

IAA Curriculum

Content Area	Culinary Arts	Grade	7
Course Name	Culinary Arts Rotation 7		

Unit	Unit 1: Culinary Arts Food Safety					
Concepts	<ul style="list-style-type: none"> How to prevent food poisoning. Wash hands, utensils and surfaces often. Separate: don't cross contaminate Cook to right temperature Chill: refrigerate & freeze food properly 					
Big Ideas	Did you know that an estimated 1 in 6 Americans will get sick from food poisoning this year alone? Food poisoning not only sends 128,000 Americans to the hospital each year—it can also cause long-term health problems. About 3,000 die every year from food poisoning.					
Essential Understandings	What constitutes a safe and sanitary kitchen workspace? Why is sanitation important when working in a kitchen? Why is it important to learn kitchen procedures? How do I practice correct sanitation when handling food ?					
Competencies	What Does it Take to Have a Strong Food Safety Culture? Management Commitment. Management must be dedicated to food safety .					
Dates (estimates only)	Smart Objectives	Instructional Strategies and Activities	PA CC Standards	Keystone or PSSA Anchors	Keystone / PSSA Eligible Content	Vocabulary
(10 -15 days)	8th <ul style="list-style-type: none"> Vocabulary Handwashing 101 Powerpoint 	Worksheet FDA's food code				Contamination, food spoilage, food borne illness, pathogen, toxin, parasite, host, cross-contamination, FAT-TOM, sanitation, FDA, USDA, contagious, bacteria, epidemiology, infectious, quarantine.
	9th <ul style="list-style-type: none"> Vocabulary Handwashing 101 Powerpoint HACCP 	Worksheet FDA's food code				
	10th, 11th & 12th <ul style="list-style-type: none"> Vocabulary HACCP Powerpoint 	2021 FDA Food Code Fire Extinguisher Use Fire Extinguisher Use				

		(Key) Food borne Illness Research Food Employees Inspection Report 2020 Rubric for Food borne Illness GlogsterEDU [®] Poster Rubric for Food borne Illness Poster Safe Food Temperature Poster TFER Hand Wash Poster Three Compartment Sink				
Resources	videos, internet sites,, human to support instruction (myself)					
Formative Assessments	Worksheets, Q & A on the specific topic of food safety					
Summative Assessments	Quiz at the end of the lesson.					
Strategies for ELL and IEP Support	What tools, strategies, and resources will be used to provide accommodations and modifications to support students? Small groups, peer assistance, additional individualized assistance, variation of activities/assignments, modifications and accommodations.					
Acceleration Strategies	What tools, strategies, and resources will be used to help advance students closer to grade-level expectations Journal writing, related reading activities, peer assisted activities, independent projects, research using the library, internet, etc.					

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Unit	Unit 2: Critical Temperatures					
Concepts	The lesson will help students by guiding them in constructing a graph thermometer that helps categorize the temperature zones and critical control points. This is mandatory knowledge for the food service and hospitality industry sector.					
Big Ideas	Good food safety isn't just a lesson; it is a system to apply to all labs and food handling for the year.					
Essential Understandings	<p>"Why care about temperatures?"</p> <ul style="list-style-type: none"> • Prevent illness of employees and clients • Ethical responsibility for health and safety for employees and clients • Professional legal liability for food borne illnesses • Profit, food borne illness incidences or outbreaks can be expensive • Build reputation as clean and healthy • Reduce loss from potential fines and penalties for outbreaks • Reduce insurance costs by preventing outbreaks • Increased customer repeat business, increased profits • Employees keep their jobs!!! • Business owners keep their property!!! 					
Competencies	Students will know the danger zones of food. Cold = 40 degrees and hot =140 degrees, anything in between is in the danger zone.					
Dates (estimates only)	Smart Objectives	Instructional Strategies and Activities	PA CC Standards	Keystone or PSSA Anchors	Keystone / PSSA Eligible Content	Vocabulary
(3 days)	<ul style="list-style-type: none"> • Students will be able to identify the critical control points for food preparation, storage, chilling and reheating. • Students will be able to 	<ul style="list-style-type: none"> • Critical temperature assignment • Construct a thermometer w/critical food temps. • 				Flow of food, cross contamination, time-temp abuse, bimetallic stemmed thermometer,

