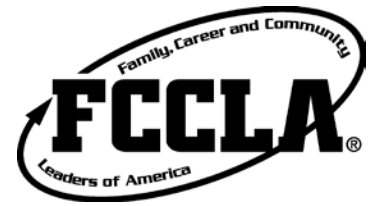




Introduction to Culinary Arts  
 Pacing Guide – August 2015  
 Course #8250-36 Weeks  
 Laura Norris



Workplace Readiness Skills, All Aspects of Industry, Elements of Student Life (FCCLA), and Balancing Work and Family will be introduced at the beginning of the year and incorporated with other competencies throughout the year.

Scope & Sequence:

<b>Week</b>	<b>Topic of Study</b>
1	Introductions
1-2	Workplace Readiness Skills/Balancing Work and Family
3-4	All Aspects of Industry
5-6	Workplace Safety
7-8	Food Safety and Sanitation
9	Review and Quarter Exam
10-12	Exploring Culinary Arts-History, Careers
13-14	Foundations of Culinary Preparation
15-21	Basic Culinary Skills:
	Basic Knife Skills
	Methods of Food Preparation
	Recipes
22-23	Soups & Sauces
24-26	Baking Techniques
27-30	Diverse Cuisine
31-34	Service Styles and Menu Development
35	The Economics of Food
36	Review and Final Exam
	Kitchen Clean-Up and Breakdown