CULINARY ARTS ACADEMY - STANDARDS CROSSWALK

CTE - NYS Standards: Career Development & Occupational Studies	Introduction to Culinary Arts	Culinary Skills Development I	Culinary Skills Development II	Kitchen & Restaurant Management
[NYS - Commencement Level CDOS Standards](#)	**Standard 1: Career Development :** *Students will be knowledgeable about the world of work, explore career options, and relate personal skills, aptitudes, and abilities to future career decisions.* **Standard 2: Integrated Learning:** *Students will demonstrate how academic knowledge and skills are applied in the workplace and other settings* **Standard 3a: Universal Foundation Skills:** *Students will demonstrate mastery of the foundation skills and competencies essential for success in the Workplace* ❖ **Basic Skills**: *Basic skills include the ability to read, write, listen, and speak as well as perform arithmetic and mathematical functions.* ❖ **Thinking Skills**: *Thinking skills lead to problem solving, experimenting, and focused observation and allow the application of knowledge to new and unfamiliar situations* ❖ **Personal Qualities**: *Personal qualities generally include competence in self management and the ability to plan, organize, and take independent action* ❖ **Interpersonal Skills**: *Positive interpersonal qualities lead to teamwork and cooperation in large and small groups in family, social, and work situations.* ❖ **Technology:** *Technology is the process and product of human skill and ingenuity in designing and creating things from available resources to satisfy personal and societal needs and wants.* ❖ **Managing Information:** *Information management focuses on the ability to access and use information obtained from other people, community resources, and computer networks* ❖ **Managing Resources Systems**: *Using resources includes the application of financial and human factors, and the elements of time and materials to successfully carry out a planned activity* ❖ **Systems:** *Systems skills include the understanding of and ability to work within natural and constructed systems.* **Standard 3b: Career Majors:** *Students who choose a career major will acquire the career-specific technical knowledge/skills necessary to progress toward gainful employment, career advancement, and success in postsec-ondary programs.*			

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NYS - Commencement Level CDOS Standards	Advanced CTE Common Career Technical Core Standards- Hospitality & Tourism	Next-Gen ELA	Next-Gen HS Literacy	Next-Gen Math
Commencement Standard 3a: Universal Foundation Skills *Students will demonstrate mastery of the foundation skills and competencies essential for success in the workplace.*				
<u>**3a-PI Basic Skills:**</u> *Students use a combination of techniques to read or listen to complex information and analyze what they hear or read; convey information confidently and coherently in written or oral form*	**HTC02** *COMMUNICATIONS: Use oral and written communication skills in creating, expressing and interpreting information and ideas including technical terminology and information* <u>**ESS02.01**</u> *Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice.*	**W2:** *Write informative/explanatory texts to examine and convey complex ideas, concepts, and information clearly and accurately through the effective selection, organization, and analysis of content.* **SL1:** *Initiate and participate effectively in a range of collaborative discussions with diverse partners on complex topics, texts, and issues; express ideas clearly and persuasively, and build on those of others.*	**WHST2**: *Write informative/explanatory text focused on discipline-specific content*	
<u>**3a Thinking Skills**</u> *Thinking skills lead to problem solving, experimenting, and focused observation and allow the application of knowledge to new and unfamiliar situations.*	**HTC03** *PROBLEM-SOLVING AND CRITICAL THINKING: Solve problems using critical thinking skills (analyze, synthesize, and evaluate) independently and in teams. Solve problems using creativity and innovation.*	**SL4**: *Present claims, findings, and supporting evidence clearly, concisely, and logically; organization, development, substance, and style are appropriate to task, purpose, and audience.*		**Mathematical Practices:** *1. Make sense of problems and persevere in solving them. 2. Reason abstractly and quantitatively. 3. Construct viable arguments and critique the reasoning of others.*

