

Culinary Arts I YAG

§127.562 | One Credit | Full Year | 36 Weeks | Grades 9–10 | Culinary I

Course Information: Introduction to Culinary Arts is a classroom- and laboratory-based entry course for students pursuing restaurant and food-service pathways. The course develops academic, communication, teamwork, technology, restaurant operations, career, safety, sanitation, food-production, equipment, ingredient, and cooking-method skills. Recommended prerequisite: Principles of Hospitality and Tourism. §127.15(d)(1) CTE Employability Skills are integrated throughout. During Grading Period 3, safety and sanitation instruction is intentionally concentrated through Always Food Safe preparation for a state or national food sanitation certification or other appropriate certification, while reinforcing safe practices in all culinary labs.

GP	Wks	Unit & Focus	Major Learning Tasks & Assessments	Integrated TEKS	Extension Activities
1	1–2	Unit 1 - Culinary Industry, Careers & Professional Foundations	- Explore the history/growth of food service and major restaurant segments - Identify kitchen, front-of-house and support roles and restaurant service styles - Define job-specific culinary vocabulary and examine entrepreneurship - Research education/training, labor-market and professional-development opportunities - Launch career portfolio and practice professional conduct/self-management	- ICA5(A,C) - ICA8(A–C) - ICA9(A–B,E) - ICA11(A–H) - ICA12(A) - ICA13(A–B)	- ACCESS: culinary careers/postsecondary - Entrepreneur profile - Career portfolio launch
1	3–4	Unit 2 - Culinary Communication, Teamwork & Restaurant Service	- Develop/deliver a culinary presentation and organize written information - Practice restaurant phone, verbal/nonverbal and active-listening skills - Apply team-building, decision-making, conflict-resolution and leadership skills - Illustrate place settings and demonstrate basic service techniques - Compare table, buffet, fast food, fast casual and quick-service operations	- ICA1(A–B) - ICA2(A,C–E) - ICA3(A–B) - ICA5(A,C–E) - ICA7(A–D)	- Service role-play - Place-setting practical - Team leadership task
1	5–6	Unit 3 - Culinary Math, Measurement & Recipe Fundamentals	- Apply weights, measures, percentages and recipe calculations - Use math/science knowledge to support quality food production - Practice scaling/yield concepts and accurate measurement - Connect scientific principles to culinary processes - Create written menu/presentation materials using accurate culinary information	- ICA1(A–E) - ICA14(A)	- Measurement lab - Recipe scaling - Menu-writing task
1	7–9	Unit 4 - Mise en Place, Equipment, Knives & Foundational Lab Skills	- Apply mise en place to organize production - Identify/use large and small commercial-kitchen equipment - Identify knife types and appropriate uses - Demonstrate knife safety, handling, cleaning and storage - Produce introductory food products using teamwork, time management and quality-control practices	- ICA5(B) - ICA9(E) - ICA10(A) - ICA12(E) - ICA14(A–D)	- Knife-skills practical - Equipment identification - Intro production labs
2	10–12	Unit 5 - Ingredients I: Produce, Dry Goods & Purchasing/Storage	- Differentiate produce types, grading, purchasing, storage and uses - Differentiate dry goods and appropriate purchasing/storage practices - Apply quality-control standards when receiving/selecting ingredients - Use culinary math/science in preparation and production - Research cultural/global influences on selected ingredients and dishes	- ICA1(C–E) - ICA5(B) - ICA12(E) - ICA13(C) - ICA14(E–F)	- Produce identification lab - Dry-goods storage audit - Global ingredient research
2	13–15	Unit 6 - Ingredients II: Proteins, Cooking Methods & Quality Food Production	- Differentiate proteins by type, grade, purchasing and storage considerations - Describe and apply dry-heat, moist-heat and combination cooking methods - Connect scientific principles to changes in food during cooking - Use mise en place, equipment and measurement to produce quality food products - Evaluate finished products using quality-control criteria	- ICA1(C–E) - ICA5(B) - ICA12(E) - ICA14(A–B,G–H)	- Protein identification - Cooking-method labs - Product quality evaluation
2	16–17	Unit 7 - Baking Fundamentals & Culinary Science	- Differentiate common baking methods and common baking ingredients - Apply accurate weights, measures, percentages and recipe procedures - Explain scientific principles involved in baking - Produce selected baked products using professional equipment and mise en place - Evaluate product quality and revise procedures when needed	- ICA1(C–E) - ICA3(A) - ICA5(B) - ICA12(E) - ICA14(A–B,I)	- Baking lab - Ingredient-function analysis - Quality troubleshooting
2	18	Semester 1 Exam - Introduction to Culinary Arts	- Cumulative written/performance assessment covering industry foundations, communication, restaurant roles/service, culinary math, equipment, knives, ingredients, cooking methods and baking - Applied culinary production component - Semester portfolio review	- Cumulative ICA1–14 as introduced §127.15(d)(1)	Targeted review/remediation
3	19–20	Unit 8 - Always Food Safe I: Food Safety Foundations & Foodborne Illness	- Use Always Food Safe instruction to identify food-safety hazards and sources of foodborne illness - Analyze conditions that support contamination and illness - Connect personal hygiene/professional attire to food safety - Apply safety and sanitation standards during all culinary work - Use credible online/technical resources to support certification preparation	- ICA4(A,C) - ICA6(A,D–F) - ICA8(B–C) - ICA12(A,E)	- Always Food Safe modules - Foodborne-illness case analysis - Safety vocabulary review

