

CFISD Advanced Culinary Arts

Scope and Sequence

Endorsement: Business & Industry**Cluster:** Hospitality & Tourism**Meets advanced course requirement?** YES ▾**Program of Study:** Hospitality & Tourism**Meets foundation requirement for math, science, fine arts, English, LOTE?** NO ▾**Course Description:**

This course provides unique occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences and equipment. Advanced Culinary Arts integrates academic and career and technical education with the goal of preparing students with a variety of skills in a fast changing workplace. The students are major participants in operating a restaurant and catering business.

TEKS link

- 2 credits
- Grades 11-12
- Lab/uniform fee will be required
- Required prerequisites: Culinary Arts
- Recommended prerequisites:

Industry Certification/Credential: n/a

Instructional Units	Grading Period
Sanitation & Safety (OSHA) Equipment Trainings Culinary Techniques & Methods Knife Skills & Fabrication Soup Cookery Chiffon Cakes & Buttercreams Molecular Gastronomy Sausage & Cheese Making	N1 (fall)
Yeast Breads Mid-Atlantic Cuisine Garde Manger Central Plains Cuisine Thanksgiving Cookery California & Floribbean Cuisine	N2 (fall)
Global & Regional Cuisines: Italian, French, Polish, Israeli, German, Spanish, Cajun/Creole, Texas, Thai & Filipino, Greek	N3 (spring)
Global Cuisines: Vietnamese, Japanese, Korean, Chinese, Indian, Latin American, Mexican	N4 (spring)

Primary Instructional Materials: iCEV Family and Consumer Sciences**Supplemental Instructional Materials:**