SWEETWATER UNION HIGH SCHOOL DISTRICT

DIVISION OF ADULT EDUCATION

Career Technical Education

## CULINARY ARTS: CAKE DESIGNS, CHOCOLATE AND HIGH-END DECORATION TECHNIQUES

### COURSE APPROVAL

Mission: The Division of Adult Education, a community-focused organization, promotes and facilitates life-long learning for adults to meet the challenges of the 21st century.

Student Learning Outcomes

* Students will establish personal, academic and/or workforce goals and demonstrate progress toward them
* Students will solve problems
* Students will communicate clearly and collaborate with others
* Students will use resources, including technology, to research, organize and communicate information

##### Course approved by the Board of Trustees

**June 2001**

##### Course Revision:

June 16, 2003

June 20, 2005

May 16, 2007

May 20, 2008

Title change approved

nee “Cake Decorator”

May 20, 2008

May 11, 2009

July 26, 2010

July 27, 2010

July 23, 2012

May 12, 2014

Feb 26, 2016

September 6, 2016

## CULINARY ARTS: CAKE DESIGNS, CHOCOLATE AND HIGH-END DECORATION TECHNIQUES

# Basic Course Information

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| **Course Title:** | **Culinary Arts Cake Designs, Chocolate and High-End Decoration Techniques** |
| **CTE Industry Sector:** | Hospitality/Tourism/Recreation |
| **Career Pathway:** | **Food Service and Hospitality** |

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| **Course Level:** |  | Introductory |  | Concentration | X | Capstone |

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| **Course Number:** | **2603** |
| **CBEDS Title:** | **Advanced Food Service and Hospitality** |
| **CBEDS Number:** | **8021** |

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| Course Hours: | **300** |
| Prerequisites: | **None** |
| Evaluation: | Evaluation of individual achievement is based upon:   1. Satisfactory completion of variety of pastry and cake selection and preparation projects as evaluated by the instructor.   2. Satisfactory progress and participation in classroom activities as evaluated by the instructor. |
| Conditions for Repetition: | Students who have failed to satisfactorily complete the course objectives and/or competencies because of attendance or the inability to master the curriculum may, with instructor permission, repeat the course |
| **Articulation Information:** | Southwest College  Introduction to Baking Skills and Culinary Arts CA182 |
| **Articulation Credit:** | Three elective credits may be earned by completing this course. |
| **High School Elective Credit:** | This course is offered on an elective credit/no credit basis. |
| **Advisory Committee Meetings:** | **Annually** |

**Course Description**

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| This course introduces students to the designing, baking, decorating and serving of attractive cakes and various chocolate techniques. Emphasizing on the application for professional-level cake design, wedding cakes, tiered cakes and decorations using advanced techniques, as well as the presentation of wedding cakes. The course focuses on professional techniques specific to the industry including royal icing, whipped topping, buttercream, royal icing color flow, fondant, gumpaste, and chocolate techniques. This course also introduces students to the designing, baking, decorating and serving of attractive pastries and decorated cakes using current and high end decoration techniques specific to the industry. The course also highlights all aspects of effective bakery management, and industry employment skills. The student will be introduced to the latest trending techniques in cake design and decoration, desserts and dessert presentations, breads and bread presentations, pastries and pastry presentation. Students will also be introduced and taught the importance of workplace ethics and professionalism for the industry and the requirements each student needs to meet their future goals in employment in the industry.  Students will engage in leadership activities throughout their CTE pathway. These leadership outcomes will be based on the **Standards for Career Ready Practice (SCRP)** listed in each instructional unit. Leadership categories include Personal Growth and Professional Responsibility, Growing Leaders, and Community Outreach. Students will gather evidence of leadership outcomes to put in a portfolio project with will be completed at the end of the pathway. Students have opportunity to present their portfolios in academic classrooms to peers and teachers, as part of annual school events (Workforce of the Future event, Industry Advisory, etc.). A selection of portfolio projects will also be posted on the Sweetwater Adult CTE website: http://adultcte.weebly.com/ |

**Instructional Strategies**

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| Teacher lecture, demonstrations of pictures, books and video..............30%  Teacher supervision of individual and small group practice.................60%  Evaluation.....................................................………............................10% |

**Instructional Materials**

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| Textbooks: About Professional Baking, 1st Edition |
| Student Workbook for Sokol;s About Professional Baking, 1st Edition |

**Career Plan: How this Course fits into the Course Sequence**

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| **Sequence of Courses** | **Course Level** | | | **Primary Funding Source** | | **Perkins**  **Funded** | **Total Duration** |
| Name of Course | Intro. | Concentration | Capstone | District/COE | ROCP | Yes or No | (In hours) |
| Culinary Arts Food & Sanitation |  |  |  |  |  | No | 3 |
| Culinary Arts Breads Pastries, Deserts and Cakes |  |  |  |  |  | Yes | 300 |
| * Student can choose from the following groups: | | | | | | | |
| Culinary Arts Cake Designs, Chocolate & High-End Decorating Techniques |  |  |  |  |  | Yes | 300 |
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**Occupations for Identified Pathway**

