

Hospitality/Culinary and Food Service CIP #120599

NYSED CTE Approved for Endorsement 9/2003 - Re-approval 6/2013, 6/2018

*Students are required to take ½ credit of the NYSED mandated Career & Financial Management (CFM-A) curriculum (Course #CF01G) and a ½ credit of the CTE course specific CFM-B curriculum (Course #CF02G).

Grade	Course #	Units Taught	Number of Hours of Instruction	CCLS ELA	CCLS Math
9	CF02G (CFM-B)	Welcome to the Restaurant and Foodservice Industry	9		
		Overview of Industry		L 1,2; RST 1,2,3,4; SL 1,2,4,5; W 2,4,5,6,7,8	MP 2,4
		Career Opportunities in the Industry		L 1,2; RST 1,2,3,4; SL 1,2,4; W 2,4,5,6,7	5MBT 7; 6NS 5-7; 7RP, 7NS
		Overview of the Lodging Industry		L 1,2; RST 1,2,3,4; SL 1,2,4; W 2,4,5,6,7	SIC 6; SID 1-3
		Keeping food safe	20		
		Workplace Safety		L 1,2; RST 2,3,4; SL 1, 2, 4; W 2, 4, 8	6NS 5-7; SID 1-3; SIC 6
		Good personal hygiene		L 1,2; RST 2, 3, 4, 9; SL 1, 2, 4, 5; W 2, 4, 6, 7	
		Preventing Hazards		L 1, 2; RST 2,3,4; SL 1, 2, 4, 5; W 2, 4, 6	
		Food Safety Management Systems		L 1, 2; RST 1, 2, 3, 4; SL 1, 2, 4; W 2,4,6	
		Cleaning & Sanitizing		L 1, 2; RST 2,3,4,9; SL 1, 2, 4, 5; W 2, 4,6,7	
		Kitchen Essentials 1-Professionalism	8.5		
		Professionalism		L 1,2; RST 1,2,3,4; SL 1-6; W 2,4,6,9	MP 2,6
		Using Standardized Recipes		L 1,2; RST 1,2,3,4; SL 1,2,4; W 2,4	5MBT 7; ACED 4; NQ 1-3
		Communication	10		
		Communication Process		L 1,2; RST 2,3,4; SL 1,2,3,4,6; W 2,4,5,6	
		Communication Skills		L 1,2; RST 1-4; SL 1,3,4,6; W 2,4,5,9	
		Types of Communication		L 1,2; RST 1-4; SL 1,3,4,6; W 2,4,5	
		Management Essentials	9		
		Learning to work together		L 1,2; RST 2,4,9; SL 1,4,6; W 2,4 8	8EE 5-7; FIF 4-6
		Being a successful leader		L 1,2; RST 2,4,9; SL 1,4,6; W 2,4 8	
		Interviewing and Orientation		L 1,2; RST 1,2,3,4,8,9; SL 1-4; W 2,4,6,7,9	
		Training & Evaluation		L 1,2; RST 1-4; SL 1,2,3,4,6; W 2,4,5,7,9	
		Building a Successful Career in the Industry	11		
		Starting a Career in Foodservice		L 1,2; RST 2,3,4; SL 1,2; W 2,4,5	5MBT 7; 7NS 1,2; 7 RP
		Completing the Application Successfully		L 1,2; RST 1,2,3,4,9; SL 1,2,4,6; W 2,4,5,6,7,9	NQ 1-3; SIC 6; SID 1-3
		The Job Interview		L 1,2; RST 2,3,4; SL 1,2,3,4,6; W 2,4,5,9	
		Advancing in a Career		L 1,2; RST 2,3,4; SL 1,2; W 2,4,5,9	
Careers in the Industry		L 1,2; RST 1,2,3,4,9; SL 1,2,4; W 2,4,5,6,7,9			
Total Hours			67.5		
10	HP02M	Welcome to the Restaurant and Foodservice Industry	2		
		Overview of Industry		L 1,2; RST 1,2,3,4,10; SL 1,2,4,5; W 2,4,5,6,7,8,10	MP 2,4
		Career Opportunities in the Industry		L 1,2; RST 1,2,3,4,10; SL 1,2,4; W 2,4,5,6,7,10	5MBT 7; 6NS 5-7; 7RP1-3; 7NS
		Overview of the Lodging Industry		L 1,2; RST 1,2,3,4,10; SL 1,2,4; W 2,4,5,6,7,10	SIC 6; SID 1-3
		Keeping food safe	30		
		Workplace Safety		L 1,2; RST 2,3,4,10; SL 1, 2, 4; W 2, 4, 8,10	6NS 5-7; SID 1-3; SIC 6
		Good personal hygiene		L 1,2; RST 2, 3, 4, 9,10; SL 1, 2, 4, 5; W 2, 4, 6, 7,10	
