



Course Title: Culinary Explorations

Content Area: Family & Consumer Sciences

Grade Level: 7-8

Scope and Sequence

Unit or Topic	Standards	Length of Time	Key Content	Assessment Tools	Scaffolding Strategies (Interventions, Special Education)	Resources & Materials
Introduction to Culinary Exploration	FCS 11.2.3.C NFCS 13.5	2 classes	*Course expectations *Cooking lab procedures	Teacher created assessments-worksheets,	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs.
Kitchen Safety and Equipment	FCS 11.2.6 B NFCS 1.2.3 5.1.1 5.2.3 8.1.1	4 classes	*Kitchen and lab safety *Identity and use of kitchen tools and equipment	Teacher created assessments-worksheets, project based, tests.	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs. Access to Kitchen for equipment
Kitchen Basics	FCS 11.3.3 F	6 classes	*Cooking terms *Parts of a recipe *Kitchen abbreviations	Teacher created assessments-worksheets, project based, test	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs.

Kitchen Math and Measuring	PSSA Anchors: MATH 1, 2, 4, 6, 176, 182, 183, 184, 185 FCS 11.3.3 F NFCS 5.2.3 8.3 8.5.3 9.6.5	8 classes	*Basic kitchen measurements *Kitchen equivalents *Differentiate measuring methods *Properly measuring ingredients	Teacher created assessments-worksheets, project based, test, cooking lab	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs.
Food Safety and Sanitation	FCS 11.3.3 B 11.3.6 B 11.3.6 F NFCS 1.2.6 5.2.5 8.2 8.2.1 8.2.7 8.3.3 8.3.5 9.2.1 9.2.5	6 classes	*Handwashing/hygiene *Dishwashing *Foodborne illness *Clean, separate, cook and chill	Teacher created assessments-worksheets, project based, test, cooking labs	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs.
Nutrition	FCS 11.2.12 11.3.3 C 11.3.3 D 11.3.6 C 11.3.6 D NFCS 1.2.3 8.2 9.3 9.4 14.1	2 classes	*Proper diet *6 classes of nutrients	Teacher created assessments-worksheets, project based, test, cooking labs	Students are given extra time to complete as needed.	All content is teacher created. Materials include Blackboard, worksheets, Google Docs.