

Introduction to Culinary Arts Pacing Guide

FCCLA Introduction	2 Weeks
Topic 1: Food Service Industry Overview	2 Weeks
<ul style="list-style-type: none"> Unit 1: Food Service Industry Segments 	
<ul style="list-style-type: none"> Unit 2: Organization of Establishments and Food Service Employee Roles 	
Topic 2: Portfolio	1 Week
<ul style="list-style-type: none"> Unit 1: Career Portfolio 	
Topic 3: Professional Standards and Employability Skills	3 Weeks
<ul style="list-style-type: none"> Unit 1: Leadership and Team Building 	
<ul style="list-style-type: none"> Unit 2: Effective Decision Making 	
<ul style="list-style-type: none"> Unit 3: Communication and Problem Solving 	
<ul style="list-style-type: none"> Unit 4: Guest Communication 	
<ul style="list-style-type: none"> Unit 5: Balancing Work and Family 	
Topic 4: Food Service Management	3 Weeks
<ul style="list-style-type: none"> Unit 1: Quality Management 	
<ul style="list-style-type: none"> Unit 2: Human Resources Management 	
<ul style="list-style-type: none"> Unit 3: Fiscal Management 	
<ul style="list-style-type: none"> Unit 4: Health, Safety and Environmental Management 	
<ul style="list-style-type: none"> Unit 5: Ethics and Professionalism 	
Topic 5: Professional Food Setting	6 Weeks
<ul style="list-style-type: none"> Unit 1: Mise En Place 	
<ul style="list-style-type: none"> Unit 2: Proper Use, Care, and Maintenance of Equipment 	
<ul style="list-style-type: none"> Unit 3: Types of Cookery 	
TESTING	1 Week
<ul style="list-style-type: none"> Unit 4: Baking Techniques 	4 Weeks
<ul style="list-style-type: none"> Unit 5: Food Products Purchase, Grade, Store, and Use 	
Topic 6: Food Production Management	3 Weeks
<ul style="list-style-type: none"> Unit 1: Food Safety and Sanitation 	
<ul style="list-style-type: none"> Unit 2: Restaurant Guest Service 	
Topic 7: Factors that Affect Food Service Industry	2 Weeks
<ul style="list-style-type: none"> Unit 1: History and Growth of Food Service Industry 	
<ul style="list-style-type: none"> Unit 2: Cultural Globalization and Food Choices 	
Topic 8: Marketing Food Service Establishments	4 Weeks
<ul style="list-style-type: none"> Unit 1: General Marketing Principles 	
<ul style="list-style-type: none"> Unit 2: Food Service Marketing 	
Topic 9: Information Technology	2 Weeks
<ul style="list-style-type: none"> Unit 1: Information Technology 	
Topic 10: Careers in Food Service Management	2 Weeks
<ul style="list-style-type: none"> Unit 1: Career Success 	
<ul style="list-style-type: none"> Unit 2: Careers in Culinary and Food Service Management 	
TESTING	1 Week

