



Scope and Sequence

Cluster: Hospitality and Tourism
Course Name: §130.226 Culinary Arts (One to Two Credits)

Course Description: Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification. This course may be offered as a laboratory-based or internship course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

Course Requirements: This course is recommended for students in Grades 10-12. Recommended prerequisite: Restaurant Management, Lifetime Nutrition and Wellness, or Principles of Hospitality and Tourism. Students must have access to commercial equipment and a kitchen.

Units of Study	Knowledge and Skills	Student Expectations	Resources
I. History			
A. Research famous chefs	(6) The student understands the history of food service and the use of the professional kitchen.	(A) research famous chefs from history and note their major accomplishments	• CE
B. Entrepreneurial influence		(C) summarize historical entrepreneurs who influenced food service in the United States	• Culinary Schools www.culinaryschools.org/famous-chefs
C. Current trends			

Units of Study	Knowledge and Skills	Student Expectations	Resources
		(D) analyze how current trends in society affect the food service industry	<ul style="list-style-type: none"> • CE • FPMSCC • FPMSCG • American Association of Family & Consumer Sciences www.aafcs.org • American Diabetes Association www.diabetes.org • American Dietetic Association www.eatright.org • CareerOneStop www.acinet.org • FCCLA www.fcclainc.org • Market Research www.marketresearch.com
II. Leadership			
<ul style="list-style-type: none"> A. Team building skills B. Decision making C. Problem solving D. Community leadership E. Teamwork F. Participation G. Understanding of self-responsibility and management H. Personal values and principles I. Attitudes and work habits J. Appearance and personal hygiene 	<p>(8) The student demonstrates leadership, citizenship, and teamwork skills required for success.</p> <p>(3) The student demonstrates an understanding that personal success depends on personal effort.</p>	<ul style="list-style-type: none"> (A) apply team-building skills (B) apply decision-making and problem-solving skills (C) determine leadership and teamwork qualities in creating a pleasant working atmosphere (D) participate in community leadership and teamwork opportunities to enhance professional skills (A) demonstrate a proactive understanding of self-responsibility and self-management (B) explain the characteristics of personal values and principles (C) demonstrate positive attitudes and work habits (D) demonstrate exemplary appearance and personal hygiene 	<ul style="list-style-type: none"> • CE • FCCLA www.fcclainc.org • Mind Tools www.mindtools.com

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<p>K. Effects of exercise and nutritional dietary habits</p> <p>L. Emotional factors that impact job performance</p>		(E) evaluate the effects of exercise and nutritional dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance		
III. Professional Ethics and Legal Responsibilities				
A. Laws and regulations	(10) The student recognizes and models work ethics and legal responsibilities.	(A) understand and comply with laws and regulations specific to the food service industry	• CE	
B. Work ethics		(B) demonstrate a positive work ethic	• US Department of Labor: www.dol.gov	
C. Safety in culinary arts	(9) The student explains how employees, guests, and property are protected to minimize losses or liabilities.	(A) determine basics of safety in culinary arts	• CE • FPMSCC • FPMSCG	
D. Workplace conditions and safety hazards		(B) assess workplace conditions and identify safety hazards	• FPMSCC • FPMSCG • Foodsafety.gov www.foodsafety.gov • OSHA www.osha.gov	
E. Sanitation in the professional kitchen		(C) determine the basics of sanitation in a professional kitchen		• FPMSCC • FPMSCG • National Restaurant Association Educational Foundation www.nraef.org
F. Preventing food hazards				
G. Food sanitation and certification				

