

## Curriculum Map

**Grade: 10-12 Subject: Professional Cake Decorating (one trimester) Building: MHS Teacher; Carol Von Behren**

	Quarter 1	Quarter 2	Quarter 3	Quarter 4
<b>Essential Questions</b>	What are the requirements for good safety and sanitation while developing basic skills?	What customer service skills are needed while expanding the decorating skills?	What skills are needed to start a business while enhancing decorating skills?	What skills are needed to continue employment in the food decorating industry?
<b>Content</b> in terms of essential concepts and topics	Equipment Becoming a professional Safety & sanitation Level I skills	Customer service Level II skills	Foodservice career opportunities Level III skills	Starting a business Level IV skills
<b>Standards/skills</b> (i.e., processes and skills emphasized— State Academic Standards, and MCSC skills)	4 9 10 11 13 14	8 15 18 19 20 31 32	3 21 22 23 24 25	1 2 26 27 28 29 30
<b>Products/Assessments</b> It is assumed that students will be assessed with traditional tests.	Daily practices Projects	Daily practices Projects Peer Education Field Trip	Daily practices Projects	Daily Projects Peer Education Field Trip
<b>Resources</b>	Demonstrations Video	Demonstrations Computer Lab	Demonstrations Video	Demonstrations