



Central York School District

Culinary Arts 1 CTE

Overview

Grade Level: 11-12

Course Description:

This course will provide students with the fundamental theory, practice, and art of cooking in an atmosphere fostering teamwork through hands-on experiences in the Culinary Arts lab. Students will learn and practice safety and sanitation practices for the industrial kitchen, describe and implement basic nutrition within recipes, and practice safety and accurate knife skills. Students will practice and demonstrate how to make basic quick breads, cookies, and various breakfast foods throughout the course.

Course Big Ideas:

- Safe and sanitary kitchen procedures
- Proper kitchen safety procedures
- Proper handling of small and large kitchen equipment
- Knife skills
- Basic cooking techniques
- Baking using chemical leaveners
- Cooking with starches (pasta, grains, potatoes, legumes)
- Preparing a variety of breakfast foods
- Career paths in the Food Service Industry

Course Essential Questions:

- Why are sanitation and hygiene considered the foundation of professional food preparation?
- How do food safety practices prevent foodborne illness in a commercial kitchen?
- What role does safety awareness play in preventing kitchen accidents?
- Why is it important to follow safety protocols even when tasks feel routine or simple?
- How does correct equipment use impact efficiency and safety in the kitchen?
- How do knife skills influence food quality, presentation, and cooking consistency?
- What techniques ensure safe and efficient knife use in a professional kitchen?
- Why is precision in cutting techniques important in standardized recipes?
- How do basic cooking methods transform ingredients into finished dishes?
- Why is temperature control essential in achieving consistent cooking results?
- How do chemical leaveners affect texture and structure in baked goods?
- What happens when ingredient ratios in baking are altered?
- Why is precision more critical in baking than in other types of cooking?
- What techniques ensure proper texture and doneness when cooking starches?
- Why do different starches require different preparation methods?
- How does breakfast preparation require unique timing and multitasking skills?
- What factors contribute to producing high-quality breakfast menu items consistently?
- What skills and attitudes are essential for success in the food service industry?
- How do different roles in the food industry contribute to overall kitchen operations?
- In what ways can entry-level food service experience lead to long-term career opportunities?

Course Competencies:

- Apply food safety and sanitation procedures.
- Demonstrate kitchen safety practices.

- Operate small and large kitchen equipment safely and effectively.
- Demonstrate proper knife skills and cutting techniques.
- Apply basic cooking methods to prepare food products.
- Prepare baked goods using chemical leavening agents.
- Prepare and cook starches to industry standards.
- Demonstrate professionalism and career readiness in food service.

Course Assessments:

- Projects
- Completed assignments
- Labs
- Skill evaluations
- Tests



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Unit 1: Safety and Sanitation

Time: 3 weeks

Standards:

PA FCS State Standards

- 11.1.9-12.B Evaluate the role of government agencies in safeguarding our food supply

National FCS State Standards

- 8.2.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- 8.2.5 Practice standard personal hygiene and wellness procedures.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.

Know:

- Various fire suppression systems in the foodservice area.
- Procedures for injuries and accidents.
- Ways to prevent cross contamination.
- Required personal hygiene requirements for working in the food service area.
- Personal protection equipment (PPE) within the food service industry.

Understanding/Key Learning:

- Maintaining a safe foodservice environment requires understanding and applying proper sanitation, personal hygiene, and cross-contamination prevention practices.
- Foodservice employees are responsible for recognizing hazards, using appropriate personal protective equipment (PPE), and following workplace safety procedures to prevent accidents and injuries.
- Effective emergency response depends on knowing how to react to injuries, accidents, and fire-related incidents using established foodservice industry procedures.
- Professionalism in the foodservice industry includes wearing and maintaining proper culinary attire, practicing safe lifting techniques, and following industry safety standards.

Do:

- Wear and maintain culinary apparel according to industry standards.
- Lift and carry heavy objects up to 50 lbs.
- Prevent accidents and injuries in the foodservice industry.
- Follow emergency procedures for injuries and accidents.
- Identify various fire suppression systems in the foodservice area.
- Identify personal protection equipment (PPE) within the industry.
- Apply ServSafe or equivalent certification requirements.
- Label foodservice products for storage.

Unit Essential Questions:

- How do personal hygiene, food handling practices, and workplace procedures contribute to preventing foodborne illness?
- How do foodborne pathogens spread, and what steps can be taken to reduce the risk of contamination and outbreaks?
- How can foodservice workers identify hazards and take action to prevent accidents and injuries in the workplace?

