Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 1

Students will identify knives and food service equipment function, proper use and care.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Mandoline |  |  |  |
| Parisian Scoop |  |  |  |
| Hotel Pan |  |  |  |
| Chafing Dish |  |  |  |
| Steam Table |  |  |  |
| Convection Oven |  |  |  |
| Conventional Oven |  |  |  |
| Rondelle |  |  |  |
| Mise en place |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 2

Students will discuss the importance of sanitation and food safety in the flow of food. Apply basic workplace safety and first aid procedures.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| HACCP |  |  |  |
| FIFO |  |  |  |
| Cross-Contact |  |  |  |
| Cross-Contamination |  |  |  |
| FATTOM |  |  |  |
| Bacteria |  |  |  |
| Virus |  |  |  |
| Parasite |  |  |  |
| Word | Definition | Tip | Draw a picture |
| Fungi |  |  |  |
| TCS |  |  |  |
| RTE |  |  |  |
| Clean |  |  |  |
| Santizie |  |  |  |
| SDS |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 3

Students will apply math concepts as they apply to cost control including purchasing, portion control, AP/EP,

and menu costing.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Food Cost |  |  |  |
| Unit Cost |  |  |  |
| Portion |  |  |  |
| As Purchased |  |  |  |
| Edible Portion |  |  |  |
| Percent Yield |  |  |  |
| Receiving |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 4

Students will apply nutritional guidelines to menu development.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Food Allergy |  |  |  |
| Food  Intolerance |  |  |  |
| Lipid |  |  |  |
| Static |  |  |  |
| Fixed |  |  |  |
| Cycle |  |  |  |
| Market |  |  |  |
| Table d’ hote |  |  |  |
| Prix Fixe |  |  |  |
| Word | Definition | Tip | Draw a picture |
| A la carte |  |  |  |
| California  (Menu) |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 5

Students will be able to define marketing and identify the applications of marketing principles in the food industry.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Trend |  |  |  |
| Marketing |  |  |  |
| Demographics |  |  |  |
| Advertising |  |  |  |
| Outreach |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 6

Students will demonstrate knowledge of various breakfast foods including eggs, meats, dairy and breakfast breads.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Basted |  |  |  |
| Frittata |  |  |  |
| Shirred |  |  |  |
| Quiche |  |  |  |
| Brining |  |  |  |
| Casing |  |  |  |
| Pasteurized |  |  |  |
| Homogenized |  |  |  |
| Word | Definition | Tip | Draw a picture |
| Culture  (micro-organism) |  |  |  |
| Farina |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 7

Students will identify characteristics of produce including fruits, vegetables and their applications in Garde Manger and Garnishes.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Garde Manger |  |  |  |
| Garnish |  |  |  |
| Produce |  |  |  |
| Enzymatic  Browning |  |  |  |
| Braising |  |  |  |
| Dry Heat |  |  |  |
| Moist Heat |  |  |  |
| Intermezzo |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 8

Students will discuss and participate in bakery food production, including concepts in chemistry, math and technology.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Gluten |  |  |  |
| Rancid |  |  |  |
| Starter  (sour dough) |  |  |  |
| Emulsification |  |  |  |
| Flats  (eggs) |  |  |  |
| Leavening |  |  |  |
| Chocolate  Liquor |  |  |  |
| Cocoa Butter |  |  |  |
| Word | Definition | Use in a sentence | Draw a picture |
| Nibs |  |  |  |
| Ratio |  |  |  |
| Blind Bake |  |  |  |
| Chiffon (pie) |  |  |  |
| Custard |  |  |  |
| Creaming |  |  |  |
| Fondant |  |  |  |
| Ganache |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 9

Students will identify the characteristics of grains, potatoes and legumes and appropriate cooking methods.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Legume |  |  |  |
| Risotto |  |  |  |
| Fortified |  |  |  |
| Al dente |  |  |  |
| Lentils |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 10

Students will identify and select various types of poultry, meat and seafood and apply appropriate cooking techniques.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Fabrication |  |  |  |
| Tenderizing |  |  |  |
| Mollusks |  |  |  |
| Cephalopods |  |  |  |
| Gastropods |  |  |  |
| Viscera |  |  |  |

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Strand 11

Students will explore various cuisines from Europe, Asia, the Middle East and the Mediterranean.

Vocabulary

|  |  |  |  |
| --- | --- | --- | --- |
| Word | Definition | Tip | Draw a picture |
| Cuisine |  |  |  |
| Cassoulet |  |  |  |
| Lutfish |  |  |  |
| Pierogies |  |  |  |
| Trifle |  |  |  |
| Curry |  |  |  |
| Falafle |  |  |  |
| Al Forno |  |  |  |
| Moussaka |  |  |  |
| Word | Definition | Tip | Draw a picture |
| Tangine |  |  |  |
| Paella |  |  |  |