Culinary Arts 1

8800510/1 credit

Scope and Sequence for 2018-2019

Foundations of Restaurant Management & Culinary Arts 2nd Edition (FRMCA)

Semester One

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| Length | Unit Name/Topic | FL DOE Standard | Instructional Resource |
| 2 Days | Classroom Procedures & Policies | NA | Provided by School Site |
| 7 Days | Unit 1 – FCCLA/ProStart | Co-Curricular CTSO & ProStart Industry Certifications | CTE CTSO LessonFCCLA Handbook & Leadership UnitFRMCA – Level One pages vi and 37 |
| 10 Days | Unit 2 – Introduction to Food Service | * 1. Discuss history and trends of the foodservice industry
	2. Identify occupations in the foodservice and hospitality industry and their impact on the economy
	3. Identify levels of training required for foodservice and hospitality occupations
	4. Identify professional organizations related to hospitality/foodservice
 | FRMCA – Level One - Chapter 1 and Chapter 2 |
| 25 Days | Unit 3 – Kitchen Safety & Sanitation | 02.01 Follow standard procedures for physical, chemical and biological hazard control02.02 Identify and utilize first-aid procedures for accidents and injuries common to the foodservice industry02.03 Follow the standards for infectious disease control02.04 Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.02.05 Maintain a SDS (Safety Data Sheet) for each product.02.06 Explain the Federal Hazardous Communication Regulation Law as recorded in (29 CFR-1910,1200) – OSHA Law.02.07 Demonstrate and utilize safety procedures related to prevention of slips, falls, burns and fire; proper lifting and chemical use.02.08 Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms.)02.09 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction.02.10 Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.02.11 Use acquired knowledge to obtain Employee Food Handler Training Certificate that is valid in Florida.http://www.myfloridalicense.com/DBPR/hotels-restaurants/food-lodging/food-training/ | FRMCA – Level One – Chapters 6, 7, 8 and 9 |
| 10 Days | Unit 4 – Kitchen Essentials | 04.04 Identify commercial tools and equipment04.02 Demonstrate mastery of standard weights and measures used in the food service industry.04.03 Use and maintain commercial tools. | FRMCA – Level One – Chapters 11, 12 and 14Appendix: Equivalent Measurements |
| 20 Days | Unit 5 – Essential Knife Skills | 05.01 Define mise en place and the relationship of organizational skills to productivity in the workplace05.02 Identify, explain and illustrate basic knife cuts and skills | FRMCA – Level One – Chapters 12 and 13 |
| 11 Days | Unit 6 – Standardized Recipes | 05.03 Demonstrate an understanding of the purpose of standardized recipes.05.04 Use, follow, prepare and plate standardized recipes creatively. | FRMCA – Level One – Chapters 13 and 14FRMCA – Level Two – Chapter 22 |
|  | Semester 1 review |  | Semester 1 Course Review |
|  | Semester 1 Exam |  | Semester Exam |

Semester Two

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| Length | Unit Name/Topic | FL DOE Standard | Instructional Resource |
| 30 Days | Unit 7 – Baking Principles | 07.01 Identify food products that area a result of fermentation.07.02 Identify and explain the various leavening agents used in baking.07.03 Explain the leavening process in baking.07.04 Demonstrate and analyze the different functions or sugar and fats in baked goods. | FRMCA – Level One – Chapter 19FRMCA – Level Two – Chapters 19, 20 and 22 |
| 30 Days | Unit 8 – Soups, Stocks and Sauces | 06.01 Identify the four essential components of stock.06.02 Identify the types of stock.06.03 Define characteristics of the grand/mother/leading sauces.06.04 Identify and describe the two classifications of soups.06.05 Demonstrate the methods of preparation of soups, stocks and sauces.06.06 Identify the differences between a permanent and temporary emulsion.06.07 Identify and explain the principles of thickening agents used in food preparation.06.08 Distinguish between and demonstrate the physical properties of thickening agents. | FRMCA – Level One – Chapter 17FRMCA – Level Two – Chapter 22 |
| 25 Days | Unit 9 – Building a Successful Career | * 1. Explain the importance of a portfolio and resume’.
	2. Identify procedures and documents required when applying for employment

03.01 Identify and exhibit employability skills (punctuality, dependability, appropriate appearance).03.02 Identify and exhibit work ethics and integrity (employee theft and consequences).03.03 Maintain positive personal relationships including acceptance of constructive criticism.03.04 Develop and demonstrate personal and professional etiquette.03.05 Demonstrate the ability to function as a team member in a diverse environment. | FRMCA – Level One – Chapters 3, 4, 5 and 22 |
|  | Semester 2 review |  | Semester 2 Course Review |
|  | Semester 2 Exam |  | Semester Exam |