

Ganado Unified School District #20

(Introduction to Culinary-Fundamentals/9th & 10th)

PACING Guide SY 2018-2019

Resources	AZ College and Career Readiness Standard	Essential Question	Learning Goal	Vocabulary (Content/Academic)
First Quarter				
National Restaurant Association textbooks: Foundations of restaurant management & culinary arts – level one Cd; on line Rouxbe; videos provided by NRA	FUNDAMENTALS to CULINARY ARTS: Quarter 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.6, 1.7, 1.8, 1.9, 1.10, 1.11, 1.12, 1.13,1.14, 1.15, 1.16 3.1, 3.2 4.1, 4.2 5.1, 5.2, 5.3 6.1, 6.2, 6.3 9.0 9.4 PO1 -Predict text content using prio knowledge and text features (eg., illustrations, titles, topic sentences, key words) PO 2 Generate clarifying questions in order to comprehend text PO 3 Use graphic organizers in order to clarify the meaning of the text PO 4 Connect information and events in text to experience and to	LIST REASONS WHY IT IS IMPORTANT TO KEEP FOOD SAFE DESCRIBE GOOD PERSONAL HYGIENE AND HOW IT AFFECTS FOOD SAFETY LIST THE STEPS TO PROPER HANDWASHING GIVE EXAMPLES OF POTENTIALLY HAZARDOUS FOODS DISTINGUISH BETWEEN SITUATIONS IN WHICH CONTAMINATION AND CROSS CONTAMINATION OCCUR State who is legally responsible for providing a safe	Food safety & sanitation; be aware of all aspects that food safety & sanitation entails within a restaurant setting. SW define HACCP and what it's purpose. SW describe current types of cleaners and sanitizers and their proper use. SW identify FATTOM and the role it plays in food safety. SW define cross contamination and understand how it works. SW identify the danger zone and what happens in each area. SW identify and demonstrate proper hand washing technique. SW identify the use of disposable gloves. SW identify appropriate uniform and grooming. SW understand and identify personal hygiene. SW identify and recognize signs of insect, rodent and pest infiltration SW discuss appropriate emergency policies for kitchens and dining room injuries. SW describe appropriate types and uses fire extinguishers used in food service.	VOCABULARY WORDS HACCP FATTOM SALMONELLOSIS SHIGELLOSIS STAPHYLOCOCCAL CLOSTRIDIUM BACILLUS BOTULISM DRESS CODE CROSS CONTAMINATION DIRECT INDIRECT FOOD SPOILAGE CLEANERS SANITIZERS SDS (MSDS) DISPOSAL METHODS RECYCLING INSECT

related text and sources PO 5
 Apply knowledge of organizational structure (ef., chronological order, sequence-time order, cause and effect relationships, logical order, classification schemes, problem-solution) of text to aid comprehension
 Assessment used is pg 36
 Rev/Assmnt Test practice pg 37

environment and ensuring safe practices.
 Define the role of OSHA.
 State in your own words the Hazard Communication Standard requirements for employers

RODENTS
 PEST INFILTRATION
 KITCHEN
 DINING ROOM
 INJURIES
 FIRE
 EXTINGUISHERS
 REGULATORY AGENCIES
 TEMPERATURE
 DANGER ZONE
 INTERNAL COOKING
 TEMPERATURE
 THEMOMETERS
 KNIVES

Second Quarter

National Restaurant Association textbooks: Foundations of restaurant management & culinary arts – level one Cd; on line Rouxbe; videos provided by NRA

Quarter 2:
 2.3
 3.4
 7.5
 8.4
 9.2 9.3
 12.2
 LS-P1 Deliver a polished speech that is organized and well suited to the audience and that uses resource materials to clarify and defend positions
 LS-P2 Deliver an impromptu speech that is organized,

Identify the components and functions of a standardized recipe
 Convert recipes to yield smaller and larger quantities
 Describe the use of common liquid and dry measure tools
 Explain the difference between customary and metric units of measure