		Preventing Hazards		L 1, 2; RST 2,3,4,10; SL 1, 2, 4, 5; W 2, 4, 6,10	
		Food Safety Management Systems		L 1, 2; RST 1, 2, 3, 4,10; SL 1, 2, 4; W 2,4,6,10	
		Cleaning & Sanitizing		L 1, 2; RST 2,3,4,9,10; SL 1, 2, 4, 5; W 2, 4,6,7,10	
		Workplace Safety	20		

		Intro to workplace safety		L 1,2; RST 1,2,3,4,10; SL 1-6; W 2,4,6,9,10	MP 4
		Preventing Accidents & Injuries		L 1,2; RST 2,3,4,10; SL 1, 2, 4; W 2, 4, 8,10	6NS 5-7; SID 1-3
		First Aid and External Threats		L 1,2; RST 2,3,4,10; SL 1, 2, 4; W 2, 4, 8,10	
		Kitchen Essentials 1-Professionalism	25		
		Professionalism		L 1,2; RST 1,2,3,4,10; SL 1-6; W 2,4,6,9,10	MP 2,6
		Using Standardized Recipes		L 1,2; RST 1,2,3,4,10; SL 1,2,4; W 2,4,10	5MBT 7; ACED 4; NQ 1-3
		Kitchen Essentials 2- Equipment & Techniques	30		
		Food service Equipment		L 1,2; RST 1-4,10; SL 1,2; W 2,4,10	MP 2,6
		Getting Ready to Cook		L 1,2; RST 2,3,4,9,10; SL 1,2,4; W 2,4,5,6,7,10	7NS 1,2; 8EE 5-7,
		Cooking Methods		L 1,2; RST 1-4,10; SL 1,2,4,5; W 2,4,5,6,7,9,10	ACED 1,2,4; NQ 1-3
		Cooking & Nutrition		L 1,2; RST 1-4,10; SL 1,2,4,5; W 2,4,5,6,7,9,10	
		Stocks, Sauces, Soups	45		
		Stocks		L 1,2; RST 1,2,3,4,8,10; SL 1,2,4,5; W 2,4,5,6,7,9,10	MP 2,4,6
		Sauces		L 12; RST 1,2,3,4,10; SL 1,2,4; W 2,4,5,10	NQ 1-3; SIC 6; SID 1-3
		Soups		L 12; RST 1,2,3,4,9,10; SL 1,2,4,5; W 2,4,5,6,7,9,10	
		Communication	8		
		Communication Process		L 1,2; RST 2,3,4,10; SL 1,2,3,4,6; W 2,4,5,6,10	
		Communication Skills		L 1,2; RST 1-4,10; SL 1,3,4,6; W 2,4,5,9,10	
		Types of Communication		L 1,2; RST 1-4,10; SL 1,3,4,6; W 2,4,5,10	
		Management Essentials	10		
		Learning to work together		L 1,2; RST 2,4,9,10; SL 1,4,6; W 2,4 8,10	8EE 5-7; FIF 4-6
		Being a successful leader		L 1,2; RST 2,4,9,10; SL 1,4,6; W 2,4 8,10	
		Interviewing and Orientation		L 1,2; RST 1,2,3,4,8,9,10; SL 1-4; W 2,4,6,7,9,10	
		Training & Evaluation		L 1,2; RST 1-4,10; SL 1,2,3,4,6; W 2,4,5,7,9,10	
		Fruits and Vegetables	45		
		Fruits		L 1,2; RST 1,2,3,4,10; SL 1,2,3,4,6; W 2,4,9,10	MP 7
		Vegetables		L 1,2; RST 1,2,3,4,10; SL 1-6; W 2,4,6,8,10	
		Serving guests	20		
		The Importance of Customer Service		L 1,2; RST 1-4,10; SL 1,3,4,6; W 2,4,7,8,10	MP 6, 7 NS 1,2
		Ensuring a Positive Dining Experience		L 1,2; RST 1-4,10; SL 1-6; W 2,4,7,8,10	FIF 4, NQ 1-3,
		Service Styles, Set-ups & Staff		L 1,2; RST 2,3,4,10; SL 1,2,4; W 2,3,4,5,9,10	
		Potatoes & Grains	35		
		Potatoes		L 1,2; RST 1,2,3,4,9,10; SL 1,2,4; W 2,4,6,7,10	MP 1, 7 RP
		Legumes & Grains		L 1,2; RST 1,2,3,4,9,10; SL 1-4,6; W 2,4,5,7,9,10	SIC 6, SID 1-3
		Pasta		L 1,2; RST 1,2,3,4,9,10; SL 1-4,6; W 2,4,5,7,9,10	
		Total Hours	270		
11	HP03M	Nutrition	4		
Baking	(HB03M)	The Basics of Nutrition/Food Allergies		L 1,2; RST 1,2,3,4,9; SL 1,2,4,6; W 2,4,5,6,7	MP 2; 7RP 3,
FOH	(HF03M)	Cost Control	4		
Kitchen	(HK03M)	Intro to Cost Control		L 1,2; RST 1,2,3,4,9; SL 1-4; W 2,4,5,6,7	MP 2,4,6
Banquets	(HQ03M)	Salads & Garnishes	5		
		Salads		L 1,2; RST 1-4; SL 1,2; W 2,4,5	7EE 1-3
