



Culinary Program Implementation Guide

Use our culinary tools and curricula to engage your students in career exploration and help them develop 21st Century skills.

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Visit www.realityworks.com/culinary-program-implementation/ to view product and program details.



Butcher Cut Models

Help students learn how to identify, prepare, and cook butcher cuts of beef, pork, lamb, and chicken with magnetic models.

Plant Producer and Plant Mini Educational Hydroponics Systems

Grow a variety of plants while addressing key plant science, STEM, and sustainability concepts.

Beef & Pork 3D Meat Cuts Poster

Show students primal beef and pork meat cuts in realistic, full-color detail.

Knife Skills Kit

Create interactive knife skills activities for up to six groups to work on simultaneously.

Food Truck Design Kit

Give students hands-on design experience as they build their own food truck business.

Food Science and Nutrition Lab Kit

Introduce students to food science and nutrition concepts.

Culinary Math Training Kit

Review foundational math concepts and introduce students to basic culinary math.

RealCareer™ Food Safety Kit

Have up to six small groups work with hands-on food safety activities simultaneously.

Kitchen Safety Kit

Introduce students to basic kitchen safety concepts and techniques.

Sports Nutrition Lab Kit

Teach students about nutrients, nutrition, body weight and composition, and more.

Farm to Fork Lab Kit

Introduce students to farm-to-table concepts, focus on problem-solving skills and practice with materials for a variety of lab activities.

Create a Custom Pathway Package

Choose hands-on learning aids and curricula that meet your unique program needs.

All products can be purchased separately

Culinary Curricula Overview

All curricula include lesson plans, presentation slides, assessments and other student materials.

Experiential Learning Tools	Curriculum Length	Lesson Topics	
Food Science and Nutrition Lab Kit	17-22 hours	• Career Planning • Food Safety • Introduction to Nutrition • Nutrition Therapy	• Food Technology • Food Science, Dietetics, and Nutrition Management • Food Biology and Chemistry
Food Truck Design Kit	18 hours	• Marketing for Food Trucks • Budget Management for a Food Truck Business	• Menu Development • Interior Food Truck Design • Business Plan Know-How
Farm to Fork Lab Kit	7 hours	• Production of Goods • Processing Agricultural Products • Transporting Food to a Regional Distribution Center • Shipping Produce to Local Retail Stores • Food Ending Up on Your Plate	
Kitchen Safety Kit	5 hours	• Introduction to Kitchen Safety • Sanitation • Knife Safety • Prevention of Burns, Falls, and Electrical and Chemical Hazards • Kitchen Safety, Hazardous Kitchen Assessment	
RealCareer™ Food Safety Kit	8-10 hours	• Introduction to Basic Food Safety • Foodborne Illnesses • Preventing Foodborne Illness Outbreaks • Temperature Danger Zone	• Preventing Cross-Contamination • Exploring Culinary and Food Service Careers
Knife Skills Kit	2-3 hours	• Safe Handling and Storage of Knives • The Anatomy of Knives • Knife Cuts	
Sports Nutrition Lab Kit	11-14 hours	• Nutrients • Nutrition to Enhance Performance • Body Weight, Body Composition, and Body Fat • Food Labels	• Safe Methods for Weight Loss and Weight Gain • Supplements • Substance Abuse
Culinary Math Training Kit	7-8 hours	• Fractions, Decimals, Ratios, and Percentages • Measurement Systems • Conversions	• Calculating Food Costs • Kitchen Measuring Tools • Converting Standardized Recipes
Butcher Cut Model	3-5 hours	• Anatomy • Harvesting • Retail Cuts Fabrication and Cookery	
Plant Producer and Plant Mini Educational Hydroponics Systems	2 hours	• What Is Hydroponics? • Plant Life	