

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

Primary Instructional Materials: The culinary Professional