

Culinary & Hospitality Curriculum

In the Culinary & Hospitality Curriculum, students earn a Food Handler Certification and explore careers in the food and entertainment industries. Students learn basic skills in cooking and baking and wrap up the unit by planning and hosting an event. Use this document to access the teacher materials and lesson plans.

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Unit Overviews

<u>Unit 1- Introduction (8 days):</u> In this unit students will be introduced to the CTE course by learning and practicing classroom procedures, creating an interactive notebook, and being introduced to the SBE project that will be completed throughout the course.

<u>Unit 2- Safety (8 days):</u> In this unit students will learn about safety in the kitchen and working with food. They will complete their Food Handler Certification.

<u>Unit 3- Professional Skills (7 days):</u> In this unit students will learn more about professional skills needed to work in the industry. They will assess their own professionalism and learn opportunities for growth so they can be more successful in their careers.

<u>Unit 4- Career Research & Pathways (11days):</u> In this unit students will take a deeper dive into culinary and hospitality careers and pathways in the food and entertainment industry. Each lesson will allow students to look more in depth at careers within that field.

<u>Unit 5- Terminology (3 days):</u> In this unit students will learn vocabulary terms and symbols frequently used in the culinary world, both in industry and for consumer use.

<u>Unit 6- Tools and Supplies (4 days):</u> In this unit students will be introduced to tools used in the industry along with the safety procedures for using them.

<u>Unit 7- Cooking (4 days):</u> In this unit students will learn basic cooking techniques.

Unit 8- Baking (5 days): In this unit students will learn basic baking techniques.

Unit 9- Hospitality (5 days): In this unit students will take a deeper dive into the hospitality industry.

Unit 10- Wrap Up Event Planning (10 days): In this unit there are two options for a final project.

Option #1- For the first project option, students will be able to wrap up everything they learned by planning an end of course celebration event inviting students, staff and parents. This will include budgeting, creating a menu, developing a supply list, as well as determining decoration and entertainment.

Option #2- For the second project option, students will be able to wrap up everything they've learned about the culinary and hospitality industries by planning a mock-up event including budgeting, creating a menu, developing a supply list, as well as determining decoration and entertainment. They will present their completed event plan to the rest of the class.

Student Based Enterprise (SBE) Project: Each week on Fun Friday students will participate in a school based enterprise making and selling food products (cake pops, candies, no-bake cookies, etc.). They will rotate positions bi-weekly and work as a class to determine products and marketing.

Career Explorations (ECAP): Each week students will work through activities to help them work through their ECAP portfolio.

Teacher Notes

- Please read through the linked lesson plans and resources to become familiar with the content prior to presenting it to students and to print any handouts.
- The layout of this course is to present students with culinary & hospitality theory through presentations and activities during the majority of the week. They will then participate in 'Fun Fridays' where they will work in groups to run a small scale student based enterprise selling food items. The SBE Project days are not aligned with the other course lessons so they can be moved around if necessary, however, it is best to wait until the students complete Unit 2 to learn about safety in the kitchen and obtain their Food Handler's Certification.



- Students will also participate in Career Exploration activities weekly on Thursdays where they will work through their ECAP portfolio exploring future possibilities. The Career Exploration days are not aligned with the other course lessons so they can be moved around if necessary, however, it is best to wait until the students complete Unit 4 to learn more about industry specific career opportunities.
- There are 5 field trips (school cafeteria, grocery store, restaurant, bakery, and hotel) built into the curriculum along with recommended guest speakers. These can be done in person or virtually.
- ABEC and Edge Factor partnered together to digitize this curriculum with story-driven videos and interactive student activities! <u>Click here</u> to view the Culinary Course lessons inside of Edge Factor. Make sure to <u>login</u> or create your <u>free account</u> to get started.

Things to do before teaching this curriculum

- <u>Engaging Industry Partners:</u> Teachers are encouraged to partner with local industry professionals to create additional career exploration experiences for the students. To locate industry partners for guest speakers and field trip (virtual or in person) opportunities, enter requests at https://www.communityshare.us/
- Complete any school/district field trip paperwork and guest speaker paperwork as necessary.
- Meet with the school/district business office to ensure correct cash handling and accounting of the Student Based enterprise.
- Sign up to access Edge Factor course content. Videos will be linked in corresponding lesson plans but it is a good idea to explore the platform prior to accessing it.
- Education and Career Action Plans (ECAPs)—An ECAP is an ongoing process that empowers students to create a meaningful and personalized plan for coursework, career aspirations, and extended learning opportunities to develop the student's individual academic, career goals and postsecondary plans. Students, who have opportunities to identify interests, skills, and strengths and then apply that knowledge to create their own education and career action plan (ECAP), transition more seamlessly into high school, postsecondary, and workplace requirements. In this curriculum, <u>Unit 4 Career Pathways</u> directly connects to the process and development of student ECAPs. These are the "must hit" lessons of the curriculum. These lessons should be taught sequentially. However, they do not need to be taught one after the other. It is recommended that Career Exploration lessons be spread out over the course of the semester. Dedicate one day per week to Career Exploration. This Curriculum Overview is set up for Thursday Career Exploration but the dedicated day for these lessons can be moved to fit your schedule. For additional Career Exploration lessons, view this overview of <u>Possible Futures</u> lessons.
- Need to report an issue with one of the lessons or associated materials? Fill out this survey to report updates or revisions that are needed: https://forms.gle/EyoszXyyncTTHtXY7



Curriculum Lessons

Lesson Title	AZ Career Literacy	Lesson Overview	Learning Targets	Lesson
	Standards			Time

