

Career and Technical Education Adapted CTE Course Blueprint of Essential Standards

Family and Consumer Sciences Education

7171 ProStart[®] I

Public Schools of North Carolina
State Board of Education • Department of Public Instruction
Academic Services and Instructional Support
Division of Career and Technical Education
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Raleigh, North Carolina
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Special thanks to the following educators who developed this Adapted CTE Course Blueprint.

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Susan Seay – Retired, North Carolina Hospitality Education Foundation
Takeda LeGrand – North Carolina Department of Public Instruction

This Adapted CTE Course Blueprint has been reviewed by business and industry representatives for technical content and appropriateness for the industry.

Adapted CTE Course Blueprint of Essential Standards

Essential standards are big, powerful ideas that are necessary and essential for students to know to be successful in a course. Essential standards identify the appropriate verb and cognitive process intended for the student to accomplish. Essential standards provide value throughout a student's career, in other courses, and translate to the next level of education or world of work.

This document lays out the essential standards for successfully completing the ProStart® Program leading to a ProStart® National Certificate of Achievement (COA) certification. The certifying organization provides the curriculum, which is used to write the essential standards. The essential standards use Revised Bloom's Taxonomy (RBT) category verbs (remember, understand, apply, analyze, evaluate, create) that reflect the overall intended cognitive outcome of the indicators written by the National Restaurant Association Educational Foundation. Each essential standard reflects the intended level of learning through two dimensions; The Knowledge Dimension is represented with letters A-C and the Cognitive Process Dimension by numbers 1-6.

The Adapted CTE Course Blueprint includes essential standards aligned with the ProStart® National Certificate of Achievement (COA) certification. Also included are the relative weights of the essential standards within the course. The industry certification reflected in this document is ProStart® National Certificate of Achievement (COA) certification.

This document will help teachers plan for curriculum delivery for the course, prepare daily lesson plans, and construct valid formative, benchmark, and summative assessments. Curriculum for this course is not provided by NCDPI. Assessment for this course is provided by the National Restaurant Association Educational Foundation and assesses the intended outcome of the sum of its standards.

For additional information about this blueprint, contact the Division of Career and Technical Education, North Carolina Department of Public Instruction, 6361 Mail Service Center, Raleigh, North Carolina 27699-6361.

Reference: Anderson, Lorin W. (Ed.), Krathwohl, David R. (Ed.), et al., *A Taxonomy for Learning, Teaching, and Assessing: A Revision of Bloom's Taxonomy of Educational Objectives*, Addison Wesley Longman, Inc., New York, 2001.

Interpretation of Columns on the NCDPI Adapted CTE Course Blueprint

No.	1	2	3	4
Heading	Essential Std #	Unit Titles, Essential Standards, and Indicators	Course Weight	RBT Designation
Column information	Unique course identifier and essential standard number.	Statements of unit titles, essential standards per unit, and specific indicators per essential standard. If applicable, includes % for each indicator.	Shows the relative importance of each unit and essential standard. Course weight is used to help determine the percentage of total class time to be spent on each essential standard.	Classification of outcome behavior in essential standards and indicators in Dimensions according to the Revised Bloom's Taxonomy. Cognitive Process Dimension: 1 Remember 2 Understand 3 Apply 4 Analyze 5 Evaluate 6 Create Knowledge Dimension: A Factual Knowledge B Conceptual Knowledge C Procedural Knowledge

Career and Technical Education conducts all activities and procedures without regard to race, color, creed, national origin, gender, or disability. The responsibility to adhere to safety standards and best professional practices is the duty of the practitioners, teachers, students, and/or others who apply the contents of this document.

Career and Technical Student Organizations (CTSO) are an integral part of this curriculum. CTSOs are strategies used to teach course content, develop leadership, citizenship, responsibility, and proficiencies related to workplace needs.

**Adapted CTE Course Blueprint of Essential Standards for
7171 ProStart® I**
(Recommended hours of instruction: 135-180)

Essential Std #	Units, Essential Standards, and Indicators (The Learner will be able to :)	Course Weight	RBT Designation
1	2	3	4
	Total Course Weight	100%	
1.00	Understand the restaurant and foodservice industry.	8%	B2
2.00	Understand basic food safety and occupational safety.	26%	B2
3.00	Apply essential culinary techniques.	17%	C3
4.00	Apply techniques to prepare stocks, sauces, and soups.	7%	C3
5.00	Apply effective communication skills.	9%	C3
6.00	Understand essential elements of management.	7%	B2
7.00	Understand fruits and vegetables.	6%	B2
8.00	Understand customer service techniques.	8%	B2
9.00	Understand potatoes and grains.	6%	B2
10.00	Understand techniques used to build a career in the restaurant and foodservice industry.	6%	B2