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| --- | --- | --- |
| **Educational & Physical Attributes** | **Expectations** | **Present Education Level** |
| **Program Safety & Physical Considerations** | * A focus on preparing, holding and serving food
* A focus on safety around kitchen equipment, knives, and other tools and equipment found in the industry
* Ability to work in a fast-paced environment
* Good personal hygiene
* Stamina needed to stand on feet for long periods of time
* Industry dress uniform daily
* Professional and meet industry standards
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| Action/Need: |
| **Essential skills for this lab**  | * Active listening Skills
* Speaking Skills
* Service Orientation
* Social Perceptiveness
* Manual Dexterity
* Excellent Attendance

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| Action/Need: |
| **Reading & Language Arts Levels** | * Cite specific textual evidence & determine the central ideas or conclusions
* Determine the meaning of symbols, key terms, & other content specific vocabulary
* Analyze the structure of the relationships among concepts in a text
* Use tables, charts, organizers to analysis technical information expressed in a text into visual form
* Compare & contrast findings in a text
* Evaluate the hypotheses, data, analysis, and conclusions in a technical text
* Synthesis information from a range of sources
* Read & comprehend technical texts independently & proficiently
* Write different types of essays such as: argumentative, informative, & explanatory focused on program specific content
* Produce clear & coherent writing
* Develop and strengthen writing by brainstorming, revising, editing, rewriting
* Write routinely over short/long time frames for a range of tasks, purposes, & audiences
* Use technology to produce, publish, or share writing
 | Reading Grade PSSA: BB BAS PRO ADVWriting Grade PSSA: BB BAS PRO ADVKeystone Literature: BB BAS PRO ADVLexile Score: |
| Action/Need: |
| **Math Level** | * Arithmetic computational skills
* Addition, subtraction, multiplication, and division of whole numbers, fractions and decimals
* Using rations and proportions
* Using conversion factors to change between units
* Converting between decimals and fractions
* Calculating percentages
* Use percents to determine various other quantities
* Basic algebra skills
* Using formulas
* Manipulating equations
* Rounding off numbers
* Estimating quantities
* Applications of all the above for portion control, purchasing, pricing , profit margins, and other operations in the hospitality industry
 | Math Grade 8 PSSA: BB BAS PRO ADVKeystone Algebra I: BB BAS PRO ADVMath Level:Additional assessments if applicable |
| Action/Need: |
| **Theory Time** | * 4.5 hours per week
 |  |
| Action/Need: |
| **Homework** | * 1 hour per week
 |  |
| Action/Need: |
| **Lab Time** | * 8 hours per week
 |  |
| Action/Need: |
| **Assessments** | * Quarterly Assessments
* Math/Literacy Assessments
* NOCTI (mandatory for all CTC programs)
* Industry Certifications

-OSHA 10-Serv Safe Certification |  |
| Action/Need: |
| **Study & Other Skills** | * Note taking skills
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| Action/Need: |
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