

Course Title: Culinary Arts 1a/1b

State: WA
State Course Title: Culinary Arts
State Standards: Career and Technical Education

Percentage of Course Aligned: 100%

Standards	Course Title (a or b), if applicable, e.g. Game Design 1a	Unit Name(s)	Lesson(s) Numbers	How Standard is Taught	How Standard is Assessed	Standard Rating (Fully Met / Partially Met / Not Met)
1. Demonstrate industry identified competencies while integrating state and national core standards comprised of a sequenced progression of multiple courses that are technically intensive and rigorous.						
1.1 Current industry defined standards, as evidenced in the curriculum frameworks, endorsed by a local advisory committee, and approved by the CTE program supervisors at OSPI. 1.1.a The level of competency is defined by industry or national standards. 1.1.b In the absence of national or state standards, locally developed, industry-defined standards will be validated by program-specific advisory committees. 1.1.c Aligns with post-secondary education allowing for articulated credit, where applicable.	Culinary Arts 1	All Units	All Lessons	Industry standards are covered throughout this course	All Assessments	Fully Met
1.2 Curriculum based on identified need and developed and maintained in consultation with program specific advisory committees.	Culinary Arts 1	All Units	All Lessons	Industry standards are covered throughout this course	All Assessments	Fully Met
1.3 Safe and appropriate environments that support CTE standards. 1.3.a Facilities and equipment meet or exceed the related federal, state and county safety standards. 1.3.b Laboratories and equipment meet industry training standards and facility safety standards. 1.3.c Learning and training stations are of sufficient quantity to assure safe and appropriate supervision, delivery of instruction and student skill development.	Culinary Arts 1A: Introduction	Unit 1: The Safe Kitchen	Lessons 1-3	Exploring safety tips for working in the kitchen and methods for preventing common injuries and accidents	Critical Thinking 1, 2, 5, Activity	Fully Met
1.4 Certified CTE teachers with appropriate certification, knowledge, skills and occupational experience. 1.4.a After initial certification and five years of teaching, certified CTE teachers should gain additional experience in one or more of the jobs or careers in their teaching area. This experience should take place every five years	Culinary Arts 1	All Units	All Lessons	Courses are taught by certified instructors as per individual school district requirements	All Assessments	Fully Met
1.5 Extended learning into the community. 1.5.a Extended learning is managed and/or supervised by certified CTE teachers.	Culinary Arts 1B: Finding Your Palate	Unit 8: Networking for Success	Activity	Researching and reporting on different programs, conferences, community programs and more that can assist in building career goals and leadership strengths	Activity	Fully Met
1.6 Assessment of student competency of knowledge and skills as determined by industry defined standards.	Culinary Arts 1	All Units	All Lessons	Assessments are timely and robust throughout the course	All Assessments	Fully Met
1.7 Instruction that develops an understanding of all aspects of an industry associated with a specific CTE course.	Culinary Arts 1	All Units	All Lessons	Industry standards are covered throughout this course	All Assessments	Fully Met
1.8 Work-based learning opportunities as identified in the Washington State work based learning document.	Culinary Arts 1B: Finding Your Palate	Unit 7: Choosing Your Culinary Career	Lesson 1	Examining different positions in food preparation and service, such as chef, dietician, food stylist, health inspector, supplier and more	Critical Thinking questions 1, 2; Lab activity	Fully Met
1.9 Instruction leads to state/nationally recognized industry assessment or certification necessary for employment or job advancement in that field and/or articulated college credit leading to post-secondary education.	Culinary Arts 1A: Introduction	Unit 3: Food Safety	Lesson 3	Understanding safe food handling in preventing food borne illness including the best practices and the roles of temperature, moisture, oxygen, etc.	Critical Thinking 1, Activity, Discussion 2	Fully Met
2. Demonstrate leadership skills and employability skills.						
2.1 Leadership and employability skill development for all students is a required and integral component of all CTE courses. 2.1.a These leadership and employability skills are identified in the CTE Core Leadership Skills document, CTE Core Employability Skills document and/or 21st Century Skills document. 2.1.b These leadership and employability skills are integrated in the approved curriculum framework and applied in real-world family, community, business and industry applications. 2.1.c These skills are developed and practiced at the highest professional level through integration of aligned state-recognized Career and Technical Student Organizations (CTSOs). 2.1.d Locally developed leadership plans must demonstrate that these skills are developed and practiced at the highest level through classroom integration of individual, group and community programs and activities.	Culinary Arts 1B: Finding Your Palate	Unit 8: Networking for Success	Lesson 4	Students identify and illustrate expectations for professional behavior	Critical Thinking 5	Fully Met
3. Demonstrate employment readiness and/or preparation for postsecondary options using state and local programs of study, including:						
3.1 Information about post-secondary education, training options, industry certifications, and employment.	Culinary Arts 1B: Finding Your Palate	Unit 8: Networking for Success	Activity	Researching and reporting on different programs, conferences, community programs and more that can assist in building career goals and leadership strengths	Activity	Fully Met
3.2 Articulation with apprenticeship programs and post-secondary education, where feasible.	Culinary Arts 1B: Finding Your Palate	Unit 8: Networking for Success	Activity	Researching and reporting on different programs, conferences, community programs and more that can assist in building career goals and leadership strengths	Activity	Fully Met
3.3 Opportunities for nontraditional and special populations to receive training.	Culinary Arts 1B: Finding Your Palate	Unit 8: Networking for Success	Activity	Researching and reporting on different programs, conferences, community programs and more that can assist in building career goals and leadership strengths	Activity	Fully Met
3.4 The utilization of data from student follow-up surveys to improve courses.	Culinary Arts 1	All Units	All Lessons	Students have the opportunity to provide feedback at the end of the course and this data is applied to course updates	All Assessments	Fully Met
3.5 The utilization of current national, state or regional labor market information to demonstrate occupational need.	Culinary Arts 1	All Units	All Lessons	Industry standards are covered throughout this course	All Assessments	Fully Met