

PLC Question #1: What do we want all students to know and be able to do?

Unit 1: Kitchen Safety and Sanitation ✓		Unit 2: Common Kitchen Equipment ✓		Unit 3: Recipes & Cooking Methods ✓	
Priority Standard(s) <ul style="list-style-type: none">Food Production and Services - FPS1: Students will integrate knowledge, skills and practices for careers in food production and services.		Priority Standard(s) <ul style="list-style-type: none">Food Production and Services - FPS1: Students will integrate knowledge, skills and practices for careers in food production and services.		Priority Standard(s) <ul style="list-style-type: none">Food Production and Services - FPS1: Students will integrate knowledge, skills and practices for careers in food production and services.	
Supporting Standard(s) <ul style="list-style-type: none">(WCCTS) Career Development - CD4: Students will identify and apply employability skills.		Supporting Standard(s) <ul style="list-style-type: none">(WCCTS) Career Development - CD4: Students will identify and apply employability skills.		Supporting Standard(s) <ul style="list-style-type: none">(WCCTS) Career Development - CD4: Students will identify and apply employability skills.	
Learning Outcomes		Learning Outcomes		Learning Outcomes	
Students need to know (concrete knowledge)	DOK Level	Students need to know (concrete knowledge)	DOK Level	Students need to know (concrete knowledge)	DOK Level
<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.		<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.		<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.	
<ul style="list-style-type: none">Food safety procedures (FPS1.b)Food sanitation procedures (FPS1.b)		<ul style="list-style-type: none">Industry standards in selecting, using and maintaining food production and food service equipment (FPS1.c)Professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. (FPS1.e)		<ul style="list-style-type: none">Professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. (FPS1.e)Menu Planning principles and techniques based on standardized recipes to meet customer needs (FPS1.d)	
Students will understand (abstract ideas)	DOK Level	Students will understand (abstract ideas)	DOK Level	Students will understand (abstract ideas)	DOK Level
<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.		<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.		<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.	
<ul style="list-style-type: none">Major foodborne pathogens (FPS1.b.19.h)Types of foods involved in outbreaks and illnesses (FPS1.b.19.h)Characteristics of foodborne illnesses (FPS1.b.19.h)Sanitation methods to prevent illness and outbreaks (FPS1.b.19.h)Importance of personal hygiene/health procedures (FPS1.b.23.h)Proper purchasing, receiving, and storage of raw		<ul style="list-style-type: none">Common tool/equipment usage [for recipes] (FPS1.c.9.h)OSHA safety requirements for kitchen tools/equipment (FPS1.c.9.h)OSHA requirements for common tool/equipment maintenance in the kitchen (FPS1.c.10.h)OSHA requirements for cleaning and sanitizing equipment (FPS1.c.11.h)OSHA requirements for serving food (FPS1.c.11.h)		<ul style="list-style-type: none">Cooking tools and equipment for menus (FPS1.d.10.h)Cooking methods and techniques for specific foods (FPS1.e.27.h)<ul style="list-style-type: none">RoastingBroilingSmokingGrillingSauteingPan FryingDeep FryingBraisingStewingPoachingSteamingBakingWeights and measurement tools [for recipes] (FPS1.e.28.h)	

<p>and prepared foods (FPS1.b.24.h)</p> <ul style="list-style-type: none"> Safe food handling and preparation techniques, including proper storage, temperature control, and prevention of cross-contamination (FPS1.b.25.h) 		<ul style="list-style-type: none"> Safe handling of knives, tools, and equipment (FPS1.e.26.h) 		<ul style="list-style-type: none"> Portion control, proper scaling, and measurement techniques (FPS1.e.28.h) Fundamentals of time, temperature, and cooking methods to cooking, holding, cooling, and reheating (FPS1.e.29.h) 	
Students will do (active application)	DOK Level	Students will do (active application)	DOK Level	Students will do (active application)	DOK Level
<ul style="list-style-type: none"> I can identify major foodborne pathogens. I can identify the foods that are commonly involved in foodborne outbreaks and illnesses. I can identify the characteristics of foodborne illnesses. I can demonstrate the basic principles of food safety and sanitation. I can recognize the importance of following food safety and sanitation procedures to protect consumer health. I can demonstrate how to identify and address potential food safety hazards and risk factors in a kitchen setting. I can demonstrate proper personal hygiene practices, such as handwashing and wearing appropriate attire. I can demonstrate proper personal hygiene practices, such as handwashing and wearing appropriate attire. I can follow safe food handling practices, including proper storage, temperature control, and prevention of cross-contamination. I can apply appropriate cleaning and sanitizing procedures for kitchen equipment and work surfaces. 		<ul style="list-style-type: none"> I can operate kitchen tools and equipment according to industry standards (OSHA requirements). I can maintain kitchen tools and equipment following standard safety protocols and industry standards (OSHA requirements). I can clean and sanitize kitchen equipment according to industry standards (OSHA requirements). I can demonstrate the proper procedures for serving food according to industry standards (OSHA requirements). I can demonstrate basic handling skills for knives, tools, and kitchen equipment. 		<ul style="list-style-type: none"> I can identify and categorize different types of menus. I can determine what tools or equipment are needed for various menu items. I can proficiently define different cooking methods and techniques from different menu categories. <ul style="list-style-type: none"> Roasting Broiling Smoking Grilling Sauteing Pan Frying Deep Frying Braising Stewing Poaching Steaming Baking I can use correct weights and measurements to fulfill the requirements of a recipe. I can adjust and modify a recipe to account for different portions and changes in scale [doubling, halving, etc.]. I demonstrate proficient use of time, temperature, and cooking methods to cook, hold, cool, and reheat food. I can ensure that the food products meet customer needs in terms of taste, presentation, and quality. 	
Domain-specific Vocabulary		Domain-specific Vocabulary		Domain-specific Vocabulary	
<ul style="list-style-type: none"> Food Safety 		<ul style="list-style-type: none"> OHSA 		<ul style="list-style-type: none"> Professional 	

