

North Country Career Center: Scope and Sequence

Course/Program Name: Culinary Arts

Course Credits: 6 elective (3 per year)

Embedded Credits: 1 Science credit (upon completion of 2 years)

Textbook: Foundation of Restaurant Management and Culinary 1 and
Foundation of Restaurant Management and Culinary 2

Instructor: Frances Woodward

Number of Students: 32

Total Number of Hours: 700

Course Description:

Students learn occupational and food safety, knife skills, food preparation, baking and restaurant management.

In the second year students build on foundational skills, take leadership roles, explore the area of food service that most interests them, and take on a managerial role in the restaurant. Students will benefit from applied experiences in the Falcon Cafe.

Teaching Methods:

Through the use of experiential learning, projects, labs and instructional guided lectures, students will be introduced to the fundamentals. The class has a remote format that allows students to complete work both in class and remotely. Schoology is used to allow access to homework, projects, classwork, resources, and possibly tests and quizzes. The remote format allows students to take full accountability for their work.

IRCs:

- ServSafe Manager
- SP2 Workplace Safety
- SP2 Food Safety

Dual Enrollment:

- White Mountain Community College
- Culinary Foundations
- Food Service Sanitation

CTSO Integration:

- Skills USA



North Country Career Center: Scope and Sequence

Unit(s) of Learning or Weeks of Learning	Time per Unit	Proficiencies Addressed	Content-Area Integration	Projects and Assessment(s)
Year 1 - Semester 1				
Overview of the Restaurant and Foodservice Industry	2 Weeks	<u>VT Culinary Arts CTE Proficiency Summary</u> PP1. Fundamentals of Food Service Operations a. Identify major sectors of the food service and hospitality industry and the role of the industry in local, state, national, and global economies. a. Research, describe, and compare career opportunities and qualifications in the restaurant and food service industry. TS 6. Demonstrate creativity and innovation. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 10. Plan education and career paths aligned to personal goals.	<u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <u>Global Citizenship/Social Studies</u> End of Gr. 12 Inquiry: Constructing compelling and supporting questions: a, d; Determining helpful sources: a Economics: Economic Decision Making: a; Exchange and Markets: a Geography: Human Environment Interaction: Place, Regions, and Culture: a Communicating Conclusions and Taking Informed Action: Communicating: b	Unit test Finding a career in food service projects.



North Country Career Center: Scope and Sequence

Workplace Safety	2 Weeks	PP2. Safety and Sanitation a. Demonstrate the basics of safe work habits, emergency, and security procedures required in food service and hospitality establishments. TS 1. Act as a responsible and contributing citizen and employee TS.2. Apply appropriate academic and technical skills. TS 4. Communicate clearly and effectively and with reason. TS 5. Consider the environmental, social, and economic impacts of decisions. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 11. Use technology to enhance productivity.	<u>Science</u> S1 d-S1 e- <u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e	S/P2 Workplace Safety Culinary Arts
Tools & Equipment	2 Weeks	PP1. Fundamentals of Food Service Operations C. Explain the importance of maintaining facilities, equipment, tools, and supplies. TS.2. Apply appropriate academic and technical skills. TS 4. Communicate clearly and effectively and with reason. TS 5. Consider the environmental, social, and economic impacts of decisions. TS 6. Demonstrate creativity and innovation. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 10. Plan education and career paths aligned to personal goals.	<u>Science</u> S1 d-S1 e- <u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <u>Global Citizenship/Social Studies</u> End of Gr. 12	-Unit Test -Demo test on equipment and tools. -Knife Skills demonstration



North Country Career Center: Scope and Sequence

		<p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>Inquiry: Constructing compelling and supporting questions: a, d; Determining helpful sources: a</p> <p>Economics: Economic Decision Making: a;</p> <p>Exchange and Markets: a</p>	
Food Safety	2 Weeks	<p>2. Safety and Sanitation</p> <p>B. Interpret the basic principles of sanitation and safe food handling.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Science</u></p> <p>S1 d-S1 e-</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p>	<p>ServSafe Manager Test</p> <p>SP/2 Food Safety online course</p>
Baking 1 Pies, Yeast dough, Cookies, weight And Measure	4 Weeks	<p>4. Bakery Production</p> <ul style="list-style-type: none"> ● a. Apply and demonstrate the basics of baking, pastry, and dessert preparation in professional and institutional kitchens. <p>TS 1. Act as a responsible and contributing citizen and employee</p>	<p><u>Science</u></p> <p>Science S1 d-S1 e-</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p>	<p>-Work samples</p> <ul style="list-style-type: none"> ● Pie ● Bread ● Cookie <p>-Thanksgiving bake Sale</p> <p>-Yeast dough</p>