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NYS - Commencement Level CDOS Standards	Advanced CTE Common Career Technical Core Standards- Hospitality & Tourism	Next-Gen ELA	Next-Gen HS Literacy	Next-Gen Math
3a-PI MANAGING INFORMATION *Performance Indicator 1: Students use technology to acquire, organize, and communicate information by entering, modifying, retrieving, and storing data.* **3a-PI TECHNOLOGY** *Students apply knowledge of technology to identify and solve problems.Use the computer as a tool for word processing, graphics Gathering, organizing,manipulating data and information , and presentations*	**HTC04** *INFORMATION TECHNOLOGY APPLICATIONS: Use information technology tools specific to the career cluster to access, manage, integrate, and create information*	**SL5:** *Make strategic use of digital media and/or visual displays in presentations to enhance understanding of findings, reasoning, and evidence, and to add elements of interest to engage the audience.* **SL2:** *Integrate multiple sources of information presented in diverse formats (e.g., including visual, quantitative, and oral)*	**WHST6**: *Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question and the accuracy of each source by applying discipline-specific criteria; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation.*	
3a-PI MANAGING RESOURCES *Students allocate resources to complete a task.*	**HTC05.01** *Manage and improve organizational systems used in hospitality and tourism to more effectively serve customers.*			
3a-P1 SYSTEMS: *Students demonstrate an understanding of how systems performance relates to the goals, resources, and functions in an organization*		**SL1b:** *Work with peers to set norms for collegial discussions and decision-making, establish clear goals, deadlines, and individual roles as needed.*		

MATH IN IT	Culinary Skills Development I	Culinary Skills Development II	Kitchen & Restaurant Management
Next-Gen Math	**AI-F. IF Functions Interpreting Functions** **4. For a function that models a relationship between two quantities:** *i) interpret key features of graphs and tables in terms of the quantities; and* *ii) sketch graphs showing key features given a verbal description of the relationship.* *(Shared standard with Algebra II)*		
	AI-F.BF Functions Building Functions *1. Write a function that describes a relationship between two quantities.* ★*(Shared standard with Algebra II)*		
		AII-A.SSE Algebra Seeing Structure in Expressions *c. Use the properties of exponents to rewrite exponential expressions.* *(Shared standard with Algebra I)*	**AII-S.CP Statistics and Probability** **Conditional Probability and the Rules of Probability** *1. Describe events as subsets of a sample space (the set of outcomes) using characteristics (or categories) of the outcomes, or as unions, intersections, or complements of other events ("or," "and," "not").*
CCTC **Restaurants and Food and Beverage Services** **ESSENTIAL KNOWLEDGE AND SKILLS**	**ESS01.03** *Demonstrate mathematics knowledge and skills required to pursue the full-range of post-secondary education and career opportunities.* ● *ESS01.03.01 Identify whole numbers, decimals, and fractions.* ● *ESS01.03.02 Demonstrate knowledge of basic arithmetic operations such as: addition, subtraction, multiplication, and division.* ● *ESS01.03.03 Demonstrate use of relational expressions such as: equal to, not equal, greater than, less than, etc..* ● *ESS01.03.04 Apply data and measurements to solve a problem.* ● *ESS01.03.05 Analyze Mathematical problem statements for missing and/or irrelevant data.* ● *ESS01.03.06 Construct charts/tables/graphs from functions and data.* ● *ESS01.03.07 Analyze data when interpreting operational documents.*		

