



|                        |                                                                                                                                                                                                                                                                                                                                               | 1st Nine weeks                                                                                                                                                                                                                                                                                                                                           | 2nd Nine weeks                                                                                                                                                                                                                                                                                                                                                                                    | 3rd Nine weeks                                                                                                                                                                                                                                                                                             | 4th Nine weeks |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Culinary 1</b>      | <p><u>Culinary 100</u></p> <p>Safety</p> <p><u>Culinary 200</u></p> <p>Sanitation procedures</p> <p><u>Culinary 300</u></p> <p>Knowledge of food Industry</p> <p><u>Culinary 400</u></p> <p>Purchasing and storage procedures</p> <p><u>Culinary 500</u></p> <p>Garde Manger</p> <p><u>Culinary 600</u></p> <p>cutting tools and utensils</p> | <p><u>Culinary 700</u></p> <p>Mechanical food preparation equipment</p> <p><u>Culinary 800</u></p> <p>standardized recipe</p> <p><u>Culinary 900</u></p> <p>Knowledge of nutritions basics</p> <p><u>Culinary 1000</u></p> <p>Breakfast food</p> <p><u>Culinary 1100</u></p> <p>Knowledge of beverages</p> <p><u>Culinary 1200</u></p> <p>vegetables</p> | <p><u>Culinary 1300</u></p> <p>Pasta and Rice</p> <p><u>Culinary 1500</u></p> <p>salads, fruits, and salad dressings</p> <p><u>Culinary 1600</u></p> <p>Properly add seasonings to foods</p> <p><u>Culinary 1700</u></p> <p>Prepare stocks, soups and sauces</p> <p><u>Culinary 1800</u></p> <p>Cooked meats, poultry and seafood</p> <p><u>Culinary 1900</u></p> <p>Baking and pastry skills</p> | <p><u>Culinary 2000</u></p> <p>Plan and cost menus</p> <p><u>Culinary 2100</u></p> <p>industry positions</p> <p><u>Culinary 2200</u></p> <p>Front of the house operations</p> <p><u>Culinary 2300</u></p> <p>Dining room service</p> <p><u>Culinary 2400</u></p> <p>foodservice information technology</p> |                |
|                        | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                  | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                             | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                                                                      | <b>TOTAL</b>                                                                                                                                                                                                                                                                                               |                |
| <b>Culinary Year 2</b> | <p><u>Culinary 100</u></p> <p>Safety</p> <p><u>Culinary 200</u></p> <p>Sanitation procedures</p> <p><u>Culinary 300</u></p> <p>Knowledge of food Industry</p> <p><u>Culinary 400</u></p> <p>Purchasing and storage procedures</p> <p><u>Culinary 500</u></p>                                                                                  | <p><u>Culinary 700</u></p> <p>Mechanical food preparation equipment</p> <p><u>Culinary 800</u></p> <p>standardized recipe</p> <p><u>Culinary 900</u></p> <p>Knowledge of nutritions basics</p> <p><u>Culinary 1000</u></p> <p>Breakfast food</p> <p><u>Culinary 1100</u></p>                                                                             | <p><u>Culinary 1300</u></p> <p>Pasta and Rice</p> <p><u>Culinary 1500</u></p> <p>salads, fruits, and salad dressings</p> <p><u>Culinary 1600</u></p> <p>Properly add seasonings to foods</p> <p><u>Culinary 1700</u></p> <p>Prepare stocks, soups and sauces</p> <p><u>Culinary 1800</u></p>                                                                                                      | <p><u>Culinary 2000</u></p> <p>Plan and cost menus</p> <p><u>Culinary 2100</u></p> <p>industry positions</p> <p><u>Culinary 2200</u></p> <p>Front of the house operations</p> <p><u>Culinary 2300</u></p> <p>Dining room service</p> <p><u>Culinary 2400</u></p>                                           |                |
|                        | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                  | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                             | <b>TOTAL</b>                                                                                                                                                                                                                                                                                                                                                                                      | <b>TOTAL</b>                                                                                                                                                                                                                                                                                               |                |

|                                                                          |                                                                     |                                                                                              |                                    |
|--------------------------------------------------------------------------|---------------------------------------------------------------------|----------------------------------------------------------------------------------------------|------------------------------------|
| Garde Manger<br><b><u>Culinary 600</u></b><br>cutting tools and utensils | Knowledge of beverages<br><b><u>Culinary 1200</u></b><br>vegetables | Cooked meats, poultry and seafood<br><b><u>Culinary 1900</u></b><br>Baking and pastry skills | foodservice information technology |
| <b>TOTAL</b>                                                             | <b>TOTAL</b>                                                        | <b>TOTAL</b>                                                                                 | <b>TOTAL</b>                       |

|                            |                                   |                                       |                                     |                                    |
|----------------------------|-----------------------------------|---------------------------------------|-------------------------------------|------------------------------------|
| <b>culinary Year 3</b>     | <b><u>Culinary 100</u></b>        | <b><u>Culinary 700</u></b>            | <b><u>Culinary 1300</u></b>         | <b><u>Culinary 2000</u></b>        |
|                            | Safety                            | Mechanical food preparation equipment | Pasta and Rice                      | Plan and cost menus                |
|                            | <b><u>Culinary 200</u></b>        | <b><u>Culinary 800</u></b>            | <b><u>Culinary 1500</u></b>         | <b><u>Culinary 2100</u></b>        |
|                            | Sanitation procedures             | standardized recipe                   | salads, fruits, and salad dressings | industry positions                 |
|                            | <b><u>Culinary 300</u></b>        | <b><u>Culinary 900</u></b>            | <b><u>Culinary 1600</u></b>         | <b><u>Culinary 2200</u></b>        |
|                            | Knowledge of food Industry        | Knowledge of nutritions basics        | Properly add seasonings to foods    | Front of the house operations      |
|                            | <b><u>Culinary 400</u></b>        | <b><u>Culinary 1000</u></b>           | <b><u>Culinary 1700</u></b>         | <b><u>Culinary 2300</u></b>        |
|                            | Purchasing and storage procedures | Breakfast food                        | Prepare stocks, soups and sauces    | Dining room service                |
|                            | <b><u>Culinary 500</u></b>        | <b><u>Culinary 1100</u></b>           | <b><u>Culinary 1800</u></b>         | <b><u>Culinary 2400</u></b>        |
|                            | Garde Manger                      | Knowledge of beverages                | Cooked meats, poultry and seafood   | foodservice information technology |
| <b><u>Culinary 600</u></b> | <b><u>Culinary 1200</u></b>       | <b><u>Culinary 1900</u></b>           |                                     |                                    |
| cutting tools and utensils | vegetables                        | Baking and pastry skills              |                                     |                                    |
| <b>TOTAL</b>               | <b>TOTAL</b>                      | <b>TOTAL</b>                          | <b>TOTAL</b>                        |                                    |