Unit 1: Introduction

In this unit stude	In this unit students will be introduced to the CTE course by learning and practicing classroom procedures, creating an interactive notebook, and being introduced to the SBE project that will be completed throughout the course.					
Lesson 1.1: CTE Delivery Model	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 7.0 Personal Responsibility 7.2	In this lesson students will be introduced to the classroom culture by demonstrating procedures for completing bell work and closures as well as responding to the class signal. They will also begin learning peers' names and more about them. Students will begin to explore the CTE Delivery Model. As the teacher, you will participate as well to model expectations. Meet students at the classroom door and let them know where they can find the bellwork activity and	 Demonstrate the procedures for bellwork, responding to the class signal, and closure. Know and correctly pronounce the first and last names of all member of his/her group and two facts about each of them Explain the four major components of the CTE Delivery Model 	1 day 45-60 minutes		



		how they will find their seat- diagram projected, name tags, etc.		
		Note: Prior to teaching this lesson you will need to determine how you will seat students as groups of 4 or 5 which is best for the SBE project. You will want to number the groupings and create a clear diagram to be added to the presentation for the lesson. You will also need to determine what quiet hand signal you want to teach your students from the first day. Here are resources.		
Lesson 1.2: Course Syllabus	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 7.0 Personal Responsibility • 7.2	In this lesson students will work together using the jigsaw method to examine the course syllabus while practicing more classroom procedures.	 Demonstrate the procedures to jigsaw an assignment and turn in an assignment Paraphrase class requirements, policies, and expectations Know and correctly pronounce the names of at least 4 additional class members 	1 day 45-60 minutes

Lesson 1.3: Professionalism View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 7.0 Personal Responsibility 7.2	In this lesson students will continue to practice procedures including taking quizzes and participating in gallery walks. They will also be introduced to professionalism terminology and ideas reflecting on how they can grow in this area.	 Demonstrate the procedure for quiz readiness and for a gallery walk Define professionalism and identify what that means in our society 	1 day 45- 60 minutes
Lesson 1.4: Classroom Norms View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 7.0 Personal Responsibility • 7.2	In this lesson students will dive deeper in the meaning of work-based learning by learning the opportunities they will have during the course and how they are useful for professional growth. They will also work together to create classroom norms.	 Identify at least two work-based learning opportunities available during the course and explain how they will increase professional skills Collaborate to co-craft classroom norms Know and correctly pronounce the names of at least 10 classmates 	1 day 45- 60 minutes

Lesson 1.5: Teamwork View this lesson's videos & digital activities. Lesson 1.6: Culinary Interactive Notebook	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills	In this two day lesson students will learn the importance of and practice teamwork skills by participating in Culinary Olympics This lesson is used to guide students through the creation and set up of their interactive notebook that will be used throughout the course. Note: It will be helpful for you to create a model notebook prior to class for students to reference as needed.	 Communicate effectively with group members Engage individual strengths Manage time efficiently Promote an environment of acceptance Build team relationships Demonstrate safe practices under pressure Set up their interactive notebook to use during the semester 	2 days 90 - 120 minutes 1 day 45- 60 minutes
Start An ECAP	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 1.7 4.0 Interpersonal Communication	In this lesson students will be introduced to Education and Career Action plans by creating a My Future AZ account along with other career exploration activities.	 Define Education and Career Action Plan. Create a profile on My Future Az. Take interest assessment. Explore career options. 	1 day 45- 60 minutes

5.0 T 6.0 A 7.0 F	 4.1 4.2 Technology 5.4 Accountability and Ethics 6.1 6.2 Personal Responsibility 7.2 7.4 	Note: Career Explorations will be worked on weekly		
Introduction to SBE View this lesson's videos & digital activities.	Career Literacy Indards: Critical Thinking and Indem Solving Skills 2.1 Collaboration 3.1 3.2 3.3 Interpersonal Indunication 4.1 4.2 Personal Responsibility 7.2	In this lesson students will be introduced to the Student Based Enterprise project. They will discuss roles, products, and marketing. Note: the SBE project will be worked on weekly on Fridays ('Fun Friday')	 Understand what a student based enterprise is Determine a plan for the SBE Choose a position for the SBE 	1 day 45- 60 minutes

Unit 2: Safety

In this unit students will learn about safety in the kitchen and working with food. They will complete their Food Handler Certification.

Lesson 2.1: Hygiene View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills	In this lesson students will learn the importance of maintaining good hygiene when working in the food industry.	 Define terminology Describe the five practices of good personal hygiene and healthfulness Demonstrate proper hand washing technique 	1 day 45- 60 minutes
	• 7.2			
Lesson 2.2:	AZ Career Literacy	In this lesson students will learn the basics needed to	 Define terminology 	1 day
<u>Kitchen Safety</u>	Standards: 2.0 Critical Thinking and Problem Solving Skills • 2.1	maintain a safe environment in the kitchen.	 Identify common causes of typical accidents and injuries in the food service industry 	45- 60 minutes
<u>View this</u>	2.22.3		Explain appropriate	
lesson's videos	3.0 Collaboration • 3.1		procedures to prevent injuries in the workplace	
& digital activities.	3.23.34.0 InterpersonalCommunication		 Describe procedures for various emergencies 	

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Lesson 2.3:	 4.1 4.2 4.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 AZ Career Literacy	In this lesson students will become more familiar	 Determine where equipment and supplies 	1 day
View this lesson's videos & digital activities.	Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 2.2 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	with the facilities they will be using for the course as well as fire safety in the lab.	 Understand the different types of fires and how to put them out Develop an evacuation route 	45- 60 minutes
Lesson 2.4: <u>HACCP</u>	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 2.2	In this lesson students will learn HACCP, the international standard used by all food facilities.	 Define terminology Describe why HACCP is important to food safety Recall Critical Control Points 	1 day

