

**ROBBINSVILLE PUBLIC SCHOOLS**  
**OFFICE OF CURRICULUM AND INSTRUCTION**  
**DEPARTMENT**  
**ADVANCED CULINARY ARTS**

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**BOARD OF EDUCATION INITIAL ADOPTION DATE:**  
*August 2017*

### Course Philosophy

Every individual develops intellectually at his or her own unique pace through a variety of structured individual and group experiences. Advanced Culinary Arts is designed to give students the opportunity to explore and experience various styles of cooking including regional American cuisine and global cuisine. Through cooking, students learn critical thinking skills, principles of science, patience, teamwork, and sense of accomplishment upon a job well done. Additionally, students learn how to follow directions systematically and devise solutions when problems arise in the preparation of a recipe. Whether a student decides to pursue cooking as a hobby or a career in the future, the knowledge and skills gained as a result of completing this course will continue to be a source of lifelong learning and fulfillment.

### Course Description

Advanced Culinary Arts is a 2.5 credit semester course that is open to students in grades 10-12. Prerequisite courses are Culinary Arts and Baking. Subjects covered are a review of kitchen safety and sanitation, tools, equipment, ingredients, recipe reading and analysis, and kitchen lab work. Also, students will explore regional American cuisine and global cuisine as well as prepare recipes from each geographic area of study.

Robbinsville Public Schools

Curriculum Map

Advanced Culinary Arts

Relevant Standards	Standards Unpacked Skill / Concept / Process?	Enduring Understandings / Unit Goals	Essential Questions	Unit Title / Suggested Timeline
<p>Unit #1: Kitchen Safety and Sanitation</p> <p>9.3.HT-RFB.1 9.3.HT-RFB.2 9.3.HT-RFB.4 SL.11-12.1 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>Review of how to properly wash dishes, pots, pans, and utensils; sanitize kitchen; teamwork; awareness of safety hazards/Kitchens must be kept safe and sanitary/View DVD on kitchen safety and sanitation; foodborne illnesses project; dishwashing review lesson and practice; kitchen safety project</p>	<p>Accidents can be prevented and foodborne illnesses can be avoided by keeping the kitchen environment safe and sanitary./The student will maintain a safe, sanitary kitchen lab environment.</p>	<p>How do I prevent kitchen accidents?  How do I prevent foodborne illnesses?</p>	<p>Unit #1: Kitchen Safety and Sanitation/1 week</p>
<p>Unit #2: Recipe Reading, Tools, Equipment, Lab Procedure</p>	<p>Review of reading, interpreting, and preparing a recipe; identify and properly use selected kitchen tools and equipment; identify function(s) of common baking ingredients./Correct recipe reading, interpretation, and preparation are critical to its final</p>	<p>A recipe is a set of ingredients and directions to create a specific product. In order to prepare a recipe, knowledge of kitchen tools, equipment, and ingredients is essential. Also, one must know how to properly measure each ingredient. Each student has his/her own role with defined tasks within a</p>	<p>What are the definitions of common terms used in recipes?  What are the common tools and equipment used in cooking? How are they utilized in order to successfully execute a recipe?</p>	<p>Unit #2: Recipe Reading, Tools, Equipment, Lab Procedure/1 week</p>

