

CFISD Culinary Arts

Scope and Sequence

Course Description: Culinary Arts is now available in all high schools as 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. This course would provide the foundation needed for students to progress to the Practicum in Culinary Arts the following school year.

- Grades 10 – 12
- Recommended Prerequisite: Principles of Hospitality or Lifetime Nutrition and Wellness
- Lab fee/ uniform is required
- Assessment for verification of industry-recognized training is available for a fee.

TEKS

Program of Study: Hospitality and Tourism

Cluster: Hospitality and Tourism

Endorsement: Business & Industry

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

Industry Certification/Credentials: *ServSafe*

Instructional Units	Pacing
1st Semester Introduction to Culinary Arts ServSafe curriculum & certification test Employability Skills ServSafe curriculum & certification test (semester will vary depending on campus)	1 st Grading Per 2 nd Grading Per

2nd Semester Famous Chefs ServSafe Review ServSafe Food Manager Certification Test(Mar) Preparation Techniques for Plate Presentation Table Service International Foods Cost control* Food production, storage and distribution* Food trends*	3 rd Grading Per 4 th Grading Per
--	--

Primary Instructional Materials: The culinary Professional- GW