

EVERGREEN COMMUNITY CHARTER SCHOOL CURRICULUM

Course: Culinary Arts Elective

Grade: 9 -12

National & State Standards	Methods/Materials/Assessment	Objectives
<p>14.2.4 14.3.1 14.3.3 14.4.1 14.4.2 14.4.4 14.4.5 14.5.2 14.5.3 14.5.4</p> <p>11.3.9-12.B 11.3.9-12.F 11.3.9-12.G</p>	<p>Methods:</p> <ul style="list-style-type: none"> • Direct Instruction • Lecture • Demonstration <p>Resources:</p> <ul style="list-style-type: none"> • Internet research • Cookbooks • Family recipes • Videos <p>Assessment:</p> <ul style="list-style-type: none"> • Meal planning • Shopping organization • Food preparation • Food storage • Team communication and cooperation 	<ul style="list-style-type: none"> • Demonstrate Knowledge and application of correct operation and maintenance of kitchen tools and equipment. • Demonstrate knowledge and application of proper safety procedure with kitchen food production and equipment • Recognize causes, symptoms and prevention of common food borne illnesses • Demonstrate and practice a high standard of personal and kitchen cleanliness based on HAACP standards. • Prepare a family food. • Budget • Plan menus with an appealing variety of flavors, colors, textures, shapes, sizes, and temperatures. • Appraise sources of food and nutrition information, including food labels, related health and wellness. • Students will demonstrate proper storage of foods to maintain quality and nutrition.