<p>9.3.HT-RFB.2 9.3.HT-RFB.4 SL.11-12.1 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>outcome./Textbook readings, analysis of recipes, lecture, note taking, presentation, and demonstrations of tools and equipment, preparation of a simple recipe</p>	<p>collaborative group./The student will read and interpret a recipe and prepare properly in order to obtain the intended result.</p>	<p>Why is proper measurement essential in generating a successful final product?  How do the procedures followed in a kitchen lab ensure safety, sanitation, and a quality finished product?</p>	
<p>Unit #3: Regional American Cuisine – Northeast  9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7 6.1.12.D.14.f</p>	<p>Explain the typical ingredients used in Northeastern American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.  The student will research and work collaboratively to prepare a variety of dishes representative of Northeastern American cuisine.</p>	<p>What are some foods typically used in Northeastern American cuisine?  How do locally sourced foods contribute to the formulation of a regional cuisine?  How are cultural influences evident in Northeastern American cuisine?  What are some dishes/meals that are representative of Northeastern American cuisine?</p>	<p>Unit #3: Regional American Cuisine - Northeast/2 weeks</p>
<p>Unit #4: Regional American Cuisine – Southeast  9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5</p>	<p>Explain the typical ingredients used in Southeastern American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.  The student will research and work collaboratively to prepare a variety of dishes representative of Southeastern American cuisine.</p>	<p>What are some foods typically used in Southeastern American cuisine?  How do locally sourced foods contribute to the formulation of a regional cuisine?  How are cultural influences evident in Southeastern American cuisine?</p>	<p>Unit #4: Regional American Cuisine - Southeast/2 weeks</p>

<p>L.11-12.6 W.11-12.7 6.1.12.D.14.f</p>			<p>What are some dishes/meals that are representative of Southeastern American cuisine?</p>	
<p>Unit #5: Regional American Cuisine – Midwest  9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7 6.1.12.D.14.f</p>	<p>Explain the typical ingredients used in Midwestern American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.  The student will research and work collaboratively to prepare a variety of dishes representative of Midwestern American cuisine.</p>	<p>What are some foods typically used in Midwestern American cuisine?  How do locally sourced foods contribute to the formulation of a regional cuisine?  How are cultural influences evident in Midwestern American cuisine?  What are some dishes/meals that are representative of Midwestern American cuisine?</p>	<p>Unit #5: Regional American Cuisine - Midwest/2 weeks</p>
<p>Unit #6: Regional American Cuisine - Pacific Northwest  9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>Explain the typical ingredients used in Pacific Northwestern American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.  The student will research and work collaboratively to prepare a variety of dishes representative of Pacific Northwestern American cuisine.</p>	<p>What are some foods typically used in Pacific Northwestern American cuisine?  How do locally sourced foods contribute to the formulation of a regional cuisine?  How are cultural influences evident in Pacific Northwestern American cuisine?</p>	<p>Unit #6: Regional American Cuisine - Pacific Northwest/1 week</p>

6.1.12.D.14.f			What are some dishes/meals that are representative of Pacific Northwestern American cuisine?	
<p><b>Unit #7: Regional American Cuisine – Southwest</b></p> <p>9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7 6.1.12.D.14.f</p>	<p>Explain the typical ingredients used in Southwestern American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p> <p>The student will research and work collaboratively to prepare a variety of dishes representative of Southwestern American cuisine.</p>	<p>What are some foods typically used in Southwestern American cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Southwestern American cuisine?</p> <p>What are some dishes/meals that are representative of Southwestern American cuisine?</p>	<p><b>Unit #7: Regional American Cuisine - Southwest/1 week</b></p>
<p><b>Unit #8: The Cuisine of Latin America</b></p> <p>9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>Explain the typical ingredients used in Latin American cuisine and demonstrate preparation of representative recipes./Recipes evolved based on locally sourced ingredients and cultural influences./Lecture, note taking, textbook reading, demonstrations, kitchen labs</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p> <p>The student will research and work collaboratively to prepare a variety of dishes representative of Latin American cuisine.</p>	<p>What are some foods typically used in Latin American cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Latin American cuisine?</p> <p>What are some dishes/meals that are representative of Latin American cuisine?</p>	<p><b>Unit #8: The Cuisine of Latin America/2 weeks</b></p>

