

# DENVER PUBLIC SCHOOLS

## CAREER AND TECHNOLOGY

## CURRICULUM PACING AND PLANNING

**SYLABUS For: CTE ProStart 1 Course: AA 7346**

Standards	Objectives From Syllabus	1-6 wks or 1-4wks	7-12 wks or <Block>	13-18 wks or 5-9 wks
<p>Standard 1 The student will integrate multiple life roles ad responsibilities in family, work, and community settings.</p> <p>1.2 Demonstrate transferable and employability skills in community and workplace settings.</p> <p>Standard 6: The student will integrate knowledge, skills, and practices required in food production and services.</p> <p>6.1 Analyze career paths within the food production and food services industries.</p> <p>6.2 Demonstrate food safety and sanitation procedures.</p>	<p>Demonstrate job seeking and job keeping skills. (1.2)</p> <p>Examine strategies to manage the impact of changing technologies in workplace settings. (1.2)</p> <p>Apply communication skills in community and workplace settings. (1.2)</p> <p>Determine the roles and functions of individuals engaged in food production and service careers. (6.1)</p> <p>Explore opportunities for employment and entrepreneurial production endeavors. (6.1)</p> <p>Examine education and training requirements and opportunities for career paths in food production and services. (6.1)</p> <p>Understand pathogens found in food and their role in causing illness. (6.2)</p> <p>Employ food service management safety/sanitation program procedures. (6.2)</p> <p>Use the Hazard Analysis Critical Control Point (HACCP) principles and procedures during food handling processes to minimize the risks of food borne illness. (6.2) (7.2)</p> <p>Demonstrate proper receiving and storage of both raw and prepared foods. (6.2)</p> <p>Demonstrate food handling and preparation techniques that prevent cross contamination between different types of food products. (6.2)</p> <p>Use cleaning materials and sanitizers properly. (6.2)</p> <p>Demonstrate waste disposal and recycling methods. (6.2)</p> <p>Practice good personal hygiene and know and follow health procedures. (6.2)</p> <p>Understand the necessity to maintain records to document time and temperature control, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. (6.2)</p>			

<p>6.3 Demonstrate selecting, using, and maintaining food production equipment.</p>	<p>Operate tools and equipment following safety procedures. (6.3)  Maintain tools and equipment following safety and sanitation procedures. (6.3)  Demonstrate procedures for cleaning and sanitizing equipment. (6.3)  Demonstrate procedures for storage of equipment and tools. (6.3)</p>			
<p>6.5 Demonstrate preparation for all menu categories to produce a variety of food products.</p>	<p>Demonstrate skills in knife, tool, and equipment handling. (6.5)  Demonstrate a variety of cooking methods including roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, wokong, convection, microwaving, and other emerging technologies. (6.5)  Using weights and measures to demonstrate proper scaling and measurement techniques. (6.5)  Apply the fundamentals of time and temperature to cooking, cooling, and reheating of a variety of foods. (6.5)  Prepare the following:  various sandwiches  various fruits, vegetables, and starches (potatoes, rice, pastas)  various salads, dressings, marinades, garnishes, and spices  breakfast meats, eggs, cereals, and batter products  beverages and dairy products (6.5)  Demonstrate food presentation techniques. (6.5)  Examine the applicability of convenience food items. (6.5)</p>			
<p>6.6 Demonstrate implementation of food service management functions.</p>	<p>Identify principles of purchasing and receiving in food service operations. (6.6)  Identify inventory procedures including first in/ first out concept date markings, and specific record keeping. (6.6)  Know accounting principles in planning and forecasting profit and loss. (6.6)  Demonstrate various methods and duties involved in maintaining a cash register drawer. (6.6)  Make correct change during cash transactions. (6.6)  Review the areas of legal liability within the food service industry. (6.6)  Review human resource policies including rules, regulations, laws, hiring practices, compensation, and overtime. (6.6)  Discuss the procedures involved in staff planning, recruiting, interviewing, selecting, and scheduling of employees. (6.6)  Apply suggestive selling techniques. (6.6)</p>			
<p>6.7 Demonstrate the concept of internal and external customer service.</p>	<p><i>Identify</i> the role of service as a strategic component of performance. (6.7)  <i>Identify</i> quality services for customers. (6.7)  Examine the relationship between employers and customer</p>			

