

Curriculum Map for Creative Foods

Unit Name / Topic (specific timeframe, if any)	Benchmark	Key Learnings (written as statement)	Activities used	Resources used	Assessment of learning
Unit One Kitchen Safety	The student will practice safety in the food laboratory kitchen.	There are many hazards in the kitchen. The use of safety procedures can avoid injuries.	Kitchen Safety Worksheet. Textbook - Kitchen safety. Equipment Reports - Safety with appliances. Video and worksheet.	Worksheet <u>Guide to Good Food</u> textbook Computer lab Classroom research folders "Kitchen Fundamentals" video and worksheet.	Accurate completion of worksheets. Rubric for reports. Unit test.
Unit One Equipment	The student will select the appropriate tools for tasks in the kitchen.	Using the correct tool increases efficiency and accuracy when preparing recipes.	Kitchen Search Video and worksheet. Equipment reports Textbook - Kitchen Utensils - worksheet. Game - "This is a what?" Game - "Tools Pictionary" Food labs	Worksheets "Kitchen Fundamentals" - video and worksheet. Worksheet <u>Guide to Good Food</u> textbook Computer lab Classroom research folders	Accurate completion of worksheets. Rubric for reports. Unit test.
Unit One Measurements and Equivalents	The student will use accurate measuring procedures. The student will be able to adjust recipe quantity.	Recipes sometimes need to be adjusted to serve appropriate quantities.	Measurement & equivalent worksheet. Practice doubling and dividing recipes-worksheet.	Measurement/Equivalents reference sheet. Worksheet	Unit test
Unit One Cooking Terms and Recipes	The student will know the meaning of cooking terms and be able to use them appropriately while preparing recipes.	It is important to know the meaning of cooking terms and be able to apply them in order to follow recipes accurately.	Video and worksheet	"Kitchen Fundamentals" video and worksheet. "A Good Recipe" worksheet Cooking Terms Crossword	Accurate completion of worksheets Unit Test
Unit One Table Setting	The student will be able to properly set a table.	There are many situations in which it is beneficial to know proper table setting procedure.	Demonstration and practice.	Overhead projector and transparencies, textbook, handouts.	Unit Test Final Meal Lab
Unit Two Quick Breads	The student will be able to identify and prepare quick breads.	Quick breads are nutritious and easy to prepare.	Text and study guide, power point presentation and worksheet, foods labs.	<u>Guide to Good Food</u> Power Point Projector Classroom Labs Groceries Breads Crossword Review	Accurate completion of worksheets Lab grading rubric Unit Test