

**Culinary Arts 1 & 2**  
**Scope & Sequence: Year 1**

Semester 1		Semester 2	
Quarter 1	Quarter 2	Quarter 3	Quarter 4
Professional Standards: 11.2, 1.4 Technical Standards: 1.0, 2.0, 3.0 <u>Unit 1</u> <b>Introduction to Culinary Arts</b> <ul style="list-style-type: none"> <li>Classroom and lab safety overview.</li> <li>Effective communication techniques.</li> <li>Team building exercises.</li> <li>Identify career paths in the hospitality industry.</li> <li>Workplace and lab etiquette.</li> </ul> Professional Standards: 1.3, 1.4, 1.12 Technical Standards: 1.0 <u>Unit 2</u> <b>Introduction to Food Safety</b> <ul style="list-style-type: none"> <li>Food safety vocabulary.</li> <li>Personal hygiene basics.</li> <li>Identify micro-organisms.</li> <li>Identify foodborne illnesses.</li> </ul>	Professional Standards: 1.9, 1.10 Technical Standards: 4.0 <u>Unit 3</u> <b>Applied Food Safety</b> <ul style="list-style-type: none"> <li>Identify industry regulatory agencies.</li> <li>List holding, storage and doneness temperatures.</li> <li>Demonstrate proper lab etiquette.</li> </ul> Professional Standards: 7.0 Technical Standards: 2.0, 4.0 <u>Unit 4</u> <b>Introduction to Food Preparation</b> <ul style="list-style-type: none"> <li>Knife safety and care.</li> <li>Identify and demonstrate standardized knife cuts.</li> <li>Define and implement mise en place.</li> <li>Read and interpret recipes.</li> <li>Identify and demonstrate the selection of equipment and smallwares for specific applications.</li> <li>Describe procedures for the care and maintenance of commercial equipment and small wares.</li> </ul>	Professional Standards: 3.0, 8.0, 7.7 Technical Standards: 2.0, 4.0 <u>Unit 5</u> <b>Introduction to Hot Foods</b> <ul style="list-style-type: none"> <li>Identify dietary guidelines and common nutritional considerations, allergies.</li> <li>Product identification.</li> <li>Fundamental meat fabrication.</li> <li>Demonstrate various cooking methods.</li> </ul> Professional Standards: 10.0 Technical Standards: 2.0, 4.0 <u>Unit 6</u> <b>Introduction Baking and Pastry</b> <ul style="list-style-type: none"> <li>Define common baking terms and techniques.</li> <li>Demonstrate techniques for yeast breads and quick breads.</li> <li>Demonstrate basic pastry preparation and finishing techniques.</li> </ul>	Professional Standards: 11.0, 12.0, 8.0 Technical Standards: 2.0, 3.0, 4.0 <u>Unit 7</u> <b>Introduction to Dining Operations</b> <ul style="list-style-type: none"> <li>Define styles of service.</li> <li>Demonstrate knowledge of basic food costing.</li> <li>Demonstrate knowledge of healthy meal planning and menu development.</li> <li>Demonstrate knowledge of POS systems and cash handling.</li> <li>Demonstrate knowledge of batch food production.</li> </ul> Professional Standards: 11.0, 8.0 Technical Standards: 2.0, 4.0 <u>Unit 8</u> <b>Applied Banquet Operations</b> <ul style="list-style-type: none"> <li>Demonstrate knowledge of dining room layout and service strategies.</li> <li>Practice professionalism in support of good customer relations.</li> <li>Prepare and serve foods for a catered event.</li> </ul>