Rev for Fall, 2019

CFISD Culinary Arts I

Scope and Sequence

Course Description:

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.

- Grades 10 – 12
- Recommended Prerequisite: Principles of Hospitality or Lifetime Nutrition and Wellness
- Lab fee/ uniform is required
- Assessment for verification of industry-recognized training is available for a fee.

TEKS

Cluster: Hospitality and Tourism

Endorsement: Business & Industry

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

Industry Certification/Credentials: Serv Safe

Instructional Units	Pacing
1st Semester Introduction to Culinary Arts • History of food service • Kitchen safety • Identify kitchen equipment and appliances • Personal hygiene • Kitchen sanitation* • Measurement skills/conversations/standardized recipes Employability Skills • Communication* • Research* • Time Management & Decision Making* • Leadership* • Team Building* • Interviewing* • Professional Portfolios* Herbs/Spices/Flavorings Preparation Techniques for Baking • Quick breads • Biscuits • Cookies • Yeast breads • Cakes • Pies ServSafe curriculum & certification test (semester will vary depending on campus)	1st Grading Per 2nd Grading Per

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2nd Semester Famous Chefs Preparation Techniques for • Stocks • Sauces • Soups • Poultry • Meats • Dairy • Eggs • Vegetables/Salads • Fruit • Starch • Pasta • Sandwiches Plate Presentation Table Service International Foods Cost control* Food production, storage and distribution* Food trends*	3rd Grading Per 4th Grading Per

Primary Instructional Materials: The culinary Professional- GW