

DATES	DESCRIPTION	DAILY OBJECTIVES
8/14-18	Take Attendance/Update Roster Discuss Classroom Procedures Express expectations Get to know you activities	Take Attendance/Update Roster Discuss Classroom Procedures Express expectations Get to know you activities
8/21-25	Foundations Text Chapters 1-5 Welcome to the Industry Career Opportunities Professional Expectations Communication Skills Beginning your Career	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	Foundations Text Chapters 6-10 Introduction to Food Safety Hygiene and Cleanliness The Safe Flow of Food Risk Management Workplace Safety Procedures ServSafe Food Handler Certification Exam	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	Foundations Text Chapters 6-10 Introduction to Food Safety	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

	<p>Hygiene and Cleanliness  The Safe Flow of Food  Risk Management  Workplace Safety Procedures  ServSafe Food Handler Certification Exam</p>	<p>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>Foundations Text  Chapters 6-10  Introduction to Food Safety  Hygiene and Cleanliness  The Safe Flow of Food  Risk Management  Workplace Safety Procedures  ServSafe Food Handler Certification Exam</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	<p>Foundations Text  Chapters 6-10  Introduction to Food Safety  Hygiene and Cleanliness  The Safe Flow of Food  Risk Management  Workplace Safety Procedures  ServSafe Food Handler Certification Exam</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>
9/25-9/29	<p>Foundations Text  Chapter 11-12  Foodservice Equipment  Knives and Smallwares</p>	<p>3.0 Evaluate tools and equipment needed in a commercial kitchen  3.1 Describe use, care, and storage of large and small food service tools and equipment  3.1.1 Compare large and small commercial food service tools and equipment  3.1.2 Demonstrate the use, care, and storage of tools and equipment used in food production  3.1.3 Demonstrate the use of different types of scales, used to weigh food in the foodservice industry  2.5 Assess the use of a variety of knife skills in the lab  2.5.1 Identify Types of knives and demonstrate different knife cuts  2.5.2 Demonstrate knife cuts using fruits and/or vegetables  2.5.3 Recommend appropriate knife cuts for various dishes</p>
10/2-10/6	<p>Foundations Text  Chapter 13  Kitchen Basics  Mise en place</p>	<p>2.1 Investigate the use of common herbs, spices, seasonings, and flavoring  2.1.1 Contrast different types of seasonings and flavorings  2.1.2 Assess the use of a variety of herbs and spices in the food lab  2.1.3 Describe how to store herbs and spice  2.4 Examine the factors that affect sensory evaluation  2.4.1 Develop a food tasting to practice sensory evaluation  2.4.2 Explain how taste and flavor preferences affect different types of cuisine</p>
10/9-10/13	<p>Foundations text</p>	<p>6.3 Examine use and techniques of the metric and US/English system of weights</p>

	Chapter 14 Culinary Math	<p>and measures common to the food industry</p> <p>6.3.1 Compare various measuring techniques used in the food service industry</p> <p>6.3.2 Demonstrate correct techniques of measuring and weighing in the food service industry</p> <p>1.1.2 Differentiate between recipe cost, menu cost, food cost, and food cost percentage</p> <p>1.1.3 Demonstrate how to determine recipe cost using unit pricing</p> <p>1.1.4 Illustrate menu costing</p> <p>1.1.5 Evaluate food cost percentage</p>
10/16-10/20	Foundations Text Chapter 14 Reading Recipes	<p>6.4 Examine use of recipes and recipe modifications</p> <p>6.4.1 Discuss parts of a recipe and steps in following recipes</p> <p>6.4.2 Demonstrate ability to recognize and use abbreviations and equivalents common to food service</p> <p>6.4.3 Modify recipes by increasing and decreasing quantity</p> <p>6.4.4 Modify recipes to produce a lowered fat content while maintaining desirable flavor, texture, and appearance</p> <p>6.4.5 Modify recipe to reduce sodium content while maintaining desirable flavor</p> <p>6.4.6 Demonstrate mise en place for different recipes</p> <p>10/20 - PD Day (No Students)</p>
10/23-10/27	Foundations Text Chapter 15: Salads, Dressings, and Dips	<p>3.4 Assess the role of the emulsification process in food preparation</p> <p>3.4.1 Identify steps necessary to complete the emulsification process</p> <p>3.4.2 Create an emulsified vinaigrette dressing</p> <p>7.6.1 Prepare vegetables using a variety of cooking methods</p>
10/30-11/3	Foundations Text Chapter 16: Sandwiches and Pizza	<p>2.1 Analyze primary sandwich components and accompaniments</p> <p>2.1.1 Summarize criteria for selecting bread</p> <p>2.1.2 Differentiate among types of spreads and fillings</p> <p>2.1.3 Construct a list of food items that are appropriate sandwich accompaniments</p> <p>2.2.1 Demonstrate quality sandwich preparation</p> <p>2.2.1 Establish techniques for sandwich mise en place</p> <p>2.2.2 Prepare closed and open faced sandwiches</p>