<p>Unit #9: The Cuisine of Western Europe</p> <p>9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>What are some foods typically used in Western European cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Western European cuisine?</p> <p>What are some dishes/meals that are representative of Western European cuisine?</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p> <p>The student will research and work collaboratively to prepare a variety of dishes representative of Western European cuisine.</p>	<p>What are some foods typically used in Western European cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Western European cuisine?</p> <p>What are some dishes/meals that are representative of Western European cuisine?</p>	<p>Unit #9: The Cuisine of Western Europe/2 weeks</p>
<p>Unit #10: The Cuisine of Eastern Europe</p> <p>9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>What are some foods typically used in Eastern European cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Eastern European cuisine?</p> <p>What are some dishes/meals that are representative of Eastern European cuisine?</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p> <p>The student will research and work collaboratively to prepare a variety of dishes representative of Eastern European cuisine.</p>	<p>What are some foods typically used in Eastern European cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Eastern European cuisine?</p> <p>What are some dishes/meals that are representative of Eastern European cuisine?</p>	<p>Unit #10: The Cuisine of Eastern Europe/2 weeks</p>
<p>Unit #11: The Cuisine of the Middle East</p> <p>9.3.HT-RFB.2</p>	<p>What are some foods typically used in Middle Eastern cuisine?</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p>	<p>What are some foods typically used in Middle Eastern cuisine?</p>	<p>Unit #11: The Cuisine of the Middle East/2 weeks</p>

<p>9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Middle Eastern cuisine?</p> <p>What are some dishes/meals that are representative of Middle Eastern cuisine?</p>	<p>The student will research and work collaboratively to prepare a variety of dishes representative of Middle Eastern cuisine.</p>	<p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Middle Eastern cuisine?</p> <p>What are some dishes/meals that are representative of Middle Eastern cuisine?</p>	
<p>Unit #12: The Cuisine of Southern and Eastern Asia</p> <p>9.3.HT-RFB.2 9.3.HT-RFB.3 9.3.HT-RFB.4 SL.11-12.4 SL.11-12.5 L.11-12.6 W.11-12.7</p>	<p>What are some foods typically used in Southern and Eastern Asian cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Southern and Eastern Asian cuisine?</p> <p>What are some dishes/meals that are representative of Southern and Eastern Asian cuisine?</p>	<p>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of traditional cuisine.</p> <p>The student will research and work collaboratively to prepare a variety of dishes representative of Southern and Eastern Asian cuisine.</p>	<p>What are some foods typically used in Southern and Eastern Asian cuisine?</p> <p>How do locally sourced foods contribute to the formulation of a regional cuisine?</p> <p>How are cultural influences evident in Southern and Eastern Asian cuisine?</p> <p>What are some dishes/meals that are representative of Southern and Eastern Asian cuisine?</p>	<p>Unit #12: The Cuisine of Southern and Eastern Asia/2 weeks</p>

**Robbinsville Public Schools**  
**Scope, Sequence and, Assessment**  
**Advanced Culinary Arts**

<b>Unit Title</b>	<b>Unit Understandings and Goals</b>	<b>Recommended Duration</b>	<b>Assessments</b>		
			<b>Diagnostic (before)</b>	<b>Formative (during)</b>	<b>Summative (after)</b>
<b>Unit #1: Kitchen Safety and Sanitation</b>	<b>Accidents can be prevented and foodborne illnesses can be avoided by keeping the kitchen environment safe and sanitary./Maintain a safe, sanitary kitchen lab environment.</b>	<b>1 week</b>	<b>Written Pretest</b>	<b>Summarize and reflect upon kitchen safety/sanitation rules.</b>	<b>Written Quizzes  Written Unit Test</b>

				<p><b>Think, pair, share- possible consequences of not following rules/procedures</b></p> <p><b>Visual representation of safety rules- to be displayed in classroom</b></p> <p><b>Foodborne illness report/ multi-media presentation</b></p> <p><b>Collaborative activity - washing drying and storing dishes, utensils, etc.; cleaning kitchen</b></p>	
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**Unit # 1: Kitchen Safety and Sanitation**

