

Essential Standards Chart: What is it we expect students to learn?

Grade:	9-12	Subject:	Intro to Food & Bev.	Semester	Fall 2011	Team Members:	Angela Ash	Intro/Cul Tech/Advanced		
							Gail Calhoun	Intro/Fashion		
							Jaime Jackson	Intro		
Standard Description		Example Rigor		Prerequisite Skills		Common Assessment		When Taught?		Extension Standards
What is the essential standard to be learned? Describe in student-friendly vocabulary.		What does proficient student work look like? Provide an example and/or description.		What prior knowledge, skills, and/or vocabulary is/are needed for a student to master this standard?		What assessment(s) will be used to measure student mastery?		When will this standard be taught?		What will we do when students have learned the essential standard(s)?
I will know the nine essential/foundational measurements and I can convert and scale simple recipes		students double recipes by weight, volume and dry measure effectively		division and multiplication of fractions (reducing by half and increasing by half)		Written formative and summative in addition to daily formative lab observations		throughout with nearly-daily reinforcement/formative assessment		Students will prepare market orders by scaling recipes appropriately for the number of k
I will practice industry standard personal hygiene and safe food handling/storage/preparation techniques routinely		students demonstrate ServSafe and Food Handlers principles effectively in the commercial kitchen/workplace environment		appropriate attire and personal hygiene for a food service establishment		I will pass the Food Handlers Exam with a 75 percent or higher		initially and reinforced throughout; progressively higher expectations		Students will be encouraged to join in catering and event planning and begin studying for ServSafe Management level exam
I will know and demonstrate industry safety protocols consistent with the Ntl Restaurant Association and ServSafe & ProStart principles		Safe use of small/large appliances including hot line/range and oven; utensils, knives, etc.		high school level reading comprehension skills, grade level vocabulary proficiency, how to read directions and		Written formative and summative in addition to daily formative lab observations		throughout with nearly-daily reinforcement/formative assessment		Students will be encouraged to join in catering and event planning and begin studying for ServSafe Management level

		execute			exam
I will master basic cooking techniques and understand how to read and create a variety of dishes from recipes with 3 core components: proteins, starches and vegetables + baking 101	students will learn how to prepare various recipes using	ability to observe demonstrations, read directions, and apply knowledge to hands-on tasks	Written formative and summative in addition to daily formative lab observations	throughout with nearly-daily reinforcement/formative assessment	Students will be encouraged to prepare food for consumers beyond the classroom
I will use industry equipment effectively and I will know how to clean, sanitize and maintain them	demonstrating use of 5 qt and 20 qt stand mixers and their attachments and be able to select the best one for the particular recipe/task (whisk for whipping meringue vs dough hook for cinnamon roll dough)	use of electric and gas home appliances and household cleaning items/chemicals	Written formative and summative in addition to daily formative lab observations	throughout with nearly-daily reinforcement/formative assessment	Students will be challenged with increasingly complicated tasks to expand their understanding of maintenance in a commercial kitchen
I will have knowledge of and use effective mise en place in preparing recipes ("everything in place") and organizing ingredients, utensils/equipment, and workstation/cutting board routinely in safe/sanitary way	use of chef station in measuring, cutting, portioning ingredients for recipes before beginning the cooking process	ability to observe demonstrations, read directions, and apply knowledge to hands-on tasks	Written formative and summative in addition to daily formative lab observations	throughout with nearly-daily reinforcement/formative assessment	Students will be encouraged to compete with one another for outstanding/timed challenges requiring advanced organization
I will demonstrate knowledge of the duties of "front of house/FOH" workers and "back of house/BOH" workers in the restaurant industry	Invitation, menu planning, purchasing, coordination of production, tablescape/theme; table service of multiple, consistently plated dishes of hot/cold	ability to observe demonstrations, read directions, and apply knowledge to hands-on tasks	Written formative and summative in addition to daily formative lab observations	throughout with nearly-daily reinforcement/formative assessment	Students will host a complete breakfast service from all aspects of concept/planning: BOH and FOH components through customer satisfaction

	food; timing; professional service/bussing				and hospitality
I will demonstrate knowledge of nutrition in planning balanced meals, selecting dishes for special dietary requirements and identify proteins, starches, fruits and vegetables effectively	Creating balanced plate with protein, starch/carbs, vegetable components suited for an athlete needing high amino acid intake	ability to observe demonstrations, read directions, and apply knowledge to hands-on tasks involving balanced nutrition	Written formative and summative in addition to daily formative lab observations	throughout with nearly-daily reinforcement/formative assessment	Students will be given an opportunity to prepare and market a nutritionally balanced meal for outside consumer