



Fairbanks North Star Borough School District

CAREER & TECHNICAL EDUCATION CURRICULUM



Hospitality & Tourism

ADOPTED: APRIL 4, 2017

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Course Information	
Course Name	BAKING, BREADS, & PASTRIES
Course Number	
Grade(s)	10-12
Length	One Semester
Credit	0.5
Prerequisites	<i>Culinary Arts 1A/1B</i>
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Culinary Arts; Hospitality and Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America (FCCLA): www.fcclainc.org SkillsUSA: www.skillsusa.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Assn. Education Foundation (NRAEF): www.nraef.com National Association of State Adm. of Family & Consumer Sciences (NASAFACS) ProStart School-to-Career Program: Alaska Department of Education
Names/Numbers of Occupational Standards	NRAEF NASAFACS, copyright 2008-2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	In <i>Baking, Breads, & Pastries</i> , students go further into baking concepts than the beginning classes of ProStart. The science of baking is covered in detail and students will also learn the core skills required to craft creative adaptations of traditional recipes. Students are required to obtain the S/P2 certification.
Instructional Topic Headings (please separate each heading by a semi-colon)	Basic Techniques; Flours; Leavens; Measuring (Mass vs. Volume); Moisture Control; Substitutes; Pies; Cakes; Breads; Other Desserts
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	N/A
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen
Course Adapted From	New Course
Date of Previous Course Revision	N/A
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will explain how protein content in flour affects baking.	FACS 8.4.2	HT-RFB 7	SL.11-12.4	MP 8	B1; E7	2, 7	Tech/Prod	Written Exam; Food Lab; Performance
Students will demonstrate proper measuring procedures.	FACS 8.5.3	HT-RFB 2	RST. 11-12.3	MP 6	B1; E7	2	Tech/Prod; Work Habits	Lab Demo; Written Exam
Students will identify and use appropriate substitutions for baking.	FACS 8.5.3	HT-RFB 2	RST. 11-12.3	MP 6	B1	2	Tech/Prod	Written Exam; Food Lab; Performance
Students will understand the terminology used in basic recipes and food preparation including metric and standard terms.	FACS 9.6.1-9	HT-RFB.2, 7	SL.11-12.2	MP 5	A2	2; 12	Tech/Prod; Work Habits	Labs; Coursework
Students will demonstrate different decorating and frosting techniques.	FACS 8.2.2; 8.5.12	HT-RFB 2	RST. 11-12.3	MP 5	B1; E7	2, 6	Work Habits; Community	Lab Demo; Written Exam;
Students will practice making different types of breads.	FACS 8.2.2	HT-RFB 2, 10	RST. 11-12.3	MP 6-7	C4; E7	2	Work Habits; Community	Food Lab; Performance
Students will identify and use appropriate equipment in the classroom.	FACS 8.3.6	HT-RFB 2	SL.11-12.2	MP 5-6	B4; E7	2, 4-5	Tech/Prod; Work Habits	Lab Demo; Written Exam
Students will practice making cookies, cakes, breads, and other pastries and desserts.	FACS 8.2.2; 8.5.10	HT-RFB 2, 8	RST. 11-12.3	MP 8	C4	2, 6	Work Habits; Community	Food Lab; Performance