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		(D) assess food hazards and determine ways to prevent food hazards	<ul style="list-style-type: none"> • FPMSCC • FPMSCG • Foodborne Illness www.foodborneillness.com • Food and Drug Administration www.fda.gov • Foodsafety.gov www.foodsafety.gov • Food Safety Institute of America www.foodsafetyinstituteofamerica.com • Hazard Analysis and Critical Control Point www.foodsafety.gov/~lrd/haccp.html • National Registry of Food Safety Professionals www.nrfsp.com
		(E) prepare for a state or national food sanitation certification or other appropriate certifications	<ul style="list-style-type: none"> • Centers For Disease Control cdc.gov • National Registry of Food Safety Professionals www.nrfsp.com • ServSafe www.servsafe.com
IV. Proper Use and Care of Commercial Equipment			
<p>A. Use of small and large equipment for a commercial kitchen</p> <p>B. Proper cleaning of equipment and maintenance of a commercial kitchen</p> <p>C. Standardized recipes</p> <p>D. Writing and converting standardized recipes</p> <p>E. Operations and training recipes</p>	(6) The student understands the history of food service and the use of the professional kitchen.	(E) use large and small equipment in a commercial kitchen	<ul style="list-style-type: none"> • CE • FPMSCC
		(K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen	<ul style="list-style-type: none"> • CE • FPMSCC • FPMSCG • My Chef Store www.mychefstore.com • Commercial Appliance Service, Inc. www.commercialappliance.com • Food Service Warehouse – Care & Repair In Your Commercial Kitchen www.foodservicewarehouse.com/education/care-repair/default.aspx
<p>F. Information sources for culinary arts</p> <p>G. Food production presentation techniques</p>	(1) The student applies advanced reading, writing, mathematics, and science skills for the food service industry.	(B) comprehend a variety of texts such as operations and training manuals	<ul style="list-style-type: none"> • FPMSCC
		(E) read and comprehend standardized recipes	<ul style="list-style-type: none"> • CE • FPMSCC • FPMSCG

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Units of Study	Knowledge and Skills	Student Expectations	Resources
H. Moist and dry cookery methods I. Food preparations in food service operations J. Baking techniques K. Global cultures L. Food traditions M. International cuisine N. Scientific principles in culinary arts O. Basics of nutrition		(F) write and convert standardized recipes	<ul style="list-style-type: none"> • All Recipes.com www.allrecipes.com • American Culinary Federation www.acfchefs.org • American Society of Baking www.asbe.org • iChef www.ichef.com • KidsHealth-How to Read a Recipe kidshealth.org/kid/stay_healthy/food/read_a_recipe.html • My Recipes www.myrecipes.com/recipes
	(7) The student uses technology and computer applications to manage food service operations.	(E) evaluate information sources for culinary arts.	
	(6) The student understands the history of food service and the use of the professional kitchen.	(F) develop food production and presentation techniques (G) demonstrate moist and dry cookery methods (H) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables (I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts	<ul style="list-style-type: none"> • CE • FPMSCC • FPMSCG • FT • French Cooking Terms frenchcookingrecipe.com • The Food Timeline www.foodtimeline.org • The Meaning of Food www.pbs.org/opb/meaningoffood/ • USDA National Agriculture Library fnic.nal.usda.gov • Nutrition.gov www.nutrition.gov • Food Dictionaries and Encyclopedia www.nutrition.gov/nal_display/index.php?info_center=4&tax_level=2&tax_subject=270&topic_id=1330

Units of Study	Knowledge and Skills	Student Expectations	Resources
		(B) identify global cultures and traditions related to food	<ul style="list-style-type: none"> • Cultural Diversity: Eating In American Fact Sheets ohioline.osu.edu/hyg-fact/5000/index.html • Cultural and Ethnic Food and Nutrition Resource List www.nal.usda.gov/fnic/pubs/bibs/gen/ethnic.pdf
	(11) The student demonstrates the knowledge and skills required for careers in the restaurant, food, and beverage industry.	(F) analyze international cuisines	<ul style="list-style-type: none"> • Cultural Diversity: Eating In American Fact Sheets ohioline.osu.edu/hyg-fact/5000/index.html
	(1) The student applies advanced reading, writing, mathematics, and science skills for the food service industry.	(D) understand scientific principles used in culinary arts	<ul style="list-style-type: none"> • Food Science Central www.foodsciencecentral.com • Institute of Food Technologists www.ift.org/cms
	(11) The student demonstrates the knowledge and skills required for careers in the restaurant, food, and beverage industry.	(A) understand the basics of nutrition	<ul style="list-style-type: none"> • American Dietetic Association www.eatright.org • MyPyramid.gov www.mypyramid.gov/index.html • Nutrition.gov www.nutrition.gov • USDA National Agriculture Library fnic.nal.usda.gov
V. Time Management and Decision Making			
A. Managing time and energy	(4) The student develops principles in time management, decision making, effective communication, and prioritizing. (11) The student demonstrates the knowledge and skills required for careers in the restaurant, food, and beverage industry.	(A) apply effective practices for managing time and energy	<ul style="list-style-type: none"> • CE • FPMSCC • FPMSCG • Centers for Disease Control and Prevention www.cdc.gov • Food Borne Illness www.foodborneillness.com • Food and Drug Administration www.fda.gov • Mind Tools www.mindtools.com • National Restaurant Association
B. Steps in decision making		(B) analyze various steps in the decision-making process	
C. Marketing plan		(C) develop a marketing plan	
D. Purchasing specifications and purchase orders		(D) identify purchasing specifications and write purchase orders	
E. Receiving, storage, and distribution techniques		(E) determine proper receiving, storage, and distribution techniques	

