

Course Title

# IAA Culinary Arts Major Level I Advanced



# INNOVATIVE ARTS ACADEMY

## Course Overview

This course is designed to equip students with the foundational knowledge and practical skills necessary for entry-level jobs or post-secondary enrollment in the food service industry. This comprehensive program extensively integrates critical safety and sanitation procedures, practical operational knowledge of tools and equipment, and fundamental culinary techniques like knife skills as core competencies throughout its instruction and assessments.

### Unit Title

#### Knife Skills

Time Frame

10 - 15 Days



### Unit Title

#### Food Safety

Time Frame

20 - 25 Days



### Unit Title

History & Culture of Mexico, Italy, France, Asia, Caribbean Countries, Spain

Time Frame

15 - 20 Days



### Unit Title

#### Culinary Weights & Measures

Time Frame

5 - 7 Days



### Focus of the Unit

This unit focuses on mastering the identification of knife parts, performing various knife cuts, and proper knife sharpening and honing techniques, along with knowing different types of knives and their uses.

### Focus of the Unit

This unit emphasizes maintaining a safe and sanitary food preparation environment through practices like appropriate apparel, safe lifting, accident/injury prevention, emergency procedures, fire extinguisher use, hazardous material handling (SDS) and personal protective equipment, and SERV Safe certification adherence.

### Focus of the Unit

This unit will focus on the history and culture of various regions of the world, as well as the impact these cultures have on ingredients and various recipes.

### Focus of the Unit

This unit focuses on accurately measuring ingredients using US Standard weight and volume, understanding measurement equivalencies, and following standardized recipes within industry time limits.

Course Title

# IAA Culinary Arts Major Level I Beginner



# INNOVATIVE ARTS ACADEMY

## Course Overview

This course is designed to equip students with the foundational knowledge and practical skills necessary for entry-level jobs or post-secondary enrollment in the food service industry. This comprehensive program extensively integrates critical safety and sanitation procedures, practical operational knowledge of tools and equipment, and fundamental culinary techniques like knife skills as core competencies throughout its instruction and assessments.

### Unit Title

#### Kitchen Equipment

Time Frame

5 - 7 Days

### Unit Title

#### Reading a Recipe

Time Frame

5 - 7 Days

### Unit Title

#### Mise en Place

Time Frame

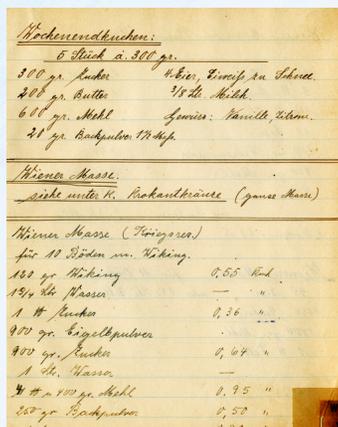
5 Days

### Unit Title

#### History of Gingerbread & Making Houses

Time Frame

5-7 Days



### Focus of the Unit

This unit focuses on the safe operation, cleaning, and passing safety tests for various large and small kitchen equipment, including hand tools and small wares, as well as the setup, operation, and breakdown of specialized stations like ware washing, hot line, and garde manger.

### Focus of the Unit

This unit teaches students to prepare food by accurately following standardized recipes within industry time limits and understanding their various components to ensure proper execution.

### Focus of the Unit

This unit will focus on the preparation required for setting up a kitchen. This will include the setup, running and breakdown of both cold and hot lines.

### Focus of the Unit

This unit will focus on the history of Gingerbread houses as well as the ingredients used to make houses. Students will also work on assembling houses for public display.

Course Title

# IAA Culinary Arts Major Level I Beginner



# INNOVATIVE ARTS ACADEMY

### Course Overview

This course is designed to equip students with the foundational knowledge and practical skills necessary for entry-level jobs or post-secondary enrollment in the food service industry. This comprehensive program extensively integrates critical safety and sanitation procedures, practical operational knowledge of tools and equipment, and fundamental culinary techniques like knife skills as core competencies throughout its instruction and assessments.

### Unit Title

#### African Cuisine

Time Frame

7 - 10 Days

### Unit Title

#### Food That Made America

Time Frame

5 - 7 Days

### Unit Title

#### Poultry

Time Frame

10 - 15 Days

### Unit Title

#### Making Pasta From Scratch

Time Frame

5 - 7 Days



### Focus of the Unit

This unit will focus on the history and geography of Africa. Students will learn about how the history, geography, climate and culture of various African regions impacted the ingredients and recipes developed across the continent.

### Focus of the Unit

This unit will focus on the impact of major American food brands on diet and nutrition in the United States. This unit will focus on brands such as Hershey's, Kellogg's, etc.

### Focus of the Unit

This unit teaches students how to fabricate poultry, determine appropriate cooking techniques for it, prepare poultry recipes using various methods, and check for degrees of doneness.

### Focus of the Unit

This unit covers the preparation of pasta using dry, moist, and combination cooking methods, and recognizing the standards of quality for pasta dishes.

Course Title

# IAA Culinary Arts Major Level I Beginner



**INNOVATIVE**  
ARTS ACADEMY

**Course Overview**

This course is designed to equip students with the foundational knowledge and practical skills necessary for entry-level jobs or post-secondary enrollment in the food service industry. This comprehensive program extensively integrates critical safety and sanitation procedures, practical operational knowledge of tools and equipment, and fundamental culinary techniques like knife skills as core competencies throughout its instruction and assessments.

**Unit Title**

**Chocolate**

**Time Frame**

7 - 10 Days



**Focus of the Unit**

This unit will focus on the various ways of using chocolate in dessert making.

This will include how to temper and maintaining chocolate to be used for various design work.

<b>Unit Title</b>	<b>Knife Skills</b>
<b>Time Frame</b>	10 - 15 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What are the fundamental knife cuts, and how do they differ in application? How does mastering knife skills contribute to efficiency, safety and presentation in the kitchen?

	<b>Focus of the Unit</b>
	This unit focuses on mastering the identification of knife parts, performing various knife cuts, and proper knife sharpening and honing techniques, along with knowing different types of knives and their uses.

<b>Standards</b>	<b>11.1.9-12</b>
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<b>Learning Targets</b>
I can perform various cutting techniques with a knife.

<b>Learning Targets</b>
I can recognize different types of knives and know what they are used for.

<b>Learning Targets</b>
I can sharpen and hone knives to keep them in good condition.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Food Safety</b>
<b>Time Frame</b>	20 - 25 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	Why is food safety paramount in professional and home kitchens? How do various food safety systems prevent food borne illnesses and accidents?

	<b>Focus of the Unit</b>
	This unit emphasizes maintaining a safe and sanitary food preparation environment through practices like appropriate apparel, safe lifting, accident/injury prevention, emergency procedures, fire extinguisher use, hazardous material handling (SDS) and personal protective equipment, and SERV Safe certification adherence.

<b>Standards</b>	<b>11.1.9-12.A., 11.1.9-12.B., 11.1.9-12.F.</b>
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<b>Learning Targets</b>
I can understand Safety Data Sheets for handling harmful materials and know what protective gear to wear.

<b>Learning Targets</b>
I can understand and use the HACCP system and pass safety tests for all kitchen equipment.

<b>Learning Targets</b>
I can explain and follow the rules needed for SERV Safe certification as well as handle food safely, and keep the kitchen clean and safe.

<b>Learning Targets</b>
I can work towards industry certifications, like ServSafe Manager and ServSafe Allergens, which are leading food safety training programs in the industry.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>History &amp; Culture of Mexico, Italy, France, Asia, Caribbean Countries, Spain</b>
<b>Time Frame</b>	15 - 20 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	How do geography, historical events, and cultural traditions influence the development of distinct culinary practices in different regions? What are the key ingredients, cooking methods, and iconic dishes that define the cuisines of these regions? How can understanding culinary history and culture enhance the dining experience and open career opportunities?

	<b>Focus of the Unit</b>
	This unit will focus on the history and culture of various regions of the world, as well as the impact these cultures have on ingredients and various recipes.

<b>Standards</b>	<b>11.1.9-12.D., 11.1.9-12.J.</b>
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<b>Learning Targets</b>
I can explain the food culture of various countries around the world.

<b>Learning Targets</b>
I can research and design recipes for specific locations around the world.

<b>Learning Targets</b>
I can present on the impact culture has on food.

<b>Learning Targets</b>
I can create recipes attributed to various regions across the globe.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Culinary Weights &amp; Measures</b>
<b>Time Frame</b>	5 - 7 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	Why is precise measurement critical for consistent and successful culinary outcomes? How do standard weight and volume measurements and their conversions facilitate recipe scaling and professional production?

	<b>Focus of the Unit</b>
	This unit focuses on accurately measuring ingredients using US Standard weight and volume, understanding measurement equivalencies, and following standardized recipes within industry time limits.

<b>Standards</b>	<b>11.1.9-12.E.</b>
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<b>Learning Targets</b>
I can cite US Standard weight and volume measurement equivalencies.

<b>Learning Targets</b>
I can use measurement equivalents (like converting cups to ounces) and substitute ingredients.

<b>Learning Targets</b>
I can adjust ingredient amounts to make different size batches of a recipe.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Kitchen Equipment</b>
<b>Time Frame</b>	7 - 10 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	How does familiarity with different kitchen equipment efficiency and safety in a culinary setting? What are the correct operational and cleaning procedures for common kitchen tools and machinery?

	<b>Focus of the Unit</b>
	This unit focuses on the safe operation, cleaning, and passing safety tests for various large and small kitchen equipment, including hand tools and small wares, as well as the setup, operation, and breakdown of specialized stations like ware washing, hot line, and garde manger.

<b>Standards</b>	<b>11.1.9-12.F.</b>
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<b>Learning Targets</b>
I can operate and clean both small and large kitchen equipment as well as pass all safety tests.

<b>Learning Targets</b>
I can set up, run, and take down a warewashing station, hot line cooking stations, and garde manger (cold food) stations.

<b>Learning Targets</b>
I can safely use mechanical food preparation equipment.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Reading a Recipe</b>
<b>Time Frame</b>	5 - 7 Days



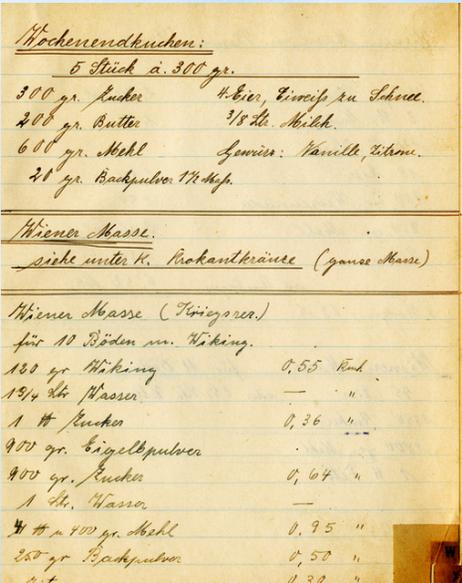
**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What are the essential components of a standardized recipe, and how do they guide the cooking process? How does the ability to accurately interpret a recipe ensure consistent and reproducible culinary results?

	<b>Focus of the Unit</b>
	This unit teaches students to prepare food by accurately following standardized recipes within industry time limits and understanding their various components to ensure proper execution.

<b>Standards</b>	<b>11.1.9-12.E., 11.1.9-12.F</b>
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<b>Learning Targets</b>
I can make food by following standardized recipes and finish on time.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Mise en Place</b>
<b>Time Frame</b>	5 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What is mise en place, and why is it considered a cornerstone of professional kitchen efficiency? How does thorough preparation and organization before cooking impact the quality and timely execution of dishes

	<b>Focus of the Unit</b>
	This unit will on the preparation required for setting up a kitchen. This will include the setup, running and breakdown of both cold and hot lines.

<b>Standards</b>	<b>11.1.9-12.F</b>
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<b>Learning Targets</b>
I can demonstrate time management and prioritization.

<b>Learning Targets</b>
I can set up, run, and take down hot line stations.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>History of Gingerbread &amp; Making Houses</b>
<b>Time Frame</b>	5 - 7 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What is the culutral significance of gingerbread, and how has its tradition evolved? What are the key techniques for successful gingerbread house construction and decoration?

