

Gourmet Foods Curriculum Map

Standards	Content	Skills/Practices	Materials/ Resources	Assessments (All) Daily/Weekly/ Benchmarks	Timeline (Months/Weeks /Days)
NYSFACS 2 – Students will acquire the knowledge and ability necessary to create and maintain a safe environment.	<u>Kitchen Safety</u> 1. Identify Safety Hazards 2. Use sanitation principles in lab	Collaboration Communication Problem Solving Social Skills Technology Literacy	Textbook Hazards Worksheet	Flip Grid Video Kitchen Safety and Sanitation Quiz	Weeks 1-2
NYSFACS 2 – Students will acquire the knowledge and ability necessary to create and maintain a safe environment.	<u>Getting Started in the Kitchen:</u> Food Preparation Terms Kitchen equipment identification Knife Skills Equivalentents	Leadership Communication Collaboration Social Skills Flexibility	Textbook Knife Skill Evaluation Alton Brown Video: Knives Equivalentent paper activity	Knife Skills Lab Getting Started in the Kitchen Quiz	Weeks 3-4
NYS FACS 1 – Students will have the necessary knowledge and skills to establish and maintain personal health.	<u>Fruits and Vegetables:</u> Classifications Nutrients Preservation Cooking Techniques	Leadership Communication Collaboration Social Skills Flexibility	Textbook - Chapter 28 & 29 Classification Charts	Smoothie Station Lab Fruit and Vegetable Test	Week 5-6

<p>NYS FACS 1 – Students will have the necessary knowledge and skills to establish and maintain personal health.</p>	<p><u>Grains:</u> Whole vs Enriched Kneading Quick vs Yeast Bread</p>	<p>Leadership Communication Collaboration Social Skills Flexibility</p>	<p>Grains Stations</p>	<p>Soft Pretzel Lab Grains Test</p>	<p>Week 7-8</p>
<p>NYS FACS 1 – Students will have the necessary knowledge and skills to establish and maintain personal health.</p>	<p><u>Eggs and Dairy:</u> Lactose Intolerance Types of Cheese Purpose of Eggs Parts of the Egg</p>	<p>Leadership Communication Collaboration Social Skills Flexibility</p>	<p>Incredible Egg Lab Cheese taste testing Video - Alton Brown: For Whom the Cheese Melts. Textbook Egg Diagram</p>	<p>Grilled Cheese Challenge Lab Eggs and Dairy Test</p>	<p>Weeks 9-10</p>
<p>NYSFACS 2 – Students will acquire the knowledge and ability necessary to create and maintain a safe environment.</p>	<p><u>Cookies and Cakes:</u> Conventional vs Non-conventional mixing methods Prepare Frosting Cake Decorating Skills Cookie Identification</p>	<p>Leadership Communication Collaboration Social Skills Flexibility Creativity</p>	<p>Textbook Baked Euphoria - Royal Icing Presentation</p>	<p>Cake Decorating Contest Sugar Cookie decorating lab Piping Skills lab</p>	<p>Weeks 11-13</p>
<p>NYS FACS 1 – Students will have the necessary knowledge and</p>	<p><u>Meats:</u> Cooking Techniques Proper food</p>	<p>Leadership Communication Collaboration Social Skills</p>	<p>Textbook Animal Diagrams</p>	<p>Chicken Stir-fry Lab</p>	<p>Weeks 14 - 15</p>

skills to establish and maintain personal health.	handling and safety Categories of Cuts	Flexibility			
NYSFACS 3 – Students will understand and be able to manage personal resources to make effective	<u>Food Productions Careers:</u> How to start a business	Leadership Communication Collaboration Social Skills Flexibility Technology Literacy Creativity	Guest Speaker - SUNY Broome Culinary Arts Program Video: The Great Food Truck Race	Food Truck Final	Weeks 16 - 19
NYSFACS 3 – Students will understand and be able to manage personal resources to make effective	<u>Food and Society:</u> Current Methods in Food Production Trends	Leadership Communication Collaboration Social Skills Technology Literacy Information Literacy	Video - Food Inc.	Food Inc. Video Essay	Weeks 20

