

DATES	DESCRIPTION	DAILY OBJECTIVES
8/14-21	Get to know you activities Ice Breakers Team Building Introductions and tour of facility Building processes and procedures Classroom rules	Take Attendance/Update Roster Discuss Classroom Procedures Express expectations Get to know you activities
8/21-25	Kitchen rules Kitchen processes and procedures Emergency procedure training Overview of curriculum map and syllabus Introduction to Student Organizations and Competitions Share Google Classroom and online logins	1.3 Assess job and small business opportunities in commercial and non commercial food service 1.3.1 Assess the career opportunities in culinary arts 1.3.2 Research career opportunities in variety of food service venues
8/28-9/1	Intro to Food Safety Hygiene and Cleanliness The Safe Flow of Food Risk Management Workplace Safety Procedures ServSafe Certification Training	2.1 Determine sanitation standards in personal grooming, hygiene, and handling of food and equipment by food service employees 2.1.1 Examine acceptable sanitation standards 2.1.2 Develop a checklist for sanitation standards 2.1.3 Utilize sanitation and safety procedures necessary in the food industry 2.1.4 Evaluate the use of sanitizing agents on various surfaces/equipment and supplies in the commercial kitchen 2.2 Distinguish situations that require immediate handwashing when working with food. 2.2.1 Demonstrate proper handwashing techniques utilizing a designated handwashing sink 2.2.2 Compare and contrast proper use of gloves versus bare hand contact 2.2.3 Examine reasons for washing hands before and after handling food 2.4 Examine occupational safety hazards and emergency first aid procedures related to food service 2.4.1 Create examples of appropriate dress to promote safety in the commercial kitchen 2.4.2 Demonstrate safe handling and use of commercial equipment Integrate preparation techniques that promote safety 2.4.4 Examine the use of fire extinguishers in the laboratory 2.4.5 Investigate the hazards of working under the influence of alcohol or drugs in a working kitchen 2.4.6 Demonstrate emergency first aid procedures 2.4.7 Distinguish proper procedures necessary in emergency situations
9/4-9/8	Intro to Food Safety Hygiene and Cleanliness	2.1 Determine sanitation standards in personal grooming, hygiene, and handling of food and equipment by food service employees

	<p>The Safe Flow of Food Risk Management Workplace Safety Procedures ServSafe Certification Training</p>	<p>2.1.1 Examine acceptable sanitation standards 2.1.2 Develop a checklist for sanitation standards 2.1.3 Utilize sanitation and safety procedures necessary in the food industry 2.1.4 Evaluate the use of sanitizing agents on various surfaces/equipment and supplies in the commercial kitchen 2.2 Distinguish situations that require immediate handwashing when working with food. 2.2.1 Demonstrate proper handwashing techniques utilizing a designated handwashing sink 2.2.2 Compare and contrast proper use of gloves versus bare hand contact 2.2.3 Examine reasons for washing hands before and after handling food 2.4 Examine occupational safety hazards and emergency first aid procedures related to food service 2.4.1 Create examples of appropriate dress to promote safety in the commercial kitchen 2.4.2 Demonstrate safe handling and use of commercial equipment Integrate preparation techniques that promote safety 2.4.4 Examine the use of fire extinguishers in the laboratory 2.4.5 Investigate the hazards of working under the influence of alcohol or drugs in a working kitchen 2.4.6 Demonstrate emergency first aid procedures 2.4.7 Distinguish proper procedures necessary in emergency situations</p> <p>9/04 No School Labor Day</p>
<p>9/11-9/15</p>	<p>Intro to Food Safety Hygiene and Cleanliness The Safe Flow of Food Risk Management Workplace Safety Procedures ServSafe Certification Training</p>	<p>2.1 Determine sanitation standards in personal grooming, hygiene, and handling of food and equipment by food service employees 2.1.1 Examine acceptable sanitation standards 2.1.2 Develop a checklist for sanitation standards 2.1.3 Utilize sanitation and safety procedures necessary in the food industry 2.1.4 Evaluate the use of sanitizing agents on various surfaces/equipment and supplies in the commercial kitchen 2.2 Distinguish situations that require immediate handwashing when working with food. 2.2.1 Demonstrate proper handwashing techniques utilizing a designated handwashing sink 2.2.2 Compare and contrast proper use of gloves versus bare hand contact 2.2.3 Examine reasons for washing hands before and after handling food 2.4 Examine occupational safety hazards and emergency first aid procedures related to food service 2.4.1 Create examples of appropriate dress to promote safety in the commercial kitchen 2.4.2 Demonstrate safe handling and use of commercial equipment Integrate preparation techniques that promote safety 2.4.4 Examine the use of fire extinguishers in the laboratory 2.4.5 Investigate the hazards of working under the influence of alcohol or drugs in a working kitchen 2.4.6 Demonstrate emergency first aid procedures 2.4.7 Distinguish proper procedures necessary in emergency situations</p>

9/18-9/122	Intro to Food Safety Hygiene and Cleanliness The Safe Flow of Food Risk Management Workplace Safety Procedures ServSafe Certification Training	<p>2.1 Determine sanitation standards in personal grooming, hygiene, and handling of food and equipment by food service employees</p> <p>2.1.1 Examine acceptable sanitation standards</p> <p>2.1.2 Develop a checklist for sanitation standards</p> <p>2.1.3 Utilize sanitation and safety procedures necessary in the food industry</p> <p>2.1.4 Evaluate the use of sanitizing agents on various surfaces/equipment and supplies in the commercial kitchen</p> <p>2.2 Distinguish situations that require immediate handwashing when working with food.</p> <p>2.2.1 Demonstrate proper handwashing techniques utilizing a designated handwashing sink</p> <p>2.2.2 Compare and contrast proper use of gloves versus bare hand contact</p> <p>2.2.3 Examine reasons for washing hands before and after handling food</p> <p>2.4 Examine occupational safety hazards and emergency first aid procedures related to food service</p> <p>2.4.1 Create examples of appropriate dress to promote safety in the commercial kitchen</p> <p>2.4.2 Demonstrate safe handling and use of commercial equipment</p> <p>Integrate preparation techniques that promote safety</p> <p>2.4.4 Examine the use of fire extinguishers in the laboratory</p> <p>2.4.5 Investigate the hazards of working under the influence of alcohol or drugs in a working kitchen</p> <p>2.4.6 Demonstrate emergency first aid procedures</p> <p>2.4.7 Distinguish proper procedures necessary in emergency situations</p>
9/25-9/29	<p>Foodservice Equipment Elements of the Professional Kitchen Kitchen Layout and Design</p> <p>Hand Tools, Knives, Smallwares</p>	<p>3.0 Evaluate tools and equipment needed in a commercial kitchen</p> <p>3.1 Describe use, care, and storage of large and small food service tools and equipment</p> <p>3.1.1 Compare large and small commercial food service tools and equipment</p> <p>3.1.2 Demonstrate the use, care, and storage of tools and equipment used in food production</p> <p>3.1.3 Demonstrate the use of different types of scales, used to weigh food in the foodservice industry</p> <p>2.5 Assess the use of a variety of knife skills in the lab</p> <p>2.5.1 Identify Types of knives and demonstrate different knife cuts</p> <p>2.5.2 Demonstrate knife cuts using fruits and/or vegetables</p> <p>2.5.3 Recommend appropriate knife cuts for various dishes</p>
10/2-10/6	<p>Kitchen Basics Mise en Place Organization Taste and Aroma Exercises Building a Flavor Profile</p>	<p>2.1 Investigate the use of common herbs, spices, seasonings, and flavoring</p> <p>2.1.1 Contrast different types of seasonings and flavorings</p> <p>2.1.2 Assess the use of a variety of herbs and spices in the food lab</p> <p>2.1.3 Describe how to store herbs and spice</p> <p>2.4 Examine the factors that affect sensory evaluation</p> <p>2.4.1 Develop a food tasting to practice sensory evaluation</p> <p>2.4.2 Explain how taste and flavor preferences affect different types of cuisine</p>
10/9-10/13	Culinary Math	6.3 Examine use and techniques of the metric and US/English system of weights