Course Information	
Course Name	CULINARY ARTS 1A
Course Number	CTEI103
Grade(s)	9-12
Length	One Semester
Credit	0.5
Prerequisites	None
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Culinary Arts for Hospitality & Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America (FCCLA): www.fcclainc.org SkillsUSA: www.skillsusa.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Assn. Education Foundation (NRAEF): www.nraef.com Student Workplace Competency Checklist National Association of State Admin. of Family and Consumer Sciences (NASAFACS) ProStart School-to-Career Program: Alaska Department of Education
Names/Numbers of Occupational Standards	NRAEF NASAFACS, copyright 2008-2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	<i>Culinary Arts 1A</i> is designed for students who are interested in learning how to cook. The course will include the study of simple food preparation techniques in a professional environment (e.g., baking, roasting, sautéing, stir-fry, pastries, salads). Students will learn safe and sanitary food-handling practices, materials organization, workplace safety, food substitutions, conversions, and measuring. Students learn the use of culinary equipment in the workplace environment. Nutrition is taught as healthy food habits are aligned with lab assignments.
Instructional Topic Headings (please separate each heading by a semi-colon)	Food Safety; Equipment; Cooking Methods; Kitchen Utensils; Nutrition; Personal Hygiene; Workplace Safety; Communication
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	N/A
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen, Jo Coelo
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will demonstrate management of individual resources, personal hygiene, time, energy, and materials organization.	FACS 8.6; 14.3	HT-RFB.4	RST. 11-12.9	MP 3	B1; E4	1-4	Labor	Labs
Students will identify the types and specific uses of kitchen equipment as well as proper use and maintenance of equipment.	PSPO 20; FACS 10.4.4	HT-RFB.2-3	RST. 11-12.9	MP 3	C3	11	Technology	Kitchen Scavenger Hunt; Skills Tests
Students will understand the terminology used in basic recipes and food preparation including metric and standard terms.	FACS 9.6.1-9	HT-RFB.2, 7	RST. 11-12.4	MP 5-6	A2	6	Tech/Prod; Work Habits	Labs; Coursework
Students will demonstrate and apply a variety of basic food preparation skills.	FACS 8.5.1-10	HT-RFB.2	RST. 11-12.4	MP 3	B4	12	Technology	Labs; Coursework
Students will demonstrate food safety, workplace safety, cleaning, and sanitation procedures.	FACS 8.5.1-10	HT-RFB.2	RST. 11-12.3	MP 5-6	B3	2, 12	Health/Safety	Labs; Coursework

Course Information	
Course Name	CULINARY ARTS 1B
Course Number	CTEI104
Grade(s)	9-12
Length	One Semester
Credit	0.5
Prerequisites	<i>Culinary Arts 1A</i>
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Culinary Arts for Hospitality & Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America (FCCLA): www.fcclainc.org SkillsUSA: www.skillsusa.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Assn. Education Foundation (NRAEF): www.nraef.com Student Workplace Competency Checklist National Association of State Admin. of Family & Consumer Sciences (NASAFACS) ProStart School-to-Career Program: Alaska Department of Education
Names/Numbers of Occupational Standards	NRAEF NASAFACS, copyright 2008-2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	<i>Culinary Arts 1B</i> is designed for students who are interested in expanding basic cooking skills learned in from <i>Culinary Arts 1A</i> . The course is offered at a higher level with a vision for food preparation in the industry. An emphasis is placed on meal planning, restaurant management, and service. Students learn skills for stocks, chicken fabrication, specialty desserts and pastries, breads, garnishing and plating techniques, fish, poultry and meat, and international and regional cuisine. Students continue to practice visual organization, industry-base food safety practices, workplace safety, and sustainability. Students are given opportunities for personal exploration in hospitality, food management and production.
Instructional Topic Headings (please separate each heading by a semi-colon)	Food Safety; Equipment; Cooking Methods; Kitchen Utensils; Nutrition; Personal Hygiene; Workplace Safety; Communication
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	N/A
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen, Jo Coelo
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will identify, describe, and select recipes for the preparation of various types of food products.	FACS 14.1-2; PSPO 6, 8-10	HT-RFB.4, 10	RST. 11-12.3	MP 6	B1-3	1-4	Tech/Prod; Work Habits	Food Lab Performance; Written Exam
Students will demonstrate use of current technology in food product development.	FACS 9.5	HT-RFB.2	RST. 11-12.3	MP 5	C4	11	Technology; Tech/Prod	Written Assignment; Classroom Presentation
Students will demonstrate proper procedures for preparing different types of meat, poultry, and seafood.	PSPO 51-54	HT-RFB.2	RST. 11-12.9	MP 3	B1	6	Technology; Tech/Prod	Plan Preparation of Assigned Meat; Food Lab Performance
Students will demonstrate similarities and differences between different ethnic and cultural cooking styles from different countries.	FACS 20 -24	HT-RFB.2	RST. 11-12.10	MP 5	B1	12	Community; Tech/Prod; Work Habits	Lab Demo; Written Exams; Presentations
Students will understand the terminology used in basic recipes and food preparation including metric and standard terms.	FACS 9.6.1-9	HT-RFB.2, 7	RST. 11-12.10	MP 6	A2	2; 12	Tech/Prod; Work Habits	Labs; Coursework

