

Culinary Arts 1

Course Description

This course is the second step in the Culinary Arts Pathway. Experiences will highlight food safety and sanitation, careers, introduce knife skills and cooking techniques, and basic culinary skills related to stocks, sauces, and yeast breads. There will be a focus on career readiness. Student leadership and competitive events (FCCLA) may be integrated into this course.

Priority Standards/CTE Strands

- Demonstrate workplace safety, food safety, and sanitation techniques.
- Explore career opportunities and employment skills required in the food service industry.
- Identify knives and food service equipment, function, proper use and care.
- Apply basic culinary math concepts and use in standardized recipes.
- Compare and contrast cooking techniques as applied to food preparation.
- Explore and prepare stocks and sauces.
- Explore preparation principles of breads.

Performance Skills

- Investigate food safety and complete an assessment in preparation for a Food Handlers Permit.
- Demonstrate competency with at least 4 of the knife cuts listed in STRAND 3.
- Adjust a recipe yield $\frac{1}{2}$, double, and quadruple the servings.
- Actively participate in both a moist heat and dry heat food preparation experience.
- Actively participate in the preparation of a mother sauce.
- Actively participate in the preparation of a bread product.
- Integrate CTSO FCCLA into the course.
- Develop professional and interpersonal skills needed for success in the industry.

