

Introduction to Culinary Arts

At-A-Glance - Lamar CISD

Professional Standards/Employability Skills/Technical Skills			
Ongoing Skills Imbedded All Year	1.A The student will model effective oral and written communication. 1.B The student will practice professional grooming and hygiene standards. 1.C The student will exercise punctuality and time-management skills. 1.D The student will demonstrate self-respect and respect for others. 1.E The student will demonstrate effective teamwork and leadership. 1.F The student will employ initiative, adaptability, and problem-solving techniques in practical applications. 2.C The student will calculate numerical concepts such as weights, measurements, and percentages. 2.E The student will use mathematics and science knowledge and skills to produce quality food products. 3.A The student will develop and deliver presentations. 3.C The student will relate interpersonal communications such as verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients. 3.E The student will demonstrate active listening skills to obtain and clarify information. 4.A The student will generate creative ideas to solve problems by brainstorming possible solutions. 4.B The student will employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. 6.A The student will explain the different types and functions of kitchen, front-of-the-house, and support roles. 8.A The student will apply team-building skills. 8.B The student will apply decision-making and problem-solving skills. 8.C The student will determine leadership and teamwork qualities to aid in creating a pleasant working atmosphere. 8.D The student will participate in community leadership and teamwork opportunities to enhance professional skills. 10.A The student will demonstrate a proactive understanding of self-responsibility and self-management. 10.B The student will identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities. 10.D The student will implement stress-management techniques. 10.E The student will follow directions and procedures independently. 11.A The student will apply effective practices for managing time and energy. 12.A The student will demonstrate skills related to seeking employment in the food service industry. 12.D The student will create and update a personal career portfolio. 13.A The student will define job-specific technical vocabulary. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage.		
	Safety		
	7.A The student will assess workplace conditions regarding safety and health. 7.D The student will apply safety and sanitation standards common to the workplace. 7.G The student will prepare for a state or national food sanitation certification or other appropriate certifications.		
Grading Period	Unit Name	Estimated Time Frame	TEKS
Grading Period 1 28 Days	Introduction, Procedures, Leadership, & Teamwork Skills	3 Days	8.A, 8.B, 8.C, 8.D, 9.C
	8.A The student will apply team-building skills. 8.B The student will apply decision-making and problem-solving skills. 8.C The student will determine leadership and teamwork qualities to aid in creating a pleasant working atmosphere. 8.D The student will participate in community leadership and teamwork opportunities to enhance professional skills. 9.C The student will develop guidelines for professional conduct.		
	History of Food Service	5 Days	14.A, 14.B
	14.A The student will outline the history and growth of the food service industry. 14.B The student will identify an entrepreneur who has made significant contributions to the food service industry.		
	**Food Safety - Sanitation	5 Days	1.B, 2.D, 6.B, 7.E, 7.F, 7.G, 13.A, 15.G
1.B The student will practice professional grooming and hygiene standards. 2.D The student will identify how scientific principles are used in the food service industry. 6.B The student will investigate quality-control standards and practices. 7.E The student will research sources of food-borne illness and determine ways to prevent them. 7.F The student will determine professional attire and personal hygiene for restaurant employees. 7.G The student will prepare for a state or national food sanitation certification or other appropriate certifications. (Basic Food Safety, Personal Hygiene, Cross-Contamination & Allergens, Time and Temperature, Cleaning & Sanitation) 13.A The student will define job-specific technical vocabulary. 15.G The student will differentiate between dry goods and identify factors such as purchasing and storage.			

	Workplace Safety	5 Days	7.A, 7.B, 7.C, 7.D
	<p>7.A The student will assess workplace conditions with regards to safety and health. 7.B The student will analyze potential effects caused by common chemicals and hazardous materials. 7.C The student will demonstrate first aid and cardiopulmonary resuscitation skills. 7.D The student will apply safety and sanitation standards common to the workplace.</p>		
	Equipment Identification and Use	5 Days	15.B, 15.C, 15.D
	<p>15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage.</p>		
	Standardized Recipes and Measurements	5 Days	2.B, 2.C, 2.E, 5.C
	<p>2.B The student will compose a variety of written documents such as menus, presentations, and advertisements. 2.C The student will calculate numerical concepts such as weight, measurements, and percentages. 2.E The student will use mathematics and science knowledge and skills to produce quality food products. 5.C The student will evaluate Internet resources for information.</p>		
	Seasoning and Flavoring	10 Days	2.D, 6.B, 13.A, 13.E, 14.A, 14.C
	<p>2.D The student will identify how scientific principles are used in the food service industry. 6.B The student will investigate quality-control standards and practices. 13.A The student will define job-specific technical vocabulary. 13.E The student will demonstrate technical skills used in producing quality food service. 14.A The student will outline the history and growth of the food service industry. 14.C The student will explain cultural globalization and its influence on food.</p>		
	Mise en Place and Working in the Kitchen	7 Days	1.C, 1.D, 1.E, 3.D, 4.A, 9.A, 10.A, 10.B, 10.D, 10.E, 11.A, 11.C, 13.A, 15.A, 15.B, 15.C, 15.D
	<p>1.C The student will exercise punctuality and time-management skills. 1.D The student will demonstrate self-respect and respect for others. 1.E The student will demonstrate effective teamwork and leadership. 3.D The student will relate interpersonal communications such as verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients. 4.A The student will generate creative ideas to solve problems by brainstorming possible solutions. 9.A The student will demonstrate ethical reasoning in a variety of workplace situations in order to make decisions. 10.A The student will demonstrate a proactive understanding of self-responsibility and self-management. 10.B The student will identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities. 10.D The student will implement stress-management techniques. 10.E The student will follow directions and procedures independently. 11.A The student will apply effective practices for managing time and energy. 11.C The student will discuss the importance of balancing a career, family, and leisure activities. 13.A The student will define job-specific technical vocabulary. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage.</p>		
	Cooking Methods and Vegetables	8 Days	2.D, 2.E, 13.E, 15.E, 15.H, 15.I
	<p>2.D The student will identify how scientific principles are used in the food service industry. 2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage. 15.H The student will describe the methods of cooking, including dry heat, moist heat, and combination heat. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.</p>		
	Rice, Grains, and Pasta	9 Days	2.D, 2.E, 13.E, 15.A, 15.B, 15.F
	<p>2.D The student will identify how scientific principles are used in the food service industry. 2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage.</p>		