11/6-11/10	Foundations text Chapter 17: Stocks, Soups, and sauces	<p>4.1 Demonstrate the principles for preparing stocks</p> <p>4.1.1 Investigate the different types of stocks and ingredients used to prepare them</p> <p>4.1.2 Identify the criteria for acceptable stock</p> <p>2.6.1 Develop a recipe using a standard thickener</p> <p>2.6.2 Incorporated a roux, slurry, beurre manie' or liaison into a soup and sauces</p> <p>2.6.3 Identify the five mother sauces, Bechamel, Veloute, Espagnole, Tomato, and Hollandaise</p>
11/13-11/17	Foundations text Chapter 17: Stocks, Soups, and sauces	<p>4.2 Demonstrate knowledge of soups and proper preparation of various types</p> <p>4.2.1 Identify and discuss the types of soups</p> <p>4.2.2 State the basic steps and procedures for preparing soups</p>
11/20-11/24		<b>Thanksgiving Break</b>
11/27-12/1	Foundations text Chapter 19: Introduction to Baking	<p>10.0 Demonstrate the baking process and the specialized principles of baking</p> <p>10.1 Select ingredients in a bake shop and store correctly</p> <p>10.1.1 Identify ingredients in a bakeshop by categories</p> <p>10.1.2 Cite the specifications and proper storage for all baking supplies</p> <p>10.1.3 Assess the viability of various baking supplies</p> <p>10.2.1 Apprise the effect of time and temperature on baking raw material</p> <p>10.2.2 Create baked goods using different leavening agents</p> <p>10.2.3 determine effects of convection vs conventional oven</p>
12/4-12/8	Foundations text Chapter 19: Introduction to Baking	<p>10.0 Demonstrate the baking process and the specialized principles of baking</p> <p>10.1 Select ingredients in a bake shop and store correctly</p> <p>10.1.1 Identify ingredients in a bakeshop by categories</p> <p>10.1.2 Cite the specifications and proper storage for all baking supplies</p> <p>10.1.3 Assess the viability of various baking supplies</p> <p>10.2.1 Apprise the effect of time and temperature on baking raw material</p> <p>10.2.2 Create baked goods using different leavening agents</p>

		10.2.3 determine effects of convection vs conventional oven
12/11-12/15	Foundations text Chapter 19: Introduction to Baking	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
<b>12/18-1/1/24</b>		<b>Winter Break</b>
1/2-1/5	Foundations Text 2 Chapter 1 Introduction to Marketing	1/2 - PD Day (No Students) 5.2 Examine marketing and public relations 5.2.1 Assess the elements involved in marketing strategies 5.2.2 Correlate the effects of public relations to the success of a food service business
1/8-1/12	Foundations Text 2 Chapter 2: Menu Management Menu types Organizing a menu Creating a menu Pricing the menu	5.4 Compare and contrast commonly used menu formats 5.4.1 Connect appropriate menu concepts with appropriate events or settings 5.4.2 Create menus for various occasions, restaurant styles and themes
1/15-1/19	Foundations Text 2 Chapter 3: Eggs and Dairy Products Dairy Milk and Milk alternatives Creams Cultured dairy food items Butter and butter substitutes Eggs	1/15 - MLK Day (No School) 5.2 Demonstrate lab procedures for preparing milk-based products 5.2.1 Use appropriate techniques to prepare milk-based food products 5.2.2 Predict problems that might arise when cooking with dairy products 5.2.3 Develop food labs that use milk products 2.8 Determine appropriate techniques for preparation of egg and dairy products 2.8.1 Demonstrate separating eggs properly 2.8.2 Investigate tempering ingredients

