

Gourmet: Global Foods

Stage 1 Desired Results		
<p>ESTABLISHED GOALS:</p> <p><u>Competencies:</u></p> <ul style="list-style-type: none"> Students will demonstrate the ability to plan, select and properly prepare food products in order to meet the intended goal. Students will demonstrate the ability to apply knowledge and skills connected to food service leadership and careers in order to meet the intended goal. Students will demonstrate the ability to analyze and summarize text and integrate knowledge to make meaning of discipline-specific materials. Students will demonstrate the ability to produce coherent and supported writing in order to communicate effectively for a range of discipline-specific tasks, purposes, and audiences. Students will demonstrate the ability to speak purposefully and effectively by strategically making decisions about content, language use, and discourse style. <p><u>Content Standards:</u></p> <p>NASAFACS - National Association of State Administrators for Family and Consumer Sciences</p> <ul style="list-style-type: none"> NASAFACS 8.1 - Analyze career paths within the food production and food services industries. NASAFACS 8.3 Students will demonstrate standards in selecting, using and maintaining food production and food service equipment. NASAFACS 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs NASAFACS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs NASAFACS 8.7 - Demonstrate the concept of internal and external customer service. 	Transfer	
	<p>Students will be able to independently use their learning to be an educated and independent consumers.</p>	
	Meaning	
	<p>ENDURING UNDERSTANDINGS</p> <p>Students will understand that...</p> <ul style="list-style-type: none"> there are cultural factors that influence cuisine. cooking techniques differ among cuisines and cultures. 	<p>ESSENTIAL QUESTION</p> <ul style="list-style-type: none"> Why is food important to the identity of different cultures?
Acquisition		
	<p>Students will know...</p> <ul style="list-style-type: none"> that regional dishes use different ingredients and cooking techniques. that there are standards in selecting, using and maintaining food production equipment. that there are proper techniques to handle knives, tools and equipment. that there are proper ways to use weight and measurements. of the career opportunities in the culinary field . <p><u>vocabulary:</u> regional, climate, menu planning, time management, legumes, protein, coastal, vegetarian, vegan, menu planning, al a cart, table d'hote, buffet, culture, geography, chef, sous chef, line cook, production cook</p>	<p>Students will be skilled at...</p> <ul style="list-style-type: none"> analyzing opportunities for employment and entrepreneurial endeavors. summarizing educational and training requirements and opportunities for career paths in food production and services identifying characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. practicing good personal hygiene/health procedures, including dental health and weight management and report symptoms of illness operating tools equipment following safety procedures and OSHA requirements maintain tools and equipment following safety procedures and OSHA requirement demonstrating procedures for cleaning and sanitizing equipment, serving dishes, glassware

		<p>and utensils to meet industry standards and OSHA requirements.</p> <ul style="list-style-type: none"> ● identifying a variety of types, of equipment for food processing, cooking, holding, storing and serving, including hand tools and small ware. ● developing a variety of menu layouts, themes and design styles. ● preparing requisitions for food equipment , and supplies to meet productions requirements. ● recording performance of menu items, to analyze sales and determine menu revisions ● demonstrating professional skills in safe handling of knives, tools and equipment ● demonstrating professional skill for a for a variety of cooking methods. ● preparing various dishes using safe handling and professional preparation techniques. ● demonstrating cooking methods that increase nutritional value, lower calorie and fat content and utilize herb and spices to enhance flavor. ● analyzing the role of quality service as a strategic component of exceptional performance ● demonstrating quality services that meet industry standards in the foodservice industry.
<p>Content Area Literacy Standards</p>		<p>21st Century Skills</p>
<p>RST.11-12.2 Determine the central ideas or conclusions of a text; summarize complex concepts, processes, or information presented in a text by paraphrasing them in simpler but still accurate terms. RST.11-12.6 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. WHST.11-12.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience. WHST.6-8.6 Use technology, including the Internet, to produce and publish writing and present the relationships between information and ideas clearly and efficiently.</p>		<ul style="list-style-type: none"> ● <i>Think Creatively</i> ● <i>Collaborate with Others</i> ● Solve problems ● Work creatively with others ● Be flexible

Stage 2 - Evidence

Evaluative Criteria	Assessment Evidence
	PERFORMANCE TASK(S):
	OTHER EVIDENCE:

Stage 3 – Learning Plan

Summary of Key Learning Events and Instruction

Language Arts Integration

- 1.OA.1 Use

Mathematics Integration

- 1.OA.1 Use

Technology Integration

- 1.OA.1 Use

District Materials