<b>Enduring Understandings:</b> Accidents can be prevented and foodborne illnesses can be avoided by keeping the kitchen environment safe and sanitary.	<b>Essential Questions:</b> <ul style="list-style-type: none"><li>• How do I prevent kitchen accidents?</li><li>• How do I prevent foodborne illnesses?</li></ul>
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<b>Guiding / Topical Questions with Specific Standards</b>	<b>Content, Themes, Concepts, and Skills</b>	<b>Teaching Strategies</b>	<b>Instructional Resources and Materials</b>	<b>Assessment Strategies</b>
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<p>9.3.H T-RF B.1</p>	<p>How can accidents in the kitchen be prevented?</p>	<p>Properly wash dishes, pots, pans and utensils</p> <p>Sanitize kitchen</p>	<p>DVDs</p> <p>Internet</p>	<p>Teacher-led demonstrations</p>	<p>Written tests and quizzes</p>
<p>9.3.H T-RF B.2</p>	<p>How can slips and falls be prevented?</p>	<p>Identify and brainstorm solutions in order to prevent kitchen hazards</p>	<p>Food for Today textbook</p>	<p>Guided note taking</p>	<p>Project assessments/rubrics</p>
<p>9.3.H T-RF B.4</p>	<p>How can fires be prevented? What do you do if one starts in the kitchen?</p>	<p>Identify the skills needed to collaborate as a team successfully</p>	<p>Informational handouts/worksheets Lecture and class discussion</p>	<p>Create posters and/or power point presentations</p>	
<p>SL.11-12.1</p>	<p>How can burns be prevented? What do you do if you or a classmate gets burned?</p>	<p>How to keep a clean, accident-free kitchen</p>		<p>Collaborative lab work</p>	
<p>SL.11-12.4</p>					
<p>SL.11-12.5</p>	<p>What is the safest way to store household chemicals?</p>				
<p>L.11-12.6</p>	<p>How are knives handled safely in the kitchen?</p>				
<p>W.11-12.7</p>	<p>What is the definition of a foodborne illness?</p>				
	<p>What is the relationship between microorganisms and foodborne illnesses?</p>				

	<p>How can foodborne illness be prevented?</p> <p>What is the danger zone for food safety?</p> <p>How is good personal hygiene practiced in the kitchen?</p> <p>How is a kitchen kept clean and organized?</p> <p>How are dishes properly washed and dried?</p> <p>How is the dishwasher properly loaded?</p> <p>What is cross-contamination? How can it be avoided?</p> <p>How is food safely stored?</p>				
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**Robbinsville Public Schools**  
**Scope, Sequence and, Assessment**  
**Advanced Culinary Arts**

Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #2: Recipe Reading, Tools, Equipment, Lab Procedure	A recipe is a set of ingredients and directions to create a specific product. In order to prepare a recipe, knowledge of kitchen tools, equipment, and ingredients is essential. Also, one must know how to properly measure each ingredient. Each student has his/her own role with defined tasks within a collaborative group./Read and interpret a recipe and prepare it properly in order to obtain the intended result.	1 week	Written pretest	Collaborative activity: practice lab preparing a recipe	Written Unit Test  Lab report with reflection

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Unit # 2: Recipe Reading, Measurement, Lab Procedure

<p><b>Enduring Understandings:</b> A recipe is a set of ingredients and directions to create a specific product. In order to prepare a recipe, knowledge of kitchen tools, equipment, and ingredients is essential. Also, one must know how to properly measure each ingredient. Each student has his/her own role with defined tasks within a collaborative group.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• What are the definitions of common terms used in recipes?</li> <li>• What are the common tools and equipment used in cooking?</li> <li>• How are they utilized in order to successfully execute a recipe?</li> <li>• Why is proper measurement essential in generating a successful final product?</li> <li>• How do the procedures followed in a kitchen lab ensure safety, sanitation, and a quality finished product?</li> </ul>
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Guiding / Topical Questions with Specific Standards		Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
9.3.H T-RF B.2	What are the standard sizes of dry measuring cups? Measuring spoons?	Read, interpret, and prepare a recipe	Lecture and class discussion	DVDs	Quizzes, unit test, lab reports, reflections
9.3.H T-RF B.4	How do liquid measuring cups differ from dry measuring cups?	Identify and properly use selected kitchen tools and equipment	Teacher-led demonstrations	Food for Today textbook	
SL.11- 12.1	How are liquid measuring cups different from dry measuring cups?	Measure correctly	Guided note taking	Informational handouts/worksheets, recipes, commonly used tools and equipment	
SL.11- 12.4	How are liquid ingredients measured?	Alter the yield of a recipe	Collaborative lab work		
SL.11- 12.5	How is a recipe yield altered?	Roles in determining the finished product			
		Kitchen lab procedures, including organization, teamwork, safety and sanitation, and reflection			