View this lesson's videos & digital activities. Lesson 2.5:	3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	In this two day lesson students will learn the basic	Determine preventative measures associated with each Critical Control Point Define terminology	45- 60 minutes
Food Handling, Storage & Sanitization Safety View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 2.2 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.2 4.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	In this two day lesson students will learn the basic safety procedures for handling and storing food.	 Define terminology Interpret internal cooking, holding, and cooling temperature guidelines Classify three types of food hazards Explain the importance of FIFO in a kitchen Evaluate signs of food spoilage 	90- 120 minutes

AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills 2.1 2.2 2.3 4.0 Interpersonal Communication 4.1 4.2 4.2 5.0 Technology 5.1 5.2 5.4 6.0 Accountability and Eth 6.1 6.2 7.0 Personal Responsibilit 7.1 7.2		 Recognize how food can cause illness or allergic reactions Prevent contamination of food and food-contact surfaces with the hands and body Identify which symptoms or illnesses must be reported to a manager Use time and temperature control throughout the flow of food Maintain a clean environment for food preparation and services 	2 days 90- 120 minutes	
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Unit 3: Professional Skills in Culinary & Hospitality

In this unit students will learn more about professional skills needed to work in the industry. They will assess their own professionalism and learn opportunities for growth so they can be more successful in their careers.

Lesson 3.1:	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 3.0 Collaboration	In this lesson students will learn the importance of maintaining good customer service and determine	 Explore good customer service characteristics Describe the difference between the front and back of the house in 	1 day
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Customer Service View this lesson's videos & digital activities.	 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 7.0 Personal Responsibility 7.1 7.2 	the difference between front and back house in a culinary/hospitality operation.	culinary/hospitality operations Determine if the front or back of the house would be a better fit for their personality	45- 60 minutes
Lesson 3.2: Communication View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 7.0 Personal Responsibility 7.1 7.2	In this lesson students will learn and practice basic professional communication skills.	 Explain how communication can impact the success or failure of a job Practice using effective communication skills, both verbally and written Choose the appropriate mode of communication 	1 day 45- 60 minutes
SBE #1 View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration	In this lesson students will begin working on the SBE by determining the next week's product, advertising, and branding.	 collaborate on branding and the first product for the SBE complete their specific task to help launch the SBE 	1 day 45- 60 minutes

<u>& digital</u> activities.	 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 			Į.
Individual Needs of Customers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking and Problem Solving Skills	In this lesson students will learn different customer needs they may encounter and how to handle them effectively and efficiently.	 Explain different needs of customers Choose the appropriate accommodations for customers 	1 day 45- 60 minutes

Professionalism View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.5 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.3 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	In this lesson students will explore the different professional skills and determine where their skills compare.	 Explore the 9 different professional skills Explain how the professional skill connect to each other Determine what skills are their strongest and opportunity for growth 	1 day 45- 60 minutes
Lesson 3.5: Time Management & Problem Solving View this lesson's videos	AZ Career Literacy Standards: 1.0 Career Research 1.5 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability and Ethics	In this lesson students will explore time management and problem solving skills in the culinary and hospitality industries.	 Analyze their own time management skills Understand how the culinary and hospitality field use time management, multitasking, and problem solving regularly 	1 day 45- 60 minutes

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& digital activities.	 6.1 6.2 7.0 Personal Responsibility 7.2 			
Lesson 3.6:	AZ Career Literacy	In this lesson students will discuss ethics and	 define terminology 	1 day
View this lesson's videos & digital activities.	Standards: 1.0 Career Research 1.5 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	decision making practices in the culinary and hospitality fields.	gain an understanding of ethics and how it applies to the culinary and hospitality fields	45- 60 minutes
SBE #2 View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

	 4.2 4.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 			
Financial Management View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.5 2.0 Critical Thinking and Problem Solving Skills 2.1 3.0 Collaboration 3.1 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability and Ethics 6.1 6.2	In this lesson, students will explore the financial aspects of the culinary and hospitality industries including cash flow.	 explore cash flow in businesses determine best practices when handling money 	1 day 45- 60 minutes
	7.0 Personal Responsibility • 7.2 • 7.5			

Unit 4: Career Research and Pathways

In this unit students will take a deeper dive into culinary and hospitality careers and pathways in the food and entertainment industry. Each lesson will allow students to look more in depth at careers within that field.

Careers in Culinary & Hospitality View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.6 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.1 5.2 5.3 5.4 6.0 Accountability and Ethics 6.1 6.2	In this lesson students will get an overview of hospitality and culinary careers before taking a deeper look into more specific careers in future lessons.	 Explore careers in the hospitality and culinary industries Describe the difference between hotels and bed and breakfast Explain components of the culinary industry 	2 days 90 - 120 min
Lesson 4.2: High School/ CTE Courses View this lesson's videos & digital activities.	7.0 Personal Responsibility 7.2 AZ Career Literacy Standards: 1.0 Career Research 1.5 1.7 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.4 6.0 Accountability and Ethics	In this lesson students will learn what programs they can take in high school to prepare them for a culinary and/or hospitality career in the future.	 Explore career preparation opportunities at the high school level Research CTE programs available to them 	1 day 45-60 minutes