Course Information	
Course Name	FUNDAMENTALS OF HOSPITALITY & TOURISM
Course Number	CTE1105
Grade(s)	10-12
Length	One Semester
Credit	0.5
Prerequisites	Culinary Arts 1A/1B
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Hospitality & Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	None
Occupational Standards	
Source of Occupational Standards	The Florida Department of Education Essentials Skills The National Workforce Center for Emerging Technologies (NWCET): www.nwcet.org
Names/Numbers of Occupational Standards	Florida Dept. of Education Essentials Skills NWCET
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	<i>Fundamentals of Hospitality & Tourism</i> introduces students to the skills necessary for success in the hospitality and tourism industry. Students learn to develop excellent customer relations service skills, hospitality and tourism terminology, professional correspondence, technical writing, and technology for tourism. Students practice the mathematical, economic, marketing and sales fundamentals of industry. Students will become CPR certified. Students might continue the course with Work-based Learning.
Instructional Topic Headings (please separate each heading by a semi-colon)	Industry Career Options; Professional Appearance; Listening Skills; Verbal Communication Skills; Professional Writing; Industry-Related Math Applications; Time Management; Following Directions; Work-Related Technology; Customer Service; Phone Etiquette; Terminology (Confidentiality); CPR; Marketing; Problem Solving; Conflict Resolution; Civil Ethics; Sales; Alaska History & Culture
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	American Red Cross CPR
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Jo Coelo
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will research the many aspects of hospitality and tourism industry careers.	FDOE 16.0 (all), 23.02; NWCET A2	HT REC 9; HT-RFB 3	RT. 1, 5, 7	S-MD.7	B3; C4	1-4, 6	All Aspects	Class Assignments
Students will demonstrate employability skills necessary for success in hospitality and tourism occupations, careers, or entrepreneurship.	FDOE 32.02, 32.04; 9.01, 9.03, 9.05; NWCET A2, 5; B1, 4, 8; C1, 4, 7	HT-LOD 1; HT-REC 1; NT-REB 10	RT .4, 7	S-IC.1, 3	B1	1, 7	Management; Work Habits; Technology; Tech/Prod	Class Assignments; Performance
Students will problem-solve using critical thinking, communication, creativity, and innovation.	FDOE 4.02-03, 4.11-13, 12.01; NWCET C3; D1	HT-REC 9; HT-RFB 3	RT .4	S-IC. 1, 3	B1	1, 7	All Aspects	Class Assignments; Performance
Students will practice human relations skills necessary in a professional setting related to the hospitality and tourism industry.	FDOE 9.05; NWCET D1	HT-LOD 1; HT-REC 1; HT-REB 10; HT-RJB 10	SL 9-12.1, 4	MP 3	B1-4; C2, 4	2	All Aspects	Class Assignments; Performance
Students will understand the importance of professional ethics and legal responsibilities in business interactions.	FDOE 9.04-05; NWCET B1, 6	HT-LOD 12; HT 5; HT-TT 4	L.9-12.5	MP 6, 8	B4	2	Management; Labor; Planning; Community; Work Habits	Class Assignments; Performance
Students will use informational technology tools.	FDOE 2.01, 2.03, 11.01, 12.12; NWCET C7; D1, 5	HT-TT 12; HT-RFB 7	WT.6	A-REI.1; A-CED.1	B4	2	Management; Labor; Planning; Community; Work Habits	Class Assignments; Performance
Students will refine oral and written communication skills in creating, expressing, and interpreting information and ideas.	FDOE 4.02-03; NWCET B8; C3, 5	HT-RFB 10	LS.1	MP 6, 8	E4	3	Management; Labor; Planning; Community;	Class Assignments; Performance
Students will demonstrate proficiency in applying communication and technology skills in the hospitality and tourism industry.	FDOE 7.05; 14.04 NWCET C5; E3	AR-JB 1	RT.7; LS.1	A-REI.1; A-CED.1	E8	2-3	Work Habits; Technology; Community	Class Assignments; Performance

