

**HILLSBOROUGH TOWNSHIP SCHOOL DISTRICT**

**HILLSBOROUGH TOWNSHIP HIGH SCHOOL**

**INTRO TO CULINARY ARTS & BAKING**

**Revised August, 2017**

## **Intro to Culinary Arts & Baking**

Intro to Culinary Arts is a single semester course that provides instruction in, and practical application of, food production for students considering a career in the foodservice industry or are interested in expanding their knowledge of cooking at home. The Intro to Culinary Arts course is designed to prepare students for further study and foundational knowledge of the foodservice industry as well as for at home cooking opportunities.

In this course students will learn why safety and sanitation must be controlled at all times and how to use the equipment in a kitchen environment safely. Knife skills will be introduced and students will begin to improve their accuracy and speed in producing knife cuts. A variety of cooking techniques and ingredients will be explored and used for preparation of fruits and vegetables, baked goods, protein foods, and kitchen maintenance.

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

Essential Questions	Enduring Understandings	National Family & Consumer Sciences Standards	Learning Targets	Assessment Formative and Summative	Interdisciplinary Connections	NJ 21st Century Life and Career Standards
<b>Unit 1 – Safety &amp; Sanitation Pacing- 5 Days</b>						
<p>How can knowing the basics of food safety, sanitation, and preparation apply into our daily lives?</p> <p>What do you perceive to be proper food handling practices that prevent foodborne illness?</p> <p>How do you prevent common kitchen accidents?</p>	<p>Handling and working with food has a direct effect on the consumers well being.</p> <p>Proper work habits are essential to health, safety and sanitation.</p> <p>Kitchen accidents can be prevented.</p> <p>Improper personal and kitchen sanitation can lead to illness.</p> <p>Proper food handling techniques are necessary to prevent illness.</p>	<p><b>8.2.1</b> Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.</p> <p><b>8.2.5</b> Practice standard personal hygiene and wellness procedures.</p> <p><b>8.2.7</b> Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p><b>8.2.8</b> Analyze current types of cleaning and sanitizing materials for proper use.</p>	<p>Define, discuss, and demonstrate various types of kitchen safety techniques including proper knife usage, kitchen accident prevention, and sanitation procedures.</p> <p>Demonstrate appropriate lab expectations and procedures.</p> <p>Apply skills in the use of lab equipment and kitchen tools.</p> <p>Discuss terms to describe kitchen rules, lab procedures, instructions, and recipes.</p>	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Presentations</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic</p>	<p><b>Language Arts</b> <b>NJSLSA.R2.</b> Determine central ideas or themes of a text and analyze their development; summarize the key supporting details and ideas. <b>NJSLSA.W4.</b> Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience. <b>NJSLSA.W6.</b> Use technology, including the Internet, to produce and publish writing and to interact and collaborate with others <b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively. <b>NJSLSA.SL2.</b> Integrate and evaluate information presented in diverse media and formats, including visually, quantitatively, and orally.</p>	<p><b>9.3.HT.5</b> Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace. <b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service.</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	Understanding the importance of using a work plan in the successful completion of a lab experience. Cooperation, following directions, accountability, and time management are necessary skills for group tasks.			organizers, gallery, and self assessment/reflection	<p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p style="text-align: center;"><b><u>Mathematics</u></b></p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions..</p> <p style="text-align: center;"><b><u>World Languages</u></b></p> <p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p style="text-align: center;"><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.</p> <p><b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss,</p>	
--	--	--	--	---	---	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					weight gain, and weight maintenance. <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. . <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
<b>Unit 2 - Basic Skills</b> <b>Pacing – 10 Days</b>						
What role does precise measurement play in a successful end product?  What are proper knife skills when used in food preparation?  Why is it important to understand the uses of small kitchen equipment and utensils?	Accurate measurements and measuring techniques are fundamental to the success of any recipe.  Knife handling procedures are vital to ensure safety in the kitchen environment.  Having an understanding of small kitchen equipment and	<b>8.3.5</b> Demonstrate procedures for safe and secure storage of equipment and tools. <b>8.3.6</b> Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving. <b>8.5.1</b> Demonstrate professional skills in safe handling of knives, tools, and equipment. <b>8.5.3</b> Demonstrate knowledge of portion control and proper scaling and measurement techniques.	Define, discuss, and demonstrate various types of kitchen equivalents and math equations.  Discuss skills in the use of measuring with small kitchen equipment.  Discuss the “Big G” method for learning measuring equivalents.  