

Unit 4: Starches

Content Area: **Art**
Course(s):
Time Period: **MP2**
Length: **10 days**
Status: **Published**

Targeted Standards

| | |
|--------------------------|---|
| HOSP.9-12.9.4.12.I.(1).1 | Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience. |
| HOSP.9-12.9.4.12.I.(1).2 | Use knowledge of cultures and information from geographical studies to guide guest/customer service decisions. |
| HOSP.9-12.9.4.12.I.(1).3 | Demonstrate listening, writing, and speaking skills to enhance guest/customer satisfaction. |
| HOSP.9-12.9.4.12.I.(1).7 | Evaluate companies' standard operating procedures related to food and beverage production and guest services to understand how they help ensure the provision of quality products and services. |
| HOSP.9-12.9.4.12.I.(1).9 | Demonstrate knowledge of ethical and legal responsibilities for guest/customer and employee conduct and explain their role in maintaining high quality standards in the industry. |
| HOSP.9-12.9.4.12.I.8 | Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice. |
| HOSP.9-12.9.4.12.I.15 | Apply active listening skills to obtain and clarify information. |
| HOSP.9-12.9.4.12.I.39 | Demonstrate knowledge of personal and jobsite safety rules and regulations to maintain safe and healthful working conditions and environments. |

Rationale

Students will learn how to prepare potatoes and rice.

Essential Questions

| Content Specific | Skills Specific |
|---|---|
| <ul style="list-style-type: none">How do the characteristics of different types of starches impact their culinary applications? | <ul style="list-style-type: none">How can starches be transformed into diverse recipes, flavors, textures, and nutritional values when used in culinary applications? |

Spiraling for Mastery

| Content or Skill for this Unit | Spiral Focus from Previous Unit |
|---|--|
| <ul style="list-style-type: none"> • knife skills: large dice, mince, julienne • preparing starches | <ul style="list-style-type: none"> • knife skills • kitchen measurements • food safety and storage procedures |

Career Readiness, Life Literacies, and Key Skills

Please tag the appropriate **2020 NJSLS-CLKS** standards that align with the grade band and content/skills of this unit. This is done by clicking "actions" and then "add standards".

| | |
|------------------|---|
| TECH.9.4.12.CI.2 | Identify career pathways that highlight personal talents, skills, and abilities (e.g., 1.4.12prof.CR2b, 2.2.12.LF.8). |
| TECH.9.4.12.CI.3 | Investigate new challenges and opportunities for personal growth, advancement, and transition (e.g., 2.1.12.PGD.1). |

Interdisciplinary Connections

How does this unit connect to standards in other disciplines? Add the appropriate **NJ SLS** here, keeping grade bands in mind. This is done by clicking "actions" and then "add standards".

| | |
|--------------------|---|
| MATH.9-12.N.Q.A.1 | Use units as a way to understand problems and to guide the solution of multi-step problems; choose and interpret units consistently in formulas; choose and interpret the scale and the origin in graphs and data displays. |
| MATH.9-12.N.Q.A.3 | Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. |
| MATH.9-12.S.MD.B.7 | Analyze decisions and strategies using probability concepts (e.g., product testing, medical testing, pulling a hockey goalie at the end of a game). |