	<p>describe the temperature danger zone.</p> <ul style="list-style-type: none"> • Students will be able to graph the temperatures on a graph. • Students will be able to demonstrate how to read a thermometer and calibrate. • Students will be able to explain why temperatures are critical to food safety. 					<p>calibrated, ice point method, boiling point method, boiling, approved food source, ice-water bath, ice paddles, Food Safety Management System, Active Managerial Control, HACCP</p>
Resources	videos, internet sites,, human to support instruction					
Formative Assessments	Thermometer project, discussion, handouts					
Summative Assessments	Temperature check quiz					
Strategies for ELL and IEP Support	<p>What tools, strategies, and resources will be used to provide accommodations and modifications to support students?</p> <p>Small groups, peer assistance, additional individualized assistance, variation of activities/assignments, modifications and accommodations.</p>					
Acceleration Strategies	<p>What tools, strategies, and resources will be used to help advance students closer to grade-level expectations</p> <p>Journal writing, related reading activities, peer assisted activities, independent projects, research using the library, internet, etc.</p>					

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Unit	Unit 3: Culinary Weights & Measures					
Concepts	Students will learn basic Culinary weights & measures. Dry and liquid measuring.					
Big Ideas	<p>The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student is expected to:</p> <ul style="list-style-type: none"> • calculate numerical concepts such as percentages and estimations in practical situations, including weight and measures; • understand scientific principles used in culinary arts; • read and comprehend standardized recipes; • write and convert standardized recipes. 					
Essential Understandings	Most kitchens use recipes to a certain extent, some more than others. Standardized recipes are important to foodservice operations because they provide consistency and uniformity. These recipes are usually developed, and food costs are calculated by the chef or culinary team, to suit the needs of the operation and to determine selling prices. Standardized recipes include yield, portion size, ingredients, portion cost, and menu price.					
Competencies	While some measures for cooking and food skills currently exist, they have some limitations. A key issue is that food skills tend to be encompassed in existing measures and not considered as a stand-alone set of skills and therefore all necessary elements may not be included					
Dates (estimates only)	Smart Objectives	Instructional Strategies and Activities	PA CC Standards	Keystone or PSSA Anchors	Keystone / PSSA Eligible Content	Vocabulary
(5 - 10 days)	8th <ul style="list-style-type: none"> • Vocabulary 	Handouts: for all grades Abbreviations, Volume, and Weight Equivalents Length, Mass, and Volume Conversions Calculations Length, Mass, and Volume Conversions Calculations (Key)				Accuracy, mass, measurement, meniscus, precision, volume, amount, cup, degree Fahrenheit, directions, gallon, heaping, ingredients, level, package, pound, recipe, tablespoon,

		Measurement Equivalents Measurement Matters Lab Instructions Measurement Matters Lab Worksheet Measurement Stations Note-Taking: Measurement Matters! Temperature Conversions Calculations Temperature Conversions Calculations (Key)				teaspoon, temperature, thermometer, time, timer, weight.
	9th	<ul style="list-style-type: none"> Vocabulary 				
	10th	<ul style="list-style-type: none"> Vocabulary 	Work on baking to apply weights & measures lesson (cookies)			
	11th	<ul style="list-style-type: none"> Vocabulary 	Work on baking to apply weights & measures lesson (cookies)			
	12th	<ul style="list-style-type: none"> Vocabulary 	Work on baking to apply weights & measures lesson (cookies)			
Resources	videos, software, human to support instruction					
Formative Assessments	Handouts					
Summative Assessments	Graded worksheets					
Strategies for ELL and IEP Support	What tools, strategies, and resources will be used to provide accommodations and modifications to support students? Small groups, peer assistance, additional individualized assistance, variation of activities/assignments, modifications and accommodations.					
Acceleration Strategies	What tools, strategies, and resources will be used to help advance students closer to grade-level expectations					

