

CFISD Advanced Culinary Arts

Scope and Sequence

Course Description:

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts I, by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment.

- Grades 10 – 12
- Required Prerequisite: Culinary Arts I
- Lab fee/ uniform is required
- Assessment for verification of industry-recognized training is available for a fee.

[TEKS](#)

Cluster: (type here)

Endorsement: Business & Industry

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

Industry Certification/Credentials: ServSafe

Instructional Units	Pacing
1 st Semester Professionalism/ Employability Career Investigation Safety and Loss analysis Global Cuisines	1 st Grading Per 2 nd Grading Per
2 nd Semester Restaurant Sustainability Fish and Shellfish Fruits, grains, herbs, spices, Dry goods Advanced baking and pastry principles Pastry crust, pastry dough, and cookies Cakes, frostings, fillings, and icings Chocolate, sugars, confections, and sauces. Health and wellness, marketing, and menu planning Food service operation	3 rd Grading Per 4 th Grading Per

Primary Instructional Materials: The culinary Professional