<p>Standard 7: The student will integrate knowledge, skills, and practices required for careers in food science, dietetics, and nutrition and apply the skills, knowledge, and practices to personal and home use.</p> <p>7.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.</p> <p>7.4 Use basic concepts of nutrition.</p> <p>7.6 Demonstrate food science, dietetics, and nutrition management principles and practices.</p> <p>Standard 8: The student will integrate knowledge, skills, and practices required for careers in hospitality, tourism, and recreation.</p> <p>8.2 Demonstrate procedures applied to safety, security, and environmental issues.</p> <p>8.3 Apply concepts of service to meet customer expectations.</p> <p>8.4 Demonstrate practices and skills involved in lodging occupations.</p>	<p>satisfaction. (6.7)</p> <p><i>Discuss</i> strategies for resolving complaints. (6.7) (8.3)</p> <p><i>Illustrate</i> sensitivity to diversity and individuals with special needs. (6.7)</p> <p>Monitor recipe/formula proportions and modifications. (7.3)</p> <p>Appraise and interpret nutritional data. (7.3)</p> <p>Assess principles to maximize nutrient retention in foods. (7.3)</p> <p>Critique the selection of foods to promote a healthy lifestyle. (7.3)</p> <p>Recognize nutritional concepts for health maintenance and disease prevention. (7.4)</p> <p>Analyze foods' different nutrient and energy values so appropriate choices can be made. (7.4)</p> <p>Plan meals or daily ad weekly menus using the Food Pyramid and knowledge about the nutrients in foods. (7.4)</p> <p>Understand and demonstrate preparations that illustrate the basic cooking principles. (7.6)</p> <p>Demonstrate ability to ensure customer safety. (8.2)</p> <p>Manage evacuation plans and emergency procedures. (8.2)</p> <p><i>Demonstrate</i> service methods to meet customer expectations. (8.3)</p> <p><i>Compare</i> the relationship between employees' attitude and actions and the customer satisfaction. (8.3)</p> <p>Apply basic skills in food and catering services. (8.4)</p> <p>Perform cash handling, accounting, and financial transactions. (8.4)</p> <p>Apply basic skills in food and catering services. (8.4)</p>			
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<p>Standard 11: The student will demonstrate respectful and caring relationships in the family, workplace, and community.</p> <p>11.1 Analyze functions and expectations of various types of relationships.</p> <p>11.3 Demonstrate communication skills that contribute to positive relationships</p>	<p>Examine processes for building and maintaining interpersonal relationships. (11.1)</p> <p>Analyze factors that contribute to healthy and unhealthy relationships. (11.1)</p> <p>Determine stress management strategies for family, work, and community settings. (11.1)</p> <p>Practice ethical principles of communication in family and work settings. (11.3)</p> <p>Organize and lead discussions, preside at meetings, and divide responsibilities among committees. (11.3)</p> <p>Participate in team situations. (11.3)</p> <p>Participate in group discussion for problem resolutions. (11.3)</p>			
<p>Standard 12: The student will demonstrate nutrition and wellness practices that enhance individual and family well being.</p> <p>12.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.</p> <p>12.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.</p> <p>12.4 Evaluate factors that affect food safety, from production through consumption.</p>	<p>Appraise sources of food and nutrition information, including food labels, related to health and wellness. (12.2)</p> <p>Apply various dietary guidelines in planning to meet nutrition and wellness needs. (12.3)</p> <p>Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods. (12.3)</p> <p>Demonstrate practices that promote safe food handling. (12.4)</p> <p><i>Demonstrate</i> safety and sanitation practices. (12.4)</p> <p>Describe food borne illness as a health issue for individuals and families. (12.4)</p>			

