Rev for Fall 2024

CFISD Culinary Arts

Scope and Sequence

Course Description: Culinary Arts is now available in all high schools as a two period laboratory FCS course, beginning with student instruction in the fundamentals and principles of the art of cooking, the science of baking, food production skills and techniques as well as restaurant management. Students are encouraged to pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification which would assist in immediate employment in a restaurant setting. This course would provide the foundation needed for students to progress to the Practicum in Culinary Arts the following school year.

- Grades 10 – 12
- Required Prerequisite: Introduction to Culinary Arts
- Lab fee/ uniform is required
- Assessment for verification of industry-recognized training is available for a fee.

TEKS

Program of Study: Hospitality and Tourism

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: *Always Food Safe Food Manager Certification*

Instructional Units	Pacing
1st Semester Introduction to Culinary Arts History of Food Service Kitchen Safety Tools and Equipment Measuring Preparation Techniques for herbs/spices, knife skills, quick breads, yeast breads, cookies, cakes, pies, tarts, custards and foams. Employability Skills Famous Chefs Always Food Safe curriculum & Food Manager Certification (semester will vary depending on campus)	1st Grading Per 2nd Grading Per
2nd Semester Always Food Safe Manager Certification Review **Always Food Safe-Food Food Manager** (*Mar*) Preparation Techniques for stocks, sauces, soups, poultry, meat, seafood, vegetables, fruits, salads/dressings, starches, and sandwiches/pizza. 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