



# Curriculum Connections

The Georgia Department of Education Student Chef Competition aligns with Georgia Standards. Examples are listed below.

Culinary Arts Pathway: Introduction to Culinary Arts	
HOSP-ICA-1	<p>Demonstrate employability skills required by business and industry.</p> <p>1.1: Communicate effectively through writing, speaking, listening, reading and interpersonal abilities.</p> <p>1.2: Demonstrate creativity by asking challenging questions and applying innovative procedures and methods.</p> <p>1.4 Model work readiness traits required for success in the workplace including integrity, honesty, accountability, punctuality, time management, and respect for diversity.</p> <p>1.5 Apply the appropriate skill sets to be productive in a changing, technological, diverse workplace to be able work independently and apply teamwork skills.</p> <p>1.6: Present a professional image through appearance, behavior and language.</p>
HOSP-ICA-6	Analyze and examine fundamental safety skills and practices related to the commercial kitchen.
HOSP-ICA-7	Examine and identify standardized recipes and their role in a commercial kitchen. Practice culinary math skills through recipe conversion and measurements.
HOSP-ICA-8	Examine and perform all aspects of kitchen knife use and classic knife skills.

<b>Culinary Arts Pathway: Culinary Arts I</b>	
HOSP-CAI-1	Demonstrate employability skills required by business and industry.
HOSP-CAI-2	Examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate.
HOSP-CAI-3	Acquire and apply basic knowledge of using and maintaining professional kitchen equipment.
HOSP-CAI-4	Demonstrate basic knowledge in business and culinary math skills.

<b>Culinary Arts Pathway: Culinary Arts II</b>	
HOSP-CAII-1	Demonstrate employability skills required by business and industry.
HOSP-CAII-3	Demonstrate competency in the commercial food preparation of all menu categories to produce a variety of food products.

<b>Nutrition &amp; Food Science Pathway: Food, Nutrition &amp; Wellness</b>	
HUM-FNW-1	Demonstrate employability skills required by business and industry.
HUM-FNW-4	Evaluate nutritional information in relation to wellness for individuals and families.
HUM-FNW-5	Analyze the effects of food eating behaviors on wellness.
HUM-FNW-7	Analyze food safety and sanitation practices from production to consumption.
HUM-FNW-10	Design and demonstrate ability to select, store, prepare and serve nutritious, safe and appealing foods.

<b>Nutrition &amp; Food Science Pathway: Food for Life</b>	
HUM-FL-1	Demonstrate employability skills required by business and industry.
HUM-FL-3	Design and demonstrate a nutritious diet.
HUM-FL-7	Develop a nutritionally balanced diet for children in the different stages of childhood.
HUM-FL-8	Develop a nutritionally balanced diet for an adolescent.

<b>Nutrition &amp; Food Science Pathway: Food Science</b>	
HUM-FS-1	Demonstrate employability skills required by business and industry.
HUM-FS-9	Summarize why proteins are important in food preparation and preservation and the nutritional impact they have on diet.
HUM-FS-10	Investigate the sources, and impact of food formulations, preparation and preservation on food constituents important to health.
HUM-FS-13	Investigate measures used to produce safe and wholesome food under sanitary conditions.

<b>Middle School Standards for Family and Consumer Sciences (Grades 6-8)</b>	
MSFCS6-CD1 MSFCS7-CD1 MSFCS8-CD1	Demonstrate employability skills required by business and industry.
MSFCS6-CD3 MSFCS7-CD3 MSFCS8-CD3	Apply principles of nutrition and food science and their relationships to human growth, development, health and wellness using technology and hands-on experiences to support informed decision-making skills needed to maintain a healthy lifestyle.
MSFCS6-CD4 MSFCS7-CD4 MSFCS8-CD4	Identify and apply culinary-related knowledge, technology and skills necessary for food preparation and service in a safe and sanitary work environment.

To learn more about the Student Chef Competition, please visit:

[Student Chef Competition \(gadoe.org\)](http://www.gadoe.org/Student-Chef-Competition)

### Links to Standards:

Hospitality and Tourism: (Intro to Culinary-Culinary II):

<https://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Pages/cluster-HT.aspx>

Human Services (Nutrition and Food Science & Middle School-FACS):

<https://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Pages/cluster-human.aspx>