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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 |  |
| Action/Need: | | |
| **Essential skills for this lab** | * Active listening Skills * Speaking Skills * Service Orientation * Social Perceptiveness * Manual Dexterity * Excellent Attendance |  |
| 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 ADV  Writing Grade PSSA: BB BAS PRO ADV  Keystone Literature: BB BAS PRO ADV  Lexile 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 ADV  Keystone Algebra I: BB BAS PRO ADV  Math 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 |  |
| Action/Need: | | |
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