North Country Career Center: Scope and Sequence

		<p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u></p> <p>1. Create: a, c</p> <p>2. Present: c</p>	<p>production leaflet</p> <p>-Test weights and measures</p> <p>-Sugar cookie decorating with royal icing -Work sample</p>
Customer Service	2 Weeks	<p>7. Customer Service</p> <p>a. Develop customer service strategies (i.e., satisfying needs, responding to complaints) to assure the best service for guests.</p> <p>1. Fundamentals of Food Service Operations</p> <p>f. Apply and utilize technology and/or computerized systems as needed in the hospitality industry.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p>	<p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>English Language Arts</u> High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p>	<p>Unit Test</p> <p>Customer service project</p>



North Country Career Center: Scope and Sequence

		<p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Global Citizenship/Social Studies</u></p> <p>End of Gr. 12</p> <p>Inquiry: Constructing compelling and supporting questions: a, d; Determining helpful sources: a</p> <p>Economics: Economic Decision Making: a;</p> <p>Exchange and Markets: a</p> <p>Geography: Human Environment Interaction: Place, Regions, and Culture: a</p> <p>Communicating Conclusions and Taking Informed Action: Communicating: b</p>	
Eggs/ Breakfast Or Lunch Sandwiches	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p>	<p><u>Science</u></p> <p>S1 dS1 e- S7 i.</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p> <p>High School</p> <p>1. Modeling: a, c, d, e, f</p>	<p>Egg making lab introduction</p> <p>Breakfast food lab</p> <p>Crepes, pancakes and</p> <p>Falcon Cafe</p>



North Country Career Center: Scope and Sequence

		<p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u> High School</p> <p>1. Create: a, c</p> <p>2. Present: c</p>	
Year 1 - Semester 2				
Poultry	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Science</u> S1 d- S1 e- S7 i.</p> <p><u>English Language Arts</u> High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p>	<p>Fabrication of a Chicken and work sample</p> <p>Lab Saute a Statler Chicken Breast and work sample</p> <p>Unit Test</p>
Sauce	2 Weeks	<p>Food Preparation</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p>	<p><u>Science</u> S1 d-S7 i.</p>	<p>Mother Sauce Making lab</p> <p>Eggs Benedict Lab</p>



North Country Career Center: Scope and Sequence

		<p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 3. Attend to personal health and financial well-being.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>English Language Arts</u> High School 1. Reading: b, c, d, g</p> <p><u>Mathematics</u> High School 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e</p>	and work Sample
Potatoes/grains and Pasta	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p>	<p><u>Science</u> S1 d-S1 e- S7 i.</p> <p><u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e</p>	<p>Lab-Duchess potatoes</p> <p>Blanch home fires</p> <p>Mashed potatoes</p> <p>Risotto Lab</p> <p>Rice pilaf</p> <p>Pata making lab</p> <p>Work samples</p>



North Country Career Center: Scope and Sequence

			<u>Mathematics</u>	
Food Service Operations	12 Weeks	<p>1. Fundamentals of Food Service Operations a. Implement standard operating procedures related to food and beverage production and guest service to provide quality products and services.</p> <p>2. Safety and Sanitation a. Demonstrate the basics of safe work habits, emergency, and security procedures required in food service and hospitality establishments. b. Interpret the basic principles of sanitation and safe food handling.</p> <p>3. Food Preparation Skills a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>4. Bakery Production a. Apply and demonstrate the basics of baking, pastry, and dessert preparation in professional and institutional kitchens.</p> <p>6. Culinary/Food Service Math a. Apply mathematical skills to successfully create and deliver food products and guest service.</p> <p>7. Customer Service a. Develop customer service strategies (i.e., satisfying needs, responding to complaints) to assure the best service for guests</p> <p>8. Communication a. Effectively utilize communication (speaking, listening, reading, and writing) skills to work with</p>	<p><u>Science</u> S1 d-S1 e- S7 i.</p> <p><u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e</p> <p><u>Mathematics</u> High School 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u> High School 1. Create: a, c 2. Present: c</p>	<p>Falcon Cafe Lab rubric 1. Run the cafe for breakfast and lunch 2. Practice workplace safety 3. Practice safe food handling 4. Preparation 5. Baking</p>



