

Culinary Basics Pacing Guide

*Correlates to CCFCS Course **Culinary Arts***

	Recommended Weeks
FCCLA INTRODUCTION	2 Weeks
Topic 1: History	2 Weeks
<ul style="list-style-type: none"> Unit 1: Famous Chefs and Entrepreneurs (15) Unit 2: Historical and Current Trends (16) 	
Topic 2: Leadership	2 Weeks
<ul style="list-style-type: none"> Unit 1: Teamwork, Team-Building Skills, and Community Leadership (18) Unit 2: Decision Making Skills and Problem-Solving Skills (10) Unit 3: Appearance and Personal Hygiene (13) Unit 4: Communications (7) Unit 5: Managing Time and Energy (7) 	
Topic 3: Professional Ethics and Legal Responsibilities	3 Weeks
<ul style="list-style-type: none"> Unit 1: Laws and Regulations in the Food Service Industry (11) Unit 2: Work Ethic (10) Unit 3: Workplace Conditions and Safety (21) Unit 4: Food Safety, Sanitation, and Certification (22) 	
Topic 4: Proper Use and Care of Commercial Equipment	1 Week
<ul style="list-style-type: none"> Unit 1: Proper Use, Care, and Maintenance of Small and Large Equipment (11) 	
Topic 5: Food Production and Presentation Skills	7 Weeks
<ul style="list-style-type: none"> Unit 1: Scientific Principles in Culinary Arts (19) Unit 2: Recipes ((13) Unit 3: Portion Control (6) Unit 4: Food Cost Control (4) Unit 5: Baking Techniques (32) 	
TESTING	1 Week
<ul style="list-style-type: none"> Unit 6: Preparation Skills Utilized in Food Service Operations (68) Unit 7: Presentation Techniques (12) 	7 Weeks
Topic 6: Global Cuisine	3 Weeks
<ul style="list-style-type: none"> Unit 1: Global Cultures (14) 	
Topic 7: Culinary Operations	2 Weeks
<ul style="list-style-type: none"> Unit 1: Types of Departments (7) Unit 2: Purchasing Specifications and Purchase Orders (6) Unit 3: Receiving, Storage, and Distribution Techniques (5) 	
Topic 8: Guest Service and Brand Marketing	2 Weeks
<ul style="list-style-type: none"> Unit 1: Guest Services (20) Unit 2: Dining (12) 	
Topic 9: Technology and Computer Applications	1 Week

<ul style="list-style-type: none"> Unit 1: Technology in the Kitchen (14) 	
Topic 10: Culinary Careers, Goals, and Opportunities	2 Weeks
<ul style="list-style-type: none"> Unit 1: Industry Positions (21) 	
<ul style="list-style-type: none"> Unit 2: Balancing Work and Family (4) 	
<ul style="list-style-type: none"> Unit 3: Interviewing Skills (7) 	
TESTING	1 Week