		Salad Dressings & Dips		L 1,2; RST 1,2,3,4; SL 1,2; W 2,4	NP 2; NQ 1-3
		Garnishes		L 1,2; RST 1,2,3,4; SL 1,2; W 2,4	
		Purchasing & Inventory	3		
		Managing Purchases	3	L 1,2; RST 1,2,3,4; SL 1,2; W 2,4,9	FIF 4-7; SIC 6; SID 1-3

		Meat, Poultry, Seafood	70		
		Meat		L 1,2; RST 1-4,7,9; SL 1,2,4,6; W 2,4,5,7,9	MP 2,3; 7EE 1,3
		Poultry		L 1,2; RST 1,2,3,4; SL 1,2; W 2,4	NQ 1-3
		Seafood		L 1,2; RST 1-4,7,9; SL 1,2,4,6; W 2,4,5,7,9	
		Charcuterie & Garde Manger		L 1,2; RST 2,3,4,9; SL 1,2,4,6; W 2,4,9	
		Marketing	4		
		The Menu as Marketing Tool	4	L 1,2; RST 1,2,3,4; SL 1,2; W 2,4,8,9	
		Desserts & Baked Goods	110		
		Bakeshop Basics		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,9	MP 2,4,6
		Yeast Breads		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,9	7EE 1,3; 7RP 1-3
		Quick Breads & Cakes		L 1,2; RST 2,3,4; SL 1,2; W 2,4,9	AREI 1-3;FIF 4-6
		Pies, Pastries, and Cookies		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,7,9	NQ 1-3; SIC 6; SID 1-3
		Chocolate		L 1,2; RST 2,3,4; SL 1,2; W 2,4,5,7,9	
		Specialty Desserts		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,7,9	
		Global Cuisine: The Americas	30		
		North America		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	MP 3,4
		Central America and the Caribbean		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	7EE 1,3; 7RP 1-3
		South America		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,9,10	NQ 1-3
		Global Cuisine: Europe, Mediterranean, Middle East, Asia	33		
		Europe		L 1,2; RST 2,3,4,9, SL 1,2; W 2,4,5,7,9	MP 2,3,4,6
		The Mediterranean		L 1,2; RST 1,2,3,4,7,9; SL 1,2; W 2,4,5,6,7,8,9	7EE 1,3; 7RP 1-3
		The Middle East		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,6,7,8,9	NQ 1-3
		Asia		L 1,2; RST 1,2,3,4,9; SL 1,2; W 2,4,5,6,7,8,9	
		Total Hours	270		
12	HP04M	Breakfast Food & Sandwiches	33		
Baking	(HB04M)	Dairy Products & Eggs		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,7,9,10	MP2, 7EE 1,3
FOH	(HF04M)	Breakfast Foods & Drinks		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,7,9,10	
Kitchen	(HK04M)	Sandwiches		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,9,10	
Banquets	(HQ04M)	Cost Control	4		
		Intro to Cost Control		L 1,2; RST 1,2,3,4,9,10; SL 1-4; W 2,4,5,6,7,10	MP2,4,6; 7EE1,3; 7RP3;
		Controlling Food Costs		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,9,10	AREI1-4,6; FIF4-7; NQ1-3;SIC6;
		Controlling Labor Costs		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	SID1-3
		Controlling Quality Standards		L 1,2; RST 1-5,10; SL 1,2; W 2,4,5,10	
		Salads & Garnishes	5		
		Salads		L 1,2; RST 1-4,10; SL 1,2; W 2,4,5,10	MP2; 7EE1-3; NQ1-3
		Salad Dressings & Dips		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Garnishes		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Purchasing & Inventory	4		
		Intro to Purchasing		L 1,2; RST 1-4,9,10; SL 1,2; W 2,4,5,7,9,10	MP2-4; 7EE1-3; 7RP3; AREI1-3;
		Meat, Poultry, Seafood	33		