Lesson Essential Questions:

- How can foodservice employees respond appropriately to different types of fires and fire emergencies?
- What steps should be taken when an injury or accident occurs in the workplace?
- How do emergency procedures help reduce the impact of accidents and injuries in foodservice settings?
- Why is personal hygiene critical to preventing foodborne illness and ensuring food safety?
- How can cross-contamination occur during food preparation, and what practices prevent it?
- What responsibilities do foodservice workers have in protecting customers from foodborne illness?
- How does the proper use of PPE contribute to workplace safety in the foodservice industry?
- Why is maintaining proper culinary apparel important for safety, sanitation, and professionalism?
- How can foodservice workers identify hazards and prevent accidents before they occur?
- What safe lifting and carrying techniques help prevent workplace injuries when handling heavy objects?

Materials/Resources:

On Cooking Textbook

Introduction to Culinary Arts Textbook

ServSafe Manager 7th edition Textbook

Industry PPE (aprons, gloves, hairnets/hats, pot holders, oven mitts)

Projector and unit presentations

Lab space and recipes

Vocabulary:

Personal Protective Equipment (PPE)

Hair restraint

Apron

Non-slip shoes

Ergonomics

Load stability

Team lift

Material handling equipment

Cross contamination

Biological contamination

Chemical contamination

Physical contamination

Preventative maintenance

Class A fire

Class B fire

Class K fire

PASS method

Fire suppression system

Temperature Danger Zone

Foodborne Illness

Sanitizing

Cleaning

Critical Control Point (CCP)

Ready-to-eat (RTE) foods

Assessments:

Labs

Formative assessment



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Unit 2: Knife Skills

Time: 2 weeks

Standards:

PA FCS State Standards

- 11.1.9-12.F Apply the fundamentals of time, temperature, and cooking techniques to preparing, cooking, cooling, reheating, and holding a variety of foods.

National FCS State Standards

- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.

Know:

- Parts of a knife.
- Various types of knives and their uses.
- Various knife cuts .

Understanding/Key Learning:

- Different parts of a knife have specific functions that contribute to safety, efficiency, and precision during food preparation.
- Each type of knife is designed for a particular purpose, and selecting the correct knife improves product quality, safety, and productivity in a professional kitchen.
- Knife skills are essential foundational culinary techniques that impact food appearance, cooking consistency, and overall food quality.
- Standardized knife cuts create uniform products, which promotes even cooking, professional presentation, and portion control.

Do:

- Demonstrate knife cuts: bâtonnet, julienne, small/medium/large dice, brunoise, chiffonade, and mince.

Unit Essential Questions:

- Why is safe handling of knives, tools, and equipment essential for professionalism and accident prevention in a culinary environment?
- How do proper techniques and habits when using kitchen tools impact personal safety and the safety of others in the workplace?
- Why are proper knife cuts important in the food service industry, and how do they impact food quality, safety, efficiency, and presentation?

Lesson Essential Questions:

- How does understanding the parts of a knife improve safety, control, and precision during food preparation?
- What factors determine which type of knife should be used for specific culinary tasks?
- Why is it important for chefs to match the correct knife to the correct ingredient or cutting job?

- How do standardized knife cuts such as julienne, dice, and brunoise impact cooking time, texture, and presentation?
- Why are consistency and uniformity in knife cuts essential in professional kitchens for quality, efficiency, and food safety?

Materials/Resources:

On Cooking Textbook

Introduction to Culinary Arts Textbook

ServSafe Manager 7th edition Textbook

Knives (paring, chef's, Santoku, serrated, fillet, utility, Mandolin)

Projector and unit presentations

Lab space and recipes

Vocabulary:

Cutting board

Claw grip

Guiding hand

Mise en place

Blade

Tip

Edge

Spine

Heel

Bolster

Tang

Handle

Rivets

Butt

Slice

Julienne

Batonnet

Dice

Brunoise

Chop

Mince

Rondelle

Chiffonade

Sharpening

Honing

Whetstone

Grit

Burr

Honing Steel

Chef's knife

Paring knife

Serrated Knife

Boning knife

Fillet knife

Santoku knife

Cleaver

Utility knife

Assessments:

Labs

Formative assessment



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Unit 3: Quick Breads

Time: 4 weeks

Standards:

PA FCS State Standards

- 11.1.9-12.A Predict factors that affect food safety and security from production through consumption.
- 11.1.9-12.E Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
- 11.1.9-12.F Apply the fundamentals of time, temperature, and cooking techniques to preparing, cooking, cooling, reheating, and holding a variety of foods.

