Unit 10: Culinary career education

Content Area: **Language Arts Literacy**
Course(s): **Culinary Arts**
Time Period: **June**
Length: **8 blocks**
Status: **Published**

Enduring Understandings

Each job, career and profession has a set of preparation requirements, career exploration experiences and opportunities for personal and professional growth and satisfaction.

Recognize that changes in technology, society, and economy require updated knowledge and skills throughout life.

Recognize the need for respect, openness, and acceptance of all human diversity

Understand the need for, and advantages of, lifelong learning.

Individuals have important rights and responsibilities as citizens in the work place.

Personal actions today and tomorrow may have an effect on future employment.

Personal attitudes, behaviors, knowledge and skills promote self awareness, personal responsibility and self-direction.

Essential Questions

How do I prepare and make choices for a career?

How do I determine what career choices will fit my personality, interests, and talents?

How can I find out about the career opportunities and experiences available in the food, nutrition, food science and business fields?

Why do I need a career plan?

How do I become a good employee?

How do I learn to respect differences in others and work with others I may not like?

How does work ethic affect my success in the workplace?

Why do people need to get along in the workplace?

Content

Career

Self analysis

Career plan

Values

Goals

Resume

Application

Interview

Work ethic

Teamwork

Attitude

Character

Skills

Demonstrate the ability to distinguish between job, occupation, and career.

Outline the steps in the career planning process.

Apply research skills to career exploration.

Analyze personal interests, abilities, and skills through self assessments.

Evaluate work ethic and behavior characteristics needed for success in a career and in life.

Explain the importance of appearance, attendance, attitude, character, cooperation, productivity, organizational and communication skills, respect, and teamwork in the work world.

Identify examples of appropriate and inappropriate personal behaviors in specific work situations.

Assess the consequences of positive and negative work ethic choices

Resources

Food for Today

Guide to Good Food

Culinary Essentials

Standards

1.1	Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).
1.1.6	Develop a life plan, including pathways to acquiring the knowledge and skills needed to

	achieve individual, family, and career goals.
1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.
1.2.1	Analyze potential career choices to determine the knowledge, skills, attitudes, and opportunities associated with each career.
1.2.2	Demonstrate job seeking and job keeping skills.
1.2.8	Demonstrate employability skills, work ethics, and professionalism.
9.1	Analyze career paths within food science, food technology, dietetics, and nutrition industries.
9.1.1	Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.
9.1.2	Analyze opportunities for employment and entrepreneurial endeavors.
9.1.3	Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition.