

CFISD Advanced Culinary Arts

Scope and Sequence

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 actually major participants in operating a restaurant and catering business.

- Grades 11 – 12
- Required Prerequisite: Culinary Arts I
- Lab fee/ uniform is required
- Assessment for verification of industry-recognized training is available for a fee.

TEKS

Program of Study: Culinary Arts

Cluster: Hospitality and Tourism

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): YES
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: *ServSafe(If not previously attained.)*

Instructional Units	Pacing
1 st Semester ServSafe review Professionalism/ Employability Career Investigation Safety and Loss analysis Global Cuisines	1 st Grading Per 2 nd Grading Per
2 nd Semester Restaurant Sustainability Fish and Shellfish Fruits, grains, herbs, spices, Dry goods Advanced baking and pastry principles Pastry crust, pastry dough, and cookies Cakes, frostings, fillings, and icings Chocolate, sugars, confections, and sauces. Health and wellness, marketing, and menu planning Food service operation	3 rd Grading Per 4 th Grading Per

Primary Instructional Materials: The Culinary Professional