Practice and apply basic knife handling techniques.	Unit quizzes, tests and projects  Open response questions  Presentations  Classroom and small group discussions  Food labs and Rubrics  Regular implementation of formative assessment strategies including but	<b>Language Arts</b> <b>NJSLSA.SL.1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others’ ideas and expressing their own clearly and persuasively. <b>NJSLSA.L.1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking. <b>NJSLSA.L.2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing <b>Mathematics</b> <b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects	<b>9.3.HT.5</b> Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace. <b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	<p>utensils provides a framework when working in the kitchen.</p> <p>Understanding food preparation terms aids in successful preparation of the recipe.</p> <p>Accurate measurements are necessary for successfully preparing recipe. Understanding the parts of the recipe aids in the successful preparation of the recipe.</p>			<p>not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b>MG.3</b> Apply geometric methods to solve design problems  <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.  <u><b>Science</b></u>  <b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.  <u><b>World Languages</b></u>  <b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.  <u><b>Health and Phys. Ed</b></u>  <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.  <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.  <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p>	<p>operating procedures related to food and beverage production and guest service.</p>
--	---	--	--	--	---	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
<b>Unit 3 - Fruits &amp; Vegetables Pacing – 7 Days</b>						
How do fruits and vegetables change during different cooking and baking applications?	<p>Preparing fruits and vegetables in various ways can expand the palate.</p> <p>Vegetables can be categorized based on the part of a plant they grow from (leaves, stem, roots, flowers, seeds, tubers) and based on subgroups (dark green vegetables, red &amp; orange vegetables, starchy vegetables, beans/peas and other vegetables).</p> <p>Fruits can be classified into six different categories based upon their physical</p>	<b>8.5.7</b> Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing fruits and vegetable for a recipe.	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b>Language Arts</b> <b>NJSLSA.SL.1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively. <b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking. <b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b>Mathematics</b> <b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects <b>MG.3</b> Apply geometric methods to solve design problems <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p> <p><b>Science</b></p>	<p><b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service. <b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	appearances; drupes, pomes, citrus, melons, tropical fruits, berries				<p><b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p><b><u>Social Studies</u></b></p> <p><b>6.1.12.B.16.a</b> Explain why natural resources (i.e., fossil fuels, food, and water) continue to be a source of conflict, and analyze how the United States and other nations have addressed issues concerning the distribution and sustainability of natural resources.</p> <p><b>6.2.12.B.6.a</b> Determine the global impact of increased population growth, migration, and changes in urban-rural populations on natural resources and land use.</p> <p><b><u>World Languages</u></b></p> <p><b>7.1.1L.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.</p> <p><b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.</p>	
--	--	--	--	--	---	--



Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<p><b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p> <p><b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
<b>Unit 4 - Dairy, Eggs, &amp; Breakfast Pacing – 10 Days</b>						
<p>What is the role of temperature in preparing dairy products?</p> <p>Why is it important to understand the functions of eggs as ingredients in recipes?</p>	<p>Dairy products can be prepared and manipulated in various forms.</p> <p>Eggs perform different functions when applied in various recipes.</p> <p>Eggs are nutritious, economical, and versatile food that can be eaten alone and used in many recipes.</p> <p>Eggs and dairy products provide the body with vital nutrients.</p>	<p><b>8.5.7</b> Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.</p> <p><b>8.5.11</b> Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.</p>	<p>Define, discuss, and demonstrate techniques and vocabulary used when preparing dairy, eggs, and breakfast foods.</p>	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Presentations</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown,</p>	<p><b>Language Arts</b></p> <p><b>NJSLSA.SL.1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively.</p> <p><b>NJSLSA.L.1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L.2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b>Mathematics</b></p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p>	<p><b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities.</p> <p><b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.</p> <p><b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service.</p> <p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

