

Culinary CS1: Please use the space provided below to write any comments/concerns you have about the sequence of learning for this pathway.	Culinary CS2: The curriculum content is not duplicated and shows a build of level of challenge as scholars work their way through the pathway?	Culinary CS3: The curriculum content appears to be free of bias against Special Education and English Language Learners?
<p>Yes</p> <p>The course sequence is logical and methodical and very thoughtful for the development of young students as they begin a career in Culinary Arts</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>Yes</p> <p>I do not see duplication in the curriculum. I do believe the natural layering of more in depth course materials, as the courses progress, does allow students to develop yet fosters reinforcement of some more critical skills critical skills i.e. safety sanitation, math etc.</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>
<p>Yes</p> <p>Maybe I'm missing this, but having a unit about nutrition (e.g. macronutrients, healthy eating, etc.) would be beneficial.</p>	<p>Yes</p>	<p>Yes</p>
<p>Yes</p> <p>It progresses</p>	<p>Yes</p> <p>none</p>	<p>Yes</p>
<p>Yes</p> <p>Yes</p>	<p>But I also know that things, like safety, must be present or reviewed each year. So there isn't duplication in the in-depth content but some review of necessary content.</p> <p>Yes</p> <p>Yes</p>	<p>While it is free of bias, providing support for SPED and ENL's would be very valuable and would increase the number of students who complete the program.</p> <p>Yes</p> <p>Yes</p>
<p>Yes</p> <p>Sequence is appropriate based on level of rigor.</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>No</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>Sequence of learning is appropriate as level of rigor progressively increases such as vocabulary and culinary tasks.</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>

Culinary SR 1: There is clear evidence that the curriculum meets the Career Development and Occupational Studies Learning Standards 1-3?	Culinary SR2: There is clear evidence that the curriculum addresses Common Career and Technical Core (CCTC) where appropriate?	Culinary SR3: There is clear evidence that Culinary curriculum addresses any Next-Gen standards in related CORE(S) ?
Yes	Yes	Yes
Yes	I feel that the courses brilliantly follows CCTC - very well rounded.	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes Accounting to add more math if necessary.	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes	This is an area of focus to continue improving with the specific implementation of math.	Essential knowledge and skills outlined this area.
Yes Standards crosswalk was presented.	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes

Culinary IA1: An industry assessment has been chosen that has both a multiple choice component and a practicum component for scholars?	Culinary IA2: This assessment is being provided by a third party and meets the requirements for a 4+1--> successful passing of this exam will allow the scholar to substitute this exam for a 5th Regents exam?	Please use the space provided below to write any comments/concerns you have about the Industry Assessment that has been chosen.	Culinary IA3: The overall program curriculum prepares students for successful completion of the chosen technical assessment?
Yes	Yes		Yes
Yes	Yes	It is clearly stated in the Pathway Sequence Chart the 4 + 1 that 5 credits must be obtained to be eligible for Advanced Regents	Yes
Yes	Yes		Yes
Yes	Yes		Yes
Yes	Yes		Yes
Yes	Yes		Yes
		There needs to be clear communication with school counselors on who is going to take the exam. Students will also need to understand what the 5 exams are so that they don't think this exam will replace English or a Science exam. Counselors are willing to come in and explain that (again).	Our new focus on increasing baking matches not only where the growth will be in NYS but with the exam.
Yes	Yes		Yes
Yes	Yes		Yes
			Unit levels are appropriately sequenced that allows ample opportunities for scholars to successfully prepare for the CTE exam.
Yes	Yes		Yes
Yes	Yes		Yes
Yes	Yes		Yes
Yes	Yes		Yes

Work Based Learning

Culinary EP 1: Employability Profile(s) are related to the program of study and include both employability skills and industry skills?	Culinary EP 2: Each student in the program have been or will be evaluated using the profile(s) and students will also review and update their own employability while in the program.
<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>
<p>Yes</p> <p>Yes</p>	<p>Yes</p> <p>Yes</p> <p>How often? Add soft skills which might be under "guest services" that industry folks suggested. Any other certifications that are out there - I see there are two blanks left and I'm thinking things can be written in there. Even if it's First Aid/CPR/AED.</p>
<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Specific employability profile is utilized for the culinary program.</p>

Culinary PS 1: The agreement(s) is/are designed to prepare students for the transition to post secondary study in the career area?	Culinary PS 2: The agreement(s) that has/have been obtained offer direct benefits to students in the program seeking approval?
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes
Yes	Yes

Please feel free to use the space below for any additional comments regarding the Culinary Arts Recertification Self-Study we have just completed .

This curriculum has been updated to include more current industry expected education and experience. I am looking forward to the opportunity to employ graduates and see our industry gain a much needed benefit from this program.