	Journal writing, related reading activities, peer assisted activities, independent projects, research using the library, internet, etc.
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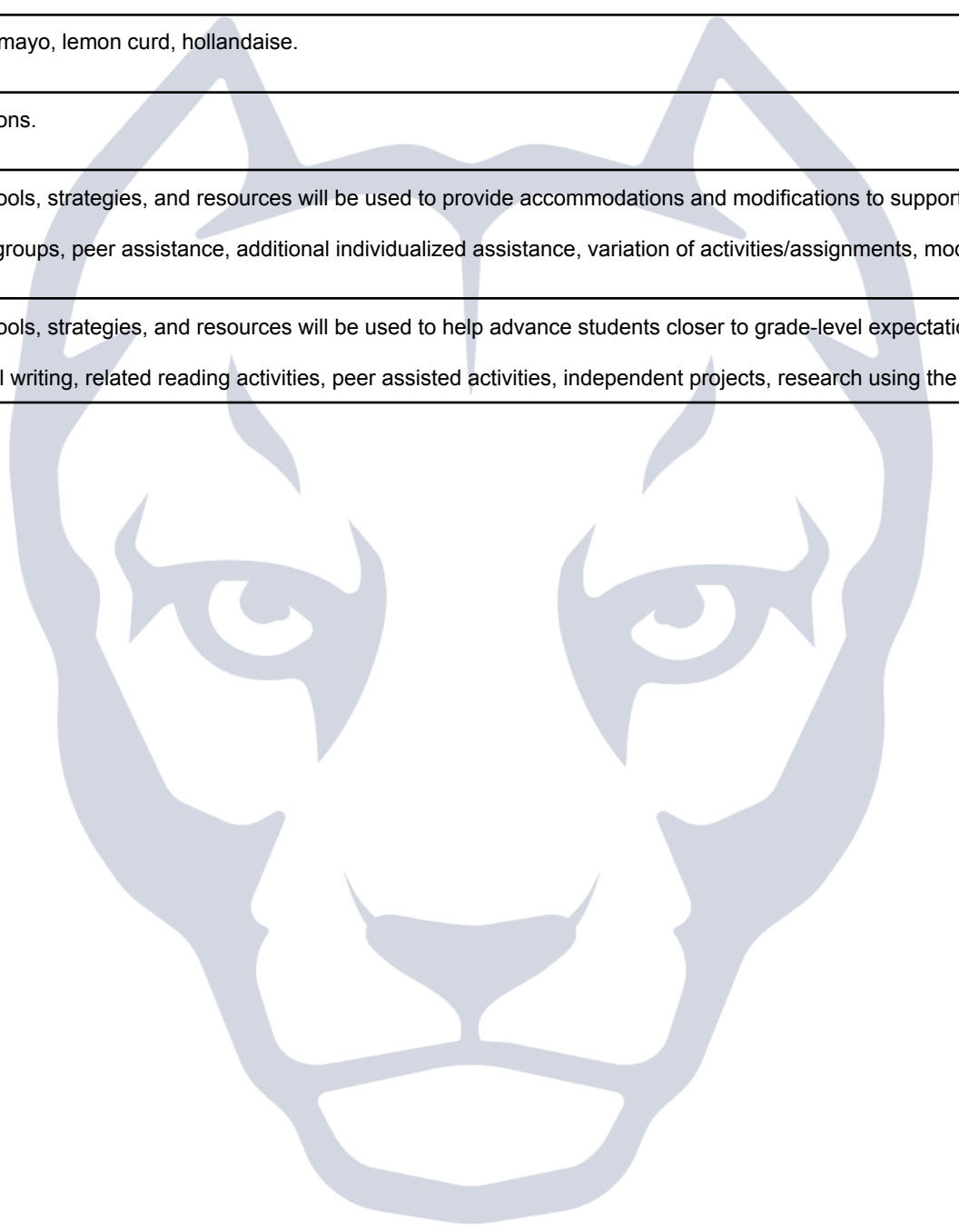
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Unit	Unit 4: Eggs, Dairy & Short Order					
Concepts	Students will understand egg and dairy products, the uses, nutrition, correct cooking, use and storage techniques. Students will demonstrate and practice short order cooking techniques.					
Big Ideas	Eggs are used in a variety of products from baked goods, to meatloaf, ice cream, and alone as a highly nutritious meal. This lesson will teach students the many functions of eggs in a variety of recipes.					
Essential Understandings	You will learn the terminology and functions in recipes. For the remainder of the week you will practice techniques which include many of the functions. You will make mayonnaise, angel food cake, and lemon curd this week, but your experiences with eggs will continue on as we progress through the year.					
Competencies	Students will be able to cook a fried egg or omelette. Also know the nutritional value in eggs, the yolk, and the egg white.					
Dates (estimates only)	Smart Objectives	Instructional Strategies and Activities	PA CC Standards	Keystone or PSSA Anchors	Keystone / PSSA Eligible Content	Vocabulary
(15 days)	12th <ul style="list-style-type: none"> The student will be able to list and define the many functions that eggs have in recipes. The students will be able to identify products that contain eggs and how and why eggs are used. The student will learn terms and techniques in egg cookery. 	<ul style="list-style-type: none"> Intro slide Powerpoint w/ 3 videos by celebrity chefs making items w/eggs Egg separating demo Making fresh mayonnaise Making lemon curd Show students how to cook different breakfast eggs. Make omelets Milk chart Nutrition of the milks Milk comparison chart Making pudding 				Eggs, binding, leavening, egg white foam, emulsifying agents, interfering agents, thickener, mayonnaise, lemon curd, hollandaise, whole milk, 2% milk, 1% milk, skim, soy milk,