	 6.1 6.2 7.0 Personal Responsibility 7.2 			j.
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling. Students will rotate SBE jobs this week.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes
Lesson 4.3: Postsecondary Training	AZ Career Literacy Standards: 1.0 Career Research 1.5 1.7 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1	In this lesson students will explore any postsecondary training they can complete to prepare for a career in culinary and/or hospitality.	 List available culinary and hospitality careers at each level of of education Research training centers and programs available 	1 day 45- 60 minutes

View this lesson's video & digital activities.	 4.2 5.0 Technology 5.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 			2:
Lesson 4.4: Restaurant Careers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4	In this lesson students will explore culinary careers in restaurants while learning the components of a job description	 investigate work tasks, settings, salary, job outlook and resources corresponding to culinary careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path explore the components of a job description 	1 day 45- 60 minutes

Lesson 4.5: Fast Food Careers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4	In this lesson students will explore careers in the fast food industry while learning the components of a resume	 investigate work tasks, settings, salary, job outlook and resources corresponding to fast food careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path understand the components of a resume 	1 day 45- 60 minutes
Lesson 4.6: Party/Event	AZ Career Literacy Standards: 1.0 Career Research • 1.3	In this lesson students will explore careers in the event planning industry while learning the components of a cover letter	 investigate work tasks, settings, salary, job outlook and resources corresponding to event 	1 day 45- 60
Planner Careers	1.51.6	components of a cover letter	planning careersdemonstrate a clearer	minutes
View this lesson's videos	3.0 Collaboration		understanding of the career exploration process and how their own skills and interests	

<u>& digital</u> <u>activities.</u>	4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4		match up to a chosen major/career path explain the components of a cover letter	
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

Lesson 4.7: Specialty Culinary Careers View this lesson's videos & digital activities	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4	In this lesson students will explore different specialized careers in the culinary field by conducting career research and creating a mock food truck business	 investigate work tasks, settings, salary, job outlook and resources corresponding to specialized culinary arts careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path create a mock food truck business 	2 days 90 - 120 minutes
Lesson 4.8: Hotel Careers View this lesson's videos	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication	In this lesson students will explore different careers in a hotel by conducting career research and creating a hierarchy of positions	 investigate work tasks, settings, salary, job outlook and resources corresponding to hotel careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests 	2 days 90 - 120 minutes

& digital activities.	 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4 		match up to a chosen major/career path create a hierarchy of positions in a hotel	2
Cruise Ship Careers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2	In this lesson students will explore different careers in available on a cruise ship by conducting career research and creating a job advertisement for cruise line companies	 investigate work tasks, settings, salary, job outlook and resources corresponding to hotel careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path create an advertisement for cruise line careers 	1 day 45- 60 minutes

	• 7.4			
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling. Students will rotate SBE jobs this week.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes
Lesson 4.10: Tourism Careers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology	In this lesson students will explore different tourism careers by conducting career research and create a mock social media post to recruit for a position	 investigate work tasks, settings, salary, job outlook and resources corresponding to hotel careers demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path 	1 day 45- 60 minutes

				2
Lesson 4.11:	 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4 AZ Career Literacy	In this lesson, students will learn more about careers	 create a mock tourism job recruitment post on social media investigate work tasks, 	1 day
Nutrition Careers View this lesson's videos & digital activities.	Standards: 1.0 Career Research 1.3 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 5.0 Technology 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 7.2 7.4	in nutrition by conducting career research and listening to a guest speaker. The guest speaker can be in person or virtual	settings, salary, job outlook and resources corresponding to nutrition careers • demonstrate a clearer understanding of the career exploration process and how their own skills and interests match up to a chosen major/career path • participate in a q&a session with a nutrition professional	45- 60 minutes
Lesson 4.12:	AZ Career Literacy Standards: 1.0 Career Research	To enhance the learning of careers in the industry, take the students on a field trip to a school cafeteria.	explore an industrial kitchen	1 day

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Food Service	1.51.6	This will allow students to see first hand what an	• practice	
Exploration	3.0 Collaboration	industrial kitchen looks like.	professionalism skills in an culinary	
	• 3.1		workplace	
*There is no	• 3.2	Go to https://www.communityshare.us/ to request guest	Workplace	
lassan mlan fan	• 3.3	speakers and/or field trip (virtual or in person)		
lesson plan for	4.0 Interpersonal			
this field trip	Communication • 4.1	opportunities from local industry partners.		
	• 4.1 • 4.2			
	5.0 Technology			
	• 5.1			
	• 5.2			
	• 5.3			
	6.0 Accountability and			
	Ethics			
	• 6.1			
	• 6.2			
	7.0 Personal Responsibility			
ECAP Lesson 2:	• 7.1	In this lesson students will use the Self lenses and provide		1 day
ECAP Lesson 2:	AZ Career Literacy Standards:	·	Identify components of	1 day
	1.0 Career Research	a way to explore the attributes that are unique to them.	your personal identity. • Define personal identity	
Lens on the	• 1.3	Through the "alphabiography" and the personal identity	as a reflection of	45- 60
Future: The Me I	• 1.5	wheel activities, they will share the attributes that best	individual traits, choices,	minutes
	• 1.6	describe themselves and reflect on how their interests	and options within one's	minutes
<u>Choose</u>	• 1.7	and traits have shaped their identity.	control.	
	4.0 Interpersonal Communication		Consider the way	
<u>View this</u>	• 4.1	Lesson PDF should be added to the ECAP Portfolio.	multiple identities frame	
	• 4.2		your perspectives.	
<u>lesson's videos</u>	5.0 Technology			
	• 5.4			
	6.0 Accountability and Ethics			
	6.16.2			
	● 0.2			

				20
<u>& digital</u> <u>activities.</u>	7.0 Personal Responsibility • 7.2 • 7.4			
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills 2.1 2.2 2.3 3.0 Collaboration 3.1 3.2 3.2 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

Unit 5: Terminology

In this unit students will learn vocabulary terms and symbols frequently used in the culinary world, both in industry and for consumer use.

