Culinary Arts | One year Program: Scope & Sequence

Semester 1
CU101 Culinary Arts I
(60-64 Days)

Unit 1 (30-32 Days)
**Baking and Pastry:**
- Food Safety and Sanitation: ServSafe
- Personal hygiene and professional practices
- Proper cleaning procedures
- Kitchen Safety
- Kitchen Brigade
- Baking Terms, Ingredients, Techniques, Equipment
- Weights, Measurement, and Formula Conversions
- Mixing Methods
- Quick Breads
- Cookies
- Cake Types, Cake Icing, and Decoration Techniques
- Bread dough-mixing and fermentation
- Yeast Doughs-Breads and Rolls
- Pastry Doughs
- Pie Types / Fillings

Academic Standards - MA.5.NF.B.6, 7.RP.A.3; ELA.11-12.W.5, ELA.11-12.RI.10, ELA.11-12.L.4
Technical Standard: 4.1-7, 5.1-4, 6.1-4, 10.1-6

Certification: Maricopa County Food Service Worker Certification

Unit 2 (30-32 Days)
**Principles of Professional Cooking:**
- Food Safety and Sanitation: ServSafe
- Knife Skills, Equipment Identification
- Weights, Measurement, and Formula Conversions
- Heat Application Theory-Moist / Dry
- Classical Techniques
- Cooking Techniques: Sauté, Roast, Poach, Fry, Grill, etc.
- Stocks, Mother Sauces, Soups
- Proteins: Meat, Seafood, Poultry / Preparations
- Vegetable Cookery
- Starch Cookery
- Food Presentation / Plating

Academic Standards- MA.5.NF.B.6, 7.RP.A.3; ELA.11-12.W.5, ELA.11-12.RI.10, ELA.11-12.L.4
Technical Standard: 3..1-5, 4.1-7, 5.1-4, 6.1-4, 7.1-7, 8.1-5, 10.1-6

Certification: Serve Safe® Food Protection Manager Exam

Semester Exam

Semester 2
CU102 Culinary Arts II
(60-64 Days)

Unit 3 (30-32 Days)
**Breakfast and Cold Foods / Food Cost:**
- Food Safety and Sanitation
- Egg Cookery
- Spices and Condiments
- Breakfast Foods
- Menu Writing-Nutritional Standards
- Cost Computations | Yield | APP | EPP | Menu Pricing
- Profit + Loss
- Formula Conversions
- Meat, Seafood, Poultry Identification | Grades
- Salads | Dressings
- Pickling, Curing | Food Preservation
- Appetizers
- Pasta
- Sandwiches
- Cheese
- Hors d’oeuvres


Unit 4 (30-32 Days)
**Buffet, Catering & Kitchen Operations:**
- Food Safety and Sanitation | Holding | Transportation of Food
- Catering Operations
- Production Schedules | Prep Lists
- Purchasing Practices | Vendors
- Food Service Equipment
- Ordering | Receiving of Food and Non-food Products
- Edible Garnish | Food Decoration
- Volume Food Production-Cold Food, Hot Food, Desserts
- Theme Buffets (i.e. Brunch, Dinner, Holiday, etc.)
- Dining Room Set-Up | Etiquette
- Cold Food Presentation-Plating / Platters
- Action Stations
- Buffet Food Presentation | Table Decoration
- Catering | Buffet Service
- Inventory methods / Calculations
- Resumes, Cover Letters, Portfolios

Work-based Learning: Mock Interview, Job Application, Resume and Cover letter


Culinary Arts 12.0500.00
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Semester Exam