	<ul style="list-style-type: none"> • The student will understand that there are many different types of milk available to the consumer and the type they choose can have an impact both on their health and the product that they are making. • Students will examine the labels of eight different types of milk comparing and contrasting the nutritional differences between them. • Students will understand the terminology used in conjunction with milk and on milk labels. • Students will understand the difference between a lactose intolerance and a milk allergy and the importance of choosing appropriate milk alternatives. • 					rice milk, lactose free milk, almond milk.
Resources	Materials, texts, videos, internet sites, software, human to support instruction					

Formative Assessments	Hands-on making mayo, lemon curd, hollandaise.
Summative Assessments	Quiz on egg functions.
Strategies for ELL and IEP Support	What tools, strategies, and resources will be used to provide accommodations and modifications to support students? Small groups, peer assistance, additional individualized assistance, variation of activities/assignments, modifications and accommodations.
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Unit	Unit 5: Herbs & Spices
Concepts	In this unit students will identify, taste and understand the use of fresh herbs. During this lesson the students will learn to better understand how herbs differ from spice, where commonly used herbs originated, how to use and store herbs, and how to identify different herbs based on look, smell, and taste.
Big Ideas	Students will come into class and there will be samples of at least 10 different fresh herbs on their table with index cards with the name of the herb on them. They will be asked to work as their table group to match the cards with the herb. About 5 minutes will be given for them to work together to try to match the herb with its name.
Essential Understandings	What's the difference between fresh herbs? Is fresh rosemary dangerous to eat?
Competencies	To know what herb & spice goes with what food.

Dates (estimates only)	Smart Objectives	Instructional Strategies and Activities	PA CC Standards	Keystone or PSSA Anchors	Keystone / PSSA Eligible Content	Vocabulary
(5 days)	12th <ul style="list-style-type: none"> The student will be able to identify a variety of fresh and dried herbs based on sight and smell. The student will be able to identify where specific herbs originated and what type of food they are best used with. The student will develop a basic understanding of 	<ul style="list-style-type: none"> Fresh herbs Powerpoint on other herbs Guided notes & Fill out a herb chart 				Allspice, anise, arrowroot, basil, bay leaves, caraway, capers, cardamon, cayenne, celery seed, chile peppers, chives, cinnamon, cloves, cumin, curry, dill weed, fennel, garlic, ginger, horseradish, mint leaves, oregano, paprika, parsley,

	how to properly store fresh and dry herbs.					peppercorns, poppy seed, rosemary, saffron, sage, sesame seed, tarragon, thyme, turmeric, w. Pepper, cilantro, nutmeg, chipotle, cocoa, lemon grass, salt, vanilla bean.
Resources	internet sites, software, human to support instruction					
Formative Assessments	Identifying fresh herbs in a group					
Summative Assessments	Herb chart, each student will make.					
Strategies for ELL and IEP Support	<p>What tools, strategies, and resources will be used to provide accommodations and modifications to support students?</p> <p>Small groups, peer assistance, additional individualized assistance, variation of activities/assignments, modifications and accommodations.</p>					
Acceleration Strategies	<p>What tools, strategies, and resources will be used to help advance students closer to grade-level expectations</p> <p>Journal writing, related reading activities, peer assisted activities, independent projects, research using the library, internet, etc.</p>					