

CFISD 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:**

Culinary Arts is a two period laboratory FCS course, beginning with student instruction in the fundamentals and principles of the art of cooking, the science of baking, food production skills and techniques as well as restaurant management. Students are encouraged to pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification which would assist in immediate employment in a restaurant setting.

TEKS link

- 2 credits
- Grades 10-12
- Lab supplies or fee may be required
- Required prerequisites: Introduction to Culinary Arts AND Food Handler Certification

Industry Certification/Credential: Always Food Safe Food Protection Manager Certification**TEA recognized IBC (to count toward program of study completion)?** YES ▾

Instructional Units	Grading Period
Introduction to Culinary Arts History of Food Service Kitchen Safety Tools and Equipment	N1 (fall)
Measuring Preparation Techniques for herbs/spices, knife skills, quick breads, yeast breads, cookies, cakes, pies, tarts, custards and foams. Employability Skills Famous Chefs	N2 (fall)
Always Food Safe Manager Certification Review Always Food Safe-Food Protection Manager Certification (March) Preparation Techniques for stocks, sauces, soups, poultry, meat, seafood, vegetables, fruits, salads/dressings, starches, and sandwiches/pizza.	N3 (spring)
Plate Presentation & Table Service International Foods Cost control Food production, storage and distribution Food trends	N4 (spring)

Primary Instructional Materials: The Culinary Professional by Goodheart-Willcox Co.