**Grading
Period 2
25 Days**

Grading Period 3 25 Days	Garde Manger	9 Days	15.A, 15.B, 15.C, 15.D, 15.E, 15.F, 15.G
	15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage.		
	Semester Review and Exams	7 Days	
Review of and testing over all TEKS addressed during the semester			
Grading Period 4 33 Days	Customer Service	15 Days	3.C, 3.E, 5.A, 5.B, 6.A, 6.C, 6.D, 6.E, 13.B, 13.C, 13.D
	3.C The student will demonstrate proper techniques for answering restaurant phones. 3.E The student will demonstrate active listening skills to obtain and clarify information. 5.A The student will use information technology tools and applications to perform workplace responsibilities. 5.B The student will demonstrate knowledge and use of point-of-sale systems. 6.A The student will explain the different types and functions of kitchen, front-of-the-house, and support roles. 6.C The student will differentiate between various styles of restaurant services such as table, buffet, fast food, fast casual, and quick service. 6.D The student will illustrate various place settings using proper placement of dining utensils. 6.E The student will demonstrate the proper service techniques in food service operations. 13.B The student will analyze customer comments to formulate improvements in services and products and training of staff. 13.C The student will detail ways to achieve high rates of customer satisfaction. 13.D The student will use different types of payment options to facilitate customer payments for services.		
	Management, Leadership, & Professional Standards	4 Days	1.F, 2.A, 4.B, 8.C, 9.B, 12.A, 12.H
	1.F The student will employ initiative, adaptability, and problem-solving techniques in practical applications. 2.A The student will organize oral and written information. 4.B The student will employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. 8.C The student will determine leadership and teamwork qualities in creating a pleasant working atmosphere. 9.B The student will interpret and explain written organizational policies and procedures to help employees perform their jobs. 12.A The student will demonstrate skills related to seeking employment in the food service industry. 12.H The student will recognize entrepreneurship opportunities.		
	Baking Applications & Desserts	14 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.F, 15.G, 15.I
2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.			
	Breakfast Foods & Dairy	10 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.E, 15.F, 15.G, 15.H, 15.I
2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. 15.H The student will describe the methods of cooking, including dry heat, moist heat, and combination heat. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.			

**Grading
Period 5
34 Days**

Poultry (Eggs)	5 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.E, 15.F, 15.G, 15.H, 15.I
<p>2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. 15.H The student will describe the methods of cooking, including dry heat, moist heat, and combination heat. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.</p>		
Fruits	5 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.E
<p>2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage.</p>		
Quick Breads	6 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.F, 15.G, 15.I
<p>2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.E The student will differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. 15.H The student will describe the methods of cooking, including dry heat, moist heat, and combination heat. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.</p>		
Yeast Breads	8 Days	2.E, 13.E, 15.A, 15.B, 15.C, 15.D, 15.F, 15.G, 15.I
<p>2.E The student will use mathematics and science knowledge and skills to produce quality food products. 13.E The student will demonstrate technical skills used in producing quality food service. 15.A The student will identify the role of mise en place. 15.B The student will identify and use large and small equipment in the professional food service setting. 15.C The student will identify the types of knives and proper usage in a commercial kitchen. 15.D The student will demonstrate proper knife safety, handling, cleaning, and storage. 15.F The student will differentiate between dry goods and identify factors such as purchasing and storage. 15.G The student will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. 15.I The student will differentiate between common baking methods and identify common ingredients used in baking.</p>		

**Grading
Period 6
29 Days**

Marketing and Menu Design	20 Days	2.A, 2.B, 3.B, 4.A
<p>2.A The student will organize oral and written information. 2.B The student will compose a variety of written documents such as menus, presentations, and advertisements. 3.B The student will identify various marketing strategies used by the food service industry such as traditional and innovative marketing strategies. 4.A The student will generate creative ideas to solve problems by brainstorming possible solutions. 14.C The student will explain cultural globalization and its influence on food.</p>		
Career Building & Technology in Food Service	3 Days	2.A, 5.A, 5.B, 5.C, 11.B, 12.A, 12.B, 12.C, 12.D, 12.E, 12.F, 12.G
<p>2.A The student will organize oral and written information. 5.A The student will use information technology tools and applications to perform workplace responsibilities. 5.B The student will demonstrate knowledge and use of point-of-sale systems. 5.C The student will evaluate Internet resources for information. 11.B The student will analyze various steps in the career decision-making process.</p>		

12.A The student will demonstrate skills related to seeking employment in the food service industry.
 12.B The student will identify the required training and educational requirements that lead toward appropriate career goals.
 12.C The student will select educational and work history highlights to include in a career portfolio.
 12.D The student will create and update a personal career portfolio.
 12.E The student will recognize required employment forms and their functions such as I-9, work visa, W-4, and licensures to meet employment requirements.
 12.F The student will research the local and regional labor workforce market to determine opportunities for advancement.
 12.G The student will investigate professional development training opportunities to keep current on relevant trends and information within the Industry.

Semester Review and Exams

6 Days

Review of and testing over all TEKS addressed during the semester