National FCS State Standards

- 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness.
- 8.2.5 Practice standard personal hygiene and wellness procedures.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
- 8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
- 8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
- 8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.

Know:

- Washing and sanitizing procedures for equipment.
- Proper set up for ware washing stations.
- Hand tools and smallwares used in baking.
- Parts of standardized recipes.
- Volume and weight measurements.
- Equivalent measures.
- Procedures for making quick breads.
- Procedures for making cookies.

Understanding/Key Learning:

- How to correctly set up, operate, and break down a warewashing station to ensure efficient cleaning and sanitizing of equipment.
- Function and safe use of hand tools, smallwares, and small equipment used in baking and food preparation.
- Parts and structure of standardized recipes and how they ensure consistency, quality, and proper food

production in industry settings.

- Interpret, measure, and apply US standard weight and volume measurements accurately in recipe preparation.
- Common measurement equivalents and how converting between units impacts recipe accuracy and product outcomes.
- Procedures and scientific principles involved in preparing quick breads, including proper mixing methods and leavening action.
- Procedures for producing cookies, including mixing methods, portioning, baking, and quality control.
- Accuracy in measuring ingredients directly affects texture, flavor, appearance, and overall success of baked goods.

Do:

- Operate, clean, and sanitize small equipment.
- Pass safety tests for all small, large, and handheld kitchen equipment, including knives.
- Identify and use hand tools and smallwares.
- Set up, operate, and break down a ware-washing station.
- Prepare food following standardized recipes within industry time limits.
- Cite US standard weight and volume measurement equivalencies.
- Measure ingredients using US standard weight and volume.
- Prepare quick breads.
- Prepare cookies.

Unit Essential Questions:

- What safe handling practices are essential when preparing breads, baked goods, and desserts in a professional kitchen?
- How do professional preparation techniques impact the quality, texture, and consistency of baked goods?
- Why is it important to follow standardized recipes and procedures when producing quick breads and cookies?
- What skills and techniques are required to efficiently prepare a variety of baked goods and desserts while maintaining industry standards?

Lesson Essential Questions:

- How do proper washing and sanitizing procedures protect both food safety and kitchen efficiency?
- What steps are required to properly set up, operate, and break down a warewashing station?
- How does the correct use of hand tools, smallwares, and kitchen equipment impact safety and food quality in baking?
- Why is it important to pass safety procedures for all kitchen equipment, including knives and small appliances?
- How do standardized recipes ensure consistency, accuracy, and efficiency in professional food preparation?
- Why are accurate measurements and knowledge of weight, volume, and equivalencies essential in baking?
- How do mixing methods and procedures differ when preparing quick breads versus cookies?
- What skills are necessary to prepare baked goods within industry time limits while maintaining quality standards?

Materials/Resources:

On Cooking Textbook

Introduction to Culinary Arts Textbook

ServSafe Manager 7th edition Textbook

How Baking Works textbook

Dessert Course textbook

Projector and unit presentations

Lab space and recipes

Vocabulary:

Leavening

Leavening agent

Mixing method

Oven spring

Gluten

Wet and dry method

All in one method

Classic creaming method

Reverse creaming method

Rough puff method

Maillard reaction

Assessments:

Labs

Formative assessment

Mixing method project



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Unit 4: Pasta, Grains, Potatoes

Time: 4 weeks

Standards:

PA FCS State Standards

- 11.1.9-12.A Predict factors that affect food safety and security from production through consumption.
- 11.1.9-12.E Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
- 11.1.9-12.F Apply the fundamentals of time, temperature, and cooking techniques to preparing, cooking, cooling, reheating, and holding a variety of foods.

National FCS State Standards

- 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness.
- 8.2.5 Practice standard personal hygiene and wellness procedures.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
- 8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
- 8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
- 8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.

Know:

- Washing and sanitizing procedures for equipment.
- Hand tools and smallwares used.
- Moist cooking methods.
- Dry cooking methods.
- Ratios for preparing grain products.

Understanding/Key Learning:

- Understanding moist cooking methods involves recognizing how water, steam, or other liquids transfer heat to food to soften fibers, develop flavor, and ensure even doneness.
- Dry cooking methods rely on direct heat without added moisture, creating browning reactions that enhance flavor, texture, and appearance in foods like roasted vegetables and baked proteins.
- Combination cooking methods use both dry and moist techniques in sequence to build flavor while tenderizing tougher ingredients, often starting with searing and finishing with braising or stewing.
- Standard ratios for grain preparation (such as rice, quinoa, and oats) are essential for consistency, ensuring the

correct absorption of liquid and preventing undercooked or mushy results.