<p>12.5 Evaluate the impact of science and technology on food composition, safety, and other issues.</p>	<p>Pass Colorado State safety and sanitation articulation test with 90% accuracy. (12.4)</p> <p>Assess the effects of food science and technology on meeting nutritional needs. (12.5)</p>			
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# DENVER PUBLIC SCHOOLS

## CAREER AND TECHNOLOGY

## CURRICULUM PACING AND PLANNING

### SYLABUS For: CTE ProStart 1 –Advanced Course: AA 7347

Standards	Objectives From Syllabus	1-6 wks or 1-4wks	7-12 wks or <Block>	13-18 wks or 5-9 wks
<p><u>Standard 1</u> The student will integrate multiple life roles ad responsibilities in family, work, and community settings.</p> <p>1.2 Demonstrate transferable and employability skills in community and workplace settings.</p> <p><u>Standard 2:</u> The student will evaluate management practices related to the human, economic, and environmental resources.</p> <p>2.1 Demonstrate management of individual and family resources, including food, clothing, shelter, health care, recreation, and transportation.</p> <p>Standard 6: The student will integrate knowledge, skills, and practices required in food production and services.</p> <p>6.1 Analyze career paths within the food production and food services industries.</p> <p>6.2 Demonstrate food safety and sanitation procedures.</p>	<p>Demonstrate job seeking and job keeping skills. (1.2)</p> <p>Examine strategies to manage the impact of changing technologies in workplace settings. (1.2)</p> <p>Apply communication skills in community and workplace settings. (1.2)</p> <p>Apply management and planning skills to organize tasks and responsibilities. (2.1)</p> <p>Determine the roles and functions of individuals engaged in food production and service careers. (6.1)</p> <p>Explore opportunities for employment and entrepreneurial production endeavors. (6.1)</p> <p>Examine education and training requirements and opportunities for career paths in food production and services. (6.1)</p> <p>Understand pathogens found in food and their role in causing illness. (6.2)</p> <p>Employ food service management safety/sanitation program procedures. (6.2)</p> <p>Use the Hazard Analysis Critical Control Point (HACCP) principles and procedures during food handling processes to minimize the risks of food borne illness. (6.2) (7.2)</p> <p>Demonstrate proper receiving and storage of both raw and prepared foods. (6.2)</p> <p>Demonstrate food handling and preparation techniques that</p>			