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3	21-22	Unit 9 - Always Food Safe II: Personal Hygiene, Cross-Contamination & Time/Temperature Control	• Apply personal hygiene and employee-health expectations • Prevent cross-contamination and cross-contact through safe workflow • Use time/temperature controls and safe receiving/storage/preparation practices • Assess workplace conditions for safety and health • Practice certification-style scenarios and questions	• ICA6(A,D-G) • ICA9(C-E) • ICA14(E-G)	• Always Food Safe modules • Temperature-control practical • Storage/receiving audit
3	23-24	Unit 10 - Always Food Safe III: Cleaning, Sanitizing, Facilities, Chemicals & Pest Prevention	• Distinguish cleaning from sanitizing and apply appropriate procedures • Analyze chemical/hazardous-material risks and safe use/storage • Apply facility/equipment sanitation and pest-prevention principles • Interpret workplace policies/procedures supporting regulatory compliance • Complete sanitation-system audit and corrective-action plan	• ICA6(A-B,D-G) • ICA8(B-C) • ICA5(B)	• Always Food Safe modules • Sanitation practical • Facility safety audit
3	25-27	Unit 11 - Always Food Safe Certification Preparation & Safe Production	• Review and synthesize food-safety/sanitation concepts using Always Food Safe • Complete practice assessments and targeted remediation • Prepare for the district-selected state/national food sanitation certification or other appropriate certification • Demonstrate safe production procedures in culinary labs • Document certification preparation/progress in career portfolio	• ICA6(A-G) • ICA9(A-E) • ICA11(C-D,G) • ICA12(E)	• Always Food Safe review/practice assessment • Certification opportunity • Safe-production practical
4	28-30	Unit 12 - Restaurant Operations, Technology, POS & Customer Satisfaction	• Use information-technology tools for workplace responsibilities • Demonstrate knowledge/use of point-of-sale systems and payment options • Evaluate Internet resources and customer comments • Recommend improvements in products, services and staff training • Detail strategies for high customer satisfaction and quality control	• ICA4(A-C) • ICA5(B) • ICA12(B-D)	• POS simulation • Customer-comment analysis • Operations improvement proposal
4	31-32	Unit 13 - Marketing, Menus & Restaurant Entrepreneurship	• Identify traditional and innovative food-service marketing strategies • Compose menus, advertisements and presentations • Connect entrepreneurship to food-service industry opportunities • Analyze cultural globalization and its influence on food/menu design • Develop a small restaurant/pop-up concept using culinary and business knowledge	• ICA1(A-B) • ICA2(A-B) • ICA11(H) • ICA13(B-C)	• Restaurant concept project • Menu/advertisement design • Entrepreneurship connection
4	33-35	Unit 14 - Career Readiness & Culinary Capstone	• Demonstrate job-seeking skills and identify training/education requirements • Review employment forms/licensure functions and local/regional workforce opportunities • Update career portfolio with work history/education highlights and culinary evidence • Complete a team culinary capstone integrating planning, production, service, technology, customer satisfaction and safety • Reflect on time management, stress management, career/family balance and professional growth	• ICA3(A-B) • ICA7(A-D) • ICA9(A-E) • ICA10(A-C) • ICA11(A-H) • ICA12(A-E) • §127.15(d)(1)	• ACCESS: employment/postsecondary transition • Mock interview • Culinary capstone
4	36	Semester 2 Exam & Culinary Showcase	• Cumulative assessment across all Introduction to Culinary Arts TEKS • Food-safety/sanitation and culinary-production application • Final career portfolio and capstone showcase	• Cumulative ICA1-14 • §127.15(d)(1)	• Targeted remediation • Culinary showcase