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	(4) The student develops principles in time management, decision making, effective communication, and prioritizing.	(C) analyze the importance of balancing a career, family, and leisure activities	<ul style="list-style-type: none"> • Nestle – Food Sciences www.research.nestle.com • Penn State University – Food Science foodscience.psu.edu/public/kitchen-chemistry • Restaurant Owner.com www.restaurantowner.com • Texas FCCLA www.texasfccla.org
	(2) The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.	(A) create formal or informal presentations	
		(B) properly answer business phones	
		(C) write instructions for a specific restaurant or culinary procedure or the use of a piece of equipment	
		(D) attend and participate in a staff meeting	
VIII. Technology and Computer Applications			
A. Technology in the kitchen B. Point of sales systems	(7) The student uses technology and computer applications to manage food service operations.	(A) use technology tools appropriate for the industry (B) operate technology applications to perform workplace tasks (C) explain the use of point-of-sale systems (D) demonstrate knowledge in computer programs used for food production	<ul style="list-style-type: none"> • FPMSCC • FPMSCG • Restaurant Owner.com www.restaurantowner.com • Restaurant News Resource www.restaurantnewsresource.com
IX. Life Choices and Career Goals			
A. Industry job positions B. Career lifestyles C. Career goals D. Professional portfolios E. Interviewing skills F. Written applications	(5) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities.	(A) research the major job duties and qualifications for all staff and managerial positions to facilitate selection of career choices in culinary arts (B) update a personal career portfolio (C) demonstrate proper interview techniques (D) establish personal short-term and long-term goals	<ul style="list-style-type: none"> • CE • CF • FPMSCC • FPMSCG • Achieve Texas www.achievetexas.org • America's Career Infonet www.acinet.org/acinet • Culinary Careers www.culinary-careers.org • Food Science Careers www.khake.com • Goal Setting

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G. Personal appearance H. Presenting yourself I. Goal setting		(E) examine food service related community service opportunities.	www.topachievement.com • Goal Setting Guide goal-setting-guide.com • Kuder www.kuder.com • Labor Market and Career Information (LMCI) www.lmci.state.tx.us • Monster www.monster.com • National Research Center for Career and Technical Education www.nccte.org • National Restaurant Association www.restaurant.org • Restaurant News Resource www.restaurantnewsresource.com • Small Business Administration www.sba.gov • Texas Workforce Commission www.twc.state.tx.us • U.S. Department of Labor – Occupational Outlook Handbook www.bls.gov/oco • U.S. Department of Labor www.dol.gov
Resources: Books			
CE	Culinary Essentials, Glencoe/McGraw-Hill Division, 2002	0078226090	
CF	Careers in Focus, Goodheart-Willcox, 2003	1566378826	
FPMSCC	Food Production, Management and Services Curriculum Caddy, CEV Multimedia, Ltd., 2004	1569186790	
FPMSCG	Food Production, Management and Services Curriculum Guide, Reference Book, Student Activity Book, and Tests, Curriculum Center for FCS, 2006		
FT	Food for Today, Glencoe/McGraw-Hill Division, 2004	0078462924	
LMCI	Labor Market and Career Information		
Resources: Web Sites			
Achieve Texas	www.achievetexas.org		

