

# Culinary Art

## At-A-Glance - Lamar CISD

Professional Standards/Employability Skills/Technical Skills			
<b>Ongoing Skills Imbedded All Year</b>	<p>CA 1(A) The student will model effective oral and written communication.            CA 1(B) The student will practice professional grooming and hygiene standards.            CA 1(C) The student will exercise punctuality and time-management skills.            CA 1(D) The student will demonstrate self-respect and respect for others.            CA 1(E) The student will demonstrate effective teamwork and leadership.            CA 1(F) The student will employ initiative, adaptability, and problem-solving techniques in practical applications.            CA 4(C) The student will demonstrate positive attitudes and work habits.            CA 4(D) The student will demonstrate exemplary appearance and personal hygiene.</p> <p>CA 5(A) The student will apply effective practices for managing time and energy.            CA 5(B) The student will analyze various steps in the decision-making process.</p> <p>CA 10(A) The student will use technology tools appropriate for the industry.            CA 10(B) The student will operate technology applications to perform workplace tasks.            CA 10(D) The student will demonstrate knowledge in computer programs used for food management.            CA 10(E) The student will evaluate information sources for culinary arts.</p> <p>CA 11(A) The student will apply team-building skills.            CA 11(B) The student will apply decision-making and problem-solving skills.            CA 11(C) The student will determine leadership and teamwork qualities in creating a pleasant working atmosphere.            CA 11(D) The student will participate in community leadership and teamwork opportunities to enhance professional skills.</p> <p>CA 12(E) The student will demonstrate proper cleaning of equipment and maintenance in the commercial kitchen.</p> <p>CA 13(B) The student will demonstrate a positive work ethic.</p>		
	Grading Period	Unit Name	Estimated Time Frame
<b>Grading Period 1 28 Days</b>	<b>Introduction and Procedures</b>	<b>5 Days</b>	3D, 4A, 4B, 4E, 6D
	<p>CA 3(D) The student will attend and participate in an industry-focused staff meeting.            CA 4(A) The student will demonstrate a proactive understanding of self-responsibility and self-management.            CA 4(B) The student will explain the characteristics of personal values and principles.            CA 4(E) The student will identify and manage the effects of exercise, dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance.            CA 6(A) The student will research the major job duties and qualifications for various positions.</p>		
	<b>Food Service Industry</b>	<b>5 Days</b>	3A, 6A, 7A, 7B, 7C, 7D
	<p>CA 3(A) The student will create formal or informal presentations.            CA 6(A) The student will research the major job duties and qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts.            CA 7(A) The student will research how historical and current trends in society affect the food service industry.            CA 7(B) The student will identify global cultures and traditions related to food.            CA 7(C) The student will research famous chefs from history.            CA 7(D) The student will summarize historical entrepreneurs who influenced food service in the United States.</p>		
	<b>Food Safety/Sanitation**</b>	<b>9 Days</b>	12C, 12D, 12E, 12F, 12G, 13A
	<p>CA 12(C) The student will determine the basics of sanitation in a professional kitchen.            CA 12(D) The student will determine proper receiving, storage, and distribution techniques.            CA 12(E) The student will demonstrate proper cleaning of equipment and maintenance in the commercial kitchen.            CA 12(F) The student will assess food hazards and determine ways to prevent food hazards.  <b>CA 12(G) The student will prepare for a state or national food sanitation certification or other appropriate certifications (Basic Food Safety, Personal Hygiene, Cross-Contamination &amp; Allergens, Time and Temperature, Cleaning &amp; Sanitation)</b>            CA 13(A) The student will understand and comply with laws and regulations specific to the food service industry.</p>		
	<b>Kitchen Safety</b>	<b>2 Days</b>	3C, 12A, 12B
	<p>CA 3(C) The student will write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment.            CA 12(A) The student will determine the basics of safety in culinary arts.            CA 12(B) The student will assess workplace conditions and identify safety hazards.</p>		
<b>Equipment</b>	<b>2 Days</b>	8B	
<p>CA 8(B) The student will identify and use large and small equipment in a commercial kitchen.</p>			

	<b>Mise En Place</b>	<b>5 Days</b>	2A, 2B, 2C, 2D, 2E, 2F, 2G, 8A, 8D
<b>Grading Period 2 25 Days</b>	CA 2(A) The student will compose industry appropriate documents such as purchasing specifications and purchase orders. CA 2(B) The student will comprehend a variety of texts such as operations and training manuals. CA 2(C) The student will calculate numerical concepts such as percentages and estimations in practical situations, including weight and measures. CA 2(D) The student will understand scientific principles used in culinary arts. CA 2(E) The student will read and comprehend standardized recipes. CA 2(F) The student will write and convert standardized recipes. CA 2(G) The student will calculate and manage food costs. CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods.		
	<b>Salads</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Fruit</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Potatoes</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
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<b>Vegetables</b>	<b>10 Days</b>	8A, 8B, 8C, 8D, 8E	
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<b>Grading Period 3 25 Days</b>	<b>Stocks/Soups/Sauces</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Poultry</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques, CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods.			

\*State Certification ServSafe Food Handler and Manager  
 Lab Safety and Scientific Processes

**Readiness Standards**  
 Supporting Standards

	CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Beef</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Charcuterie</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
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<b>Semester Review and Testing</b>	<b>5 Days</b>		
<b>Grading Period 4 33 Days</b>	<b>Customer Service</b>	<b>3 Days</b>	3A, 3B, 9A, 9B, 9C, 9D 10C, 10F
	CA 3(A) The student will create formal or informal presentations. CA 3(B) The student will properly answer business phones. CA 9(A) The student will explain quality customer service. CA 9(B) The student will demonstrate types of table setting, dining, and service skills. CA 9(C) The student will differentiate between service styles. CA 9(D) The student will compare and contrast the roles of the front of the house and the back of the house in the various food service operations. CA 10(C) The student will explain and use point-of-sale systems in various food service operations. CA 10(F) The student will interpret data such as spreadsheets, databases, and sales reports.		
	<b>Pork</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Seafood</b>	<b>4 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Grains</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
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	<b>Pasta</b>	<b>10 Days</b>	8A, 8B, 8C, 8D, 8E
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	<b>Legumes</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
<b>Grading Period 5 34 Days</b>	<b>Eggs</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Breakfast</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
	<b>Quick Breads</b>	<b>7 Days</b>	8A, 8B, 8C, 8D, 8E, 8F
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	<b>Yeast Breads</b>	<b>8 Days</b>	8A, 8B, 8C, 8D, 8E, 8F
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables. CA 8(F) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.		
	<b>Sandwiches</b>	<b>4 Days</b>	8A, 8B, 8C, 8D, 8E, 8F
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	<b>Appetizers</b>	<b>5 Days</b>	8A, 8B, 8C, 8D, 8E, 8F
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables.		
<b>Grading Period 6 29 Days</b>	<b>Desserts</b>	<b>20 Days</b>	8A, 8B, 8C, 8D, 8E, 8F
	CA 8(A) The student will identify and demonstrate the role of mise en place in the professional food service setting. CA 8(B) The student will identify and use large and small equipment in a commercial kitchen. CA 8(C) The student will develop and practice food production and presentation techniques. CA 8(D) The student will identify and use the appropriate application of moist, dry, and combination cookery methods. CA 8(E) The student will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables. CA 8(F) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.		
	<b>Career Building &amp; Finals</b>	<b>9 Days</b>	6B, 6C
	CA 6(B) The student will identify global cultures and traditions related to food. CA 6(C) The student will research famous chefs from history.		