		<p>2.8.3 Explain how to prepare foams and meringues</p> <p>2.8.4 Discuss differences in heavy and light whipping cream</p>
1/22-1/26	<p>Foundation Text 2</p> <p>Continue Chapter 3</p> <p>Cheese</p>	<p>5.3 Investigate the manufacture of various cheese products</p> <p>5.3.1 Differentiate between fresh, semi-soft, firm and hard cheeses</p> <p>5.3.2 Describe the process of cheese making</p> <p>5.3.3 Compare the taste, texture, aroma and color of a variety of cheeses</p> <p>5.3.4 Analyze the pairing of foods with various cheese</p>
1/29-2/2	<p>Foundations Text 2</p> <p>Chapter 4: Breakfast Cookery</p> <p>Breakfast service</p> <p>Eggs</p> <p>Pancakes, crepes, etc.</p>	<p>6.1 Assess the use of eggs in food preparation</p> <p>6.1.3 Compare and contrast appropriate uses for eggs in cooking</p> <p>6.1.4 Formulate various cooking methods using both eggs and egg substitutes</p>
2/5-2/9	<p>Foundations Text 2</p> <p>Chapter 5: Fruits</p> <p>Fruit types</p>	<p>7.1.1 Identify qualities of different hybrids and varieties of fruits</p> <p>7.1.2 Investigate factors that affect ripening in a variety of fruits</p> <p>7.1.3 Determine the best uses of fruits based on variety</p> <p>7.2.1 Demonstrate techniques required to prepare fruits for use as garnishes</p> <p>7.2.2 Prepare garnishes using a variety of fruits</p> <p>7.3.1 Evaluate the palatability of fruits using a variety of cooking methods</p> <p>7.3.2 Demonstrate techniques for utilizing fruits in catered events</p> <p>7.3.3 Assess the quality of juices prepared with fresh fruits</p>
2/12-2/16	<p>Foundations Text 2</p> <p>Chapter 6 Vegetables</p>	<p>7.4.1 Distinguish between vegetables and legumes</p> <p>7.4.2 Compare freezing and drying vegetables using appropriate methods</p> <p>7.4.3 Assess the importance of the preservation of vegetables for future use and its effect on cost</p> <p>7.5.1 Use knife skills to prepare vegetables</p> <p>7.5.2 Create vegetable garnishes</p> <p>7.6.1 Prepare vegetables using a variety of cooking methods</p> <p>7.6.2 Test vegetables for doneness</p>

2/19-2/23	<p>Foundations Text 2  Chapter 7: Potatoes, Grains, Pasta  Types of potatoes  Legumes and Grains  Pasta and Dumplings</p>	<p>2/19 - Presidents' Day (No School)  8.0 Prepare nutritious and quality Grains and Pastas using a variety of cooking methods  8.1 Analyze the use of pasta in a variety of dishes  8.2.1 Identify the various types of grains  8.2.2 Prepare grains using a variety of techniques  8.1.1 Differentiate between factory produced pasta and fresh pasta  8.1.2 Explain different techniques for determining doneness for pasta  8.1.3 Prepare a variety of pastas</p>
2/26-3/4	<p>Foundations Text 2  Chapter 7: Potatoes, Grains, Pasta  Types of potatoes  Legumes and Grains  Pasta and Dumplings</p>	<p>8.0 Prepare nutritious and quality Grains and Pastas using a variety of cooking methods  8.1 Analyze the use of pasta in a variety of dishes  8.2.1 Identify the various types of grains  8.2.2 Prepare grains using a variety of techniques  8.1.1 Differentiate between factory produced pasta and fresh pasta  8.1.2 Explain different techniques for determining doneness for pasta  8.1.3 Prepare a variety of pastas</p>
3/11-3/15	<p>Foundations Text 2  Chapter 7: Potatoes, Grains, Pasta  Types of potatoes  Legumes and Grains  Pasta and Dumplings</p>	<p>8.0 Prepare nutritious and quality Grains and Pastas using a variety of cooking methods  8.1 Analyze the use of pasta in a variety of dishes  8.2.1 Identify the various types of grains  8.2.2 Prepare grains using a variety of techniques  8.1.1 Differentiate between factory produced pasta and fresh pasta  8.1.2 Explain different techniques for determining doneness for pasta  8.1.3 Prepare a variety of pastas</p>
3/18-3/22		Spring Break