				<p>graphic organizers, gallery, and self assessment/reflection</p>	<p><b><u>Science</u></b>  <b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p><b><u>Social Studies</u></b>  <b>6.1.12.B.16.a</b> Explain why natural resources (i.e., fossil fuels, food, and water) continue to be a source of conflict, and analyze how the United States and other nations have addressed issues concerning the distribution and sustainability of natural resources.  <b>6.2.12.B.6.a</b> Determine the global impact of increased population growth, migration, and changes in urban-rural populations on natural resources and land use.</p> <p><b><u>World Languages</u></b>  <b>7.1.1L.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p><b><u>Health and Phys. Ed</u></b>  <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.  <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.</p>	
--	--	--	--	--	--	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<p><b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p> <p><b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
<b>Unit 5 –Potatoes, Grains, &amp; Pasta</b> <b>Pacing – 10 Days</b>						
How do preparation processes differ among grains, potatoes, and pasta products?	<p>Whole and refined grains contain different nutrients and will produce different quality products.</p> <p>Grains are most abundant food in the world.</p> <p>Grains are versatile, nutritious, and flavorful addition to meals and an economical way to stretch a food budget.</p> <p>Potatoes can be used in various recipe applications.</p>	<b>8.5.7</b> Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing potatoes, grains, and pasta recipes.	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown,</p>	<p><b><u>Language Arts</u></b></p> <p><b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively..</p> <p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b><u>Mathematics</u></b></p> <p><b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects</p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b>A-CED.1</b> Create equations and inequalities in one variable and use</p>	<p><b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities.</p> <p><b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.</p> <p><b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service.</p> <p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	<p>The base ingredients needed to create a standard pasta include flour, salt, and egg.</p>			<p>graphic organizers, gallery, and self assessment/reflection</p>	<p>them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p> <p><b><u>Science</u></b></p> <p><b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p><b><u>Social Studies</u></b></p> <p><b>6.1.12.B.16.a</b> Explain why natural resources (i.e., fossil fuels, food, and water) continue to be a source of conflict, and analyze how the United States and other nations have addressed issues concerning the distribution and sustainability of natural resources.</p> <p><b>6.2.12.B.6.a</b> Determine the global impact of increased population growth, migration, and changes in urban-rural populations on natural resources and land use.</p> <p><b><u>World Languages</u></b></p> <p><b>7.1.1L.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.</p>	
--	---	--	--	--	---	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<p><b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.</p> <p><b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p> <p><b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
<b>Unit 6 - Proteins</b> <b>Pacing - 5 Days</b>						
<p>Why is it important to know the characteristics of different kinds of poultry, meat, and seafood?</p> <p>How does one avoid food illness when preparing poultry, meat, and seafood?</p>	<p>Preparation procedures are different when handling and preparing poultry, meats, and seafood.</p> <p>Meat, poultry, and seafood must be cooked to specific temperatures in order to be safe for human consumption.</p> <p>When handling raw meats, poultry, or seafood it is</p>	<b>8.5.5</b> Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing various meats, seafood, and poultry recipes.	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to</p>	<p style="text-align: center;"><b>Language Arts</b></p> <p><b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively.</p> <p><b>NJSLSA.SL2.</b> Integrate and evaluate information presented in diverse media and formats, including visually, quantitatively, and orally.</p> <p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization,</p>	<p><b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities.</p> <p><b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.</p> <p><b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service.</p> <p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	imperative to practice proper sanitation techniques.			exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection	<p>punctuation, and spelling when writing</p> <p><b><u>Mathematics</u></b></p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p> <p><b><u>Science</u></b></p> <p><b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p><b><u>Social Studies</u></b></p> <p><b>6.1.12.B.16.a</b> Explain why natural resources (i.e., fossil fuels, food, and water) continue to be a source of conflict, and analyze how the United States and other nations have addressed issues concerning the distribution and sustainability of natural resources.</p> <p><b>6.2.12.B.6.a</b> Determine the global impact of increased population growth, migration, and changes in urban-rural populations on natural resources and land use.</p> <p><b><u>World Languages</u></b></p> <p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p>	restaurant and foodservice industry.
--	--	--	--	--	--	--------------------------------------