- Pasta is prepared using abundant boiling water and proper salting to allow even hydration and prevent sticking while achieving an al dente texture.
- Legumes and potatoes often require longer cooking times and controlled simmering or boiling, where liquid ratios and temperature management directly affect tenderness and structural integrity.
- Mastery of cooking methods and ratios supports consistency, efficiency, and quality control in professional food production environments.

Do:

- Operate, clean, and sanitize small equipment.
- Pass safety tests for all small, large, and handheld kitchen equipment, including knives.
- Identify and use hand tools and smallwares.
- Prepare food following standardized recipes within industry time limits.
- Prepare pasta, grains, legumes, and potatoes using dry, moist, and combination cooking methods.

Unit Essential Questions:

- How do safe handling practices and proper preparation techniques protect the quality and safety of starches and legumes?
- In what ways do different starches require unique preparation methods to maintain flavor, texture, and nutritional value?
- How does cross-contamination occur during food preparation, and what professional techniques prevent it across multiple food categories?
- Why is it important for culinary professionals to understand the functional properties of starches and legumes when preparing menu items?
- How do consistency and proper technique in preparation influence the overall quality and presentation of starch and legume dishes?

Lesson Essential Questions:

- How do moist cooking methods transform the texture, flavor, and structure of foods like grains, legumes, and potatoes?
- In what ways do dry cooking methods develop flavor and texture differently from moist cooking methods?
- How does choosing the correct cooking method (dry, moist, or combination) affect the final quality of pasta, grains, legumes, and potatoes?
- Why is understanding ingredient structure important when selecting an appropriate cooking method?
- How do combination cooking methods improve both flavor development and tenderness in foods that require longer cooking times?
- What role do correct liquid-to-grain ratios play in achieving consistent results when preparing grains and similar starch-based foods?
- How can improper ratios or cooking methods negatively impact the texture and quality of cooked grains, pasta, legumes, or potatoes?
- How does proper preparation of legumes and potatoes differ when using dry versus moist cooking methods?
- Why is consistency in cooking methods and measurement important in a professional kitchen setting?

Materials/Resources:

On Cooking Textbook

Introduction to Culinary Arts Textbook

ServSafe Manager 7th edition Textbook

Projector and unit presentations

Lab space and recipes

Vocabulary:

Pasta
Grains
Potatoes
Legumes
Dry heat cooking
Moist heat cooking
Combination cooking

Boil
Simmer
Steam
Bake
Saute
Pilaf method
Risotto method

Mashing
Roasting
Al dente
Overcooked
Under-cooked
Uniformity
Gelatinization

Assessments:

Labs
Formative assessment



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Grade Level: 11-12 grade

Unit 5: Breakfast Foods

Time: 4 weeks

Standards:

PA FCS State Standards

- 11.1.9-12.A Predict factors that affect food safety and security from production through consumption.
- 11.1.9-12.E Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
- 11.1.9-12.F Apply the fundamentals of time, temperature, and cooking techniques to preparing, cooking, cooling, reheating, and holding a variety of foods.

National FCS State Standards

- 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness.
- 8.2.5 Practice standard personal hygiene and wellness procedures.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
- 8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
- 8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
- 8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.
- 8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.

Know:

- Washing and sanitizing procedures for equipment.
- Hand tools and smallwares used in making various breakfast foods.
- Different preparation methods for eggs.
- Various breakfast meats.
- Different breakfast batters.
- Cooking ratios for breakfast cereals.

Understanding/Key Learning:

- Different methods used to prepare eggs and how each method affects texture, flavor, and doneness.
- How to properly prepare a variety of breakfast meats while maintaining food safety and quality standards.
- How different breakfast batters are mixed, portioned, and cooked to achieve consistent results.
- The importance of correct cooking ratios when preparing hot breakfast cereals for proper texture and

consistency.

- How to apply appropriate cooking techniques when preparing eggs to meet industry-standard expectations.
- Proper methods for preparing breakfast potatoes to achieve desired doneness, flavor, and presentation.
- How timing, temperature control, and sequencing impact the simultaneous preparation of multiple breakfast items.
- Apply safe handling and professional cooking techniques across all breakfast food categories to ensure food quality and safety.

Do:

- Operate, clean, and sanitize small equipment.
- Pass safety tests for all small, large, and handheld kitchen equipment, including knives.
- Identify and use hand tools and smallwares.
- Prepare food following standardized recipes within industry time limits.
- Prepare eggs.
- Prepare breakfast potatoes.
- Prepare breakfast meats.
- Prepare breakfast batters.
- Prepare hot breakfast cereals.

