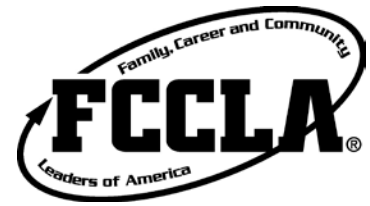




Culinary Arts I Pacing Guide
 August 2015
 Course #8275-36 Weeks
 Laura Norris



Scope & Sequence:

Week	Topic of Study
1	Introductions
1-2	Welcome to the Restaurant and Foodservice Industry
3-4	Keeping Food Safe
5-6	Workplace Safety
7-8	Kitchen Essentials 1- Professionalism
9	Review and 1 st Nine Weeks Exam (Chapters 1-4)
10-12	Kitchen Essentials 2- Equipment and Techniques
	Thanksgiving Holiday
13-14	Stocks, Sauces and Soups
15	Holiday Foods
	Winter Holiday
16-17	Communication
18	Review and 2 nd Nine Weeks Exam (Chapters 1-7)
19-21	Management Essentials
22-24	Fruits and Vegetables
25-26	Serving Your Guests
27	Review and 3 rd Nine Weeks Exam (Chapters 1-10)
28-30	Potatoes and Grains
	Spring Holiday
31-33	Building a Successful Career in the Industry
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