

Curriculum Map

Grade: 9 - 12 Subject: Gourmet Foods (1 trimester) Building: MHS Teacher: Margaret Stallings

	Quarter 1	Quarter 2	Quarter 3	Quarter 4
Essential Questions				
Content in terms of essential concepts and topics	Safety and sanitation Equipment identification, use and placement. Kitchen Math Working with recipes Table setting. Introduction lab	Appetizers Soups Cake rolls	Frugal Gourmet Lab Cream Puffs Chicken Kiev	International Unit
Standards/skills (i.e., processes and skills emphasized— State Academic Standards, and MCSC skills)	3.3 3.4 3.5 4.2	3.1 6.3	3.1 6.3	2.2 2.3
Products/Assessments It is assumed that students will be assessed with traditional tests.	Demonstrations Doubling and halving recipes. Lab experiences	Lab Experiences Demonstrations	Lab Experiences Demonstrations	Demonstrations Presentations Power Point Presentations
Resources	Books Videos Worksheets	Recipes Work Sheets	Recipes Worksheets	Computer Internet Library