Kitchen Abbreviations View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2	In this lesson, students will learn common abbreviations used in cooking and baking by creating a memory game.	 recognize common abbreviations used in the kitchen match words to abbreviations 	1 day 45- 60 minutes
Lesson 5.2: Equivalents View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will explore common equivalents used in cooking by researching and creating a conversion chart.	 recognize common equivalents used in the kitchen create easy to understand conversion chart demonstrate math skills by adjusting recipe measurements 	1 day 45-60 minutes

Lesson 5.3: Cooking Terms View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will gain an understanding of common cooking terms and test their knowledge by playing bingo.	 recognize common terminology used in the kitchen differentiate between different cooking terms 	1 day 45-60 minutes
ECAP Lesson 3: Lens on the Future: My Strengths and Talents View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 1.7 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.2	In this lesson, students will use their Self Lens to identify strengths and discover ways to use their talents in academic and professional settings. First, they will take a free online personality test to identify strengths. The test is called the NERIS Type Explorer which is based on the Myers-Briggs Type Indicator assessment tool. Finally, they will reflect on how they can use their strengths and talents to help achieve goals. Lesson PDF should be added to the ECAP Portfolio.	 Name your personal strengths Evaluate your assets for succeeding academically or professionally Frame goals that leverage your unique strengths and assets 	1 day 45-60 minutes

	• 7.4			
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling. Students will rotate SBE jobs this week.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

Unit 6: Tools and Supplies

In this unit students will be introduced to tools used in the industry along with the safety procedures for using them.

Problem Solving and Separate it into specific culturary categories determine which area of	1 day 45- 60 minutes
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				3
View this lesson's videos & digital activities.	4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2			
Lesson 6.2: Setting A Table & Dining Etiquette View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will explore table settings and proper dining etiquette	 learn formal table settings practice setting a table explore table etiquette rules 	1 day 45- 60 minutes
Lesson 6.3: <u>Grocery</u> <u>Shopping</u>	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3	In this lesson, students will use weekly grocery store add to shop on a budget	 determine basic foods needed to stock a kitchen create and stick to a shopping budget brainstorm ways to cut costs when running a kitchen 	1 day 45- 60 minutes

				3.
View this lesson's videos & digital activities.	4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 7.5			
Lens on the Future: Connecting Careers View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.3 1.5 1.6 1.7 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.4 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.4	In this lesson students will use the Self Lens and start with identifying their sparks – but it requires them to move beyond simply identifying strengths and interests; they will now begin to recognize how unique talents can align to careers. Using the framework of career clusters, they will explore many different careers and think about how their specific strengths may be applied to various industries. Lesson PDF should be added to the ECAP Portfolio.	 Identify possible connections between personal interests and careers Categorize jobs within career clusters Apply an exploratory mindset to career clusters 	1 day 45-60 minutes
SBE #8 View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3	In this lesson students will work on the SBE by creating this week's product, determining the next	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, 	1 day

<u>& digital</u> activities.	3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2	week's product, advertising, and selling. Students will rotate SBE jobs this week.	creating, and/or planning)	45- 60 minutes
Lesson 6.4: Grocery Store Field Trip *There is no lesson plan for this field trip	AZ Career Literacy Standards: 1.0 Career Research 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.1 5.2 5.3 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1	To enhance the learning of careers in the industry, take the students on a field trip to a grocery store. This will allow students to see different food options. Go to https://www.communityshare.us/ to request guest speakers and/or field trip (virtual or in person) opportunities from local industry partners.	 explore a grocery store from the lens of food prep practice professionalism skills in an culinary workplace 	1 day

Unit 7: Cooking

In this unit students will learn basic cooking techniques and explore a restaurant.

Lesson 7.1: Meats View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3	In this lesson students will learn different ways to cook meat as well as minimum internal temperatures of cooked meat.	 explore different ways to cook meat learn meat's internal temperature discuss careers in working with meat 	1 day 45- 60 minutes
Lesson 7.2: Side Dishes View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication	In this lesson, students will learn different types of side dishes, how to pair them with main dishes, and how to prepare them.	 understand the difference between a side dish and a main dish explore different ways to prepare side dishes 	1 day 45-50 minutes

<u>& digital</u> activities.	 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 			
ECAPLesson 5: Lens on the Future: Six Word Statements View this lesson's videos & digital activities.	AZ Career Literacy Standards: 7.1	In this Self Lenses lesson, students will explore the Six-Word Statement, which boils one's life—or part of it—down to six words. First, they will explore several examples in a Gallery Walk and reflect on their effectiveness. Next, they will write three versions of their own Six-Word Statement by thinking of the impression they want to leave with their readers or the story they want to tell. Finally, they will share their Six-Word Statement with peers on Flipgrid. Lesson PDF should be added to ECAP Portfolio.	 Analyze exemplars to guide your thinking and writing processes Create Six-Word Statements using your experiences and working philosophies 	1 day 45-60 minutes
SBE #9 View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication	In this lesson students will work on the SBE by creating this week's product, determining the next week's signature product (cooked item), advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

