

CFISD Introduction to Culinary Arts

Scope and Sequence

Course Description: This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. It also provides insight into the operation of a well-run restaurant covering a wide array of topics such as food storage, production, and presentation, various levels of industry management, and general hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. *(This course is offered as a classroom and laboratory-based course.)*

TEKS

Program of Study: Hospitality & Tourism

Cluster: Hospitality and Tourism

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): N
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: **Always Food Safe - Food Handler Certification**

Instructional Units	Pacing
1 st Semester Working in a restaurant Menus Nutrition The business of a restaurant Food Safety Kitchen Safety Foodservice Equipment Group Project	1 st Grading Per 2 nd Grading Per
2 nd Semester Food Handler Review Food Handler Certification Test (Jan) Knives and small wares Seasonings Ready to Cook Cooking Methods Using standard Recipes Stocks and Sauces, soups Yeast Breads and Rolls Quick Breads Breakfast Foods Fish and Shellfish Meat and Poultry Fruits and Vegetables Grade Manager Sandwiches, Appetizers, Hors d'Oeuvres Desserts Career Portfolio	3 rd Grading Per 4 th Grading Per

Primary Instructional Materials: *Introduction to Culinary Arts Textbook, Third Edition.*