Course Information	
Course Name	PROSTART 1A
Course Number	CTEI106
Grade(s)	10-12
Length	semester
Credit	0.5
Prerequisites	Culinary Arts 1A/1B or Teacher Recommendation
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Hospitality & Tourism; Culinary Arts
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	ProStart
Occupational Standards	
Source of Occupational Standards	National Restaurant Association Education Foundation (NRA) www.nraef.com Student Workplace Competency Checklist National Association of State Administrators of Family and Consumer Sciences (NASAFACS) ProStart School-to-Career Program - Alaska Department of Education
Names/Numbers of Occupational Standards	NASAFACS Education Standards, copyright 2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	In <i>ProStart 1A</i> , students will learn the fundamental skills needed to begin a career in the foodservice industry. This course is an introduction to the foodservice industry, so students will explore topics such as an overview of what is in the foodservice industry, workplace safety, kitchen equipment, and soups.
Instructional Topic Headings (please separate each heading by a semi-colon)	Welcome to the Restaurant and Foodservice Industry; Keeping Food Safe; Kitchen Essentials - Professionalism; Kitchen Essentials - Equipment & Techniques; Stocks, Soups, & Sauces
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	Occupational Safety & Health Administration (OSHA) certificate, ServSafe certificate by OSHA, NRA, S/P2
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen, Jo Coelo
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will understand how specific careers addressed in this course fit within all aspects of the industry.	FACS 8.1, 9.1.1-4	HT-2, 6	WHST. 9-12.2	MP 2	B1; E4	10	Labor	Coursework
Students will demonstrate food safety and sanitation procedures.	FACS 8.2, 9.2, 14.4	HT-RFB.2	SL.9-12.1a	MP 6	B2; 4	1, 3	Tech/Prod; Health/Safety; Work Habits	SerfSave; S/P2; Labs; Coursework
Students will understand workplace safety and be able to identify hazards.	FACS 8.3	HT-RFB.2	SL.9-12.1a	MP 6	B3	1, 3	Labor	Coursework
Students will outline components of a marketing plan while reflecting an understanding of basic marketing concepts and market segmentation.	PSPO 42-44, 67, 77	HT-RFB.3, 5	WHST. 9-12.2	MP 2	B1, 3	4, 6, 11-12	Business Plan; Management; Finance	Labs; Staff Lunch; Catering; Coursework
Students will outline purchasing and accounting procedures common for food service operations including costing recipes, adjusting costs for mark ups and food costs, and figuring out losses due to yield and/or spoilage.	PSPO 45-50, 55-56	HT-RFB.3, 5	RST. 9-12.4	MP 6	B1	2, 5	Finance	Coursework
Students will identify the basic ingredients and processes used in stocks, soups, and sauces and be able to explain and demonstrate how to prepare broths, consommé, puree, clear and cream soups, sauces, etc.	PSPO 57-61	HT-RFB.7, 8	WHST. 9-12.2d	MP 3, 8	B4	2	Tech/Prod; Work Habits	Coursework; Labs
Students will be able to calculate standardized recipes.	FACS 8.4	HT-RFB.7, 8	WHST. 9-12.2d	MP 6	B3	2	Tech/Prod	Coursework; Labs
Students will be able to explain different cooking equipment and techniques.	FACS 8.5.2	HT-RFB.7, 8	WT.2	MP 3, 8	B3	2, 4	Technology	Coursework; Labs

