

# Culinary Arts 1 Standards

Category	Standard	Performance Indicator/I Can Statement
<b>Nutrition and Wellness</b>	❖ Analyze factors that influence nutrition and wellness practices.	<input type="checkbox"/> I can give four to six examples of psychological, cultural, and social influences on food choices and can explain their impact on one's food choices.
<b>Food Safety and Sanitation</b>	❖ Demonstrate food safety and sanitation procedures.	<input type="checkbox"/> I can identify and demonstrate four ways to keep food safe and sanitary.
<b>Menu Planning</b>	❖ Demonstrate menu planning principles and techniques based on standardized recipes.	<input type="checkbox"/> I can accurately apply menu planning principles and techniques to develop a healthy menu using standardized recipes and include relevant details.
<b>Food Production</b>	❖ Demonstrate food preparation methods and techniques for menu categories to produce a variety of quality food products.	<input type="checkbox"/> I can demonstrate with confidence food preparation methods and techniques for menu categories to produce a variety of quality food products with a solid degree of accuracy.

# Culinary Arts 2 Standards

Category	Standard	Performance Indicator/I Can Statement
<b>Nutrition and Wellness</b>	❖ Analyze the effects of <b>global(cultural)</b> and local events and conditions on food choices and practices.	<input type="checkbox"/> I can accurately explain the effects of global(cultural) and local events and conditions on food choices and practices, and have included details to clearly discuss the topic.
<b>Food Safety and Sanitation</b>	❖ Demonstrate food safety and sanitation procedures.	<input type="checkbox"/> I can identify and demonstrate all the ways to keep food safe and sanitary that were discussed in class.
<b>Food Production</b>	❖ Demonstrate food preparation methods and techniques for menu categories to produce a variety of quality food products.	<input type="checkbox"/> I can demonstrate with confidence food preparation methods and techniques for menu categories to produce a variety of quality food products with a solid degree of accuracy.

# Advanced Culinary Arts Standards

Category	Standard	Performance Indicator/I Can Statement
<b>Food Production</b>	❖ Demonstrate food preparation methods and techniques for menu categories to produce a variety of quality food products.	☐ I can demonstrate with confidence food preparation methods and techniques for menu categories to produce a variety of quality food products with a solid degree of accuracy.
<b>Career, Community and Family Connections</b>	❖ Demonstrate transferable and employability skills (communication, teamwork, leadership, and work ethic) in school, community, and workplace settings.	☐ I can demonstrate transferable and employability skills (communication, teamwork, leadership, and work ethic) in community and workplace settings with a solid degree of accuracy.

# Foods of the World Standards

Category	Standard	Performance Indicator/I Can Statement
<b>Nutrition and Wellness</b>	❖ Analyze the effects of <b>global(cultural)</b> and local events and conditions on food choices and practices.	<input type="checkbox"/> I can accurately explain the effects of global(cultural) and local events and conditions on food choices and practices, and have included details to clearly discuss the topic.
<b>Food Safety and Sanitation</b>	❖ Demonstrate food safety and sanitation procedures.	<input type="checkbox"/> I can identify and demonstrate all the ways to keep food safe and sanitary that were discussed in class.
<b>Food Production</b>	❖ Demonstrate food preparation methods and techniques for menu categories to produce a variety of quality food products.	<input type="checkbox"/> I can demonstrate with confidence food preparation methods and techniques for menu categories to produce a variety of quality food products with a solid degree of accuracy.