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Units of Study	Knowledge and Skills	Student Expectations	Resources
All Recipes.com	www.allrecipes.com		
America's Career Infonet	www.acinet.org/acinet		
American Association of Family & Consumer Sciences	www.aafcs.org		
American Culinary Federation	www.acfchefs.org		
American Diabetes Association	www.diabetes.org		
American Dietetic Association	www.eatright.org		
American Society of Baking	www.asbe.org		
CareerOneStop	www.acinet.org		
Centers for Disease Control and Prevention	www.cdc.gov		
Commercial Appliance Service, Inc.	www.commercialappliance.com		
Concepts of Dining	http://diningconcepts.com		
Culinary Careers	www.culinary-careers.org		
Culinary Institute of America – Culinary Math	www.ciakids.com/CulinaryMath1		
Culinary Schools	www.culinaryschools.org/famous-chefs		
Cultural and Ethnic Food and Nutrition Resource List	www.nal.usda.gov/fnic/pubs/bibs/gen/ethnic.pdf		
Cultural Diversity: Eating In American Fact Sheets	http://ohioline.osu.edu/hyg-fact/5000/index.html		
Customer Service That Rocks	www.restaurantrevolution.com/restaurant-customer-service-that-rocks		
FCCLA	www.fcclainc.org		
Food and Drug Administration	www.fda.gov		
Foodborne Illness	www.foodborneillness.com		
Food Dictionaries and Encyclopedia	www.nutrition.gov/nal_display/index.php?info_center=4&tax_level=2&tax_subject=270&topic_id=1330		
Food Safety Institute of America	www.foodsafetyinstituteofamerica.com		
Food Science Careers	www.khake.com		
Food Science Central	www.foodsciencecentral.com		
Food Service Warehouse – Care & Repair In Your Commercial Kitchen	www.foodservicewarehouse.com/education/care-repair/default.aspx		
The Food Timeline	www.foodtimeline.org		
Foodborne Illness	www.foodborneillness.com		
Foodsafety.gov	www.foodsafety.gov		

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Free Management Library	www.managementhelp.org		
French Cooking Terms	http://frenchcookingrecipe.com		
Goal Setting	www.topachievement.com		
Goal Setting Guide	http://goal-setting-guide.com		
Hazard Analysis and Critical Control Point	www.foodsafety.gov/~lrd/haccp.html		
iChef	www.ichef.com		
Institute of Food Technologists	www.ift.org/cms		
KidsHealth-How to Read a Recipe	http://kidshealth.org/kid/stay_healthy/food/read_a_recipe.html		
Kuder	www.kuder.com		
Labor Market and Career Information (LMCI)	www.lmci.state.tx.us		
Market Research.com	www.marketresearch.com		
The Meaning of Food	www.pbs.org/opb/meaningoffood		
Mind Tools	www.mindtools.com		
Monster	www.monster.com		
My Chef Store	www.mychefstore.com		
My Recipes	www.myrecipes.com/recipes		
MyPyramid.gov	www.mypyramid.gov/index.html		
National Registry of Food Safety Professionals	www.nrfsp.com		
National Research Center for Career and Technical Education	www.nccte.org		
National Restaurant Association	www.restaurant.org		
National Restaurant Association Educational Foundation	www.nraef.org		
Nestle – Food Sciences	www.research.nestle.com		
Nutrition.gov	www.nutrition.gov		
OSHA	www.osha.gov		
Penn State University – Food Science	http://foodscience.psu.edu/public/kitchen-chemistry		
Restaurant News Resource	www.restaurantnewsresource.com		
Restaurant Owner.com	www.restaurantowner.com		
Restaurant.org	www.restaurant.org/foodsafety/how_to_spoilage.cfm		
ServSafe	www.servsafe.com		
Small Business Administration	www.sba.gov		

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Small Business Administration			www.sba.gov/smallbusinessplanner/manage/marketandprice/SERV_MARKETINGPLANS.html
Texas FCCLA			www.texasfccla.org
Texas Workforce Commission			www.twc.state.tx.us
Types of Dining			http://restaurants.about.com
U.S. Department of Labor – Occupational Outlook Handbook			www.bls.gov/oco
U.S. Department of Labor			www.dol.gov
United States Department of Agriculture			www.usda.gov
US Department of Labor			www.dol.gov
USDA National Agriculture Library			http://fnic.nal.usda.gov

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