Culinary Arts 1

Scope and Sequence

Foundations of Restaurant Management & Culinary Arts Level One, 1st Edition

Semester One

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| Length | Unit Name/Topic | Instructional Resource |
| 2 Days | Classroom Procedures & Policies | Culinary Career Academy Procedures |
| 7 Days | Unit 1 – FCCLA/ProStart | FCCLA website and ProStart website |
| 10 Days | Unit 2 – Introduction to Food Service | Chapter 1 Sections 1.1, 1.2, 1.3 |
| 25 Days | Unit 3 – Kitchen Safety & Sanitation | Chapters 2 Sections 2.1, 2.2, 2.3, 2.4, 2.5Chapter 3 Sections 3.1, 3.2, 3.3 |
| 10 Days | Unit 4 – Kitchen Essentials | Chapter 4 Section 4.2Chapter 5 Section 5.1, 5.2, 5.3 |
| 20 Days | Unit 5 – Essential Knife Skills | Chapter 5 Section 5.1 |
| 11 Days | Unit 6 – Standardized Recipes | Chapter 4 Section 4.2Chapter 5 Sections 5.2, 5.3 |
|  | Semester 1 review | Semester 1 Course Review |
|  | Semester 1 Exam | Semester Exam |

Semester Two

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| Length | Unit Name/Topic | Instructional Resource |
| 30 Days | Unit 7 – Baking Principles | Chapter 8 Sections 8.1, 8.2, 8.3, 8.4, 8.5, 8.6 |
| 30 Days | Unit 8 – Soups, Stocks and Sauces | Chapter 6 Sections 6.1, 6.2, 6.3 |
| 25 Days | Unit 9 – Building a Successful Career | Chapter 7 Sections 7.1, 7.2, 7.3Chapter 12 Sections 12.1, 12.2, 12.3, 12.4 |
|  | Semester 2 review | Semester 2 Course Review |
|  | Semester 2 Exam | Semester Exam |