

CFISD Introduction to Culinary Arts

Scope and Sequence

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

This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. It also provides insight into the operation of a well-run restaurant covering a wide array of topics such as food storage, production, and presentation, various levels of industry management, and general hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry.

TEKS link

- 1 credit
- Grades 9-12
- Lab supplies or fee may be required
- Required prerequisites: n/a
- Recommended prerequisites: Principles of Hospitality & Tourism (8th grade)

Industry Certification/Credential: Always Food Safe - Food Handler Certification**TEA recognized IBC (to count toward program of study completion)?** NO ▾

Instructional Units	Grading Period
Working in a restaurant Menus Nutrition	N1 (fall)
The business of a restaurant Food Safety Kitchen Safety Foodservice Equipment Group Project Food Handler Review Food Handler Certification Test	N2 (fall)
Knives and Small Wares Seasonings Ready to Cook Cooking Methods	N3 (spring)
Using standard Recipes: Stocks and Sauces, Soups, Yeast Breads and Rolls, Quick Breads Breakfast Foods Fish and Shellfish Meat and Poultry Fruits and Vegetables Grade Manager Sandwiches, Appetizers, Hors d'Oeuvres, Desserts Career Portfolio	N4 (spring)

Primary Instructional Materials: Introduction to Culinary Arts Textbook, Third Edition (Savvas)