Lesson 7.3: Grilling View this lesson's videos & activities.	 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 	In this lesson, students will learn the different types of grills and how they can be used for cooking	 explain the different types of grills and how they work list foods to cook on each type of grill 	1 day 45- 60 minutes
Lesson 7.4:	• 7.3 AZ Career Literacy	To enhance the learning of careers in the industry,	explore a culinary	1 day
Restaurant Field Trip	Standards: 1.0 Career Research 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3	take the students on a field trip to a restaurant. This will allow students to see first hand what a culinary environment looks like.	environment in a restaurant • practice professionalism skills in an culinary workplace	,

*There is no	4.0 Interpersonal	Go to https://www.communityshare.us/ to request guest	
lesson plan for	Communication • 4.1	speakers and/or field trip (virtual or in person)	
this field trip	• 4.2	opportunities from local industry partners.	
•	5.0 Technology		
	• 5.1		
	• 5.2		
	• 5.3		
	6.0 Accountability and		
	Ethics		
	• 6.1		
	• 6.2		
	7.0 Personal Responsibility		
	• 7.1		

Unit 8: Baking

In this unit students will learn basic baking techniques and explore a bakery.

Lesson 8.1:	AZ Career Literacy	In this lesson, students will learn the basic ingredients	understand the different	1 day
Baking Basics	Standards: 2.0 Critical Thinking & Problem Solving • 2.1	and techniques in baking and practice some techniques	ingredients used in baking and their purpose practice performing	45- 60
View this	3.0 Collaboration • 3.1		baking techniques	minutes
<u>lesson's videos</u>	3.23.3			
<u>& digital</u>	4.0 Interpersonal			
activities.	Communication • 4.1			
	• 4.2			
	6.0 Accountability & Ethics			
	• 6.1			

ECAP Lesson 6: Lens on the Future: Future Ready Pathways View this lesson's videos & digital activities.	 6.2 7.0 Personal Responsibility 7.2 7.3 AZ Standards: 1.5 ECAP: Determine and document various careers that align with interests using a career interest survey 	In this lesson, students will explore different future pathways. First, they will consider both their own and others' opinions regarding higher education. Next they will activate their knowledge on the future of work through a true or false activity. Finally, they will take a career exploration survey and consider other ways to learn more about career interests. Lesson PDF should be added to ECAP Portfolio.	 Compare and contrast future options Determine various careers that align with your interests through a career interest survey 	1 day 45-60 minutes
SBE #10 View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1	In this lesson students will work on the SBE by creating this week's signature product, determining the next week's signature product (cooked item), advertising, and selling. Students will rotate SBE jobs this week.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

	6.27.0 Personal Responsibility7.2			Ţ
Lesson 8.2: Desserts View this lesson's videos & digital activities.	AZ Career Literacy Standards: 1.0 Career Research 1.6 2.0 Critical Thinking & Problem Solving 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3	In this lesson, students will learn about different desserts and practice by creating a mini cake that will be used for the next lesson on cake decorating	 understand the different types of desserts and their characteristics create a mini cake to practice decorating on 	2 days 90-120 minutes
Lesson 8.3: Cake Decorating View this lesson's videos	AZ Career Literacy Standards: 1.0 Career Research 1.6 2.0 Critical Thinking & Problem Solving 2.1 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication	In this lesson, students will learn about different ways to decorate desserts and practice by icing their previously made mini cakes	 learn different types of frosting and tools for dessert decorating decorate their previously made mini cake 	1 day 45- 60 minutes

				4
& digital activities.	 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 			
ECAP Lesson 7: Lens on the Future: Job, Job, Career View this lesson's videos & digital activities.	• AZ Standards: 1.2, 1.4, and 7.4	In this Security Lenses lesson, students will explore the difference between jobs and careers. A quick opening activity will help to assess their current understanding about the world of work. They will then analyze a Mystery Text, reflecting on the implication of the opinion piece, as well as to infer a possible theme. Finally, they will complete a reflection in which they will agree and disagree with various ideas in relation to the theme, before reflecting on the conceptual difference between jobs and careers. Lesson PDF should be added to ECAP Portfolio.	 Evaluate the difference between a job and a career. Infer a theme based on context clues. Analyze text to find connections, agreements, and contradictions. 	1 day 45-60 minutes
View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1 • 3.2 • 3.3	In this lesson students will work on the SBE by creating this week's signature product (cooked item), determining the next week's signature product (baked item), advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

	4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2			4.
Lesson 8.4: Bakery Field Trip *There is no lesson plan for this field trip	AZ Career Literacy Standards: 1.0 Career Research 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.1 5.2 5.3 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1	To enhance the learning of careers in the industry, take the students on a field trip to a bakery. This will allow students to see first hand what a pastry chef does. Go to https://www.communityshare.us/ to request guest speakers and/or field trip (virtual or in person) opportunities from local industry partners.	 explore a loca bakery practice professionalism skills in an culinary workplace 	1 day

Unit 9: Hospitality

In this unit students will take a deeper dive into the hospitality industry.