North Country Career Center: Scope and Sequence

		<p>employees, complete required tasks, and deliver optimum customer service.</p> <p>9. Leadership and Teamwork</p> <p>a. Demonstrate leadership and collaboration skills in the hospitality setting.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 3. Attend to personal health and financial well-being.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 10. Plan education and career paths aligned to personal goals.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>		
Employability Skills	2 Weeks	<p>11. Career Development</p> <p>a. Research, describe, and compare career opportunities and qualifications in the restaurant and food service industry.</p>	<p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p>	<p>E-Portfolio</p> <p>Resume</p> <p>Cover letter</p> <p>Job application</p> <p>Interview Day</p>



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		<p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 10. Plan education and career paths aligned to personal goals.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p>	
Global Cuisine	2 Weeks	<p>7. Customer Service</p> <p>b. Evaluate information from ethnic and geographical studies to guide customer service decisions.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p>	<p><u>Science</u></p> <p>S8 a.</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p>	Global Cuisine Menu Project



North Country Career Center: Scope and Sequence

		<p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 10. Plan education and career paths aligned to personal goals.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u></p> <p>High School</p> <p>1. Create: a, c</p> <p>2. Present: c</p>	
Year 2 - Semester 1				
Food Safety 2	4 Weeks	<p>2. Safety and Sanitation</p> <p>b. Interpret the basic principles of sanitation and safe food handling.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p>	<p><u>Science</u></p> <p>S1 d-S1 e-</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p> <p>High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p>	ServSafe Manager or SP/2 Food Safety
Workplace Safety 2	2 Weeks	2. Safety and Sanitation	<u>Science</u>	A Safe SP/2



North Country Career Center: Scope and Sequence

		<p>a. Demonstrate the basics of safe work habits, emergency, and security procedures required in food service and hospitality establishments.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>S1 d-</p> <p><u>English Language Arts</u> High School</p> <ol style="list-style-type: none"> 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e 	workplace safety
Tools and Equipment	2 Weeks	<p>1. Fundamentals of Food Service Operations</p> <p>c. Explain the importance of maintaining facilities, equipment, tools, and supplies.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 7. Employ valid and reliable research strategies.</p>	<p><u>Science</u> S1 d-S1 e-</p> <p><u>English Language Arts</u> High School</p> <ol style="list-style-type: none"> 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e 	<p>Introduction to the kitchen</p> <p>Lab How to use equipment</p> <p>Unit test</p>



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		<p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them..</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p>	
Fruit and Vegetables	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 3. Attend to personal health and financial well-being.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Science</u> S1 d-S1 e- S7 i.</p> <p><u>English Language Arts</u> High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u> High School</p> <p>1. Create: a, c</p> <p>2. Present: c</p>	<p>Lab, end of unit test</p> <p>Work samples</p> <p>How to integrate fruit and vegetables into a menu</p>
Salad, Dressing and	2 week	Food Preparation Skills	<u>Science</u>	Caesar Salad



North Country Career Center: Scope and Sequence

Dips		<p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 3. Attend to personal health and financial well-being.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p>	<p>S1 dS1 e- S7 i.</p> <p><u>English Language Arts</u> High School</p> <ol style="list-style-type: none"> 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <p><u>Mathematics</u> High School</p> <ol style="list-style-type: none"> 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e <p><u>Art: Visual Art</u> High School</p> <ol style="list-style-type: none"> 1. Create: a, c 2. Present: c 	<p>Demonstration Table side. Dip research and presentation Caesar salad table side presentation</p>
Stock and Soup	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills. .</p> <p>TS 4. Communicate clearly and effectively and with reason.</p>	<p><u>Science</u> S1 d-S1 e-</p> <p><u>English Language Arts</u> High School</p> <ol style="list-style-type: none"> 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 	<p>Stock making lab and work sample Soup lab- work sample Unit test</p>