INDUSTRY STANDARDS	Introduction to Culinary Arts	Culinary Skills Development I	Culinary Skills Development II	Kitchen & Restaurant Management
Advanced CTE Common **Restaurants & Food/Beverage Services Pathway**	HTC01.02 Apply information from cultural diversity and geographical studies to develop products and services for the hospitality and tourism industry HTC01.03 Identify effects of the economy on the hospitality and tourism industry to effectively plan products and services. HTC05.02 Identify and compare services and products from related industries to understand how they affect hospitality and tourism products and services HTC08.02.01 Demonstrate awareness of the responsibilities of different positions within the hospitality and tourism organization HTC08.03 Identify ethical issues and concerns in the hospitality and tourism career field to aid in making career choices HTC09.02.02 Match personal interests and aptitudes to careers in the hospitality and tourism industry when researching opportunities within the pathways. HTC09.02.03 Examine entry-level, skilled level, and supervisory positions and the qualifications and skills needed for different	HT-RFB 1.1: Utilize comments and suggestions from the customer service area to formulate improvements and ensure guest satisfaction. HT-RFB 2.1: Identify sanitation procedures to ensure the facility is in compliance with health codes. HT-RFB 2.2: Identify overall safety procedures necessary to maintain a safe work area. HT-RFB 5.4: Discuss sustainable practices and how it impacts profitability and customer demands (i.e. locally grown products, organics, recycled or recyclable products). HT-RFB 8.2: Evaluate prepared foods for quality and presentation to meet quality standards. HT-RFB 8.3: Prepare nutritional, quality foods utilizing basic food knowledge. HT-RFB 8.5: Evaluate types of kitchen equipment to match the correct cooking methodology. HT-RFB 10.4: Use basic academic skills to perform effectively in the workplace. HTC10.01 Utilize recognized customer service skills needed to be successful in the hospitality and tourism industry HTPA02.01 Implement safety and sanitation procedures applicable to restaurants and food & beverage services to	HT-RFB 1.1: Utilize comments and suggestions from the customer service area to formulate improvements and ensure guest satisfaction. HT-RFB 2.1: Identify sanitation procedures to ensure the facility is in compliance with health codes. HT-RFB 2.2: Identify overall safety procedures necessary to maintain a safe work area. HT-RFB 4.1: Model leadership and teamwork qualities to aid in employee retention. HT-RFB 7.1: Use software applications to manage food service operations. HT-RFB 8.3: Prepare nutritional, quality foods utilizing basic food knowledge. HT-RFB 8.5: Evaluate types of kitchen equipment to match the correct cooking methodology. HT-RFB 10.2: Understand verbal and nonverbal communications to provide a positive experience for guests. HT-RFB 10.3: Manage unexpected situations to ensure continuity of quality services. HT-RFB 10.4: Use basic academic skills to perform effectively in the workplace.	HT-RFB: 1.1-1.4 Describe ethical and legal responsibilities in food and beverage service facilities. HT-RFB: 3.1 Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities. HT-RFB: 4.1-4.4 Demonstrate leadership qualities and collaboration with others. HT-RFB: 5.1-5.3 Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities. HT-RFB: 6.1 Explain the benefits of the use of computerized systems to manage food service operations and guest service. HT-RFB 7.1 Utilize technical resources for food services and beverage operations to update or enhance present practice. HT-RFB 8.1-8.6 Implement standard operating procedures related to food and beverage production and guest service.

	levels of hospitality and tourism employment *HTC09.02.04 Develop a career plan for advancement in hospitality and tourism careers.* *HTC09.03 Review independently owned and chain-affiliated facilities in hospitality and tourism to compare and illustrate the advantages and disadvantages of working in each venue.* *HTC09.04 Understand advancement procedures and the promotional work ladder within the hospitality and tourism industry to plan career objectives.* *HTC09.04.01 Evaluate personal skills that may determine individual potential for growth within the hospitality and tourism industry.* *HTC09.05.01 Trace the development of the hospitality and tourism industry to understand the overall structure* *HTC10.01 Utilize recognized customer service skills needed to be successful in the hospitality and tourism industry.* *HTPA10.01.01 Identify steps needed to obtain a job in the restaurant and food service industry.* *HTPA10.01.02 Identify behaviors and personal habits needed to retain a job in the restaurant and food service industry* *HTPA10.01.03 Examine career opportunities*	*maintain safe working environments.* *HTPA09.01.02 Evaluate prepared foods for quality and presentation to meet quality standards.*	*HTC10.01 Utilize recognized customer service skills needed to be successful in the hospitality and tourism industry* *HTPA02.01 Implement safety and sanitation procedures applicable to restaurants and food & beverage services to maintain safe working environments.* *HTPA06.01.02 Model personal habits and actions to create a pleasant working atmosphere for staff members* *HTPA09.01.02 Evaluate prepared foods for quality and presentation to meet quality standards.*	*HT-RFB 9.1* *Describe career opportunities and qualifications in the restaurant and food service industry.* *HT-RFB 10.3-10.4* *Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.* *HTC10.01 Utilize recognized customer service skills needed to be successful in the hospitality and tourism industry* *HTPA02.01 Implement safety and sanitation procedures applicable to restaurants and food & beverage services to maintain safe working environments.* *HTPA06.01.02 Model personal habits and actions to create a pleasant working atmosphere for staff members* *HTPA07.01 Research costs, pricing, and market demands to manage profitability and implement effective marketing strategies for restaurants and food & beverage services.* *HTPA07.02 Manage problems to ensure continuity of quality service in the restaurant and food & beverage industry.* *HTPA08.01 Use computerized systems to manage food service operations and guest service.*