3/25-3/29	<p>Foundations Text 2  Chapter 16: Meat  Meat inspection and grading  Cuts of meat</p>	<p>9.0 Prepare nutritious and quality meat, poultry and fish using a variety of cooking methods  9.1 Investigate the processes of meat inspection and grading  9.1.1 Research the standards for USDA meat grading  9.1.2 Identify the variety of meat cuts: beef, pork, poultry, fish and shellfish  9.1.3 Distinguish between various meat characteristics  9.2 Exhibit techniques of proper meat purchase and storage  9.2.1 Exhibit correct purchasing procedures for protein beef, pork, poultry, fish and shellfish  9.2.2 Assess proper storage procedures for beef pork, poultry, fish and shellfish  9.3.1 Prepare beef dishes using variety of cuts  9.3.2 contrast and compare dishes using a variety of poultry types  9.3.3 Prepare fish and shellfish</p>
4/1-4/5	<p>Foundations Text 2  Chapter 16: Meat  Meat inspection and grading  Cuts of meat</p>	<p>9.0 Prepare nutritious and quality meat, poultry and fish using a variety of cooking methods  9.1 Investigate the processes of meat inspection and grading  9.1.1 Research the standards for USDA meat grading  9.1.2 Identify the variety of meat cuts: beef, pork, poultry, fish and shellfish  9.1.3 Distinguish between various meat characteristics  9.2 Exhibit techniques of proper meat purchase and storage  9.2.1 Exhibit correct purchasing procedures for protein beef, pork, poultry, fish and shellfish  9.2.2 Assess proper storage procedures for beef pork, poultry, fish and shellfish  9.3.1 Prepare beef dishes using variety of cuts  9.3.2 contrast and compare dishes using a variety of poultry types  9.3.3 Prepare fish and shellfish</p>
4/8-4/12	<p>Foundations Text 2  Chapter 17: Poultry  Inspection and grading  Fabrications</p>	<p>9.0 Prepare nutritious and quality meat, poultry and fish using a variety of cooking methods  9.1 Investigate the processes of meat inspection and grading  9.1.1 Research the standards for USDA meat grading  9.1.2 Identify the variety of meat cuts: beef, pork, poultry, fish and shellfish  9.1.3 Distinguish between various meat characteristics  9.2 Exhibit techniques of proper meat purchase and storage  9.2.1 Exhibit correct purchasing procedures for protein beef, pork, poultry, fish and shellfish  9.2.2 Assess proper storage procedures for beef pork, poultry, fish and shellfish  9.3.1 Prepare beef dishes using variety of cuts  9.3.2 contrast and compare dishes using a variety of poultry types  9.3.3 Prepare fish and shellfish</p>

4/15-4/19	Foundations Text 2 Chapter 17: Poultry Inspection and grading Fabrications	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 9.0 Prepare nutritious and quality meat, poultry and fish using a variety of cooking methods 9.1 Investigate the processes of meat inspection and grading 9.1.1 Research the standards for USDA meat grading 9.1.2 Identify the variety of meat cuts: beef, pork, poultry, fish and shellfish 9.1.3 Distinguish between various meat characteristics 9.2 Exhibit techniques of proper meat purchase and storage 9.2.1 Exhibit correct purchasing procedures for protein beef, pork, poultry, fish and shellfish 9.2.2 Assess proper storage procedures for beef pork, poultry, fish and shellfish 9.3.1 Prepare beef dishes using variety of cuts 9.3.2 contrast and compare dishes using a variety of poultry types 9.3.3 Prepare fish and shellfish
4/22-4/26	Foundations Text 2 Chapter 19: Yeast Breads	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 Explore considerations of the baking process 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
4/29-5/3	Foundations Text 2 Cakes and Pies	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 Explore considerations of the baking process 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

5/6-5/10	Foundations Text 2 Desserts	<p>10.0 Demonstrate the baking process and the specialized principles of baking</p> <p>10.1 Select ingredients in a bake shop and store correctly</p> <p>10.1.1 Identify ingredients in a bakeshop by categories</p> <p>10.1.2 Cite the specifications and proper storage for all baking supplies</p> <p>10.1.3 Assess the viability of various baking supplies</p> <p>10.2 Explore considerations of the baking process</p> <p>10.2.1 Apprise the effect of time and temperature on baking raw material</p> <p>10.2.2 Create baked goods using different leavening agents</p> <p>10.2.3 determine effects of convection vs conventional oven</p>
5/13-5/17	Review	
5/20-5/24	Review	
5/27-5/31		5/27 - Memorial Day (No Students)