<p>6.3 Demonstrate selecting, using, and maintaining food production equipment.</p> <p>6.4 Demonstrate planning menu items based on standardized recipes to meet customer needs.</p> <p>6.5 Demonstrate preparation for all menu categories to produce a variety of food products.</p> <p>6.6 Demonstrate implementation of food service management functions.</p>	<p>prevent cross contamination between different types of food products. (6.2)</p> <p>Use cleaning materials and sanitizers properly. (6.2)</p> <p>Demonstrate waste disposal and recycling methods. (6.2)</p> <p>Practice good personal hygiene and know and follow health procedures. (6.2)</p> <p>Understand the necessity to maintain records to document time and temperature control, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation. (6.2)</p> <p>Operate tools and equipment following safety procedures. (6.3)</p> <p>Maintain tools and equipment following safety and sanitation procedures. (6.3)</p> <p>Demonstrate procedures for cleaning and sanitizing equipment. (6.3)</p> <p>Demonstrate procedures for storage of equipment and tools. (6.3)</p> <p>Apply menu-planning principles to develop and modify menus. (6.4)</p> <p>Examine food and equipment needed for menus. (6.4)</p> <p>Do menu layout and design. (6.4)</p> <p>Prepare requisitions for production requirements. (6.4)</p> <p>Demonstrate skills in knife, tool, and equipment handling. (6.5)</p> <p>Demonstrate a variety of cooking methods including roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, wok cooking, convection, microwaving, and other emerging technologies. (6.5)</p> <p>Using weights and measures to demonstrate proper scaling and measurement techniques. (6.5)</p> <p>Apply the fundamentals of time and temperature to cooking, cooling, and reheating of a variety of foods. (6.5)</p> <p>Prepare the following:</p> <ul style="list-style-type: none"> <li>various sandwiches</li> <li>various fruits, vegetables, and starches (potatoes, rice, pastas)</li> <li>various salads, dressings, marinades, garnishes, and spices</li> <li>breakfast meats, eggs, cereals, and batter products</li> <li>beverages and dairy products (6.5)</li> </ul> <p>Demonstrate food presentation techniques. (6.5)</p> <p>Examine the applicability of convenience food items. (6.5)</p> <p>Apply principles of purchasing and receiving in food service operations. (6.6)</p> <p>Identify inventory procedures including first in/ first out concept date markings, and specific record keeping. (6.6)</p> <p>Know accounting principles in planning and forecasting profit and loss. (6.6)</p> <p>Demonstrate various methods and duties involved in maintaining a cash register drawer. (6.6)</p> <p>Make correct change during cash transactions. (6.6)</p> <p>Review the areas of legal liability within the food service industry. (6.6)</p> <p>Review human resource policies including rules, regulations, laws,</p>			
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<p>6.7 Demonstrate the concept of internal and external customer service.</p> <p>Standard 7: The student will integrate knowledge, skills, and practices required for careers in food science, dietetics, and nutrition and apply the skills, knowledge, and practices to personal and home use.</p> <p>7.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.</p> <p>7.4 Use basic concepts of nutrition.</p> <p>Standard 8: The student will integrate knowledge, skills, and practices required for careers in hospitality, tourism, and recreation.</p> <p>8.2 Demonstrate procedures applied to safety, security, and environmental issues.</p> <p>8.3 Apply concepts of service to meet customer expectations.</p> <p>8.4 Demonstrate practices and skills involved in lodging occupations.</p> <p>Standard 11: The student will demonstrate respectful and caring relationships in</p>	<p>hiring practices, compensation, and overtime. (6.6)</p> <p>Discuss the procedures involved in staff planning, recruiting, interviewing, selecting, and scheduling of employees. (6.6)</p> <p>Apply suggestive selling techniques. (6.6)</p> <p>Examine the role of service as a strategic component of performance. (6.7)</p> <p>Demonstrate quality services for customers. (6.7)</p> <p>Examine the relationship between employers and customer satisfaction. (6.7)</p> <p>Apply strategies for resolving complaints. (6.7) (8.3)</p> <p>Demonstrate sensitivity to diversity and individuals with special needs. (6.7)</p> <p>Monitor recipe/formula proportions and modifications. (7.3)</p> <p>Appraise and interpret nutritional data. (7.3)</p> <p>Assess principles to maximize nutrient retention in foods. (7.3)</p> <p>Critique the selection of foods to promote a healthy lifestyle. (7.3)</p> <p>Recognize nutritional concepts for health maintenance and disease prevention. (7.4)</p> <p>Analyze foods' different nutrient and energy values so appropriate choices can be made. (7.4)</p> <p>Plan meals or daily ad weekly menus using the Food Pyramid and knowledge about the nutrients in foods. (7.4)</p> <p>Understand and demonstrate preparations that illustrate the basic cooking principles. (7.6)</p> <p>Demonstrate ability to ensure customer safety. (8.2)</p> <p>Manage evacuation plans and emergency procedures. (8.2)</p> <p>Practice service methods to meet customer expectations. (8.3)</p> <p>Determine the relationship between employees' attitude and actions and the customer satisfaction. (8.3)</p> <p>Apply basic skills in food and catering services. (8.4)</p> <p>Perform cash handling, accounting, and financial transactions. (8.4)</p> <p>Apply basic skills in food and catering services. (8.4)</p> <p>Examine processes for building and maintaining interpersonal relationships. (11.1)</p> <p>Analyze factors that contribute to healthy and unhealthy</p>			
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