		Meat		L 1,2; RST 1-4,7,9,10; SL 1,2,4,6; W 2,4,5,7,9,10	MP2,3; 7EE1,3; NQ1-3
		Poultry		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Seafood		L 1,2; RST 1-4,7,9,10; SL 1,2,4,6; W 2,4,5,7,9,10	
		Marketing	4		
		Intro to Marketing		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	MP3; 7RP1-3; SIC6; SID1-3
		Desserts & baked Goods	82		

		Bakeshop Basics		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	MP2,4,6; 7RP1-3; 7EE1,3;
		Yeast Breads		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	AREI1-3; FIF4-6;
		Quick Breads & Cakes		L 1,2; RST 2,3,4,10; SL 1,2; W 2,4,9, 10	NQ1-3; SIC6; SID1-3
		Pies, Pastries, and Cookies		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	
		Chocolate		L 1,2; RST 2,3,4,10; SL 1,2; W 2,4,5,7,9,10	
		Specialty Desserts		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	
		Global Cuisine: The Americas	45		
		North America		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	MP2-4,6; 7EE1,3; 7RP1-3
		Central America and the Caribbean		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	NQ1-3
		South America		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,9,10	
		Global Cuisine: Europe, Mediterranean, Middle East, Asia	60		
		Europe		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	MP2-4,6; 7EE1,3; 7RP1-3
		The Mediterranean		L 1,2; RST 1,2,3,4,7,9,10; SL 1,2' W 2,4,5,6,7,8,9,10	NQ1-3
		The Middle East		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,6,7,8,9,10	
		Asia		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,6,7,8,9,10	
		Total Hours	270		
12	FG01G	Breakfast Food & Sandwiches	5		
	Gourmet: Culinary Theory	Dairy Products & Eggs		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,7,9,10	MP2; 7EE1,3
		Breakfast Foods & Drinks		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,7,9,10	
		Sandwiches		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,9,10	
		Nutrition	5		
		The Basics of Nutrition		L 1,2; RST 1,2,3,4,9,10; SL 1,2,4,6; W 2,4,5,6,7,10	MP2; 7RP3; ACED4; AREI1-3;
		Making Menu Items More Nutritious		L 1,2; RST 1,2,3,4,9,10; SL 1,2,4,6; W 2,4,5,6,7,10	NQ1-3
		Cost Control	25		
		Intro to Cost Control		L 1,2; RST 1,2,3,4,9,10; SL 1-4; W 2,4,5,6,7,10	MP2,4,6; 7EE1,3; 7RP3;
		Controlling Food Costs		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,5,9,10	AREI 1-4,6; FIF4-7; NQ1-3; SIC6;
		Controlling Labor Costs		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	SID1-3
		Controlling Quality Standards		L 1,2; RST 1-5,10; SL 1,2; W 2,4,5,10	
		Salads & Garnishes	5		
		Salads		L 1,2; RST 1-4,10; SL 1,2; W 2,4,5,10	MP2; 7EE1-3; NQ1-3
		Salad Dressings & Dips		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Garnishes		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Purchasing & Inventory	25		
		Intro to Purchasing		L 1,2; RST 1-4,9,10; SL 1,2; W 2,4,5,7,9,10	MP2,3,4; 7EE1-3; 7RP3;
		Making Purchasing Decisions		L 1,2; RST 2,3,4,10; SL 1,2,4,6; W 2,4,8,10	AREI1-3; FIF4-7;