<p>L.11-1 2.6</p>	<p>What are some of the commonly used tools and equipment in food preparation and what is the function of each?</p>				
<p>W.11-1 2.7</p>	<p>What are some of the commonly used terms in food preparation, and what is the definition of each?</p> <p>What are some of the commonly used terms in food preparation, and what is the definition of each?</p> <p>How do you prepare for a culinary arts lab?</p> <p>What are the various tasks that are common to every culinary arts lab?</p>				

**Robbinsville Public Schools  
Scope, Sequence and, Assessment  
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<b>Unit Title</b>	<b>Unit Understandings and Goals</b>	<b>Recommended Duration</b>	<b>Assessments</b>		
			<b>Diagnostic (before)</b>	<b>Formative (during)</b>	<b>Summative (after)</b>
<b>Unit #3: Regional American Cuisine - Northeast</b>	<b>Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Northeastern American cuisine.</b>	<b>2 weeks</b>	<b>Written pretest</b>	<b>Collaborative lab activity</b>	<b>Written Unit Test  Lab report with reflection</b>

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Unit #3: Regional American Cuisine - Northeast

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Northeastern American cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2  9.3.H T-RF B.3  9.3.H T-RF B.4  SL.11- 12.1</p> <p>What are some foods typically used in Northeastern American cuisine?  How does the climate influence the availability of certain foods throughout the year?  What are some dishes/meals that are representative</p>	<p>Research the foods typically used in this cuisine.  Explain how the climate influences the availability of certain foods throughout the year.  Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions  Teacher-led demonstrations  Guided note taking  Collaborative lab work</p>	<p>DVDs  Food for Today textbook  Internet  Informational handouts and worksheets  Recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.4	of Northeastern American cuisine?			Ingredients and equipment per recipes	
SL.11-12.5	What cooking methods are used to prepare various dishes of this region?				
L.11-12.6					
W.11-12.7					
6.1.12.D.14.f					

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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #4: Regional American Cuisine - Southeast	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Southeastern American cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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**Unit #4: Regional American Cuisine - Southeastern**

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"><li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li><li>• How are cultural influences evident in Southeastern American cuisine?</li></ul>
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<p><b>Guiding / Topical Questions with Specific Standards</b></p>	<p><b>Content, Themes, Concepts, and Skills</b></p>	<p><b>Teaching Strategies</b></p>	<p><b>Instructional Resources and Materials</b></p>	<p><b>Assessment Strategies</b></p>
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9.3.H T-RF B.2	What are some foods typically used in Southeastern American cuisine?	Research the foods typically used in this cuisine.	Lectures and class discussions	DVDs	Quizzes, unit test, lab reports, reflections
9.3.H T-RF B.3	How does the climate influence the availability of certain foods throughout the year?	Explain how the climate influences the availability of certain foods throughout the year.	Teacher-led demonstrations	Food for Today textbook	
9.3.H T-RF B.4	How does the climate influence the availability of certain foods throughout the year?	Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.	Guided note taking	Internet	
SL.11-12.1	What are some dishes/meals that are representative of Southeastern American cuisine?		Collaborative lab work	Informational handouts and worksheets	
SL.11-12.4				Recipes	
SL.11-12.5	What cooking methods are used to prepare various dishes of this region?			Ingredients and equipment per recipes	
L.11-12.6					
W.11-12.7					
6.1.12. D.14.f					

