

JASPER HIGH SCHOOL

Culinary I

Viking Rock Café (CTE Simulated Workplace)
Chef Marulynn Lockett

AL-COS-Alabama Course of Study

Textbooks: Foundations of Restaurant Management & Culinary Arts Level 1; ServSafe 7th Ed.; Culinary Essentials

Topic/Content

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| Week One | Classroom Procedures/Syllabus/Expectations/Benchmark Assessment/ FCCLA |
| Week Two | Classroom Procedures/Syllabus/Expectations/FCCLA- Food Service and Hospitality Business Practices AL-COS Standard (s) 1-4 |
| Week Three | Food Service and Hospitality Business Practices-AL-COS Standard (s) 1-4 (cont.) |
| Week Four | Food Service and Hospitality Business Practices-AL-COS Standard (s) 1-4 (cont.) |
| Week Five | Safety, Health, and Environment -AL-COS Standard (s) 5-6 |
| Week Six | Safety, Health, and Environment -AL-COS Standard (s) 7-8 |
| Week Seven | Menus- AL-COS Standard (s) 7-8 |
| Week Eight | Menus- AL-COS Standard (s) 8-9 |
| Week Nine | Mid-Terms |
| Week Ten | Food Preparation- AL-COS Standard (s) 10-11 |
| Week Eleven | Food Preparation- AL-COS Standard (s) 12-13 |
| Week Twelve | Food Preparation AL-COS Standard (s) 14 |
| Week Thirteen | Food Preparation AL-COS Standard (s) 15 |
| Week Fourteen | Food Preparation - AL-COS Standard (s) 16 |
| Week Fifteen | Food Preparation- AL-COS Standard (s) 17 /Presentation - AL-COS Standard (s) 18 |
| Week Sixteen | Food Presentation- AL-COS Standard (s) 18 (cont.) |
| Week Seventeen | Banquet & Catering Services AL-COS Standard (s) 19-20 |
| Week Eighteen | FINAL |