

Curriculum at a Glance
Exploring Culinary Arts 1 and 2
Grade 9-12

Unit Description	Content and/or Skills
Unit 1: Safety and Sanitation	<ul style="list-style-type: none"> • Discuss the importance of food safety • Describe the flow of food • Identify the seven steps of HACCP • Identify common accidents and injuries • Identify basic safety guidelines to prevent accidents and injuries
Unit 2: Food Service Equipment	<ul style="list-style-type: none"> • Identify various types of tools and equipment used in food service • Select hand tools and cookware for specific tasks • Demonstrate how to clean and sanitize smallware
Unit 3: Cutlery and Knife Skills	<ul style="list-style-type: none"> • Identify parts of a knife. • Select the appropriate knife and use properly
Unit 4: Using Standardized Recipes	<ul style="list-style-type: none"> • Identify sections of a standardized recipe. • Scale recipes based on portion size and available ingredients. • Convert between professional and consumer versions of recipes.
Unit 5: Salad Dressing	<ul style="list-style-type: none"> • Identify and use in recipes: Oils; Vinegars/other acids • The preparation of temporary emulsion dressings, permanent emulsion dressings and low-fat dressings • Demonstrate handling and storage of dressings
Unit 6: Salads	<ul style="list-style-type: none"> • Describes the different salad types. • Identify salad greens and other ingredients including their storage and handling. • Identify the parts of a salad.
Unit 7: Stocks and Soups	<ul style="list-style-type: none"> • Identify types of stocks and soups. • Prepare stocks and soups. • Demonstrate the care and cooling of stocks.
Unit 8: Mise en Place & Garde Manger	<ul style="list-style-type: none"> • Understanding Mise en Place • Organizing your work • Sequencing and simplifying work

	<ul style="list-style-type: none"> • Setting up workstation
Unit 9: The Menu	<ul style="list-style-type: none"> • Understanding the purpose of a menu • Identifying types of menus • Planning the menu • Organizing and designing a menu
Unit 10: The Buffet and Working in a Restaurant	<ul style="list-style-type: none"> • Understanding restaurant personnel • Setting covers properly for service • Understanding the responsibilities of all team members • Serving guests • Identifying the structure of a buffet line
Unit 11: The Business of a Restaurant	<ul style="list-style-type: none"> • Create a business plan • Establish how one would establish a client base • Market a restaurant • Develop how to use basic purchasing