

Course Title:	Culinary Arts
Grade(s):	9-12

Course Description
Students work on the creative aspects of food preparation and presentation. International cuisine, garde manger, specialty desserts, and complex fresh pasta are prepared. Career opportunities are researched within the food industry. Students will also explore the marketing and budgeting side of food production. A community service project is included in this course. Prerequisite: Intro to Foods & Nutrition or Farm to Whisk
Approved Curricular Materials/Textbook(s)
ServSafe Book/Online Module

Unit Title	Unit Description (Include Unit Objectives)	Unit Pacing
Unit 1: Safety & Sanitation	Students will learn essential food safety and sanitation practices used in professional kitchens to prevent foodborne illness and maintain a safe cooking environment. Instruction focuses on proper handwashing and personal hygiene, safe food storage, temperature control, cleaning and sanitizing workspaces, and responsible waste disposal. Students will explore common foodborne pathogens, how illnesses occur, and ways to prevent outbreaks using HACCP (Hazard Analysis Critical Control Point) principles. The course also emphasizes allergen awareness, safe handling of kitchen tools and equipment, and wellness habits that promote health and safety in food preparation settings.	1 week
Unit 2: Knife Skills	Students learn industry-standard knife skills, including proper knife selection, safe handling, and maintenance. Instruction focuses on correct grip, basic cutting techniques, and creating common cuts such as dice and julienne. Students also practice knife safety, sanitation, and proper cutting board use while learning how	1 week

	strong knife skills improve efficiency, accuracy, and food presentation.	
Unit 3: Mother Sauces	Students learn the five classical mother sauces—Béchamel, Velouté, Espagnole, Tomato, and Hollandaise—and the professional techniques used to prepare them. Instruction focuses on roux-making, reduction, liaison, and emulsification, along with flavor development, texture control, and proper sauce pairing. Students also practice safe handling and troubleshooting techniques to produce high-quality sauces for a variety of dishes.	6-8 weeks
Unit 4: Plating Unit	Students learn professional plating and food presentation techniques that enhance the visual appeal of breads, desserts, and savory dishes. Instruction focuses on balance, color, portion control, garnishing, plate cleanliness, and attention to detail. Students also practice creativity and time management to present dishes efficiently and professionally in a kitchen setting.	1 week
Unit 5: Dessert/Spa Cuisine	Students learn professional baking and dessert preparation techniques, including accurate measuring, proper mixing methods, and baking with temperature and time control. Instruction also emphasizes flavor pairing, recipe adaptation, kitchen safety, and time management. Students develop decorating, garnishing, and plating skills to present desserts in a polished, professional manner.	2 weeks
Unit 6: Contemporary Topics	Students explore current culinary practices while building professional cooking skills across a variety of methods, including sautéing, roasting, grilling, braising, and baking. Instruction emphasizes food safety, knife skills, recipe reading and scaling, flavor development, menu planning, and presentation. Students also develop kitchen organization, time management, cultural awareness, and creativity as they prepare meats, seafood, and poultry using modern techniques and equipment.	1-2 weeks
Unit 7: Business Project or Catering Event	Students apply food service management and leadership skills through a business project or community catering event. Learning focuses on menu planning, food safety, budgeting, inventory management, marketing, and customer service. Students also build teamwork, leadership, time management, and entrepreneurial skills while delivering a professional food service experience to internal and external customers.	2-3 weeks

Unit 8: Careers	Students explore a wide range of career opportunities within the culinary and food service industry. Students learn about required skills, education and training pathways, workplace expectations, and career advancement opportunities while connecting classroom learning to real-world culinary careers.	1-2 weeks
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