

# Career and Technical Education Course Blueprint

## Family and Consumer Sciences Education

### 7121 Culinary Arts and Hospitality I

Public Schools of North Carolina  
State Board of Education • Department of Public Instruction  
Academic Services and Instructional Support  
Career and Technical Education

*Raleigh, North Carolina*  
**Summer 2005, Version 2**

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***In Summer 2012, the Version 2 curriculum documents were released to reflect the division of Culinary Arts and Hospitality I (2 credits) into Introduction to Culinary Arts and Hospitality and Culinary Arts and Hospitality I, each one-credit course. Judy Simon- Modification Facilitator***

*This blueprint has been reviewed by business and industry representatives for technical content and appropriateness for the industry. Contact [FACSEducation@dpi.nc.gov](mailto:FACSEducation@dpi.nc.gov) for more information.*

## Career and Technical Education Course Blueprint

A course blueprint is a document laying out the framework of the curriculum for a given course.

Shown on the blueprint are the units of instruction, the core competencies in each unit, and the specific objectives for each competency. The blueprint illustrates the recommended sequence of units and competencies and the cognitive and performance weight of the objective within the course.

The blueprint should be used by teachers to plan the course of work for the year, prepare daily lesson plans, construct instructionally valid interim assessments. Statewide assessments are aligned directly with the course blueprint.

For additional information about the blueprint contact Career and Technical Education, Division of Instructional Services, North Carolina Department of Public Instruction, 6358 Mail Service Center, Raleigh, North Carolina 27699-6358.

### Interpretation of Columns on Career and Technical Course Blueprints

No.	Heading	Column information
1	Comp# Obj.#	Comp=Competency number (two digits); Obj.=Objective number (unique course identifier plus competency number and two-digit objective number).
2	Unit Titles/Competency and Objective Statements	Statements of unit titles, competencies per unit, and specific objectives per competency. Each competency statement or specific objective begins with an action verb and makes a complete sentence when combined with the stem "The learner will be able to. . ." (The stem appears once in Column 2.) Outcome behavior in each competency/objective statement is denoted by the verb plus its object.
3	Time Hrs	Space for teachers to calculate time to be spent on each objective based on the course blueprint, their individual school schedule, and analysis of students' previous knowledge on the topic.
4&5	<u>Course Weight</u>  Cognitive  Performance	Shows the relative importance of each objective, competency, and unit. Weight is broken down into two components: cognitive and performance. Add the cognitive and performance weights shown for an objective in columns 4 and 5 to determine its total course weight. Course weight is used to help determine the percentage of total class time that is spent on each objective. The breakdown in columns 4 and 5 indicates the relative amount of class time that should be devoted to cognitive and performance activities as part of the instruction and assessment of each objective. Objectives with performance weight should include performance activities as part of instruction and/or assessment.
6	Type Behavior	Classification of outcome behavior in competency and objective statements. (C=Cognitive; P=Performance)
7	Integrated Skill Area	Shows links to other academic areas. Integrated skills codes: A=Arts; E=English Language Arts; CD=Career Development; CS=Information/Computer Skills; H=Healthful Living; M=Math; SC=Science; SS=Social Studies.
8	Core Supp	Designation of the competencies and objectives as Core or Supplemental. Competencies and objectives designated "Core" must be included in the Annual Planning Calendar and are assessed on the statewide assessments..

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**Family and Consumer Sciences Education**  
**COURSE BLUEPRINT for 7121 Culinary Arts and Hospitality I**  
 (Recommended hours of instruction: 135-180)

Comp # Obj #	Unit Titles/Competency and Objective Statements (The Learner will be able to:)	Course Weight		Type Behavior	Integrated Skill Area	Core Supp
		Cognitive	Performance			
1	2	4	5	6	7	8
	<b>Total Course Weight</b>	<b>40%</b>	<b>60%</b>			
<b>1.00</b>	<b>Demonstrate basic hot food production.</b>	<b>22%</b>	<b>30%</b>	<b>C3P</b>	<b>H/M/SC</b>	<b>Core</b>
1.01	<i>Identify cooking methods and how cooking alters food.</i>	10%		C1	H/M/SC	Core
1.02	<i>Demonstrate dry heat cooking.</i>	3%	8%	C3P	H/M/SC	Core
1.03	<i>Demonstrate moist cooking.</i>	4%	8%	C3P	H/M/SC	Core
1.04	<i>Demonstrate combination cooking.</i>	3%	8%	C3P	H/M/SC	Core
1.05	<i>Prepare stocks, sauces, and soups.</i>	2%	6%	C3P	H/M/SC	Core
<b>2.00</b>	<b>Apply basic baking techniques.</b>	<b>12%</b>	<b>24%</b>	<b>C3P</b>	<b>H/M/SC</b>	<b>Core</b>
2.01	<i>Demonstrate preparation of basic quick breads.</i>	4%	8%	C3P	H/M/SC	Core
2.02	<i>Demonstrate preparation of basic cookies.</i>	4%	8%	C3P	H/M/SC	Core
2.03	<i>Demonstrate preparation of basic cakes.</i>	4%	8%	C3P	H/M/SC	Core
<b>3.00</b>	<b>Apply modern American service skills.</b>	<b>6%</b>	<b>6%</b>	<b>C3P</b>	<b>H/SC</b>	<b>Core</b>
3.01	<i>Explain modern American table settings.</i>	2%	2%	C3	H/SC	Core
3.02	<i>Demonstrate modern American plated service.</i>	4%	4%	C3P	H/SC	Core
3.03	<i>Identify additional service styles and environments.</i>					Supp