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<u><b>Health and Phys. Ed</b></u> <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others. <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance. <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. . <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
<b>Unit 7 - Breads</b> <b>Pacing – 10 Days</b>						
Why is it imperative to understand the functions of the basic ingredients in baking?  Why is it important to understand characteristics of quick	Bread is a staple food prepared by creating dough of flour & water with the addition of other ingredients.  The art of bread making has been around for centuries.	<b>8.5.10</b> Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when making quick breads and yeast breads.	Unit quizzes, tests and projects  Open response questions  Classroom and small group discussions  Food labs and Rubrics	<u><b>Language Arts</b></u> <b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking. <b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing <u><b>Mathematics</b></u>	<b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard operating procedures

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

<p>bread and yeast breads?</p> <p>Why is it important to understand characteristics of batters and dough?</p>	<p>There are two major types of bread classifications which are prepared using different methods.</p> <p>Chemical interactions of food are dependent on scientific principles.</p> <p>The uses of leavening agents, and which ones are considered "quick".</p> <p>Each ingredient in a yeast bread product has a specific purpose.</p> <p>Specific conditions and techniques are necessary for fermentation and development of gluten to occur.</p>			<p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects  <b>MG.3</b> Apply geometric methods to solve design problems  <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p> <p style="text-align: center;"><u><b>Science</b></u></p> <p><b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p style="text-align: center;"><u><b>Social Studies</b></u></p> <p><b>6.1.12.B.16.a</b> Explain why natural resources (i.e., fossil fuels, food, and water) continue to be a source of conflict, and analyze how the United States and other nations have addressed issues concerning the distribution and sustainability of natural resources.  <b>6.2.12.B.6.a</b> Determine the global impact of increased population growth, migration, and changes in urban-rural populations on natural resources and land use.</p> <p style="text-align: center;"><u><b>World Languages</b></u></p> <p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p>	<p>related to food and beverage production and guest service.</p> <p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>
---	---	--	--	--	---	---



Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<u><b>Health and Phys. Ed</b></u> <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others. <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance. <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. . <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
<b>Unit 8 - Pies</b> <b>Pacing – 7 Days</b>						
Why is it imperative to understand the functions of the basic ingredients in baking?  Why is it important to understand the characteristics of pies?	Pastry can refer to a variety of doughs. Many products are made from this dough.  Standard ingredients used to create pastry dough include flour, water, and salt.	<b>8.5.10</b> Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing pies.	Unit quizzes, tests and projects  Open response questions  Classroom and small group discussions  Food labs and Rubrics	<u><b>Language Arts.</b></u> <b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively. <b>NJSLSA.SL2.</b> Integrate and evaluate information presented in diverse media and formats, including visually, quantitatively, and orally. <b>NJSLSA.L1.</b> Demonstrate command of the conventions of	<b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard operating procedures