Lesson 9.1: Food & Beverage View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3 • 7.5	In this lesson, students will learn how costs are determined in the food and beverage industry and practice pricing through equations	 identify and apply industry terminology practice figuring basic food costs perform a cost sheet for a recipe 	1 day 45-60 minutes
Lesson 9.2: Lodging View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3	In this lesson, students will explore lodging options, the four areas of the customer experience, and create a layout for a lodging facility.	 explore different lodging options examine the four areas of the customer experience create a lodging layout of their choice 	1 day 45- 60 minutes



				4
<u>& digital</u> activities.	4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 7.5			
ECAP Lesson 8: Lens on the Future: Keeping it Real View this lesson's videos & digital activities.	AZ Standards: 7.5 ECAP: Document lifestyle preferences and goals.	This Security lens lesson begins with some mystery data for students to explore. Then, they will participate in a simulation that allows them to select a job, housing, transportation, and leisure items. Then they will be asked to calculate the cost of their choices and see if they can afford the chosen lifestyle. Lesson PDF should be added to ECAP Portfolio.	 Evaluate fiscal decisions to stay within a budget. Create a budget based on real-world constraints. Compare academic preparation with resulting opportunities and constraints. 	1 day 45-60 minutes
SBE #12 View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1	In this lesson students will work on the SBE by creating this week's signature product (baked item), determining the next week's signature product	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

<u>& digital</u> activities.	 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 	(baked item), advertising, and selling. Students will rotate SBE jobs this week.		40
Travel & Tourism View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3 • 7.5	In this lesson, students will explore the tourism industry by determining the responsibilities of a travel agent and go through the steps to plan a trip.	 determine the responsibilities of a travel agent go through the steps of planning a trip 	1 day 45-50 minutes

Lesson 9.4: Event Planning View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will learn the details that are involved in planning events by planning a child's birthday party	 determine the steps taken to plan an event follow the steps needed to plan a child's birthday party 	1 day 45- 60 minutes
Lesson 9.5: Hotel Field Trip *There is no lesson plan for this field trip	AZ Career Literacy Standards: 1.0 Career Research 1.5 1.6 3.0 Collaboration 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 5.0 Technology 5.1	To enhance the learning of careers in the industry, take the students on a field trip to a hotel, motel, or inn. This will allow students to explore a hospitality environment. Go to https://www.communityshare.us/ to request guest speakers and/or field trip (virtual or in person) opportunities from local industry partners.	 explore a local hotel, motel, or inn practice professionalism skills in a hospitality workplace 	1 day

				4
	 5.2 5.3 6.0 Accountability and Ethics 6.1 6.2 7.0 Personal Responsibility 7.1 			
Lens on the Future: Holland Codes View this lesson's videos & digital activities.	 AZ Standards: 1.5 and 1.6 ECAP: Determine and document various careers that align with interests using a career interest survey 	In this Security Lenses lesson, students will explore the Holland Code personality types and the careers associated with them. First, they will weigh different career interests by taking a photo career quiz and a Holland Code career evaluation. Then, they will evaluate possible career options based on the results of the quizzes and their personal interests. Finally, they will reflect on their reactions to the Holland Code test outcomes. Lesson PDF should be added to ECAP Portfolio.	 Describe your career personality using the Holland Code personality types Evaluate careers that match your Holland Code 	1 day 45-60 minutes
SBE #13 View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1 • 3.2 • 3.3	In this lesson students will work on the SBE by creating this week's signature product (baked item), determining the next week's product, advertising, and selling.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

	0 Interpersonal communication	
3		
	• 4.1	
	• 4.2	
6.	0 Accountability & Ethics	
	• 6.1	
	● 6.2	
7.0	O Personal Responsibility	
	• 7.2	

Unit 10: Wrap Up

In this unit students will be able to wrap up everything they've learned about the culinary and hospitality industries by planning an event including budgeting, creating a menu, developing a supply list, as well as determining decoration and entertainment.

Standards: 1.0 Career Research to learn more about their career.	of an event plannerprofessionally interactwith a guest speaker	45-50
Guest Speaker • 1.3 • 1.4 • 1.5 • 1.6 • 1.7 • 3.7 • 3.0 Collaboration • 3.1 • 3.2 • 3.3 • 4.0 Interpersonal Communication • 4.1 • 4.2 • 4.1 • 4.2	 determine if they have 	minutes

	6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3 • 7.5			
Option #1: End of Course Celebration	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 • 4.4 5.0 Technology • 5.1 • 5.3 • 5.4 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3 • 7.5	For the first project option, students will be able to wrap up everything they learned by planning an end of course celebration event inviting students, staff and parents. This will include budgeting, creating a menu, developing a supply list, as well as determining decoration and entertainment.	 determine roles and responsibilities for the final group project work collaboratively within their committees to plan an end of year celebration event create a plan for their event execute their event plan by hosting an end of year celebration for students, staff, and families 	8 Days
	The following	lessons for unit 10 are used to complete Final Project	Option #2	

The following lessons for unit 10 are used to complete Final Project Option #2

For the second project option, students will be able to wrap up everything they've learned about the culinary and hospitality industries by planning a mock-up event including budgeting, creating a menu, developing a supply list, as well as determining decoration and entertainment. They will present their completed event plan to the rest of the class.

Event Planning: Duties View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3	In this lesson, students will begin their final project by determining an event and exploring duties	 work collaboratively within their group to choose an event to plan determine roles and responsibilities for the final group project create an initial plan for their event 	1 day 45-50 minutes
Event Planning: Budget View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2	In this lesson, students will continue working on their final project by determining a budget	 work collaboratively within their group to determine a budget create a budget for each area of the event 	1 day 45-50 minutes

ECAP Lesson 10:	5.0 Technology 5.1 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 7.5 AZ Standards: 7.1	In this Society Lenses lesson, students will begin to build	 Evaluate how you are 	1 day
Lens on the Future: My Personal Brand View this lesson's videos & digital activities.		their personal brand. They'll begin by learning what a personal brand is. Then they will spend some time building their own brand and thinking about whether or not their actions support their brand. Finally, they'll make a plan for aligning their actions and brand and share those plans on Flipgrid. Lesson PDF should be added to ECAP Portfolio.	 perceived and how you want to be perceived. Determine how to use your story to open doors of opportunity. Design an action plan to build your brand. 	45-60 minutes
SBE #14 View this lesson's videos & activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 • 2.2 • 2.3 3.0 Collaboration • 3.1	In this lesson students will work on the SBE by creating this week's product, determining the next week's product, advertising, and selling. Students will rotate SBE jobs this week.	 participate in the collaborative School Based Enterprise by performing their specific role (marketing, selling, creating, and/or planning) 	1 day 45- 60 minutes

