|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Erie High School** | | **Culinary Arts Curriculum Map**  **CIP Code #12.0508** | | **Industry Standards**  National Restaurant Association  OSHA  S/P2 |
| **Level I** | **1st Quarter**    Food Safety and Sanitation  Preventing Hazards in the Flow of Food | **2nd Quarter**  Workplace Safety  Controlling Pests | **3rd Quarter**  Intro to Baking and Measuring  Intro to the Restaurant and Foodservice Industry | **4th Quarter**  Equipment and Techniques  Communication |
| **Level II** | **1st Quarter**  Serving your Guests  Professionalism  Stocks and Soups  Sauces | **2nd Quarter**  Building a Successful Career in the Foodservice Industry | **3rd Quarter**  Fruits  Vegetables  Management Essentials | **4th Quarter**  Potatoes  Grains  *ProStart Level 1 Certification* |
| **Level III** | **1st Quarter**  Breakfast Food  Sandwiches | **2nd Quarter**  Nutrition  Salads  Garnishing | **3rd Quarter**  Meats  Seafood  Poultry | **4th Quarter**  Desserts  Baked Goods  Sustainability |
| **Level IV** | **1st Quarter**  Cost Control  *OSHA 10-Hour General Industry (Culinary) Certification*  *ServSafe Certification* | **2nd Quarter**  Purchasing  Inventory  Marketing  Written NOCTI Prep  Performance NOCTI Prep  *S/P2 Culinary for CTE Certification*  *OSHA 10-Hour General Industry (Culinary) Certification* | **3rd Quarter**  Global Cuisine: The Americas  Global Cuisine: Europe, the Mediterranean, the Middle East, and Asia Marketing  Written NOCTI Prep  Performance NOCTI Prep | **4th Quarter**  Written NOCTI Prep  Performance NOCTI Prep  *NOCTI Exams*  *S/P2 Culinary for CTE Certification*  *ProStart Level 2**Certification* |