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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #5: Regional American Cuisine - Midwest	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Midwestern American cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #5: Regional American Cuisine - Midwestern

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Midwestern American cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 9.3.H T-RF B.3 9.3.H T-RF B.4 SL.11- 12.1 SL.11- 12.4</p> <p>What are some foods typically used in Midwestern American cuisine? How does the climate influence the availability of certain foods throughout the year? What are some dishes/meals that are representative of Midwestern American cuisine?</p>	<p>Research the foods typically used in this cuisine. Explain how the climate influences the availability of certain foods throughout the year. Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions Teacher-led demonstrations Guided note taking Collaborative lab work</p>	<p>DVDs Food for Today textbook Internet Informational handouts and worksheets Recipes Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7 6.1.12. D.14.f	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #6: Regional American Cuisine - Pacific Northwest	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Pacific Northwestern American cuisine.	1 week	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #6: Regional American Cuisine - Pacific Northwest

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Pacific Northwestern American cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 What are some foods typically used in Pacific Northwestern American cuisine?</p> <p>9.3.H T-RF B.3 How does the climate influence the availability of certain foods throughout the year?</p> <p>9.3.H T-RF B.4 What are some dishes/meals that are representative of Pacific</p>	<p>Research the foods typically used in this cuisine.</p> <p>Explain how the climate influences the availability of certain foods throughout the year.</p> <p>Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions</p> <p>Teacher-led demonstrations</p> <p>Guided note taking</p> <p>Collaborative lab work</p>	<p>DVDs</p> <p>Food for Today textbook</p> <p>Internet</p> <p>Informational handouts and worksheets</p> <p>Recipes</p> <p>Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5	Northwestern American cuisine?				
L.11-12.6	What cooking methods are used to prepare various dishes of this region?				
W.11-12.7					
6.1.12. D.14.f					

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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #7: Regional American Cuisine - Southwest	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Southwestern American cuisine.	1 week	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #7: Regional American Cuisine - Southwest

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Southwestern American cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 9.3.H T-RF B.3 9.3.H T-RF B.4 SL.11- 12.1 SL.11- 12.4</p> <p>What are some foods typically used in Southwestern American cuisine? How does the climate influence the availability of certain foods throughout the year? What are some dishes/meals that are representative of Southwestern American cuisine?</p>	<p>Research the foods typically used in this cuisine. Explain how the climate influences the availability of certain foods throughout the year. Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions Teacher-led demonstrations Guided note taking Collaborative lab work</p>	<p>DVDs Food for Today textbook Internet Informational handouts and worksheets Recipes Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7 6.1.12. D.14.f	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #8: Global Cuisine - Latin America	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Latin American cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #8: Global Cuisine - Latin America

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Latin American cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 9.3.H T-RF B.3 9.3.H T-RF B.4 SL.11- 12.1 SL.11- 12.4</p> <p>What are some foods typically used in Latin American cuisine? How does the climate influence the availability of certain foods throughout the year? What are some dishes/meals that are representative of Latin American cuisine?</p>	<p>Research the foods typically used in this cuisine. Explain how the climate influences the availability of certain foods throughout the year. Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions Teacher-led demonstrations Guided note taking Collaborative lab work</p>	<p>DVDs Food for Today textbook Internet Informational handouts and worksheets Recipes Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #9: - Global Cuisine - Western Europe	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Western European cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #:9: Global Cuisine - Western Europe

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Western European cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 What are some foods typically used in Western European cuisine?</p> <p>9.3.H T-RF B.3 How does the climate influence the availability of certain foods throughout the year?</p> <p>9.3.H T-RF B.4 How does the climate influence the availability of certain foods throughout the year?</p> <p>SL.11-12.1 What are some dishes/meals that are representative of Western European cuisine?</p> <p>SL.11-12.4 What are some dishes/meals that are representative of Western European cuisine?</p>	<p>Research the foods typically used in this cuisine.</p> <p>Explain how the climate influences the availability of certain foods throughout the year.</p> <p>Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions</p> <p>Teacher-led demonstrations</p> <p>Guided note taking</p> <p>Collaborative lab work</p>	<p>DVDs</p> <p>Food for Today textbook</p> <p>Internet</p> <p>Informational handouts and worksheets</p> <p>Recipes</p> <p>Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #10: Global Cuisine - Eastern Europe	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Eastern European cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #10: Global Cuisine - Eastern Europe