North Country Career Center: Scope and Sequence

		<p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p>	<p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p>	
Baking Production Yeast dough, Cakes and Desserts	4 Weeks	<p>4. Bakery Production</p> <p>a. Apply and demonstrate the basics of baking, pastry, and dessert preparation in professional and institutional kitchens.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Science</u> S1 d-S1 e-</p> <p><u>English Language Arts</u> High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u> High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u> High School</p> <p>1. Create: a, c</p>	<p>Bread, Cakes, desserts</p> <p>Work samples, Labs</p> <p>Unit test</p>



North Country Career Center: Scope and Sequence

			2. Present: c	
Introduction to Management	2 Weeks	9. Leadership and Teamwork a. Demonstrate leadership and collaboration skills in the hospitality setting. b. Appraise how to handle conflicts and facilitate resolutions in food and beverage TS 1. Act as a responsible and contributing citizen and employee TS.2. Apply appropriate academic and technical skills. . TS 4. Communicate clearly and effectively and with reason. TS 5. Consider the environmental, social, and economic impacts of decisions. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 9. Model integrity, ethical leadership, and effective management. TS 10. Plan education and career paths aligned to personal goals. TS 11. Use technology to enhance productivity. TS 12. Work productively in teams while using cultural global competence.	<u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <u>Global Citizenship/Social Studies</u> End of Gr. 12 Inquiry: Constructing compelling and supporting questions: a, d; Determining helpful sources: a Economics: Economic Decision Making: a; Exchange and Markets: a Geography: Human Environment Interaction: Place, Regions, and Culture: a Communicating Conclusions and Taking Informed Action: Communicating: b <u>Mathematics</u> High School 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e	Falcon Cafe and Unit test



North Country Career Center: Scope and Sequence

Year 2 - Semester 2				
Culinary/Food Service Math	2 Weeks	6. Culinary/Food Service Math a. Apply mathematical skills to successfully create and deliver food products and guest service. TS 1. Act as a responsible and contributing citizen and employee TS.2. Apply appropriate academic and technical skills. TS 3. Attend to personal health and financial well-being. TS 4. Communicate clearly and effectively and with reason. TS 5. Consider the environmental, social, and economic impacts of decisions. TS 6. Demonstrate creativity and innovation. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 9. Model integrity, ethical leadership, and effective management. TS 10. Plan education and career paths aligned to personal goals. TS 11. Use technology to enhance productivity. TS 12. Work productively in teams while using cultural global competence.	<u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <u>Mathematics</u> High School 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e	Unit Test Falcon Cafe Weights and Measurement Recipe costing test Personal finance project
Meat/Seafood	2 Weeks	Food Preparation Skills a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.	<u>Science</u> S1 d-S1 e- S7 i. <u>English Language Arts</u> High School	Lab preparation of a variety of meat, seafood and work sample Sustainability in



North Country Career Center: Scope and Sequence

		<p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 3. Attend to personal health and financial well-being.</p> <p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p> <p>High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p>	Seafood project Unit Test
Cooking Methods	2 Weeks	<p>Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>TS.2. Apply appropriate academic and technical skills.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>	<p><u>Science</u></p> <p>S1 d-S1 e-</p> <p><u>English Language Arts</u></p> <p>High School</p> <p>1. Reading: b, c, d, g</p> <p>2. Writing: a, b, d, e</p> <p>3. Writing: c</p> <p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p>	Unit Test, labs on cooking methods