Course Information	
Course Name	PROSTART 1B
Course Number	CTEI109
Grade(s)	10-12
Length	One Semester
Credit	0.5
Prerequisites	ProStart 1A
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Culinary Arts; Hospitality & Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America (FCCLA): www.fcclainc.org SkillsUSA: www.skillsusa.org ProStart: www.chooseresaurants.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Association Educational Foundation (NRA): www.nraef.com Student Workplace Competency Checklist National Association of State Administrators of Family & Consumer Sciences (NASAFACS): http://nasafacs.org/national-standards--competencies.html ProStart School-to-Career Program - Alaska Department of Education
Names/Numbers of Occupational Standards	NASAFACS Education Standards, copyright 2008-2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	In <i>ProStart 1B</i> , students will continue to learn the fundamental skills needed to begin a career in the foodservice industry. This course continues an introduction to the foodservice industry so students will explore topics such as an overview of what is in the foodservice industry, workplace safety, kitchen equipment, and basic food preparation techniques.
Instructional Topic Headings (please separate each heading by a semi-colon)	Communication; Management Essentials; Fruits & Vegetables; Serving Your Guests; Potatoes & Grains; Building a Successful Career in the Industry
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	ProStart National Certificate of Achievement National Restaurant Association Educational Foundation (NRAEF)
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen, Jo Coelo
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will describe and practice the communication process, identify obstacles to effective communication, demonstrate effective listening and speaking skills, and describe interpersonal communication.	FCS 8.7.1-5	HT-RFB.4, 9-10	SL.9-12.1b	MP 6	A1; B3; D5	4	Work Habits; Community	Practice Communication in a Labor Group Setting
Students will identify the difference between school and workplace environments, explain how stereotypes and prejudices can affect working together, describe ethics and their importance to the restaurant and foodservice industry, and obtain other management essentials needed for the foodservice industry.	FCS 5.1.1-4	HT-RFB.1-2, 5, 9-10	SL.9-12.3	MP 3, 8	A1	5, 9, 12	Work Habits; Management	Classroom Work; Lab; Management
Students will identify and describe different types of fruit and vegetables, identify procedures for picking and storing fruits and vegetables, and match and cook vegetables and fruit with the correct cooking method.	FCS 8.5.2, 4, 7	HT-RFB.2, 5, 8	L.9-12.3	MP 3	B2; C4	2	Work Habits; Tech/Prod	Performance; Food Labs
Students will explain the importance of customer service in the restaurant and foodservice industry and describe different styles of service.	FCS 8.7.1-5	HT-RFB.2, 5, 8	W.9-12.9	MP 1-2	A1; B1; C1	1-2	Work Habits; Management ; Community	Evaluation of Customer Service; Lab; Performances
Students will identify different types of potatoes, grains, legumes, and pasta and outline methods to select, store, and prepare potatoes, grains, legumes, and pasta.	FCS 8.2.6-7, 8.5.2, 7	HT-RFB.2, 5, 8	RST. 9-12.1	MP 1	A4; B1	2	Work Habits; Tech/Prod	Lab Product Evaluations
Students will identify skills needed by foodservice professionals, obtain job interview skills, as well as write a resume and list ways to apply for scholarships.	FAC 8.1.1-3	HT-RFB.1-10	RST. 9-12.1	MP 1, 6	A5; B2; C2	2	Work Habits	Mock Interviews; Resume