				5
	 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 			
Lesson 10.4:	AZ Career Literacy	In this lesson, students will continue working on their	work collaboratively	1 day
	Standards: 2.0 Critical Thinking &	final project by determining the menu that will be served	within their group to determine a menu	
Event Planning:	Problem Solving	man project by determining the mend that will be served	create a list of foods and	45-50
<u>Menu</u>	• 2.1		drinks needed for the	
	3.0 Collaboration		entire event menu	minutes
<u>View this</u>	• 3.1			
lesson's videos	• 3.2			
<u>& digital</u>	• 3.3			
<u>activities.</u>	4.0 Interpersonal			
	Communication			
	4.14.2			
	5.0 Technology			
	• 5.1			
	• 5.3			
	• 5.4			
	6.0 Accountability & Ethics			
	• 6.1			
	• 6.2			
	7.0 Personal Responsibility			
	7.27.3			
	• 7.5			
	- 7.5			

Lesson 10.5: Event Planning: Supplies View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will continue working on their final project by determining the supplies that will be needed for their event	 work collaboratively within their group to determine supplies needed create a list of supplies needed for the entire event 	1 day 45-50 minutes
Lesson 10.6: Event Planning: Decorations View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this lesson, students will continue working on their final project by determining the decorations that will be needed for their event	 work collaboratively within their group to determine the decorations for the event create a list of decorations, including materials for the decorations, needed for the entire event 	1 day 45-50 minutes

ECAP Lesson 11: Lens on the Future: Society: Values Hold 'Em View this Lesson's videos & digital activities.	5.0 Technology 5.1 5.3 5.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 7.2 7.3 7.5 ECAP: Identify and document personal values.	In this lesson, students will explore and come up with characteristics of values. Then, they will be asked to reflect on their value choices and how those choices might affect their decisions. Finally, they will have the opportunity to work with a family member or trusted friend to learn how their values align with each other and where they differ. Lesson PDF should be added to ECAP Portfolio.	 Reflect and make choices based on different scenarios. Analyze scenarios based on your personal values. Analyze your values using a series of activities. 	1 day 45-60 minutes
SBE #15 View this lesson's videos	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving Skills • 2.1 3.0 Collaboration	This week students will wrap up the school based enterprise and reflect on the experience of running a small business.	 participate in cleaning up and restocking a kitchen lab reflect on the experience of running a small business 	1 day

<u>& digital</u> activities.	 3.1 3.2 3.3 4.0 Interpersonal Communication 4.1 4.2 4.4 6.0 Accountability & Ethics 6.1 6.2 7.0 Personal Responsibility 			45- 60 minutesE CA
Lesson 10.7: Event Planning: Entertainment View this lesson's videos & digital activities.	• 7.2 AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving • 2.1 3.0 Collaboration • 3.1 • 3.2 • 3.3 4.0 Interpersonal Communication • 4.1 • 4.2 5.0 Technology • 5.1 • 5.3 • 5.4 6.0 Accountability & Ethics • 6.1 • 6.2 7.0 Personal Responsibility • 7.2 • 7.3 • 7.5	In this lesson, students will continue working on their final project by determining the entertainment that will take place at their event	 work collaboratively within their group to determine the entertainment for the event create a list of tasks needed to plan the entertainment for the event 	1 day 45-50 minutes

Lesson 10.8: Event Planning: Presentations View this lesson's videos & digital activities.	AZ Career Literacy Standards: 2.0 Critical Thinking & Problem Solving	In this 2 day lesson, students will wrap up their event planning project and present it to the class	 work collaboratively within their group to create a presentation to show the class their complete event practice public speaking skills while presenting their event planning project to the class 	2 days 90-100 minutes
Lens on the Future: Finding Contribution View this lesson's videos & digital activities.	ECAP: Define a career goal aligned to their personal interests, skills, and values.	This lesson uses the Society Lens and introduces students, through a Gallery Walk, to a number of people who have contributed to their communities in different ways. Then, they'll give some thought to how they can do the same by taking action on their own values. Lesson PDF should be added to ECAP Portfolio.	 Evaluate the contributions of a variety of careers to their community Determine your values and civic issues of interest Connect your values to civic life, acting, and opportunities to engage 	1 day 45-60 minutes

Lens on the Future: Reflecting on Lenses on the Future	ECAP : Document personal identity, interests, and skills. as they relate to career/education planning.	In this last lesson of this Lenses on the Future unit, students will take some time to reflect on key activities or discoveries that they made about themself, their community and their happiness. Lesson PDF should be added to ECAP Portfolio.	 Reflect on your learning and growth over time. Communicate your learning and growth over time. 	1 day 45-60 minutes
View this lesson's videos & digital activities.				

Resources:

https://ellythorsenteaching.blogspot.com/2015/05/how-to-set-up-interactive-notebook-in.html?fbclid=IwAR0WdpzYHgz4N39dvAu2G2hZ7kgVbiSPg5yI5bJYMaCxutHzVyBARPVN Sjk&m=1

AZ CTE Curriculum Consortium

https://edgefactor.com/

https://www.onetonline.org/

https://careerwise.minnstate.edu/careers/facility-mobile-equipment-maintenance-pathway L.html

https://www.azed.gov/

West-MEC

