



School District U-46

High School CTE Culinary Arts Curriculum Resources for the 2025-2026 School Year

Board of Education Presentation

Presenter

Doreen Roberts, Coordinator Career and Technical Education
Celia Banks, Director of Curriculum and Instruction

April 2025



Purpose

The adoption and funding of new Culinary Arts curriculum and resources for all high school courses.

Alignment to Strategic Plan

U46 STRATEGIC PLAN AUG 2022 Revised



Student Success

It is our responsibility to ensure all students are engaged in rigorous learning, receive quality core instruction, and can develop the skills they need for better life chances and opportunities. By helping students develop self and peer agency, they will develop a growth mindset as they learn to expand their perspectives.

Effective & Engaged Staff

We will value, develop, recruit, and retain a forward-thinking, highly qualified, and diverse workforce. We will establish a robust process for measuring employee engagement to identify and proactively address employee engagement issues.

Culture, Climate & Community

We will engage in meaningful and effective relationships with our students, families and the greater community and will ensure that our schools are welcoming and inviting places for all of our U-46 students and families. We will become a choice district that inspires families to join us.

Excellence, Efficiency & Accountability

We will advocate for and utilize systems and resources that promote fiscal equity, operational excellence, efficiency and accountability. It is our moral imperative to change until all our systems measurably work for all students.



Rationale

Culinary Arts

- Updated 2011
- Postsecondary and Workforce Readiness Act (PWR)
- Outdated Curriculum
- Inconsistent Implementation
- Need Common Assessments
- Stronger Alignment to Industry Standards

Committee Members

Culinary Arts

Jacob Rosborough, *Bartlett High School*

Ammee Schubert, *Elgin High School*

Garrett Wolf, *South Elgin High School*

Kara Atchason, *Streamwood High School*

Amanda Chrisos, *Streamwood High School*

Doreen Roberts, *Coordinator of Career and Technical Education*



Process Timeline

2022-2023
Standards and course relevancy

January 2025
Teams selected

January 15th
Progress report and feedback

February 2025
Instructional Council

Spring/Summer 2025
Training

Fall 2024
Identified curriculum resources

January 14th
Team meeting

January 22nd
Team meeting

April 2025
Board of Education

2025-2026
Implementation

Standards

Culinary Arts

- National Standards for Family and Consumer Sciences: 8.0 Food and Production Services
- CCSS.ELA

Program Overview

Culinary Arts Program of Study

- Residential kitchen essentials
- Home cooking techniques
- Experience industry style kitchens
- Plan and prepare for restaurant service
- Run an in school restaurant
- Understand aspects of the hospitality industry

Culinary Course Sequence

Course & Resource	Grades	Course Information
Introduction to Culinary Arts <u>Guide to Good Food: Nutrition and Food Preparation</u> , 16th Edition (2025)	9, 10	No Prerequisite Kitchen Labs
Culinary Arts <u>Guide to Good Food: Nutrition and Food Preparation</u> , 16th Edition (2025) ServSafe Food Handler materials	10, 11, 12	Intro to Culinary Arts recommended Kitchen Labs Industry Credential
Advanced Culinary Arts <u>The Culinary Professional</u> , 4th Edition (2023)	11, 12	Culinary Arts recommended Kitchen Labs Industrial kitchen Labs
Culinary Arts and Restaurant Management <u>The Culinary Professional</u> , 4th Edition (2023) ServSafe Managerial materials	11, 12	Advanced Culinary Arts recommended Industrial Kitchen Labs Industry Credential

Recommended Resources

Culinary Arts

Goodheart-Wilcox:

Guide to Good Food: Nutrition and Food Preparation, 16th Edition (2025)

The Culinary Professional, 4th Edition (2023)

ServSafe Food Handler materials

ServSafe Managerial materials

Implementation Plan

School Year	
2024-2025	<ul style="list-style-type: none">• Approval of curriculum and resources• Summer voluntary professional learning offerings
2025-2026	<ul style="list-style-type: none">• Resource Training• Implement curriculum and resources• On-going job-embedded professional learning• Utilize common assessment data to monitor implementation and determine professional learning needs• Monitor resource data usage to ensure effective implementation• Summer voluntary professional learning offerings
2026-2027 2027-2028	<ul style="list-style-type: none">• Monitor implementation of curriculum and resources• Continue offering professional learning• Utilize common assessment data to monitor implementation and determine professional learning needs• Monitor resource data usage to ensure effective implementation• Review relevancy of resource selection• Voluntary summer professional learning offerings

Professional Learning

Content/Course	Curriculum & Assessment Unpacking	Resource Training	Additional Professional Learning Needs
Intro to Culinary Arts	X	Goodheart-Wilcox	Culinary based skill development and continued learning
Culinary Arts	X	Goodheart-Wilcox	
Adv Culinary Arts	X	Goodheart-Wilcox	
Culinary Arts & Restaurant Management	X	Goodheart-Wilcox	

Culinary Cost

Item	# of Years of Access	Quantity	Total Cost
Textbooks and Online Licenses	6 years	varies by course	\$338,108.85
Supplementary Materials	varies	varies	\$24,352.88
Professional Development	annually	Max 25 teachers	Year 1 \$35,050.00
TOTAL			\$397,511.73

Cost

Culinary Arts

Estimated Annual Cost of Consumables \$73,767.65

Estimated Per-Pupil Cost Per Year
\$90.00

Proposed Results

- Updated curriculum
- Common assessments
- Common resources
- Alignment with Postsecondary and Workforce Readiness Act
- Future pathway endorsements
- Increased enrollment
- Preparation for career and college
- Industry credentials

Plans for the Evaluation of Change

The Office of Career and Technical Education will review Culinary Arts data data to make shifts in professional learning, support resource utilization, and align with instructional clarity.

Data collected will include:

- Common assessment data
- Industry credential earning rate
- Resource usage

Yearly evaluation of data and feedback on the relevancy of resources will be collected and used to inform curriculum adjustments and professional learning.