North Country Career Center: Scope and Sequence

		S8 a. Define and delimit engineering problems Analyze a major global challenge to specify qualitative and quantitative criteria. ria and constraints for solutions that account for societal needs and wants. (HS-ETS1-1)	High School 1. Modeling: a, c, d, e, f 2. Number and Quantity: c 6. Statistics and Probability: a, e	
Career Development and Ethics and Legal responsibilities	1 Week	10. Ethics and Legal Responsibilities a. Recognize the ethical and legal responsibilities in food and beverage service facilities. TS 1. Act as a responsible and contributing citizen and employee TS.2. Apply appropriate academic and technical skills. TS 4. Communicate clearly and effectively and with reason. TS 5. Consider the environmental, social, and economic impacts of decisions. TS 7. Employ valid and reliable research strategies. TS 8. Utilize critical thinking to make sense of problems and persevere in solving them. TS 11. Use technology to enhance productivity. TS 12. Work productively in teams while using cultural global competence.	<u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c 4. Speaking and Listening: a, b, c, d 5. Speaking and Listening: a, b, d 6. Language: a, c, e <u>Global Citizenship/Social Studies</u> End of Gr. 12 Inquiry: Constructing compelling and supporting questions: a, d; Determining helpful sources: a	SP2 Ethics Course and final test
Food Service Operations	12 Weeks	1.Fundamentals of Food Service Operations a. Implement standard operating procedures related to food and beverage production and guest service to provide quality products and services. 2. Safety and Sanitation	<u>Science</u> S1 d-S1 e- S7 i. <u>English Language Arts</u> High School 1. Reading: b, c, d, g 2. Writing: a, b, d, e 3. Writing: c	Falcon Cafe



North Country Career Center: Scope and Sequence

		<p>a. Demonstrate the basics of safe work habits, emergency, and security procedures required in food service and hospitality establishments.</p> <p>b. Interpret the basic principles of sanitation and safe food handling.</p> <p>3. Food Preparation Skills</p> <p>a. Apply and illustrate the basics of food preparation in professional and institutional kitchens.</p> <p>4. Bakery Production</p> <p>a. Apply and demonstrate the basics of baking, pastry, and dessert preparation in professional and institutional kitchens.</p> <p>6. Culinary/Food Service Math</p> <p>a. Apply mathematical skills to successfully create and deliver food products and guest service.</p> <p>7. Customer Service</p> <p>a. Develop customer service strategies (i.e., satisfying needs, responding to complaints) to assure the best service for guests</p> <p>8. Communication</p> <p>a. Effectively utilize communication (speaking, listening, reading, and writing) skills to work with employees, complete required tasks, and deliver optimum customer service.</p> <p>9. Leadership and Teamwork</p> <p>a. Demonstrate leadership and collaboration skills in the hospitality setting.</p> <p>TS 1. Act as a responsible and contributing citizen and employee</p> <p>TS.2. Apply appropriate academic and technical skills.</p>	<p>4. Speaking and Listening: a, b, c, d</p> <p>5. Speaking and Listening: a, b, d</p> <p>6. Language: a, c, e</p> <p><u>Mathematics</u></p> <p>High School</p> <p>1. Modeling: a, c, d, e, f</p> <p>2. Number and Quantity: c</p> <p>6. Statistics and Probability: a, e</p> <p><u>Art: Visual Art</u></p> <p>High School</p> <p>1. Create: a, c</p> <p>2. Present: c</p>	
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North Country Career Center: Scope and Sequence

		<p>TS 4. Communicate clearly and effectively and with reason.</p> <p>TS 5. Consider the environmental, social, and economic impacts of decisions.</p> <p>TS 6. Demonstrate creativity and innovation.</p> <p>TS 7. Employ valid and reliable research strategies.</p> <p>TS 8. Utilize critical thinking to make sense of problems and persevere in solving them.</p> <p>TS 9. Model integrity, ethical leadership, and effective management.</p> <p>TS 10. Plan education and career paths aligned to personal goals.</p> <p>TS 11. Use technology to enhance productivity.</p> <p>TS 12. Work productively in teams while using cultural global competence.</p>		
Nutrition	2 Weeks	<p>5. Food Science, Nutrition, and Health</p> <p>a.. Recognize and demonstrate basic nutritional concepts in meal planning and food preparation.</p> <p>b. Apply basic science principles to cooking and baking methods.</p>	<p>Science</p> <p>High School</p> <p>1. Physical Sciences: Structure/Properties of Matter, Forces, and Interactions: d, e</p> <p>7. Earth and Space Sciences: Earth Systems: i</p> <p>8. Engineering, Technology, and Application of Science: a</p> <p>Health</p> <p>High School</p> <p>1. Core Concepts: a, b, c, d, e</p> <p>2. Analyze Influences: a, b, c</p> <p>3. Access Information: b</p> <p>5. Decision Making and Goal Setting: a, b, c, d</p>	Good Eating project.



North Country Career Center: Scope and Sequence

			6. Self-Management: a	
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