

Culinary Arts

Local Course #: 81902

State Course ID: 13022600

Course Description:

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation and safety certification or other appropriate industry certification. This course will be offered as a classroom and laboratory-based course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations. Students earn 2 credits for this course, but the course is taught in 1 class period.

Link to TEKS:

[https://texas-sos.appianportalsgov.com/rules-and-meetings?\\$locale=en_US&interface=VIEW_TAC_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225589](https://texas-sos.appianportalsgov.com/rules-and-meetings?$locale=en_US&interface=VIEW_TAC_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225589)

First 9 Weeks Major Topics:

Introduction to Culinary 1, Safety and Sanitation, Food Service operations, Basic Culinary Skills, and Poultry.

Second 9 Weeks Major Topics:

Cooking Methods, Stocks, Soups & Sauces, Restaurant Service, The Mother Sauces, Eggs, International Project/Traditions

Third 9 Weeks Major Topics:

Yeast Breads, Quick Breads, Pies

Fourth 9 Weeks Major Topics:

Cakes, Restaurant (Capstone) Project, Employability Skills.