

CULINARY ARTS CAREER & TECHNICAL EDUCATION CURRICULUM SCOPE & SEQUENCE

YEAR 1 - LEVEL 1

CURRICULUM SECTION & CODE	UNIT NAME	POS Task Grid & Certification
I. Basic Kitchen Procedures	Sanitation	201, 202, 203, 204, 205, 206, 207, 208, 209, 210
	Kitchen Safety	101, 102, 103, 104, 105, 106, 107, 108, 109, 110, 201-210
	Food Service Equipment	401, 402, 403, 404, 405, 701, 702, 703
	Knives and Smallware	601, 602
II. Culinary Basics	Understanding Standardized Recipes	801, 802, 803
	Converting Recipes	802, 803
	Season and Flavor	1601, 1602, 1603, 1604, 1605
	Mise En Place	801, 2105
	Learning to Work Together	2105, 2106, 2107, 2210
	Food Presentation	2105, 2106, 2107, 2210
	Dry Heat Methods	502, 503, 504
	Moist Heat Methods	703, 1202, 1204, 1301, 1304, 1803, 1804
III. Culinary Application Part 1	Eggs and Dairy	1001, 1002, 1101
	Breakfast Food and Drinks	1001, 1002, 1003, 1003, 1004, 1005, 1006, 1007
	Dressings and Dips	501, 502, 1501, 1506
	Salads	502, 503, 504, 1501, 1502, 1506, 1507, 1508
	Cold Food Presentation	502, 503, 504, 505
	Cheese	1400, 1401, 1404, 1405
	Sandwiches	506
	Appetizers and Hors d'Oeuvres	502, 503, 505

YEAR 2 - LEVEL 2

CURRICULUM SECTION & CODE	UNIT NAME	POS Task Grid & Certification
I. Culinary Application Part 2	Fruit	1507
	Vegetables	1201, 1202, 1203, 1204
	Rice and Grains	1301, 1034
	Beans and Legumes	1301, 1034
	Pasta	1301, 1034
	Stocks	1701, 1072, 1703, 1705
II. Culinary Application Part 3	Fish	401, 402, 1803, 1804, 1805, 1807
	Shellfish	401, 402, 1803, 1804, 1805, 1807
	Meat	401, 402, 1801, 1803, 1805
	Poultry	401, 402, 1803, 1804, 1805, 1806
I. Breads and Desserts Part 1	Introduction to Baking	1901, 1902, 1903, 1909
	Yeast Breads, Rolls, and Pastries	1901, 1902, 1903, 1908, 1909
	Muffins, Quick Breads, Biscuits and Scones	1903, 1907, 1908, 1905, 1910

	Chocolate	1901, 1902, 1903, 1907, 1913
	Custards, Mousses, and Frozen Desserts	1916, 1917

YEAR 3 - LEVEL 3

CURRICULUM SECTION & CODE	UNIT NAME	POS Task Grid & Certification
I. Breads and Desserts Part 1	Cookies and Cakes	1912, 1913, 1914
	Pies, Tarts. And Pastries	1916
II. Working in a Restaurant	Restaurant Personnel	304, 305, 2203, 2204, 2205, 2206, 2207, 2208, 2301, 2303, 2304
	Service Tools and Utensils	209, 2102, 2103, 2301, 2302
	Serving the Meal	2201, 2301, 2303, 2307
	Customer Service	2210, 2211, 2301, 2307
III. Culinary Management	Menu Planning	2001, 2002, 2003, 2004
	Menu Pricing	2001, 2002, 2003, 2004
	Nutrition Basics	803, 902, 903, 904
	Making Menus More Nutritious	802, 906, 907
	Owning Your Own Restaurant	301, 303, 2104, 2303
	Purchasing and inventory	206, 207, 401, 402, 404, 405
	Managing a Restaurant	204, 2104, 2201, 2211, 2304