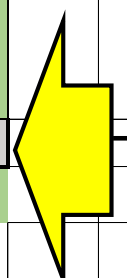


Course Number FH10 Culinary Arts and Hospitality I and Title							
<u>Course Type</u>	Adapted						
Course Additional Information	<a href="#">Curriculum, Assesement, Equipment, and other information</a>						
ES # and Obj #/Ind #	Essential Standards and Objective/Indicator Statements (The learner will be able to:)	<a href="#">Essential Standards or Objectives/ Indicators Weight</a> Use link to access more information about the purpose of the weight percentages related to the assessment and instructional time	<a href="#">RBT Designation for Essential Standards or Objectives/Indicators</a>	<a href="#">Developed Course Inegrated Skill Areas</a>	<a href="#">Local Use for Instructional Time Determination</a>		
	Total Course Weight	100%			80		
1.00	Understand components of professional practice in the foodservice industry.	25%	B2	E; CD;M; SC	20		
1.01	Remember components of professional development in the hospitality and foodservice industry. (SUPPLEMENTAL)	0%	B1	E; CD;M; SC			
1.02	Remember commercial safety protocols.	5%	B1	E; CD;M; SC	4		
1.03	Understand food protection management.	20%	B2	E; CD;M; SC	16		
2.00	Understand basic food preparation.	36%	B2	M; SC	29		
2.01	Remember commercial foodservice equipment and procedures for its use.	8%	B1	M; SC	6		
2.02	Apply basic kitchen math operations and mise en place to standardized recipes.	7%	B3	M; SC	6		
2.03	Understand sensory evaluation	5%	B2	M; SC	4		
2.04	Understand stock and soup preparation.	7%	B2	M; SC	6		
2.05	Understand breakfast cookery skills.	9%	B2	M; SC	7		
3.00	Understand basic garde manger.	15%	B2	M; SC	12		
3.01	Remember garde manger fundamentals.	4%	241	M; SC	3		
3.02	Understand preparation of salads and dressings.	6%	B2	M; SC	5		
3.03	Understand preparation of sandwiches.	5%	B2	M; SC	4		
3.04	Understand preparation of canapés, hors d'oeuvres, appetizers, and decorative displays.	0%	B2	M; SC	0		
4.00	Understand basic baking.	17%	B2	M; SC	14		



4.01	Remember fundamentals of baking.	6%	B1	M; SC	5		
4.02	Understand preparation of quick breads, cookies, and bars.	11%	B2	M; SC	9		
5.00	Understand basic foodservice operations.	7%	B2	M; SC	6		
5.01	Understand dining room service.	7%	B2	M; SC	6		
5.02	Understand environmental sustainability. (SUPPLEMENTAL)	0%	B2	M; SC			
	<a href="mailto:FCSEducation@dpi.nc.gov">Contact FCSEducation@dpi.nc.gov for more information.</a>						
<i>Career and Technical Student Organizations (CTSO) are an integral part of this curriculum. CTSOs are strategies used to teach course content, develop leadership, citizenship, responsibility, and proficiencies related to workplace needs.</i>							
<i>Career and Technical Education conducts all activities and procedures without regard to race, color, creed, national origin, gender, or disability. The responsibility to adhere to safety standards and best professional practices is the duty of the practitioners, teachers, students, and/or others who apply the contents of this document.</i>							
<b>This blueprint has been reviewed by business and industry representatives for technical content and appropriateness for the industry.</b>							
	<b>PACING GUIDE</b> - Use this cell to enter the expected number of days of instruction available to teach the course. While a typical semester is 90 days, teachers should allow for non-instructional days based on local calendars. A pre-formulated pacing guide will fill the appropriate number of days required to teach each Standard (Developed blueprint: Standard and Objective).						