		Managing Purchases		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,9, 10	SIC6; SID1-3
		Meat, Poultry, Seafood	10		
		Meat		L 1,2; RST 1-4,7,9,10; SL 1,2,4,6; W 2,4,5,7,9,10	MP2,3; 7EE1,3; NQ1-3
		Poultry		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,10	
		Seafood		L 1,2; RST 1-4,7,9,10; SL 1,2,4,6; W 2,4,5,7,9,10	
		Charcuterie & Garde Manger		L 1,2; RST 2,3,4,9,10; SL 1,2,4,6; W 2,4,9,10	
		Marketing	10		
		Intro to Marketing		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	MP3; 7RP1-3; SIC6; SID1-3
		Marketing Analysis, Identity and Communication		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,8,9,10	
		The Menu as Marketing Tools		L 1,2; RST 1,2,3,4,10; SL 1,2; W 2,4,8,9,10	
		Desserts & baked Goods	5		
		Bakeshop Basics		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	MP2,4,6; 7RP1-3; 7EE1,3;

	Yeast Breads		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,9,10	AREI1-3; FIF4-6;
	Quick Breads & Cakes		L 1,2; RST 2,3,4,10; SL 1,2; W 2,4,9, 10	NQ1-3; SIC6; SID1-3
	Pies, Pastries, and Cookies		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	
	Chocolate		L 1,2; RST 2,3,4,10; SL 1,2; W 2,4,5,7,9,10	
	Specialty Desserts		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	
	Sustainability in the Restaurant and Foodservice Industry	25		
	Intro to Water Conservation		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	MP3,4; 7EE1,3; 7RP3;
	Energy Conservation		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	SIC6; SID1-3
	Waste Management		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W2,4,5,7,8,9,10	
	Sustainable food Practices		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W2,4,5,7,8,9,10	
	Global Cuisine: The Americas	10		
	North America		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	MP2-4,6; 7EE1,3; 7RP1-3
	Central America and the Caribbean		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,7,8,9,10	NQ1-3
	South America		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,9,10	
	Global Cuisine: Europe, Mediterranean, Middle East, Asia	10		
	Europe		L 1,2; RST 2,3,4,9,10; SL 1,2; W 2,4,5,7,9,10	MP2-4,6; 7EE1,3; 7RP1-3
	The Mediterranean		L 1,2; RST 1,2,3,4,7,9,10; SL 1,2' W 2,4,5,6,7,8,9,10	NQ1-3
	The Middle East		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,6,7,8,9,10	
	Asia		L 1,2; RST 1,2,3,4,9,10; SL 1,2; W 2,4,5,6,7,8,9,10	
	Total Hours	135		
	TOTAL PROGRAM HOURS	1012.5		
NYSED Approved Integrated Academic Credit available:				
	English Language Arts - 4 th Unit – Portfolio review			
Required Industry Assessment:				
	NOCTI - #4020 Commercial Foods			
Post-Secondary Articulated Credit students are eligible for:				
Niagara County Community College				
	CUL 120: Principals Of Baking, 3 credits			
	CUL 122: Breakfast & Lunch, 3 credits			
	CUL 124: Production Experience Lab 2, 3 credits			
	CUL 130: Sanitation & Safety, 3 credits			
Alfred State College				
	Culinary Foundations 1153, 3 credits or			
	Baking Foundations 1143, 3 credits			