Be able to identify, follow and demonstrate a standardized recipe within a restaurant setting.
 SW prepare various dressings, marinades and spice mixtures. SW demonstrate basic garnishes.
 SW develop fundamentals skills in the preparation of col items. SW demonstrate food presentation techniques ie platters, bowls and plates.
 SW identify a variety of cooking methods including

VOCABULARY WORDS:
 RECIPE
 CALCULATIONS
 CONVERSIONS
 MIS EN PLACE
 OVENS, RANGES
 STOVES, GRILLS
 FLAT TOPS
 KNIVES
 SPICES
 HERBS
 BAKING, GRILLING,
 SAUTEING, FRYING,
 BRAISING,

addresses a particular subject and is tailored to the audience
 Strand 1 - Number and Operations
 Concept 3 - Estimation
 PO 2 - use estimation to determine the reasonableness of a solution
 PO 3 - Determine when an estimate is more appropriate than an exact answer
 For assessment pg 157 5.2
 Assessment Review and assessment pg 158 1 - 15; Test practice 1-7 pg159

Apply effective mise en place through practice
 Identify different functions of several types of knives and demonstrate their proper uses
 List common spices and herbs and describe their uses
 Describe and demonstrate several basic preparation techniques, including clarifying butter, separating eggs, whipping egg whites, and making parchment liners
 Describe dry heat cooking methods and list the foods to which they are suited
 Describe moist heat cooking methods and list the foods to which they are suited
 Describe combination cooking methods and list the foods to which they are suited

roasting and baking, broiling, grilling, griddling, sauteing, frying, deep frying, braising, stewing, poaching and steaming
 SW practice mise en place
 SW will understand guidelines for use of seasoning.
 SW identify and use small commercial wares and equipment. SW identify and use large wares and equipment. SW identify and demonstrate proper use of utensils, pots, pans, hand tools and equipment
 SW demonstrate how to read, follow and execute a recipe
 SW perform calculations to increase and decrease formulas

STEWING,
 STEAMING
 UTENSILS, POTS,
 PANS, HAND TOOLS,
 EQUIPMENT
 FOOD GUIDE
 PYRAMID,
 NUTRITIONAL
 GUIDELINES,
 CARBOHYDRATES,
 PROTEIN, FATS,
 VITAMINS,
 MINERALS, WATER
 COOKING
 PRACTICES
 STORAGE
 PRACTICES,
 RETENTION OF
 NUTRIENTS
 COMMON FOOD
 ALLERGIES,
 APPROPRIATE
 SUBSTITUTIONS,
 MENU
 IN TRUTH,
 PRINCIPLES

Demonstrate measuring and portioning foods using ladles, measuring cups and spoons, scales, and scoops

Demonstrate how to properly sharpen and use different types of knives

Gives examples of preparing foods using pots and pans

Identify recipes that preserve nutrients in quantity cooking
Suggest ways to make recipes more healthful

Third Quarter

<p>National Restaurant Association textbooks: Foundations of restaurant management & culinary arts – level one Cd; on line Rouxbe; videos provided by NRA</p>	<p>10.1, 10.2, 10.3, 10.4, 10.5, 10.6, 10.7, 10.8, 10.9, 10.10 LS-P1 Deliver a polished speech that is organized and well suited to the audience and that uses resource materials to clarify and defend positions LS-P2 Deliver an impromptu speech that is organized, addresses a particular subject and is tailored to the audience PO1 -Predict text content using</p>	<p>EXPLAIN AND DEMONSTRATE HOW TO KEEP MILK PRODUCTS SAFE AND SANITARY DIFFERENTIATE BETWEEN BUTTER AND MARGARINE BY LISTING THE CHARACTERISTICS OF EACH</p>	<p>SW identify and prepare breakfast meats, eggs, cereals and batter products. SW prepare various dressings, marinades and spice mixtures. SW demonstrate basic garnishes. SW develop fundamentals skills in the preparation of col items. SW demonstrate food</p>	<p>VOCABULARY WORDS: EGG, DAIRY PRODUCTS, SANDWICHES, FILLING, SPREAD, BREAD, VEGETABLES FOOD PRESENTATION, ANGLES, VISUAL, SALADS,</p>
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prior knowledge and text features (eg., illustrations, titles, topic sentences, key words)
PO 3 Use graphic organizers in order to clarify the meaning of the text
Assessment - complete 10.1 pg 280 include language arts - descriptive writing
Assessment - complete 10.2 pg 294
Assessment - complete 10.3 pg 307
Assessment - complete 10.4 pg 319 (pay attention to test kitchen & Science)
Complete Review & assessment pg 320 1-19 Test Practice on pg 321