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

	<p>The uses of liquid and solid fats have different effects within a baked product.</p>			<p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p>standard English grammar and usage when writing or speaking.  <b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing  <u><b>Mathematics</b></u>  <b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects  <b>MG.3</b> Apply geometric methods to solve design problems  <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.  <u><b>Science</b></u>  <b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity..  <u><b>World Languages</b></u>  <b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.  <u><b>Health and Phys. Ed</b></u>  <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds</p>	<p>related to food and beverage production and guest service.  <b>9.3.HT-RFB.9</b>  Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>
--	---	--	--	--	--	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<p>and cultures that may impact the health of oneself and others.</p> <p><b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.</p> <p><b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p> <p><b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
<b>Unit 9 - Cakes</b> <b>Pacing – 5 Days</b>						
<p>Why is it imperative to understand the functions of the basic ingredients in baking?</p> <p>Why is it important to understand characteristics of cakes?</p>	<p>The uses of liquid and solid fats have different effects within a baked product.</p> <p>Icing cakes is an art and it takes a lot of practice to achieve desired results.</p>	<b>8.5.10</b> Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing cake and frosting recipes.	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment</p>	<p><b><u>Language Arts</u></b></p> <p><b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively..</p> <p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b><u>Mathematics</u></b></p>	<p><b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities.</p> <p><b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.</p> <p><b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service.</p>

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

				<p>strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects  <b>MG.3</b> Apply geometric methods to solve design problems  <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.</p> <p style="text-align: center;"><b><u>Science</u></b></p> <p><b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p style="text-align: center;"><b><u>World Languages</u></b></p> <p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p style="text-align: center;"><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.  <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.  <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in</p>	<p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>
--	--	--	--	---	--	---

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					the United States and other countries. . <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
<b>Unit 10 - Cookies</b> <b>Pacing – 7 Days</b>						
Why is it imperative to understand the functions of the basic ingredients in baking?  Why is it important to understand characteristics of the six different categories of cookies?	The uses of liquid and solid fats have different effects within a baked product.  Cookies are sorted into different classifications based on preparation technique.	<b>8.5.10</b> Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.	Define, discuss, and demonstrate techniques and vocabulary used when preparing cookie recipes.	Unit quizzes, tests and projects  Open response questions  Classroom and small group discussions  Food labs and Rubrics  Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic	<b>Language Arts.</b> <b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively. <b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking. <b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing <b>Mathematics</b> <b>MG.3</b> Apply geometric methods to solve design problems <b>A-CED.1</b> Create equations and inequalities in one variable and use them to solve problems. Include equations arising from linear and quadratic functions, and simple rational and exponential functions.	<b>9.3.HT-RFB.2</b> Demonstrate safety and sanitation procedures in food and beverage service facilities. <b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others. <b>9.3.HT-RFB.8</b> Implement standard operating procedures related to food and beverage production and guest service. <b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

				organizers, gallery, and self assessment/reflection	<p><b><u>Science</u></b> <b>HS-LS2-7.</b> Design, evaluate, and refine a solution for reducing the impacts of human activities on the environment and biodiversity.</p> <p><b><u>World Languages</u></b> <b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p><b><u>Health and Phys. Ed</u></b> <b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others. <b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance. <b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. . <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
Unit 11 - Meal Planning Pacing – 4 Days						

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

Why is it important to understand how to pair foods when preparing a meal?	<p>A menu determines the type of customer the establishment will attract, sets a theme, and determines the type of service offered in a foodservice establishment.</p> <p>There are many kinds of menus as there are different kinds of foodservice operations.</p>	<p><b>8.4.1</b> Use computer based menu systems to develop and modify menus.</p> <p><b>8.4.2</b> Apply menu-planning principles to develop and modify menus.</p> <p><b>8.4.3</b> Analyze food, equipment, and supplies needed for menu production.</p> <p><b>8.4.4</b> Develop a variety of menu layouts, themes, and design styles.</p>	Define, discuss, and demonstrate techniques and vocabulary used when preparing and planning meals and menus.	<p>Unit quizzes, tests and projects</p> <p>Open response questions</p> <p>Presentations</p> <p>Classroom and small group discussions</p> <p>Food labs and Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b><u>Language Arts</u></b></p> <p><b>NJSLSA.W4.</b> Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.</p> <p><b>NJSLSA.W6.</b> Use technology, including the Internet, to produce and publish writing and to interact and collaborate with others</p> <p><b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively.</p> <p><b>NJSLSA.SL2.</b> Integrate and evaluate information presented in diverse media and formats, including visually, quantitatively, and orally.</p> <p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b><u>Mathematics</u></b></p> <p><b>MG.1</b> Use geometric shapes, their measures, and their properties to describe objects</p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b><u>World Languages</u></b></p>	<p><b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.</p> <p><b>9.3.HT-RFB.9</b> Describe career opportunities and qualifications in the restaurant and foodservice industry.</p>
--	---	--	--	--	---	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					<p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p style="text-align: center;"><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds and cultures that may impact the health of oneself and others.</p> <p><b>2.1.12.B.1</b> Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.</p> <p><b>2.1.12.B.2</b> Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries. .</p> <p><b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.</p>	
Unit 12 - Kitchen Maintenance Pacing – 5 Days						



Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

Why is cleanliness important in a food lab setting?	<p>Effective teamwork and leadership depend on several key components such as: cooperation, communication, collaboration and compromise.</p> <p>Time management skills lead to a more effective and efficient outcome.</p>	<p><b>5.2.2</b> Operate cleaning equipment and tools.</p> <p><b>5.2.3</b> Manage use of supplies.</p> <p><b>5.2.4</b> Maintain building interior surfaces, wall coverings, fabrics, furnishings, and floor surfaces.</p> <p><b>5.2.5</b> Perform facilities maintenance based on established standards and procedures.</p>	Apply knowledge of kitchen sanitation procedures to maintain cleanliness and safety standards of the foods lab classroom.	<p>Open response questions</p> <p>Classroom and small group discussions</p> <p>Rubrics</p> <p>Regular implementation of formative assessment strategies including but not limited to exit tickets, think-pair-share, 3-2-1 Countdown, graphic organizers, gallery, and self assessment/reflection</p>	<p><b><u>Language Arts</u></b></p> <p><b>NJSLSA.W4.</b> Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.</p> <p><b>NJSLSA.SL1.</b> Prepare for and participate effectively in a range of conversations and collaborations with diverse partners, building on others' ideas and expressing their own clearly and persuasively.</p> <p><b>NJSLSA.L1.</b> Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.</p> <p><b>NJSLSA.L2.</b> Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing</p> <p><b><u>Mathematics</u></b></p> <p><b>MG.3</b> Apply geometric methods to solve design problems</p> <p><b><u>World Languages</u></b></p> <p><b>7.1.IL.A.3</b> Compare and contrast the use of verbal and non-verbal etiquette (i.e., the use of gestures, intonation, and cultural practices) in the target culture(s) and in one's own culture.</p> <p><b><u>Health and Phys. Ed</u></b></p> <p><b>2.2.12.A.1</b> Employ skills for communicating with family, peers, and people from other backgrounds</p>	<b>9.3.HT-RFB.4</b> Demonstrate leadership qualities and collaboration with others.
---	--	--	---	---	--	--

Hillsborough Township Public Schools  
Hillsborough High School Family & Consumer Science  
Intro to Culinary Arts & Baking Curriculum Map

					and cultures that may impact the health of oneself and others.. <b>2.5.12.B.3</b> Analyze factors that influence intrinsic and extrinsic motivation and employ techniques to enhance individual and team effectiveness.	
--	--	--	--	--	--	--

WORKS CITED:

Kowtaluk, Helen. *Food for today*. New York, Glencoe/McGraw-Hill, 2006.

National Standards and Competencies. National Association of State Administrators of Family and Consumer Sciences, 2017,

[www.nasafacs.org/national-standards-and-competencies.html](http://www.nasafacs.org/national-standards-and-competencies.html). Accessed 08 Aug., 2017.

New Jersey Student Learning Standards. State of New Jersey Department of Education, 2014,

[www.nj.gov/education/cccs/](http://www.nj.gov/education/cccs/). Accessed 08 Aug., 2017.