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| Pathway occupations organized by level of education and training required for workplace entry.(Asterisked occupations require certification or licensure.) | |
| Postsecondary Training (certification and/or AA degree) | College University (bachelor’s degree or higher) |
| Line Cook, Sous-ChefBanquet Manager | Restaurant General ManagerCaterer |

# Course Goals

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| 1. Learn the background of professional baking and the responsibilities and requirements to be successful in this profession. |
| 1. Develop an understanding of cake and chocolate design techniques. |
| 1. Develop an understanding of the preparation of batters for use in various types of cakes with attractive designs. |
| 1. Develop an understanding of the importance of sanitation, safety, and nutrition in the industry. |
| 1. Learn the background of professional baking and the responsibilities and requirements to be successful in this profession. |
| 1. Develop an advanced understanding of the latest trending techniques in the professional baking and pastry industry and the use of high end decoration techniques. |
| 1. Develop an understanding in the use of the latest trending techniques in professional baking and pastry and the successful application of these techniques to various desserts, cakes, and projects, or any other specific trending technique. |
| 1. Develop an understanding of the importance of sanitation, safety, and nutrition in the industry and for a small business. |
| 1. Learn the expectations of a career in the Hospitality/Tourism/Recreation industry as well as workplace experiences and the day-to-day aspects of running a small business and the requirements and procedures for the basic requirements of running a small business as a basic overview and understanding. |

**“Cake and Chocolate Design Techniques”**

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| **Unit 1** | **Cake Design & Technique** | Class Hrs. | 30 | Lab Hrs. | **104** |

Description

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| Students will learn how to prepare a variety of cakes and the presentation of these. They will learn how to read the recipe and compile the ingredients for each recipe. Students will also be introduced to the preparation and display of cakes, wedding cakes, and tiered cakes using professional decoration techniques including chocolate techniques. |
| **Unit 1 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to prepare and display a variety of cakes and wedding cakes applying attractive designs. |
| **2.** Demonstrate the classification and identification of different cakes students will describe specific decorations and techniques that each cake requires, including tiered cakes and wedding cakes.  3. Demonstrate the ability to organize ingredients, prepare, and decorate cakes using professional techniques such as Royal Icing, Color flow, Chocolate, Chocolate Techniques, gum paste, fondant, buttercream and whipped topping techniques.  4. Demonstrate the ability to organize ingredients, prepare, and decorate cakes using professional techniques such as Royal Icing, Color flow, Chocolate, Chocolate Techniques, gum paste, fondant, buttercream and whipped topping techniques. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1-Apply appropriate technical skills and knowledge to successfully complete Unit 1 coursework.  SCRP2-Colllect work samples and project pictures to include in portfolio.  SCRP5-Utilize critical thinking skills to troubleshoot possible problems within each of these advanced techniques. |

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| **Unit 2** | **Chocolate Techniques** | Class Hrs. | 4 | Lab Hrs. | **12** |

Description

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| Students will learn how to prepare and use a variety of chocolate techniques and desserts. They will learn how to read the recipe and compile the ingredients for each recipe. Students will be introduces to the preparation of chocolate creams, icings, sauces and mousses and the incorporation of these into baked products, desserts, cakes and pastries. |
| **Unit 2 Competency:** Upon Completion of this course, the student is able to: |
| 1. Demonstrate and explain how to organize and prepare chocolate creams, icings, sauces, mousses and covertures using basic and advanced techniques, and demonstrate methods used to incorporate into baked products, desserts, cakes and pastries. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team. |

**“Current Trending Techniques/High End Decoration”**

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| **Unit 1** | **Current Trending Techniques** | Class Hrs. | 20 | Lab Hrs. | **30** |

Description

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| Students gain an insight and are introduced to the common traits exhibited by people successfully working in this field, personal qualifications, interests, aptitudes, and knowledge of skills necessary to succeed this career pathway. Students examine the historical and economic background of this field as well as current opportunities available. In addition students will examine the personal, professional, and educational requirements needed to meet their goals. |
| **Unit 1 Competency:** Upon Completion of this course, the student is able to: |
| **1.**  Identify the personal qualifications, interests, aptitudes, knowledge and skills of successfulprofessional bakers using current trending techniques in the industry**.** |
| **2.**  Demonstrate an understanding of personal, professional, and educational requirements of this career field and the current trending techniques in the industry.  **3.** Demonstrate the ability to identify ingredients for use in current trending techniques in the industry. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 1  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team |

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| **Unit 2** | **High End Decoration Techniques** | Class Hrs. | 30 | Lab Hrs. | **40** |