	<b>Focus of the Unit</b>
	This unit will focus on the history of Gingerbread houses as well as the ingredients used to make houses. Students will also work on assembling houses for public display.

<b>Standards</b>	<b>11.1.9-12.F</b>
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<b>Learning Targets</b>
I can construct an original gingerbread house for public display.

<b>Learning Targets</b>
I can create variations of classic gingerbread houses.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>African Cuisine</b>
<b>Time Frame</b>	7 - 10 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What are the diverse culinary landscapes of Africa, and how do they reflect regional differences and historical influences? How can exploring African cuisines broaden my understanding of global food systems and flavors?

	<b>Focus of the Unit</b>
	This unit will focus on the history and geography of Africa. Students will learn about how the history, geography, climate and culture of various African regions impacted the ingredients and recipes developed across the continent.

<b>Standards</b>	<b>11.1.9-12.D., 11.1.9-12.J.</b>
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<b>Learning Targets</b>
I can follow recipes based on African cuisine.

<b>Learning Targets</b>
I can create original recipes utilizing ingredients found in African cuisine.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Foods That Made America</b>
<b>Time Frame</b>	5 - 7 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	How have specific food products and brands influenced American culinary identity and consumption patterns? What role do innovation and entrepreneurship play in shaping the food industry?

	<b>Focus of the Unit</b>
	This unit will focus on the impact of major American food brands on diet and nutrition in the United States. This unit will focus on brands such as Hershey's, Kellogg's, etc.

<b>Standards</b>	<b>11.1.9-12.A., 11.1.9-12.J.</b>
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<b>Learning Targets</b>
I can present on the history and impact of iconic American food brands on the nation's diet and economy.

<b>Learning Targets</b>
I can create the marketing for major food corporations.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Poultry</b>
<b>Time Frame</b>	10 - 15 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What are the various cooking methods for poultry, and how do they affect texture and flavor? How do you safely handle and fabricate poultry to ensure quality and prevent contamination?

	<b>Focus of the Unit</b>
	This unit teaches students how to fabricate poultry, determine appropriate cooking techniques for it, prepare poultry recipes using various methods, and check for degrees of doneness.

<b>Standards</b>	<b>11.1.9-12.F.</b>
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<b>Learning Targets</b>
I can fabricate poultry (cut up).

<b>Learning Targets</b>
I can check for degrees of doneness for poultry.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Making Pasta from Scratch</b>
<b>Time Frame</b>	5 - 7 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	What are the basic ingredients and techniques for making fresh pasta dough? How does the process of making pasta from scratch impact its texture, flavor, and culinary application compared to commercially prepared pasta?

	<b>Focus of the Unit</b>
	This unit covers the preparation of pasta using dry, moist, and combination cooking methods, and recognizing the standards of quality for pasta dishes.

<b>Standards</b>	<b>11.1.9-12.F.</b>
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<b>Learning Targets</b>
I can prepare pasta, grains, and potatoes using dry, moist, and combination cooking methods.

<b>Learning Targets</b>
I can create original recipes using various pasta-making methods.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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<b>Unit Title</b>	<b>Chocolate</b>
<b>Time Frame</b>	7 - 10 Days



**INNOVATIVE**  
ARTS ACADEMY

	<b>Essential Question(s)</b>
	How is chocolate produced, and what are the characteristics of different chocolate types? What are essential techniques for working with chocolate, such as tempering, to achieve desired textures and appearances?

	<b>Focus of the Unit</b>
	This unit will focus on the various ways of using chocolate in dessert making. This will include how to temper and maintaining chocolate to be used for various design work.

<b>Standards</b>	<b>11.1.9-12.F.</b>
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<b>Learning Targets</b>
I can explain the factors influencing the quality of baked products.

<b>Learning Targets</b>
I can prepare desserts utilizing various chocolate methods and techniques.

<b>Learning Targets</b>
I can prepare a variety of fillings and toppings for baked goods.



<b>Resources</b>	<b>Google Drive, YouTube, Guided Notes/Vocabulary, Google Slides</b>
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