|  |  |  |
| --- | --- | --- |
| **Erie High School** | **Culinary Arts Curriculum Map****CIP Code #12.0508** | **Industry Standards**National Restaurant AssociationOSHAS/P2 |
| **Level I** | **1st Quarter**Food Safety and SanitationPreventing Hazards in the Flow of Food | **2nd Quarter**Workplace SafetyControlling Pests | **3rd Quarter**Intro to Baking and MeasuringIntro to the Restaurant and Foodservice Industry | **4th Quarter**Equipment and TechniquesCommunication |
| **Level II** | **1st Quarter**Serving your GuestsProfessionalismStocks and SoupsSauces | **2nd Quarter**Building a Successful Career in the Foodservice Industry | **3rd Quarter**Fruits VegetablesManagement Essentials | **4th Quarter**Potatoes Grains*ProStart Level 1 Certification* |
| **Level III** | **1st Quarter**Breakfast FoodSandwiches | **2nd Quarter**NutritionSaladsGarnishing | **3rd Quarter**MeatsSeafoodPoultry | **4th Quarter**DessertsBaked GoodsSustainability |
| **Level IV** | **1st Quarter**Cost Control*OSHA 10-Hour General Industry (Culinary) Certification**ServSafe Certification* | **2nd Quarter**Purchasing InventoryMarketingWritten NOCTI PrepPerformance NOCTI Prep*S/P2 Culinary for CTE Certification**OSHA 10-Hour General Industry (Culinary) Certification* | **3rd Quarter**Global Cuisine: The AmericasGlobal Cuisine: Europe, the Mediterranean, the Middle East, and Asia MarketingWritten NOCTI PrepPerformance NOCTI Prep | **4th Quarter**Written NOCTI PrepPerformance NOCTI Prep*NOCTI Exams**S/P2 Culinary for CTE Certification**ProStart Level 2**Certification* |