Description

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| Students will learn how to prepare a variety of cakes using current trending techniques in the industry and high end decoration techniques. They will learn how to read the recipe and compile the ingredients for each recipe. Students will then make the recipes, cakes and pastries using the latest trending techniques in the industry and high end decoration techniques. Students will learn current trending techniques and high end decoration technique design principals used to create a variety of pastries, cakes, breads, and other desserts. They will also be instructed on how they can use technology and the most current trending techniques to create high end cakes, desserts, breads and pastries. |
| **Unit 2 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to prepare and display a variety of cakes, desserts, breads, and pastries applying attractive designs and serving efficiency, current trending techniques and high end decoration techniques. |
| **2.** Demonstrate the classification and identification of different types of cakes, students will describe specific decorations and techniques that each cake requires using the latest trending techniques specific to the industry.  **3.** Demonstrate the ability to organize ingredients, prepare, and decorate cakes using professional techniques in relation to the current trending techniques.  4. Demonstrate and explain how to organize and prepare a variety of syrups, creams, icings, marmalades, puddings, custards, sauces, mousses, icings and covertures using current trending techniques and high end decoration techniques. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team |

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| **Unit 3** | **Work-Based Learning Experiences** | Class Hrs. | 10 | Lab Hrs. | **20** |

Description

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| Students will be taught the work based expectations of punctuality, professionalism, dress, demeanor, and telephone etiquette. Students will engage in discussions with the instructor regarding workplace experiences and the day-to-day aspects of running a small business, and obtaining and securing employment in the industry. |
| **Unit 3 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to work successfully in the Hospitality/Tourism/Recreation industry. |
| **2.** Demonstrate the ability to “go to work” with a proper attitude towards the work place expectations of punctuality, professionalism, dress, demeanor, and telephone etiquette, and customer service.  **3.** Discuss and demonstrate customer Service skills.  4. Discuss and demonstrate positive attitude, honesty, and integrity.  5. Discuss and demonstrate the ability to respond appropriately to constructive criticism, and work with team members as if employed in the industry. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 3  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team. |

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| **Totals** | **Class Hrs.** | **94** | **Lab Hrs.** | **206** | **Total Hrs.** | **300** |

Culinary Arts-Professional Baking/Pastry Skills:

Cake Designs, Chocolate Techniques, High End Decoration Techniques

Unit 1: Cake Design and Technique

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 1: Cake Design and Technique  LS 11-12.4  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7  WS 11-12.2, 12.3, 12.4, 12.5, 12.6, 12.8  WHSST 11 12.1-12.4, 12.7, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 4 | Unit 1: Cake Design and Technique  2.1-2.3, 2.6, 3.1-3.3, 3.5, 3.7, 3.8, 4.1, 4.3, 4.5, 5.1-5.4, 6.2-6.4, 6.6, 7.1-7.7, 8.6, 8.7, 8.3, 9.1-9.7, 10.1, 10.3, 10.4, 10.8, 10.9, 10.13, 10.14, 11.1, 11.2, 11.5 | Unit 1: Cake Design and Technique  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

Unit 2: Chocolate Techniques

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 2: Chocolate Techniques  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 2, 4 | Unit 2: Chocolate Techniques  2.1, 2.2, 2.3, 3.2, 3.3, 3.4, 3.5, 3.7, 3.8, 3.9, 4.3, 4.5, 5.1, 5.2, 5.3, 5.4, 6.1, 6.7, 7.1, 7.2, 7.3, 7.4, 7.7, 8.1-8.7, 9.1-937, 10.1, 10.3, 10.4, 10.8, 10.9, 10.13, 10.14, 11.1, 11.2-11.5 | Unit 2: Chocolate Techniques  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0,  A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.3  C1.0-C1.4, C2.1, C2.2, C2.5, c3.0-C3.6, C4.0-C4.6, C5.0-C5.6, C11.0-C11.6 |

“Current Trending Techniques/High End Decoration”

Unit 1: Current Trending Techniques

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 1: Current Trending Techniques  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5.  CSR 2, 3, 4 | Unit 1: Current Trending Techniques  2.1, 2.2, 2.3, 2,5  3.1-3.9, 4.1-4.3, 4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 10.8, 10.9, 10.11, 10.13, 10.14 | Unit 1: Current Trending Techniques  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

“Current Trending Techniques/High End Decoration”

Unit 2: High End Decoration Techniques

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 2: High End Decoration Techniques  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5.  CSR 2, 3, 4 | Unit 2: High End Decoration Techniques  2.1, 2.2, 2.3, 2.5, 3.1-3.9, 4.1-4.3, 4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 10.8, 10.9, 10.11, 10.13, 10.14, 11.1-11.5 | Unit 2: High End Decoration Techniques  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

“Current Trending Techniques/High End Decoration”

Unit 3: Work Based Learning Experiences

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 3: Work Based Learning Experiences  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5., 10.3.6.  CSR 2, 3, 4 | Unit 3: Work Based Learning Experiences  2.1, 2.2, 2.3, 3.1, 3.2, 3.3, 3.4, 3.5, 3.7, 3.8, 3.9, 4.3, 4.5, 5.1, 5.2, 5.3, 5.4, 6.1-6.7, 7.1, 7.2, 7.3, 7.4, 7.7, 8.1-8.7, 9.1-9.7, 10.1, 10.2, 10.4, 10.6, 10.7, 10.11, 10.13, 10.14, 11.1-11.5 | Unit 3: Work Based Learning Experiences  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A 10.4, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4,B3.0, B3.1 B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C6.1, C7.2, C7.4, C11.0 |