Culinary Arts I TEKS Coverage Checklist

Coverage verification: All 14 Introduction to Culinary Arts knowledge and skills strands and all 67 student expectations in §127.562(d), plus §127.15(d)(1) CTE Employability Skills, are intentionally addressed in the 36-week sequence.

Strand	SEs	Knowledge & Skills Focus	YAG Placement	Coverage
ICA1	A–E	Academic skills: oral/written information, documents, culinary math, science principles, quality food production	Units 2–7, 13	100%
ICA2	A–E	Presentations, marketing, restaurant phone skills, interpersonal communication, active listening	Units 2, 13	100%
ICA3	A–B	Creative problem solving, critical thinking and conflict resolution	Units 2, 7, 14	100%
ICA4	A–C	Workplace technology, point-of-sale systems, evaluation of Internet resources	Units 8, 12	100%
ICA5	A–E	Kitchen/front/support roles, quality control, restaurant service styles, place settings, service techniques	Units 1–2, 4–7, 12	100%
ICA6	A–G	Safety/health, chemicals, first aid/CPR, sanitation, foodborne illness, attire/hygiene, certification preparation	Units 8–11	100%
ICA7	A–D	Team building, decision making/problem solving, leadership/teamwork, community opportunities	Units 2, 14	100%
ICA8	A–C	Ethical reasoning, organizational policies/procedures, professional conduct	Units 1, 8, 10	100%
ICA9	A–E	Self-management, employability behaviors, wellness/job performance, stress management, independent procedures	Units 1, 4, 9, 11, 14	100%
ICA10	A–C	Time/energy management, career decision making, career/family/leisure balance	Units 4, 14	100%
ICA11	A–H	Job seeking, education/training, portfolio, employment forms, labor market, professional development, entrepreneurship	Units 1, 11, 13–14	100%
ICA12	A–E	Technical vocabulary, customer feedback, satisfaction, payment options, technical food-service skills	Units 1, 4–7, 8, 11–12, 14	100%
ICA13	A–C	Food-service history/growth, entrepreneurship, cultural globalization	Units 1, 5, 13	100%
ICA14	A–I	Mise en place, equipment, knives, produce, dry goods, proteins, cooking methods, baking	Units 3–7, 9	100%
§127.15(d)(1)	Integrated	Required CTE employability skills	All units	100%

Implementation Notes

- Introduction to Culinary Arts is a one-credit classroom- and laboratory-based course recommended for Grades 9–10, with Principles of Hospitality and Tourism as the recommended prerequisite.
- Grading Period 3 is intentionally dedicated to concentrated safety and sanitation instruction using Always Food Safe. This placement directly supports TEKS requiring workplace safety, sanitation, foodborne-illness prevention, professional hygiene, and preparation for a state or national food sanitation certification or other appropriate certification.
- Safe food handling, sanitation, PPE, equipment safety, personal hygiene, and professional conduct remain continuous expectations in every culinary laboratory even though formal certification preparation occurs in Grading Period 3.
- Laboratory experiences should reinforce mise en place, equipment and knife skills, measurement, produce/dry goods/proteins, dry/moist/combination cooking methods, baking, quality control, teamwork, communication, and customer service.
- ACCESS should support culinary career exploration, labor-market research, education/training and certification options, entrepreneurship, career portfolio development, and postsecondary/employment planning.
- Weeks 18 and 36 are reserved for cumulative semester exams. No instructional unit crosses the semester boundary.