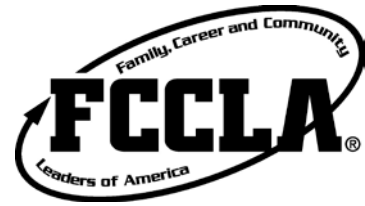




Culinary Arts II Pacing Guide
 August 2015
 Course #8276-36 weeks
 Laura Norris



Scope & Sequence:

Week	Topic of Study
1	Introductions
2-3	Breakfast Food and Sandwiches
4-5	Nutrition
6-8	Cost Control
9	Review and 1 st Nine Weeks Exam (Chapters 1-3)
10-11	Salads and Garnishing
12-13	Purchasing and Inventory
14-16	Meat, Poultry, and Seafood
17	Marketing
18	Review and 2 nd Nine Weeks Exam (Chapters 1-7)
	Semester II
19-22	Desserts and Baked Goods
23-26	Sustainability in the Restaurant and Foodservice Industry
27	Review and 3 rd Nine Weeks Exam (Chapters 1-9)
28-30	Global Cuisine 1: The Americas
	Spring Holiday
31-33	Global Cuisine 2: Europe, the Mediterranean, the Middle East, and Asia
34-35	Review and Industry Certification Exam*
36	Kitchen Clean-Up and Breakdown

***INDUSTRY CERTIFICATION EXAM WILL COUNT AS THE FINAL EXAM GRADE AND IS REQUIRED OF ALL STUDENTS.**