

Culinary Advanced Skills Pacing Guide

Correlates with Foundations for Restaurant Management & Culinary Arts, Level 2, Copyright 2018

	Recommended Weeks
FCCLA INTRODUCTION	2 Weeks
Unit 1: Reaching Your Customers	4 Weeks
<ul style="list-style-type: none"> Chapter 1: Introduction to Marketing Chapter 2: Menu Management 	
Unit 2: Culinary Exploration	8 Weeks
<ul style="list-style-type: none"> Chapter 3: Eggs and Dairy Products Chapter 4: Breakfast Cookery Chapter 5: Fruits Chapter 6: Vegetables Chapter 7: Potatoes, Grains, and Pasta 	
Unit 3: Managing Costs	3 Weeks
<ul style="list-style-type: none"> Chapter 8: Introduction to Cost Control Chapter 9: Food Costing Chapter 10: Labor Costing Chapter 11: Purchasing 	
TESTING	1 Week
<ul style="list-style-type: none"> Chapter 12: Building Successful Teams 	1 Week
Unit 4: Today's Operational Concerns	4 Weeks
<ul style="list-style-type: none"> Chapter 13: Sustainability Chapter 14: Introduction to Nutrition Chapter 15: Components of Healthful Menus 	
Unit 5: Meat, Poultry, and Seafood	6 Weeks
<ul style="list-style-type: none"> Chapter 16: Meat Chapter 17: Poultry Chapter 18: Seafood 	
Unit 6: Baking and Desserts	6 Weeks
<ul style="list-style-type: none"> Chapter 19: Yeast Breads Chapter 20: Cakes and Pies Chapter 21: Desserts Chapter 22: Plating and Garnishing 	
TESTING	1 Week