

Culinary Basics Pacing Guide

Correlates with Foundations for Restaurant Management & Culinary Arts, Level 1, Copyright 2018

	Recommended Weeks
FCCLA INTRODUCTION	2 Weeks
Unit 1: Overview of the Restaurant and Foodservice Industry	4 Weeks
• Chapter 1: Welcome to the Industry	
• Chapter 2: Career Opportunities	
• Chapter 3: Professional Expectations	
• Chapter 4: Communication Skills	
• Chapter 5: Beginning Your Career	
Unit 2: Safe Operation	5 Weeks
• Chapter 6: Introduction to Food Safety	
• Chapter 7: Hygiene and Cleanliness	
• Chapter 8: The Safe Flow of Food	
• Chapter 9: Risk Management	
• Chapter 10: Workplace Safety Procedures	
Unit 3: Introduction to the Kitchen	6 Weeks
• Chapter 11: Foodservice Equipment	
• Chapter 12: Knives and Smallwares	
• Chapter 13: Kitchen Basics	
• Chapter 14: Culinary Math	
TESTING	1 Week
Unit 4: Culinary Exploration	12 Weeks
• Chapter 15: Salads, Dressings and Dips	
• Chapter 16: Sandwiches and Pizza	
• Chapter 17: Stocks, Sauces, and Soups	
• Chapter 18: Cooking Methods	
• Chapter 19: Introduction to Baking	
Unit 5: Service and Management	5 Weeks
• Chapter 20: Principles of Great Service	
• Chapter 21: Front-of-the-House Basics	
• Chapter 22: Introduction to Management	
TESTING	1 Week