Course Information	
Course Name	PROSTART 2A
Course Number	CTEI107
Grade(s)	11-12
Length	One Semester
Credit	0.5
Prerequisites	ProStart 1A/1B
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Hospitality & Tourism; Culinary Arts
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America: www.fcclainc.org SkillsUSA: www.skillsusa.org ProStart: www.chooseresaurants.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Association Education Foundation (NRA): www.nraef.com Student Workplace Competency Checklist National Association of State Administrators of Family & Consumer Sciences (NASAFACS) ProStart School-to-Career Program - Alaska Department of Education
Names/Numbers of Occupational Standards	NASAFACS Education Standards, copyright 2018
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	In ProStart 2A, students will continue to learn and practice the fundamental skills needed to begin a career in the foodservice industry. This course continues an introduction to the foodservice industry and will explore topics such as purchasing and inventory, food preparation (i.e., meat, poultry, seafood, stocks, sauces). Additionally, students will learn about the business of food service including accounting, tourism, retail, and communication.
Instructional Topic Headings (please separate each heading by a semi-colon)	Breakfast Food & Sandwiches; Nutrition; Cost Control; Salads & Garnishing; Purchasing & Inventory
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	ProStart National Certificate of Achievement, National Restaurant Association Education Foundation (NARAEF), S/P2
Course Addresses	Yes
Alaska ELA and Math Standards	
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Max Pananen, Jo Coelo
Course Adapted From	ProStart 2A
Date of Previous Course Revision	April 10, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will list characteristics of milk, identify different types of cheese, list the characteristics of eggs, prepare various types of breakfast foods and demonstrate preparation of several types of sandwiches.	FCS 8.4, 8.4.2, 8.5.9, 8.5.11	HT-RFB. 4, 9-10	WHST. 9-12.1	MP 2	A1	CRP 2, 4,	Work Habits; Management	Food Lab Performance; Written Work
Students will be able to explain why nutrition is important to the foodservice industry, explain how nutrition is important to the human body, and suggest ways to make menus and recipes more healthful.	FCS 9.3.1, 4; 9.4.2-4, 9.4.6; 9.6.4; 14.2.4, 14.3	HT-RFB. 1-2, 4, 9-10	WHST. 9-12.1c	MP 2-3	A2; B3; E4	CRP 4	Health/Safety; Community	Menu Writing; Classroom Presentations; Healthy Labs
Students will identify types of cost incurred by the foodservice business, explain the purpose of a budget and develop budgets, explain the importance of portion control to food cost, calculate a recipe's yield, list factors that affect labor costs, and list ways to evaluate a finished product quality.	FCS 8.6.1-8	HT-RFB. 2, 5, 8	WHST. 9-12.2c	MP 8	B2	CRP 2, 4, 7,	Business Plan; Labor; Work Habits	Classroom Presentations; Chapter Test
Students will identify various types of salad and explain how to prepare and properly clean greens from them, design attractive salads, match dressings to salad ingredients, and describe and prepare ingredients commonly used as garnishes.	FCS 8.2.1; 8.5.1, 7-8	HT-RFB. 3, 5	WHST. 9-12.3b	MP 3, 6	B2	CRP 2	Work Habits	Food Lab; Evaluations
Students will outline objectives of purchasing function in a foodservice operation, list the types of goods and services that a foodservice operation might buy, write purchase orders for items to be purchased, and list factors that affect food prices.	FCS 8.6.1-9	HT-RFB. 2, 5, 8	W.9-12.10	MP 3	B2	CRP 2, 3, 7	Finance; Management; Labor	Written Assessments; Classroom Projects

