

GMTCC Culinary Arts Curriculum Map

Semester 1

Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
8/26 – 9/12	11	UT: ServSafe Food Safety, Sanitation, Nutrition, Allergens UN: None Unit Essential Question: How does understanding food safety and sanitation keep you and our community safe from foodborne illness?	S.001 S.002	Resources: ServSafe Essentials (NRAEF) Assessment: Proctored 80 question online test through the National Restaurant Association
9/15 – 9/19	5	UT: Introduced concepts / Weights and measures handout UN: Ongoing Unit Essential Question: Why is it crucial to know how to measure ingredients by both weight and volume?	Q.002 M.005 7.10.bb	Resources: Handout Assessment: Quiz / Test
9/15 – 9/19	5	UT: Using Knives UN: 4.1 Unit Essential Question: 1. How does the knife selection affect food preparation? 2. What are basic safe knife cutting techniques?	L.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False
9/22 – 9/26	5	UT: Using Small Ware UN: 4.2 Unit Essential Question: Why is it important to know the names and uses of all the small wares in the kitchen and dining room?	L.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False

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9/29 – 10/3	5	UT: Fire Safety UN: 2.1 Unit Essential Question: Explain the statement, "An ounce of prevention is worth a pound of cure."	T.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False
10/6 – 10/14	7	UT: Accidents And Injuries UN: 2.2 Unit Essential Question: Why is it important to be safe and sanitary in the kitchen labs?	T.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, True & False.
10/15	1	Chapter 2 Test 200%		Multiple Choice
10/20 – 10/23	4	UT: Restaurant Personal UN: 20.1 Unit Essential Question: What are career opportunities within the hospitality field?	K.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
End of first quarter				
Start of second quarter				
10/24 - 10/28	3	UT: Service Tools and Utensils UN: 20.2 Unit Essential Question: Why is it important to know the names and uses of all the Service Tools and Utensils in the dining room?	L.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False

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10/29 – 10/31	3	UT: Serving the Meal UN: 20.3 Unit Essential Question:	R.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
11/3 – 11/4	2	UT: Handling Complaints and problems UN: 20.4 Unit Essential Question: •	R.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
11/5	5	UT: Review Chapter 20 Service • Restaurant open • Chapter 20 Final test 400% • POS SpringerMiller System Intensive training – need to do! Unit Essential Question:	K.003 Demonstrate knowledge of computerized food service operations	Resources: Introduction to Culinary Arts (CIA) Assessment: Final Chapter Test, Multiple Choice. Weight 400%
11/6 – 11/10	3	UT: Sandwiches UN: 11.1 Unit Essential Question: • What makes a sandwich a meal? • What choices could you make for healthy sandwiches?	M.012	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
11/12 – 11/13	2	UT: Appetizers and Hors d' Oeuvres UN: 11.2 Unit Essential Question:		Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False

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11/14	1	Cooking Competition at NECI (Culinary Classic) 11/14	M.008, M.009, M.015, M.016	Assessment: Observation
11/17 – 11/21	5	UT: Muffins and Quick Breads UN: 18.1 Unit Essential Question: Weights and measures review and assessments or concepts		
11/24 – 11/25	2	UT: Biscuits and Scones UN: 18.2 Unit Essential Question: Purchase and inventory control UT: Breakfast foods, omelet preparation, Breakfast, Brunch food preparation UN: Unit Essential Question: Thanksgiving Break!		Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
12/1 – 12/5	5	UT: Work flow in the kitchen UN: 3.1 Receiving and storage equipment UN: 3.2 UT: Preparation and cooking equipment UN: 3.3	M.016 Q.002, M.005 Applied food service math skills	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False
12/8 – 12/12	5	Holding and Service equipment UN: 3.4 *Test Chapter 3 (400%) Eggs and Dairy UN: 9.1 Breakfast Foods & Drinks UN: 9.2 *Test Chapter 9 (200%)	M.016 Q.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Quiz, Test, Reading, Completion, True & False

12/22 – 12/23	2	UT: Pulled Sugar, Blown Sugar, Candy canes Math Review Christmas Break!	M.016	Resources: Assessment: Visual
1/5 - 12/9	5	UT: Understanding standardized recipes UN: 5.1 Converting Recipes UN: 5.2	M.009	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False

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Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
1/12 – 1/16 End of 1 st Semester	5	UT: Unit Essential Question:	Q.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False
Start of second Semester 1/20 – 1/23	4	UT: Unit Essential Question: Dry Heat Cooking Methods UN: 8.1	L.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False
1/26 – 1/30	5	UT: Unit Essential Question: Moist Heat Cooking Methods UN: 8.2	L.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice

2/2 – 2/5	4	UT: Unit Essential Question: Stocks UN: 14.1	M.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice

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Semester 2

Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
2/9 – 2/13	5	UT: Unit Essential Question:	M.003	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
2/16 – 2/20	5	UT: Math Week – Recipe pricing, Cooking loss, Food cost %, Inventory control, UN: Unit Essential Question: *Winter Recess	Q.001, Q.002, M.005	Resources: Assessment:
3/4 - 3/6	3	UT: Nutrition Basics UN: 22.1 Unit Essential Question:	N.001	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary.

		Nutrition Term Paper	N.002	Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
3/9 – 3/13	5	UT: Making Menus More Nutritious UN: 22.2 Unit Essential Question:	N.002	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice

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Semester 2

Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
3/16 – 3/20	5	UT: Open UN: Unit Essential Question:		Resources: Assessment:
3/23 – 3/26	4	UT: Open UN: Unit Essential Question:		Resources: Assessment:
3/30 – 4/3 End of	5	UT: Unit Essential Question:	M.011	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary.

third quarter				Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
Start of forth quarter 4/6 – 4/10	5	UT: Unit Essential Question:	M.011	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice

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Semester 2

Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
4/13 – 4/17	5	UT: Open UN: Unit Essential Question: Spring Recess		Resources: Assessment:
4/27 – 5/1	5	UT: Unit Essential Question:	M.017	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
5/4 – 5/8	5	UT: Unit Essential Question:	M.017	Resources: Introduction to Culinary Arts (CIA)

				Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
5/11 – 5/15	5	UT: Unit Essential Question:	M.018	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice

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Semester 2

Dates	#Days	Unit Title/ Unit Number / Essential Questions	Technical Skills Competencies	Resources/Materials/ Assessments
5/18 – 5/22	5	UT: Sauces UN: 14.2 Unit Essential Question:	M.018	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
5/26 – 5/29	4	UT: Soups UN: 14.3 Unit Essential Question:	M.018	Resources: Introduction to Culinary Arts (CIA) Assessment: Vocabulary. Quiz, Chapter Test, Written Response, Reading, Multiple Choice, True & False *Multiple Choice
6/1 – 6/5	5	UT: Clean! Final Exam UN:		Resources:

		Unit Essential Question:		Assessment:
6/8 – 6/10 Last day of school	3	UT: UN: Unit Essential Question:		Resources: Assessment: