

Culinary Arts Year-At-A-Glance

Week	Unit Title	Overview	Readiness TEKS	Supporting TEKS
Week 1	History of Culinary Arts	During this unit, students will research and discuss the history and development of the food service industry.	7.A, 7.B, 7.C, 7.D	
Week 2				
Week 3				
Week 4	Food Safety and Sanitation	Using industry standards students will understand, demonstrate and apply principles of food safety and sanitation daily in labs, activities and all applications pertaining to food preparation.	12.A, 12.C, 12.D, 12.F, 12.G, 13.A	
Week 5				
Week 6				
Week 7				
Week 8	Workplace Safety	Students will learn that such practices are in place to manage resources to minimize losses and liabilities to businesses in the industry.	12.B, 13.A	
Week 9				
Week 10	Applied Reading, Writing, Mathematics, and Science Skills for Food Service	This unit will include lessons on terminology and skills that are associated with recipes and formulas.	2.C, 2.D, 2.E, 2.F	
Week 11				
Week 12	Commercial Kitchen Equipment	During this unit students will acquire and apply basic knowledge of using and maintaining professional kitchen equipment.	3.C, 8.B, 9.D, 12.E	
Week 13				
Week 14				
Week 15	Food Preparation Techniques	Examine the various cooking methods, techniques, and preparations such as dry heat, combination and moist heat methods.	8.A, 8.C, 8.D, 8.E, 8.F, 9.D	
Week 16				
Week 17				
Week 18	Food Service	Understand and demonstrate a variety of front of the house serving techniques, set up and service for a variety of serving methods.	9.A, 9.B, 9.C, 9.D	
Week 19				
Week 20				
Week 21	Food Service Management Skills	Students will analyze the elements necessary for successfully operating a food and beverage business.	2.A, 2.B, 2.G, 3.D, 10.D, 10.F	
Week 22				
Week 23				
Week 24	Technology in Food Service	Identify and describe trends in the use of technology in the hospitality and tourism industry, including the use of point-of-sale (POS), and food management systems	10.A, 10.B, 10.C, 10.D, 10.E	
Week 25				
Week 26				
Week 27	Employability Skills	Students will also be able to identify and describe the work ethic needed for career advancement in the hospitality and tourism industry.	1.A, 1.B, 1.C, 1.D, 1.E, 1.F, 13.B, 3.B, 4.A, 4.B, 4.C, 4.D, 4.E, 5.A, 5.B	
Week 28				
Week 29				
Week 30				
Week 31	Leadership Development	While a basic understanding and development of employability skills will help students obtain employment, they will learn that developing leadership skills will aid them in job retention.	11.A, 11.B, 11.C, 11.D, 3.A	
Week 32				
Week 33				
Week 34	Food Service Career Development	Students will explore through an in-depth look at the job titles, job expectations, salaries, education needed and forecast for the industry sector of food service and hospitality.	3.A, 6.A, 6.B, 6.C, 6.D	
Week 35				
Week 36				
Week 37				