LIST THE CHARACTERISTICS OF ICE CREAM
DISTINGUISH AMONG SEVERAL DIFFERENT TYPES OF CHEESES AND GIVE EXAMPLES OF EACH
LIST THE CHARACTERISTICS OF EGGS AND INCLUDE SIZE AND GRADE
PREPARE AND SERVE EGGS USING A VARIETY OF COOKING METHODS
LIST THE CHARACTERISTICS OF EGGS AND INCLUDE SIZE AND GRADE
GIVEN A LIST OF NUMBERS, ADD, SUBTRACT, MULTIPLY AND DIVIDE USING BASIC MATH OPERATIONS
GIVEN A LIST OF FRACTIONS, DECIMALS, WHOLE NUMBERS, AND PERCENTS - ADD, SUBTRACT, MULTIPLY AND DIVIDE
CONVERT RECIPES FROM ORIGINAL

presentation techniques ie platters, bowls and plates.
SW identify and prepare various fruits, vegetables, starches and farinaceous items.
SW perform calculations to increase and decrease formulas

DRESSINGS,
CAREERS,
PORTFOLIOS,
RESUME, LETTER OF RECOMMENDATION , COVER LETTERS, APPLICATION, TEAMWORK, COMMUNICATION, ORAL, NON ORAL, ACCOUNTING, FIXED COST, VARIABLE COST, PERPETUAL INVENTORY, PHYSICAL INVENTORY, REQUISITION, OVERHEAD COSTS, PRIME COST, PURCHASE, SPECIFICATION DENOMINATOR, DIVISOR, DIVIDENE, LOWEST COMMON DENOMINATOR, NUMERATOR, PERCENT, AS PURCHASED AMOUNT, GRAM, KILO, LITER, METER, METRIC SYSTEM

YIELD TO DESIRED
YIELD USING
CONVERSION
FACTORS
DESCRIBE AND GIVE
EXAMPLES OF
CONTROLLABLE
COSTS, FIXED COSTS,
VARIABLE COSTS
RELATED TO FOOD
AND LABOR
DIFFERENTIATE
BETWEEN THE TWO
CATEGORIES OF FOOD
PURCHASE:
PERISABLE AND
NONPERISABLE

Fourth Quarter

National Restaurant
Association
textbooks:
Foundations of
restaurant
management &
culinary arts – level
one
Cd; on line Rouxbe;
videos provided by
NRA

2.1, 2.2, 2.4
3.5
11.1, 11.2, 11.3
12.4, 12.5

IDENTIFY BAKESHOP
INGREDIENTS AND
THEIR FUNCTIONS
IDENTIFYING AND
USING BAKESHOP
EQUIPMENT
UNDERSTANDING
FORMULAS USED IN
THE BAKESHOP
MATCH AND COOK
FRUITS TO
APPROPRIATE
METHODS

SW identify ingredients and
describe their functions used in
baking
SW identify tools and equipment
used in garde manger,
emphasizing safety and sanitation
procedures. SW identify &
mousses and gelatins.
SW list the six food groups in the
current USDA food guide
pyramid; SW demonstrates food
presentation techniques
SW discuss and demonstrate
cooking techniques and storage
principles for maximum retention
of nutrients.

EXPLAIN HOW TO
PREVENT ENZYMATIC
BROWNING OF FRUITS
IDENTIFYING,
DESCRIBE AND
DEMONSTRATE THE
PREPARATION OF
DIFFERENT TYPES OF
FRUITS AND
VEGETABLES

