

Advanced Culinary Arts YAG

\$127.564 | Two Credits | Double-Blocked | Full Year | 36 Weeks | Grades 10–12

Course Information: Advanced Culinary Arts extends Culinary Arts through in-depth, industry-driven instruction designed to prepare students for higher education, certifications, and/or immediate employment. Prerequisite: Culinary Arts. Students deepen skills in food safety, global cuisine, sustainability, proteins, seafood, produce, advanced baking and pastry, nutrition, menu development, cost control, career planning, and professional kitchen operations. §127.15(d)(2) CTE Employability Skills are integrated throughout. ACCESS supports career, credential, postsecondary, entrepreneurship, and employment planning.

GP	Wks	Unit & Focus	Major Learning Tasks & Assessments	Integrated TEKS	Extension Activities
1	1–2	Unit 1 - Advanced Kitchen Operations, Safety & Career Readiness	- Reestablish professional-kitchen safety, sanitation, receiving/storage and equipment-cleaning expectations - Assess workplace hazards and food hazards; apply prevention and corrective procedures - Review food-sanitation certification concepts and identify additional credential opportunities - Analyze duties/qualifications for culinary staff and managerial positions - Set short-/long-term goals, update career portfolio and practice professional interview techniques	- ACA1(A–D) - ACA2(A–G) §127.15(d)(2)	- ACCESS: career/credential planning - Kitchen safety audit - Career portfolio update
1	3–5	Unit 2 - Global Cuisines & Advanced Flavor Development	- Research culture, history and indigenous ingredients of selected global cuisines - Replicate advanced moist- and dry-heat techniques from multiple global traditions - Combine indigenous ingredients to create an innovative dish - Analyze flavor, texture, visual appeal, taste and customer satisfaction - Present and justify culinary decisions using professional terminology	- ACA3(A–C) §127.15(d)(2)	- Global cuisine research - International production labs - Menu story/presentation
1	6–7	Unit 3 - Sustainability in Food Service	- Evaluate water- and energy-conservation practices in food-service operations - Identify waste-management options that support sustainability - Evaluate current sustainable food practices and sourcing decisions - Connect sustainability to purchasing, menu design and operational costs - Develop a practical sustainability improvement proposal for a food-service operation	- ACA4(A–C) - ACA15(A–D) reinforcement	- Sustainability audit - Local sourcing research - Waste-reduction proposal
1	8–9	Unit 4 - Meat & Poultry: Classification, Fabrication, Purchasing & Cookery	- Assess protein grading and classifications - Identify primal, sub-primal and retail cuts - Demonstrate appropriate protein fabrication techniques - Evaluate purchasing practices for different food-service operations - Select, apply and evaluate cooking methods based on protein characteristics and desired quality	- ACA5(A–F) - ACA2(D,F)	- Fabrication practical - Yield/purchasing comparison - Protein cookery lab
2	10–11	Unit 5 - Fish & Shellfish	- Categorize fish and shellfish classifications - Evaluate seafood purchasing based on freshness, flavor, sustainability and market conditions - Clean/fabricate round, flat and fin fish and shellfish as available - Apply appropriate seafood cooking methods - Evaluate effects of cooking methods on presentation and customer satisfaction	- ACA6(A–E) - ACA4(C)	- Seafood identification/fabrication - Sustainable seafood research - Seafood cookery lab
2	12–13	Unit 6 - Produce, Grains, Herbs, Spices & Dry Goods	- Compare commonly available produce and product forms - Analyze seasonality, market volatility and transportation as cost/quality factors - Compare fresh, frozen, canned, dried and other forms of produce - Apply appropriate cooking methods to produce, grains and dry goods - Evaluate effects of cooking methods on flavor, texture, visual appeal and quality	- ACA7(A–E) - ACA4(C) - ACA15(A,D) reinforcement	- Market-basket lab - Seasonality/cost analysis - Produce cookery practical
2	14–15	Unit 7 - Advanced Baking Foundations & Plated Desserts	- Safely use professional baking equipment and measuring tools - Apply precise measuring and scaling techniques - Analyze product quality through formula accuracy and process control - Compose plated desserts appropriate to different food-service operations - Evaluate balance of flavor, texture, temperature, visual appeal and portion	- ACA8(A–C) - ACA3(C)	- Scaling practical - Plated-dessert design - Product evaluation rubric
2	16–17	Unit 8 - Yeast & Quick Breads	- Analyze fermentation, proofing, baking temperature and humidity effects on crust - Prepare soft, hard and artisanal breads using appropriate techniques - Differentiate quick breads such as muffins, scones and biscuits - Compare formulas/processes and troubleshoot product defects - Apply professional production timing and quality-control standards	- ACA9(A–C) - ACA8(A–B)	- Bread production practical - Fermentation investigation - Quick-bread comparison
2	18	Semester 1 Exam - Advanced Culinary Arts	- Cumulative written/performance assessment covering safety, career readiness, global cuisine, sustainability, proteins, seafood, produce and baking/bread fundamentals - Advanced culinary production component - Semester portfolio review	- Cumulative ACA1–9 as introduced §127.15(d)(2)	Targeted review/remediation

GP	Wks	Unit & Focus	Major Learning Tasks & Assessments	Integrated TEKS	Extension Activities
3	19-21	Unit 9 - Pies, Tarts, Pastry Doughs & Cookies	• Compare pastry crusts and appropriate uses in pies/tarts • Prepare fruit, soft and custard pie fillings • Prepare pastry doughs including pâte à choux, pâte sucrée and laminated dough • Differentiate cookie preparation methods and analyze texture/spread variables • Bake/cook/store cookies properly and evaluate finished-product quality	• ACA10(A-F) • ACA8(A-B)	• Pastry practical • Laminated-dough lab • Cookie science comparison
3	22-23	Unit 10 - Cakes, Frostings, Fillings & Decorative Skills	• Differentiate cake preparation methods • Analyze icing functions and select appropriate applications • Assemble/ice layer cakes, sheet cakes and cupcakes • Evaluate cake products using defined quality criteria • Prepare multiple icing types and demonstrate basic piping techniques	• ACA11(A-F) • ACA8(A-B)	• Cake production practical • Icing comparison • Piping skills assessment
3	24-25	Unit 11 - Custards, Creams, Mousse & Frozen Desserts	• Compose desserts using ice creams, custards, creams, mousse and related preparations • Identify the roles of these desserts within menus and food-service operations • Apply temperature control and food-safety principles to production • Develop attractive plated presentations with complementary components • Evaluate texture, flavor, visual appeal and service suitability	• ACA12(A-B) • ACA8(C) • ACA2(C,F)	• Custard/mousse practical • Frozen-dessert application • Plating critique
3	26-27	Unit 12 - Chocolate, Sugar, Confections & Dessert Sauces	• Differentiate advanced confections and model preparation methods • Use chocolate as a major ingredient and demonstrate tempering • Use tempered chocolate in dessert production • Cook sugar syrups to appropriate stages • Prepare dessert sauces and plate desserts with appropriate sauces/garnishes	• ACA13(A-H) • ACA8(C)	• Chocolate tempering practical • Sugar-stage lab • Confection/plated-dessert project
4	28-29	Unit 13 - Nutrition, Special Diets & Menu Development	• Analyze roles of carbohydrates, vitamins, minerals, proteins and fats in food choices • Research dietary requirements/restrictions and guest needs • Develop menus for selected populations with dietary requirements or restrictions • Balance nutrition, flavor, presentation, customer satisfaction and operational feasibility • Present and justify menu decisions	• ACA14(A-B) • ACA3(C)	• Special-diet menu project • Nutrition analysis • Menu presentation
4	30-31	Unit 14 - Cost Control, Inventory & Purchasing	• Differentiate food, beverage and labor costs • Analyze how controlling costs affects food-service success • Compare fixed, variable and controllable costs • Analyze the relationship between inventory management and cost control • Apply purchasing, yield, portion and menu decisions to a cost-management plan	• ACA15(A-D) • ACA5(D) • ACA6(B) • ACA7(B)	• Food-cost calculations • Inventory simulation • Cost-control plan
4	32-33	Unit 15 - Advanced Production, Leadership & Restaurant Simulation	• Plan and execute multi-component production using advanced culinary/baking skills • Assign and rotate kitchen leadership and production responsibilities • Apply timing, sanitation, purchasing, inventory and cost-control practices • Evaluate customer satisfaction, plate quality and production efficiency • Use feedback and problem solving to improve subsequent production	• ACA2(A-F) reinforcement • ACA3(C) • ACA5-15 applied • §127.15(d)(2)	• Restaurant/pop-up simulation • Leadership rotation • Production debrief
4	34-35	Unit 16 - Advanced Culinary Capstone & Career Transition	• Design and execute an advanced culinary or pastry capstone demonstrating multiple technical competencies • Integrate sustainability, nutrition, purchasing/cost control and customer satisfaction • Complete professional documentation and final quality evaluation • Finalize career portfolio, goals and postsecondary/employment plan • Present capstone and reflect on technical/professional growth	• ACA1(A-D) • ACA3-15 applied • §127.15(d)(2)	• ACCESS: transition planning • Capstone portfolio • Industry/CTSO presentation
4	36	Semester 2 Exam & Advanced Culinary Showcase	• Cumulative written/performance assessment across all Advanced Culinary Arts TEKS • Advanced food-production/pastry and cost-control application • Final career portfolio and capstone showcase	• Cumulative ACA1-15 • §127.15(d)(2)	• Targeted remediation • Culinary showcase

