

Course Title: Fundamentals of Culinary Careers (edits)			
Course Number: 8809200			
NGSSS Benchmark	Content Focus	Number of Questions	Suggested Cognitive Complexity (per CPALMS)
<i>Reporting Category 1: Careers in Culinary</i>			
4.01	Describe careers in the culinary and hospitality industry.	1	1 level 1
<i>Reporting Category Total</i>		1	
<i>Reporting Category 2: Safety & Sanitation in Food Preparation</i>			
5.02	List common food borne illnesses & their causes.	2	2 level 2
5.03	Demonstrate ways to prevent food borne illnesses.	2	2 level 3
5.04	Identify & practice food service safety & sanitation procedures.	1	1 level 1
<i>Reporting Category Total</i>		5	
<i>Reporting Category 3: Read & Interpret a Recipe Accurately</i>			
7.02	Apply common abbreviations & equivalents used in recipes.	2	1 level 1 1 level 2
7.03	Demonstrate recipe conversions.	3	3 level 2
7.01	Define and demonstrate common culinary terms used in recipes.	2	2 level 2
<i>Reporting Category Total</i>		7	
<i>Reporting Category 5: Relate the principles of nutrition to menu development</i>			
8.01	Describe the purpose of the essential nutrients & list foods providing them.	2	2 level 2
8.02	Describe the food groups on the MyPlate food guide & the nutrients contained within each group.	2	2 level 2
<i>Reporting Category Total</i>		4	
<i>Reporting Category 6: Exhibit efficient operation of the back-of-the-house</i>			
11.02	Identify the back-of-the-house preparation stations.	1	1 level 1
11.03	Demonstrate the culinary duties & responsibilities of the back -of- the- house staff.	1	1 level 1
<i>Reporting Category Total</i>		2	
<i>Reporting Category 7: Exhibit efficient operation of the front-of-the-house</i>			
12.02	Identify & demonstrate the culinary duties & responsibilities of the front-of-the-house staff, i.e. table set up, practice serving techniques	2	1 level 1 1 level 2
<i>Reporting Category Total</i>		2	

Overall Percentage for Written Test: ___30%___

Overall Percentage for Performance Tasks: ___70%___

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Performance Task #1	Eagle Chef competition- Students must prepare a specific dish demonstrating their skills in food safety, preparation, proper use of the ingredients and equipment, and presentation of the finished product.
Weighting Percent for this Task	70%
Standard	5.01,6.01, 6.02, 6.03, 10.03, 13.02
Exemplar (If applicable)	
Additional Information	Measuring techniques, reading a recipe, wash hands, proper use of equipment and tools
Suggested Assessment Team	Paul Lambert and Canna Jo Mittelman

Rubric:

Evaluation Criteria	<i>Poor</i>	<i>Good</i>	<i>Excellent</i>	<i>Score</i>
Safety & Sanitation				
Sanitation	0 1 2 Unsanitary situation creates unsafe product	3 4 Shows some sanitation concerns during preparation	5 Follows all safety practices	
Safety	0 1 2 Disregard of safety creating unsafe situation	3 4 Shows minimal safety concerns during preparation	5 Follows all safety practices	
Food Production				
Equipment, tools and techniques	0 1 2 Selection and usage of tools/equipment lacks understanding and demonstration of skills	3 4 Selection and usage of tools/equipment occasionally lacks understanding and demonstration of skills	5 Selects and uses tools/equipment correctly and safely	
Follow recipe direction	0 1 2 Did not follow recipe or proper sequence	3 4 Partially followed recipe and proper sequence	5 Followed recipe and proper sequence	
Food Presentation				
Product Appearance	0 1 2 Presentation needs improvement	3 4 Presentation is acceptable but	5 Presentation is attractively	

		lacks creativity	displayed and shows creativity	
Product Taste	0 1 2 Questionable taste, needs improvement	3 4 Adequate, but not outstanding taste	5 Pleasing, appropriate taste for food/recipe	
			Total Score	