				HTPA08.02 Research and evaluate technical resources for food services and bar operations to update or enhance present practice
	available in restaurants and food service operations *HTPA10.01.04 Differentiate career opportunities in restaurant and food service operations in the various industry sectors (e.g. independent vs. chain operations).*			
Restaurants & Food/Beverage Services Pathway **Essential Knowledge & Skills**	*ESS01.01 Complete required training, education, and certification to prepare for employment in a particular career field* *ESS01.02 Demonstrate language arts knowledge and skills required to pursue the full-range of post-secondary education and career opportunities* *ESS01.03 Demonstrate mathematics knowledge and skills required to pursue the full-range of post-secondary education and career opportunities.* *ESS01.04 Demonstrate science knowledge and skills required to pursue the full range of post-secondary and career education opportunities* ***ESS02 COMMUNICATIONS**: Use oral and written communication skills in creating, expressing and interpreting information and ideas including technical terminology and information.* *ESS02.02 Demonstrate use of the concepts, strategies, and systems for obtaining and conveying ideas and information to enhance communication in the workplace.* *ESS02.03 Locate, organize and reference written information from various sources to communicate with co-workers and clients/participants.* *ESS02.04 Evaluate and use information resources to accomplish specific occupational tasks.* *ESS02.06 Develop and deliver formal and informal presentations using appropriate media to engage and inform audiences.* *ESS02.07 Interpret verbal and nonverbal cues/behaviors to enhance communication with co-workers and clients/participants* *ESS02.08 Apply active listening skills to obtain and clarify information* *ESS02.09 Develop and interpret tables, charts, and figures to support written and oral communications.* *ESS02.10 Listen to and speak with diverse individuals to enhance communication skills* *ESS02.11 Exhibit public relations skills to increase internal and external customer/client satisfaction.* ***ESS03 PROBLEM SOLVING AND CRITICAL THINKING**: Solve problems using critical thinking skills (analyze, synthesize, and evaluate) independently and in teams. Solve problems using creativity and innovation.* *ESS03.01 Employ critical thinking skills independently and in teams to solve problems and make decisions (e.g., analyze, synthesize and evaluate).* *ESS03.02 Employ critical thinking and interpersonal skills to resolve conflicts with staff and/or customers.* *ESS03.03 Identify, write and monitor workplace performance goals to guide progress in assigned areas of responsibility and accountability.* *ESS03.03 Identify, write and monitor workplace performance goals to guide progress in assigned areas of responsibility and accountability.* ***ESS05 SYSTEMS:** Understand roles within teams, work units, departments, organizations, inter-organizational systems, and the larger environment. Identify how key organizational systems affect organizational performance and the quality of products and services. Understand global context of industries and careers* ***ESS06 SAFETY, HEALTH AND ENVIRONMENTAL**: Understand the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and*			

regulatory compliance. Follow organizational policies and procedures and contribute to continuous improvement in performance and compliance.

ESS07 LEADERSHIP AND TEAMWORK: Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.

ESS07.03 Employ teamwork skills to achieve collective goals and use team member's talents effectively.
ESS07.04 Establish and maintain effective working relationships with all levels of personnel and other departments in order to accomplish objectives and tasks
ESS07.05 Conduct and participate in meetings to accomplish work tasks.
ESS07.06 Employ mentoring skills to inspire and teach others.

ESS08 ETHICS AND LEGAL RESPONSIBILITIES: Know and understand the importance of professional ethics and legal responsibilities.
ESS08.01 Apply ethical reasoning to a variety of workplace situations in order to make ethical decisions
ESS08.02 Interpret and explain written organizational policies and procedures to help employees perform their jobs according to employer rules and expectations

ESS09 EMPLOYABILITY AND CAREER DEVELOPMENT: Know and understand the importance of employability skills. Explore, plan, and effectively manage careers. Know and understand the importance of entrepreneurship skills.

ESS10 TECHNICAL SKILLS: Use of technical knowledge and skills required to pursue careers in all career cluster, including knowledge of design, operation, and maintenance of technological systems critical to the career cluster