

Culinary Arts-1
Pacing Guide

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Week 1

Demonstrating Workplace Readiness Skills: Personal Qualities and People Skills

Demonstrate positive work ethic.

Demonstrate integrity.

Demonstrate teamwork skills.

Demonstrate self-representation skills.

Demonstrate diversity awareness.

Demonstrate conflict-resolution skills.

Demonstrate creativity and resourcefulness.

ServSafe Chapters 1-10

Foundations of Restaurant Management & Culinary Arts Chapters 1-10

Week 2

Demonstrating Workplace Readiness Skills: Professional Knowledge and Skills

Demonstrate effective speaking and listening skills.

Demonstrate effective reading and writing skills.

Demonstrate critical-thinking and problem-solving skills.

Demonstrate healthy behaviors and safety skills.

Demonstrate an understanding of workplace organizations, systems, and climates.

Demonstrate lifelong-learning skills.

Demonstrate job-acquisition and advancement skills.

Demonstrate time-, task-, and resource-management skills.

Demonstrate job-specific mathematics skills.

Demonstrate customer-service skills.

ServSafe Chapters 1-10

Foundations of Restaurant Management & Culinary Arts Chapters 1-10

Week 3

Demonstrating Workplace Readiness Skills: Technology Knowledge and Skills

Demonstrate proficiency with technologies common to a specific occupation.

Demonstrate information technology skills.

Demonstrate an understanding of Internet use and security issues.

Demonstrate telecommunications skills.

Foundations of Restaurant Management & Culinary Arts Chapters 1-10

Credentialing exam-**Servsafe**

Week 4

Examining All Aspects of an Industry

- Examine aspects of planning within an industry/organization.
- Examine aspects of management within an industry/organization.
- Examine aspects of financial responsibility within an industry/organization.
- Examine technical and production skills required of workers within an industry/organization.
- Examine principles of technology that underlie an industry/organization.
- Examine labor issues related to an industry/organization.
- Examine community issues related to an industry/organization.
- Examine health, safety, and environmental issues related to an industry/organization.

Week 5

Addressing Elements of Student Life

- Identify the purposes and goals of the student organization. (FCCLA)
- Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.
- Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.
- Identify Internet safety issues and procedures for complying with acceptable use standards.

Week 6-18

Balancing Work and Family

- Analyze the meaning of work and the meaning of family.
- Compare how families affect work life and how work life affects families.
- Identify management strategies for balancing work and family roles.

Exploring Culinary Arts

- Explore the history of culinary arts.
- Describe the role of food and foodways in the history of Virginia.
- Identify the duties and responsibilities of each member of the classical kitchen brigade.
- Investigate careers in the culinary arts and hospitality industries.

Understanding Kitchen Safety and Sanitation

- Describe the Hazard Analysis & Critical Control Points (HACCP) system.
- Identify microorganisms related to food contamination.
- Identify food-borne illnesses, including their causes and symptoms.
- Explain factors that make foods potentially hazardous.
- Explain safe food production, storage, and service procedures.
- Identify good personal hygiene and health practices.
- Identify common food allergies.

Explain Material Safety Data Sheets (MSDS).

Describe physical safety hazards in food service operations.

Complete a daily sanitation inspection checklist.

Follow a schedule and the standard procedures for cleaning and sanitizing equipment and facilities.

Demonstrate the safe use of cleaners and sanitizers used within food service operations.

Identify industry-standard waste disposal and recycling procedures.

Describe accepted measures for pest control and eradication in the food service environment.

Explain the classes of fires and the method of extinguishing each.

List the regulatory agencies and the laws and regulations that govern sanitation and safety in the food service environment.

Exploring the Purchasing and Receiving of Goods

List the requirements for receiving and storing raw foods, prepared foods, and dry goods.

Conduct an inventory of food and nonfood items.

Explain the use of regulations for inspecting and grading foods.

Explain formal and informal purchasing methods.

Describe the purpose of a requisition.

Describe market fluctuations and their effect on product cost.

Explain the legal and ethical considerations of purchasing.

Describe the importance of product specifications.

Evaluate received foods to determine conformity with user's product specifications and agreed-upon price.

Describe the steps of receiving and storing cleaning supplies and chemicals.

Understanding Nutritional Principles

Explain USDA nutritional guidelines.

Explain the concepts of energy balance.

Describe the nutritional components of food.

Evaluate personal diets, using the recommended dietary allowances.

Explain cooking and storage techniques that promote maximum retention of nutrients.

Applying Food-Preparation Techniques

Identify hand tools and utensils used in food preparation.

Demonstrate basic knife skills.

Identify operation of kitchen equipment.

Identify uses of a variety of cookware.

Describe the components of a standardized recipe.

Demonstrate following a standardized recipe.

Explain the dry heat cooking method.

Explain the moist heat cooking method.

Explain the combination cooking method.
Demonstrate scaling and measuring techniques for measuring weight.
Demonstrate scaling and measuring techniques for measuring volume.
Describe uses of herbs, spices, oils, vinegars, and condiments.
Identify types of red meat and their utilizations.
Identify types of poultry and their utilizations.
Identify types of fish and their utilizations.
Identify types of shellfish and their utilizations.
Explain the preparation methods and common pairings of stocks, soups, and sauces.
Identify fruits, vegetables, and farinaceous items, including their utilizations.
Identify breakfast meats.
Identify different egg products.
Identify hot breakfast cereals.
Identify batter products.
Prepare breakfast meats.
Prepare eggs in a variety of ways.
Prepare hot breakfast cereals.
Prepare batter products.

Exploring Garde Manger Techniques

Prepare cold salads.
Prepare cold dressings.
Prepare cold sandwiches.

Exploring Baking Fundamentals

Define baking terms.
Identify basic equipment and utensils used in baking.
Identify the ingredients used in baking and their functions.
Prepare quick breads.
Prepare pies and tarts.
Prepare cookies.

Serving in the Dining Room

Describe the types of table service and table settings.
Demonstrate communication with diverse types of customers.
Serve beverages.

Using Business and Math Skills

Demonstrate recipe conversion, using conversion factors and formulas.
Process a handwritten guest check.
Identify types of dining establishments.
Demonstrate effective procedures for marketing to customers.

Describe the interrelationships and workflow between dining room and kitchen operations.

Investigating the Food Service Industry

Describe the scope of the food service industry within the hospitality industry.

Identify professional food service organizations.