

## Pacing Guide

David Crockett High School: Career & Technical Education

Course: Culinary Arts I (grades 9-12)

<b>Week(s)</b>	<b>State Standard(s)</b>	<b>Main Topic(s)</b>
Week 1	State Standard: 3 (Safety and Sanitation)	-Introduction to course -Safety Test
Weeks 2-6	State Standards: 1-3, 12 (Safety and Sanitation)	-Servsafe -Mandatory safety in the lab
Week 7	State Standards: 4-6 (Foodservice History)	-History of Foodservice Industry -Timeline of historical events -Famous chef project
Week 8	State Standards: 7-10 (Foodservice Careers)	-Career opportunities in Family & Consumer Sciences -Education required -Training required
Week 9	State Standard: 11 Nutrition and Health Overview	-Micronutrients -Macronutrients
Week 10-11	State Standards: 16-18 (Kitchen Equipment)	-Identification of equipment in the kitchens -Identification of small wares in the kitchen -Measuring techniques
Week 12-13	State Standards: 13-15 (Recipe Basics)	-Define recipes and terminology -Practice mise en place
Week 14	State Standards: 19-20 (Preparation Techniques)	-Knife Safety -Knife Cut Execution
Week 15	State Standards: 21 (Cooking Principles)	-Dry Cooking Methods -Moist cooking methods -Combination cooking methods
Week 16	State Standards: 22-25 (Kitchen Staples)	-Kitchen staples -Flour differences -Commonly used spices
Week 17-18	State Standard 26-27 (Garde Manger)	-Sandwiches -Salads