	<p>Weights and Measures Recipe Writing Recipe Modification Food Cost</p>	<p>and measures common to the food industry 6.3.1 Compare various measuring techniques used in the food service industry 6.3.2 Demonstrate correct techniques of measuring and weighing in the food service industry 1.1.2 Differentiate between recipe cost, menu cost, food cost, and food cost percentage 1.1.3 Demonstrate how to determine recipe cost using unit pricing 1.1.4 Illustrate menu costing 1.1.5 Evaluate food cost percentage</p>
10/16-10/20	<p>Culinary Math Mise en Place Recipe Writing Recipe Modification</p>	<p>6.4 Examine use of recipes and recipe modifications 6.4.1 Discuss parts of a recipe and steps in following recipes 6.4.2 Demonstrate ability to recognize and use abbreviations and equivalents common to food service 6.4.3 Modify recipes by increasing and decreasing quantity 6.4.4 Modify recipes to produce a lowered fat content while maintaining desirable flavor, texture, and appearance 6.4.5 Modify recipe to reduce sodium content while maintaining desirable flavor 6.4.6 Demonstrate mise en place for different recipes</p> <p>10/20 - PD Day (No Students)</p>
10/23-10/27	<p>Salad Dressings Salads Cold food prep Service of RTE Foods</p>	<p>3.4 Assess the role of the emulsification process in food preparation 3.4.1 Identify steps necessary to complete the emulsification process 3.4.2 Create an emulsified vinaigrette dressing 7.6.1 Prepare vegetables using a variety of cooking methods</p>
10/30-11/3	<p>Sandwiches Pizza Hors d'oeuvres Canapes Pate</p>	<p>2.1 Analyze primary sandwich components and accompaniments 2.1.1 Summarize criteria for selecting bread 2.1.2 Differentiate among types of spreads and fillings 2.1.3 Construct a list of food items that are appropriate sandwich accompaniments 2.2.1 Demonstrate quality sandwich preparation 2.2.1 Establish techniques for sandwich mise en place 2.2.2 Prepare closed and open faced sandwiches</p>

11/6-11/10	Stocks Soups Sauces	4.1 Demonstrate the principles for preparing stocks 4.1.1 Investigate the different types of stocks and ingredients used to prepare them 4.1.2 Identify the criteria for acceptable stock
11/13-11/17	Stocks Soups Sauces	4.2 Demonstrate knowledge of soups and proper preparation of various types 4.2.1 Identify and discuss the types of soups 4.2.2 State the basic steps and procedures for preparing soups
11/20-11/24		Thanksgiving Break
11/27-12/1	Intro to the Bake Shop Baking ingredients, processes, and specifics to baking and pastry arts Quick Breads Cookies Pastry	10.0 Demonstrate the baking process and the specialized principles of baking 10.1 Select ingredients in a bake shop and store correctly 10.1.1 Identify ingredients in a bakeshop by categories 10.1.2 Cite the specifications and proper storage for all baking supplies 10.1.3 Assess the viability of various baking supplies 10.2.1 Apprise the effect of time and temperature on baking raw material 10.2.2 Create baked goods using different leavening agents 10.2.3 determine effects of convection vs conventional oven
12/4-12/8	Cake Decorating Chocolates Bread	10.0 Demonstrate the baking process and the specialized principles of baking 10.1 Select ingredients in a bake shop and store correctly 10.1.1 Identify ingredients in a bakeshop by categories 10.1.2 Cite the specifications and proper storage for all baking supplies 10.1.3 Assess the viability of various baking supplies 10.2.1 Apprise the effect of time and temperature on baking raw material 10.2.2 Create baked goods using different leavening agents 10.2.3 determine effects of convection vs conventional oven

12/11-12/15	Cake Decorating Chocolates Bread	10.0 Demonstrate the baking process and the specialized principles of baking 10.1 Select ingredients in a bake shop and store correctly 10.1.1 Identify ingredients in a bakeshop by categories 10.1.2 Cite the specifications and proper storage for all baking supplies 10.1.3 Assess the viability of various baking supplies 10.2.1 Apprise the effect of time and temperature on baking raw material 10.2.2 Create baked goods using different leavening agents 10.2.3 determine effects of convection vs conventional oven
12/18-1/1/24		Winter Break
1/2-1/5		1/2 - PD Day (No Students)
1/8-1/12		
1/15-1/19		1/15 - MLK Day (No School)
1/22-1/26		

1/29-2/2		
2/5-2/9		
2/12-2/16		
2/19-2/23		2/19 - Presidents' Day (No School)
2/26-3/4		
3/11-3/15		
3/18-3/22		Spring Break
3/25-3/29		

4/1-4/5		
4/8-4/12		
4/15-4/19		4/15 - SkillsUSA Arkansas Leadership Conference Hot Springs, AR 4/16 - SkillsUSA Arkansas Leadership Conference Hot Springs, AR 4/17 - SkillsUSA Arkansas Leadership Conference Hot Springs, AR
4/22-4/26		
4/29-5/3		
5/6-5/10		
5/13-5/17		

5/20-5/24		
5/27-5/31		5/27 - Memorial Day (No Students)