- Sanitation
- Hazard Analysis and Critical Control Points (HACCP)
- Cross-contamination
- Personal Hygiene
- Temperature Control
- Cleaning and Sanitizing Agents
- Foodborne Illness
- Food Allergens
- Foodborne Pathogens
- Contamination
- Food Handling Practices
- Temperature Danger Zone
- Hazard
- First Aid

- Standards
- Equipment
- Selection
- Maintenance
- Sanitization
- Efficiency
- Safety
- Regulations
- Lifespan
- Ergonomics
- Quality Assurance

- Food Preparation
- Methods
- Techniques
- Menu Categories
- Variety
- Customer
- Products
- Ingredients
- Cooking
- Seasoning
- Presentation/Plating
- Taste
- Aroma
- Texture
- Appearance
- Portion Control
- Efficiency
- Mise En Place

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Unit 4: Related Careers and Fields of Study ✓		Unit 5: N/A		Unit 6: N/A	
Priority Standard(s) <ul style="list-style-type: none">Food Production and Services - FPS1: Students will integrate knowledge, skills and practices for careers in food production and services.		Priority Standard(s) <ul style="list-style-type: none">		Priority Standard(s) <ul style="list-style-type: none">	
Supporting Standard(s) <ul style="list-style-type: none">(WCCTS) Career Development - CD4: Students will identify and apply employability skills.		Supporting Standard(s) <ul style="list-style-type: none">		Supporting Standard(s) <ul style="list-style-type: none">	
Learning Outcomes		Learning Outcomes		Learning Outcomes	
Students need to know (concrete knowledge)	DOK Level	Students need to know (concrete knowledge)	DOK Level	Students need to know (concrete knowledge)	DOK Level
<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.		<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.		<ul style="list-style-type: none">Ex. vocabulary, facts, concepts, etc.	
<ul style="list-style-type: none">Career paths within the food production and food services industries (FPS1.a).		<ul style="list-style-type: none">		<ul style="list-style-type: none">	
Students will understand (abstract ideas)	DOK Level	Students will understand (abstract ideas)	DOK Level	Students will understand (abstract ideas)	DOK Level
<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.		<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.		<ul style="list-style-type: none">Ex. connections, relationships, frameworks, etc.	
<ul style="list-style-type: none">Summarize education and training requirements and opportunities for career paths in food production and services (FPS1.a.8.h).Analyze the effects of food production and service occupations on local, state, national, and global economies (FPS1.a.9.h).Role of professional organizations in food production and services (FPS1.a.11.h).		<ul style="list-style-type: none">		<ul style="list-style-type: none">	
Students will do (active application)	DOK Level	Students will do (active application)	DOK Level	Students will do (active application)	DOK Level
<ul style="list-style-type: none">I can summarize the education and training needed to pursue a career path in the food industry.I can explain the roles, duties and functions of individuals engaged in food production and service careers.		<ul style="list-style-type: none">		<ul style="list-style-type: none">	

<ul style="list-style-type: none">I can identify jobs/careers in restaurant/food processing companies.I can analyze how economic conditions support or change opportunities for employment and entrepreneurial endeavors.I can analyze how local food production and service jobs contribute to employment, income generation, and overall economic activity in that area.I can demonstrate employability skills through project based learning and in accordance with the FCCLA mission.I can analyze how the food industry and production levels contribute to state and national GDP, employment rate, tax revenue, and economic growth.I can analyze the role of food production in interrelated economies.I can analyze the global effects international trade in food products, global food supply chains, and the impact of food production practices on global issues; like climate change and resource depletion.					
Domain-specific Vocabulary	Domain-specific Vocabulary	Domain-specific Vocabulary	Domain-specific Vocabulary	Domain-specific Vocabulary	Domain-specific Vocabulary
<ul style="list-style-type: none">Career PathwayFood ProductionFood ServicesIndustriesAnalyzeCareersOpportunitiesFCCLA (Future Career and Community Leaders of America)SkillsAptitudeTrainingCertificationSpecializations	<ul style="list-style-type: none">		<ul style="list-style-type: none">		

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| <ul style="list-style-type: none">• Job Market• Entry-Level• Advancement• Management• Entrepreneurship• Customer Service• Sustainability• Trends• Networking | | |
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