Unit Essential Questions:

- How do time, temperature, and cooking method influence the safety, quality, and consistency of breakfast foods during preparation, holding, and service?
- How do proper cooking techniques ensure that breakfast meats, eggs, cereals, and batter-based products meet industry standards for quality and doneness?
- How can understanding ingredient properties and cooking principles help create safe, high-quality, and well-balanced breakfast meals?

Lesson Essential Questions:

- How do different egg preparation methods (such as scrambled, fried, poached, and boiled) impact texture, flavor, and presentation?
- How do cooking techniques and temperatures affect the quality and safety of breakfast meats?
- What factors influence the proper doneness and flavor development of breakfast meats such as bacon, sausage, and ham?
- How do ingredient ratios in breakfast batters affect the texture, rise, and final product quality?
- Why is consistency in measuring and mixing batters important in a professional kitchen?
- How do correct cooking ratios influence the texture and quality of hot breakfast cereals like oatmeal or grits?
- What techniques ensure breakfast potatoes are cooked evenly and achieve the desired crispness and flavor?
- How does timing and multitasking affect the ability to prepare a complete breakfast service efficiently?
- How do safe handling practices and proper cooking methods work together to ensure high-quality breakfast foods?

Materials/Resources:

On Cooking Textbook
Introduction to Culinary Arts Textbook
Projector and unit presentations
Lab space and recipes

Vocabulary:

Coagulation
Scrambled
Sunny-side up
Over-easy
Poach
Omelet
Curd

Par-cook
Blanch
Hash browns
Home fries
Saute
Render
Curing

Pour batter
Drop batter
Simmer
Polenta
Grits
Oatmeal
Hydration

Assessments:

Labs
Formative assessment
Final Breakfast evaluation



Central York School District

Culinary Arts 1 CTE

Grade Level: 11-12 grade

Unit 6: Food Industry Careers

Time: 1 week

Standards:

PA FCS State Standards

- 11.1.9-12.J Analyze career paths within food services, sciences, services, and nutrition industries.

National FCS State Standards

- 8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers.
- 8.1.2 Analyze opportunities for employment and entrepreneurial endeavors.
- 8.1.3 Summarize education and training requirements and opportunities for career paths in food production and services.
- 10.1.1 Explain the roles and functions of individuals engaged in hospitality, tourism, and recreation careers.
- 10.1.2 Analyze opportunities for employment in hospitality, tourism, and recreation careers.
- 10.1.3 Summarize education and training requirements and opportunities for career paths in hospitality, tourism, and recreation careers.

Know:

- Various career options within the food service industry.

Understanding/Key Learning:

- The food service industry offers a wide range of career options that include entry-level positions, skilled culinary roles, and management-level careers.
- Career pathways in food service are often interconnected, allowing individuals to start in entry-level roles and advance through experience, education, and training.
- Different sectors of the food service industry (such as restaurants, hotels, institutional food service, and catering) provide distinct career opportunities with varying responsibilities and skill requirements.
- Career advancement in food service can be supported through formal education, certifications, apprenticeships, on-the-job training, and industry experience.
- There are multiple avenues to enter the food service industry, including culinary schools, high school CTE programs, internships, apprenticeships, and entry-level employment.
- Exploring career opportunities in food service helps individuals make informed decisions about long-term employment and advancement in the hospitality field.

Do:

- Investigate career opportunities and career pathways in the foodservice industry.
- Discuss avenues for getting into various careers in the food service industry.

Unit Essential Questions:

- What employment and entrepreneurial opportunities exist within food service, hospitality, tourism, and recreation careers, and how can individuals evaluate which paths best match their skills and interests?
- How do education, training, certifications, and hands-on experience prepare individuals for successful career pathways in food production, hospitality, tourism, and recreation industries?

Lesson Essential Questions:

- What types of career opportunities exist within the food service industry, and how do they differ across various work settings?
- What skills, education, and training are required for different careers in the food service and hospitality industry?
- How can individuals identify food service careers that align with their interests, strengths, and goals?
- What are the different ways (such as education, internships, apprenticeships, and on-the-job training) to enter careers in the food service industry?

Materials/Resources:

Introduction to Culinary Arts Textbook
Smart Futures
Projector and unit presentations

Vocabulary:

Career pathway
Food service industry

Back of house (BOH)
Front of house (FOH)
Entry-level position

Apprenticeship
Internship
Externship
Credential

Assessments:

Career project