

## Advanced Culinary Arts

**Local Course #:** 81903

**State Course ID:** 13022650

### **Course Description:**

Advanced Culinary Arts focuses on the management, marketing, and operations of restaurants and other food/beverage services. This course will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations. Students can pursue a national certification as a food protection manager

### **Link to TEKS:**

[https://texas-sos.appianportalsgov.com/rules-and-meetings?\\$locale=en\\_US&interface=VIEW\\_TAC\\_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225590](https://texas-sos.appianportalsgov.com/rules-and-meetings?$locale=en_US&interface=VIEW_TAC_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225590)

### **First 9 Weeks Major Topics:**

student explains how employees, guests, and property are protected to minimize losses or liabilities. Determine the basics of safety in culinary arts; assess workplace conditions and identify safety hazards; determine the basics of sanitation in a professional kitchen; determine proper receiving, storage, and distribution techniques; explain and demonstrate proper cleaning of equipment and maintenance of the commercial kitchen; assess food hazards and determine ways to prevent food hazards; and prepare for a state or national food sanitation certification or other appropriate certifications.

### **Second 9 Weeks Major Topics:**

student examines jobs available in the food service industry and accesses career opportunities. The student demonstrates comprehensive knowledge of fruits, vegetables, grains, herbs, spices, and other dry goods as related to presentation, flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student analyzes the components of cost controls in a food service operation and develops a plan to manage cost.

### **Third 9 Weeks Major Topics:**

The student evaluates global cuisines, including the culture, history, and indigenous ingredients to create international recipes. The student demonstrates comprehensive protein product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student demonstrates comprehensive fish and shellfish product knowledge as it relates

to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student evaluates nutrition concepts as they affect health and wellness, marketing, and menu planning.

**Fourth 9 Weeks Major Topics:**

The student understands advanced baking and pastry principles. The student demonstrates and practices the basic procedures for the production of yeast and quick bread products. The student demonstrates and practices the basic procedures for the production of pastry crust, pastry dough, and cookie. The student demonstrates and practices the basic procedures for the production of cakes, frostings, fillings, and icings. The student demonstrates and practices the basic procedures for the production of custards, creams, and mousse. The student demonstrates and practices the basic procedures for the production of chocolate, sugars, confections, and sauces.