13.3
	1.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
	
	    A.
	
	    B.
	
	    C.
	
	    D.
	
	    E.
	
	2.CC.3.6.11-12.H. Draw evidence from informational texts to support analysis,
	
	reflection, and research.
	
	    A.
	
	    B.
	
	    C.
	
	    D.
	
	    E.
	
	3.CC.3.6.11-12.E. Use technology, including the Internet, to produce, publish,
		1.
		
		    A.
		
		    B.
		
		    C.
		
		    D.
		
		    E.
		
		2.
		
		    A.
		
		    B.
		
		    C.
		
		    D.
		
		    E.
		
		3.
		
		    A.
		
		    B.
		
		    C.

F. Cakes and Icing (approx. 1 week) a. 1900, 1912, 1913 b. 13.1 and 13.3 Culinary Math A. Basic math calculation (approx. 3 days) a. 800, 804, 805 b. 13.1 and 13.3 B. U.S and Metric Measurement system (approx. 4 days) a. 800, 805 b. 13.1 and 13.3 C. Measuring and Portioning (approx. 3 days) a. 800, 805, 806 b. 13.1 and 13.3 D. Costing Recipes (approx. 1-2 weeks) a. 800, 2400 b. 13.1, 13.2, 13.3	and update individual or shared writing products in response to ongoing feedback, including new arguments or information A. B. C. D. E. 4. 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. A. B. C. D. E. 5. 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;	D. E. 4. A. B. C. D. E. 5. A. B. C. D. E.

| | narrow or broaden the inquiry when appropriate; synthesize multiple sources on the subject, demonstrating understanding of the subject under investigation.

A.

B.

C.

D.

E. | |