Course Information	
Course Name	PROSTART 2B
Course Number	CTEI108
Grade(s)	11-12
Length	One Semester
Credit	ProStart 2A
Prerequisites	0.5
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the system.)	Culinary Arts; Hospitality & Tourism
Date of District Course Revision	2016
Career & Technical Student Organization (CTSO)	
CTSO Embedded in this Sequence	Family, Career & Community Leaders of America: www.fcclainc.org SkillsUSA: www.skillsusa.org ProStart: www.chooseresaurants.org
Occupational Standards	
Source of Occupational Standards	National Restaurant Association Education Foundation (NRA): www.nraef.com Student Workplace Competency Checklist National Association of State Administrators of Family & Consumer Sciences (NASAFACS) ProStart School-to-Career Program - Alaska Department of Education
Names/Numbers of Occupational Standards	NASAFACS Education Standards, Copyright 2008-18
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	In <i>ProStart 2B</i> , students continue to learn the fundamental skills needed to begin a career in the food service industry. This course further explores the food service industry (i.e., restaurants, tourism, global cuisine, public and private sector employment opportunities). Food preparation techniques and skills are mastered (i.e., pastries, baked goods, breads, sauces, menu planning). Students practice food management and marketing (i.e., communication, international relations, costing, advertisement, equipment, inventory control, accounting practices, sustainability).
Instructional Topic Headings (please separate each heading by a semi-colon)	Food Safety; Hazard Analysis Critical Control Points (HACCP); Purchasing; Costing; Inventory Control; Desserts; Pastries; Baked Goods; Global Cuisine; Sustainability; Menu planning; Career Opportunities & Exploration; Workplace Safety; Equipment Usage
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	ProStart National Certificate of Achievement ServSafe certification; National Restaurant Assn. Educational Foundation
Course Addresses	Yes
Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Career Ready Practices	Yes
Employability Standards	
Source of Employability Standards	Alaska

Tech Prep	
Current Tech Prep Articulation Agreement? (Y/N)	No
Date of Current Agreement	N/A
Postsecondary Institution Name	N/A
Postsecondary Course Name	N/A
Postsecondary Course Number	N/A
Number of Postsecondary Credits	N/A
Author	
Course Developed By	Jo Coelo, Max Pananen
Course Adapted From	FNSBSD Career & Technical Education Curriculum
Date of Previous Course Revision	May 7, 2013
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standards	Common Technical Core Standards	Alaska ENG/LA Standards	Alaska Math Standards	Alaska Cultural Standards	Career Ready Practices	All Aspects of Industry	Formative Assessments
Students will understand federal grading, purchasing, and basic preparation techniques for meat, seafood, and poultry.	FACS 8.5.5	HT-RFB.4, 9-10	RL.9-12.4	MP 6	B1-2	2	Health/Safety	Coursework; Labs
Students will understand and describe business processes in terms of market process, menus, and promotions.	FACS 8.4, 8.6.8, 9.6	HT-RFB.3, 5	RL.9-12.5	MP 8	B2	2, 4, 12	Business Plan; Finance; Management	Coursework; Labs
Students will explain the purpose of different ingredients in baking.	FACS 8.5.10	HT-RFB.2, 5, 8	RL.9-12.1	MP 5	B2	2	Work Habits	Coursework; Labs
Students will demonstrate baking skills by preparing pies, dough, bread, batters, etc.	FACS 8.5.10	HT-RFB.2, 5, 8	RL.9-12.1	MP 6	B2	2	Tech/Prod	Coursework; Labs
Students will create non-baked desserts (i.e., chocolates, pastry creams, ice cream, fruit tortes).	FACS 9.2.9	HT-RFB.2, 5, 8	RL.9-12.5	MP 6	B1-3	2	Tech/Prod	Staff Lunches; Catering
Students will understand the concept of sustainability and how it relates to energy, recycling, and food products.	FACS 10.5.3	HT-RFB.2, 5, 8	RI.9-12.8	MP 8	B1; E4	2, 11	Technology	Coursework
Students will identify the major influences, ingredients, flavors, and cooking techniques of the Americas including regional American cuisine, Latin American cuisine, and Caribbean cuisine.	FACS 10.5.3	HT-RFB.2, 5, 8	RI.9-12.10	MP 2	B1;E4	12	Community	Labs
Students will identify the major influences, ingredients, flavors, and cooking techniques of Europe, the Mediterranean, the Middle East, and Asia.	FACS 10.5.3	HT-RFB.2, 5, 8	RI.9-12.10	MP 2	B1;E4	12	Community	Labs