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Eastern European cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 What are some foods typically used in Eastern European cuisine?</p> <p>9.3.H T-RF B.3 How does the climate influence the availability of certain foods throughout the year?</p> <p>9.3.H T-RF B.4 What are some dishes/meals that are representative of Eastern European cuisine?</p>	<p>Research the foods typically used in this cuisine.</p> <p>Explain how the climate influences the availability of certain foods throughout the year.</p> <p>Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions</p> <p>Teacher-led demonstrations</p> <p>Guided note taking</p> <p>Collaborative lab work</p>	<p>DVDs</p> <p>Food for Today textbook</p> <p>Internet</p> <p>Informational handouts and worksheets</p> <p>Recipes</p> <p>Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #11: Global Cuisine - Middle East	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Middle Eastern cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #11: Global Cuisine - Middle East

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Middle Eastern cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 9.3.H T-RF B.3 9.3.H T-RF B.4 SL.11- 12.1 SL.11- 12.4</p> <p>What are some foods typically used in Middle Eastern cuisine? How does the climate influence the availability of certain foods throughout the year? What are some dishes/meals that are representative of Middle Eastern cuisine?</p>	<p>Research the foods typically used in this cuisine. Explain how the climate influences the availability of certain foods throughout the year. Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions Teacher-led demonstrations Guided note taking Collaborative lab work</p>	<p>DVDs Food for Today textbook Internet Informational handouts and worksheets Recipes Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5 L.11-12.6 W.11-12.7	What cooking methods are used to prepare various dishes of this region?				
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Unit Title	Unit Understandings and Goals	Recommended Duration	Assessments		
			Diagnostic (before)	Formative (during)	Summative (after)
Unit #12: Global Cuisine - Southern and Eastern Asia	Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine./Research and work collaboratively to prepare a variety of dishes representative of Southern and Eastern Asian cuisine.	2 weeks	Written pretest	Collaborative lab activity	Written Unit Test  Lab report with reflection

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Unit #12: Southern and Eastern Asian Cuisine

<p><b>Enduring Understandings:</b> Locally sourced ingredients form the basis of a traditional cuisine. Cultural heritage influences the development of a traditional cuisine.</p>	<p><b>Essential Questions:</b></p> <ul style="list-style-type: none"> <li>• How do locally sourced foods contribute to the formulation of a regional cuisine?</li> <li>• How are cultural influences evident in Southern and Eastern Asian cuisine?</li> </ul>
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Guiding / Topical Questions with Specific Standards	Content, Themes, Concepts, and Skills	Teaching Strategies	Instructional Resources and Materials	Assessment Strategies
<p>9.3.H T-RF B.2 9.3.H T-RF B.3 9.3.H T-RF B.4 SL.11-12.1 SL.11-12.4</p> <p>What are some foods typically used in Southern and Eastern Asian cuisine? How does the climate influence the availability of certain foods throughout the year? What are some dishes/meals that are representative of Southern and</p>	<p>Research the foods typically used in this cuisine. Explain how the climate influences the availability of certain foods throughout the year. Demonstrate appropriate cooking methods in the preparation of dishes/meals representative of this cuisine.</p>	<p>Lectures and class discussions Teacher-led demonstrations Guided note taking Collaborative lab work</p>	<p>DVDs Food for Today textbook Internet Informational handouts and worksheets Recipes Ingredients and equipment per recipes</p>	<p>Quizzes, unit test, lab reports, reflections</p>

SL.11-12.5	Eastern Asian cuisine?				
L.11-12.6	What cooking methods are used to prepare various dishes of this region?				
W.11-12.7					