Advanced Culinary Arts TEKS Coverage Checklist

Coverage verification: All 15 Advanced Culinary Arts knowledge and skills strands and all 67 student expectations in §127.564(d), plus the required §127.15(d)(2) CTE Employability Skills, are intentionally addressed in the 36-week sequence.

Strand	SEs	Knowledge & Skills Focus	YAG Placement	Coverage
ACA1	A–D	Career duties/qualifications, interviews, goals, career portfolio	Units 1, 16	100%
ACA2	A–G	Safety, hazards, sanitation, receiving/storage, equipment cleaning, food hazards, certification	Unit 1; reinforced throughout	100%
ACA3	A–C	Global cuisines, indigenous ingredients, innovative dishes, flavor/texture/visual appeal/customer satisfaction	Units 2, 7, 13, 15–16	100%
ACA4	A–C	Water/energy conservation, waste management, sustainable food practices	Units 3, 5–6, 16	100%
ACA5	A–F	Protein grading/cuts, fabrication, purchasing and cooking methods	Units 4, 14–16	100%
ACA6	A–E	Fish/shellfish classification, purchasing, fabrication, cookery and presentation	Units 5, 14–16	100%
ACA7	A–E	Produce/dry goods, seasonality/cost/quality, forms, cookery and effects	Units 6, 14–16	100%
ACA8	A–C	Professional baking equipment, measuring/scaling, plated desserts	Units 7–12	100%
ACA9	A–C	Yeast/quick breads, fermentation/proofing/crust, soft/hard/artisanal breads	Unit 8	100%
ACA10	A–F	Pastry crusts/fillings/doughs, cookies, texture/spread and storage	Unit 9	100%
ACA11	A–F	Cakes, icings/frostings, assembly, evaluation and piping	Unit 10	100%
ACA12	A–B	Custards, creams, mousse, ice creams and their menu roles	Unit 11	100%
ACA13	A–H	Confections, chocolate/tempering, sugar stages, dessert sauces and plating	Unit 12	100%
ACA14	A–B	Nutrients and menus for dietary requirements/restrictions	Unit 13; capstone	100%
ACA15	A–D	Food/beverage/labor costs, cost control, fixed/variable/controllable costs, inventory	Units 3, 14–16	100%
§127.15(d)(2)	Integrated	Required Level 3/4 CTE employability skills	All units	100%

Implementation Notes

- Advanced Culinary Arts is a two-credit course recommended for Grades 10–12. Culinary Arts is the prerequisite. This YAG assumes a double-blocked, full-year schedule.
- Food safety, sanitation, receiving/storage, equipment maintenance, personal hygiene, and hazard prevention are continuous expectations in every laboratory. Students should maintain or extend food-sanitation certification readiness established in prior culinary coursework.
- Advanced production should emphasize industry-level mise en place, timing, fabrication, cooking technique, baking/pastry precision, presentation, quality evaluation, leadership, and independent problem solving rather than repeating introductory skills.
- Global cuisine and sustainability should be embedded in authentic production decisions, including ingredient sourcing, seasonality, purchasing, waste management, water/energy conservation, and customer expectations.
- ACCESS should support advanced culinary/pastry career exploration, credentials, culinary school and postsecondary options, entrepreneurship, résumé/interview preparation, and employment planning.
- Weeks 18 and 36 are reserved for cumulative semester exams. No instructional unit crosses the semester boundary.