Rev for Fall, 2019

CFISD Introduction to Culinary Arts

Scope and Sequence

Course Description:

(Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. (This course is offered as a classroom and laboratory-based course.)

TEKS Cluster: Hospitality and Tourism

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): N
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: Food Handler Certification

Instructional Units	Pacing
1st Semester Working in a restaurant Menus Nutrition The business of a restaurant Food Safety Kitchen Safety Foodservice Equipment Group Project	1st Grading Per 2nd Grading Per
2nd Semester Knives and small wares Seasonings Ready to Cook Cooking Methods Using standard Recipes Stocks and Sauces, soups Yeast Breads and Rolls Quick Breads Breakfast Foods Fish and Shellfish Meat and Poultry Fruits and Vegetables Grade Manger Sandwiches, Appetizers, Hors d'Oeurvres Desserts Career Portfolio	3rd Grading Per 4th Grading Per

Primary Instructional Materials: Introduction to Culinary Arts Textbook, Third Edition.