

# Unit 5: Sandwiches

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

## Targeted Standards

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|--------------------------|---|
| 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

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Students will learn how to prepare sandwiches.

## Essential Questions

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| Content Specific   | Skills Specific   |
|--|---|
| <ul style="list-style-type: none"><li>How do different ingredients and combinations of ingredients affect the taste, texture, and nutritional value of a sandwich?</li></ul> | <ul style="list-style-type: none"><li>How do I assemble a sandwich to ensure consistent flavor and texture?</li></ul> |

## Spiraling for Mastery

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

## 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).   |