

**eDynamic Learning Course Title: Culinary Arts 1a / 1b**

**State: Texas**

**State Course Title: Culinary Arts**

**State Course Code: 130.254**

**State Standards: Culinary Arts**

**Date of Standards: 2017**

TEKS	Unit Name(s)	Lesson(s) Numbers
<b>(1) The student demonstrates professional standards/employability skills as required by business and industry.</b>		
(A) model effective oral and written communication	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 4
(B) practice professional grooming and hygiene standards	Culinary Arts 1a: Unit 4: Food Safety; Unit 8: Leadership, Teamwork, and Ethics	Unit 3: L: 2, Activity; Unit 8: Activity
(C) exercise punctuality and time-management skills	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethics	Unit 8: L: 3
(D) demonstrate self-respect and respect for others	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethics	Unit 8: L: 3
(E) demonstrate effective teamwork and leadership	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethics	Unit 8: L: 1-3
(F) employ initiative, adaptability, and problem-solving techniques in practical applications	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 3
<b>(2) The student applies advanced reading, writing, mathematics, and science skills for the food service industry.</b>		
(A) compose industry appropriate documents such as purchasing specifications and purchase orders	Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 5: L: 2
(B) comprehend a variety of texts such as operations and training manuals	Culinary Arts 1a: Unit 1: The Safe Kitchen	Unit 1: Lab
(C) calculate numerical concepts such as percentages and estimations in practical situations including weight and measures	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L: 3, Lab
(D) understand scientific principles used in culinary arts	Culinary Arts 1a: Unit 4: Cuisine and Culture	Unit 3: L: 3

(E) read and comprehend standardized recipes	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L:1, Activity
(F) write and convert standardized recipes	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L:1, Lab
(G) calculate and manage food costs	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L:2, Lab
<b>(3) The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.</b>		
(A) create formal or informal presentations	Culinary Arts 1a: Unit 4: Cuisine and Culture	Unit 4: L: Lab
(B) properly answer business phones	Culinary Arts 1b: Unit 6: Service, Style, and Satisfaction	Unit 6: Activity
(C) write instructions for a specific restaurant for a culinary procedure or the use of a piece of equipment	Culinary Arts 1b: Unit 6: Service, Style, and Satisfaction	Unit 6: Activity
(D) attend and participate in an industry-focused staff meeting		
<b>(4) The student demonstrates an understanding that personal success depends on personal effort.</b>		
(A) demonstrate a proactive understanding of self-responsibility and self-management	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 3
(B) explain the characteristics of personal values and principles	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethos	Unit 8: L: 3
(C) demonstrate positive attitudes and work habits	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethos	Unit 8: L: 3
(D) demonstrate exemplary appearance and personal hygiene	Culinary Arts 1a: Unit 4: Food Safety; Unit 8: Leadership, Teamwork, and Ethics	Unit 3: L: 2, Activity; Unit 8: Activity
(E) identify and manage the effects of exercise, dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance	Culinary Arts 1b: Unit 7: Choosing Your Culinary Career; Unit 1: The Healthy Sustainable Kitchen	Unit 7: L: 4; Unit 1: Lab
<b>(5) The student develops principles in time management, decision making, effective communication, and prioritization.</b>		
(A) apply effective practices for managing time and energy	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethos	Unit 8: L: 3
(B) analyze various steps in the decision-making process.	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 3
<b>(6) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities.</b>		
(A) research the major job duties and qualifications for various positions in the food service industry to facilitate selection of career choices in culinary arts	Culinary Arts 1b: Unit 7: Choosing Your Culinary Career	Unit 7: L: 1, Lab
(B) update a personal career portfolio	Culinary Arts 1b: Unit 7: Choosing Your Culinary Career	Unit 7: L: 3

(C) demonstrate proper interview techniques	Culinary Arts 1b: Unit 7: Choosing Your Culinary Career	Unit 7: Activity
(D) establish personal short- and long-term goals	Culinary Arts 1b: Unit 7: Choosing Your Culinary Career	Unit 7: L: 4
<b>(7) The student understands factors that affect the food service industry.</b>		
(A) research how historical and current trends in society affect the food service industry	Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 5: L: 1, 3, Activity
(B) identify global cultures and traditions related to food	Culinary Arts 1a: Unit 4: Cuisine and Culture	Unit 4: L: 1, Lab
(C) research famous chefs from history	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 1
(D) summarize historical entrepreneurs who influenced food service in the United States.	Culinary Arts 1a: Unit 7: Professionalism; Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 7: L: 1; Unit 5: L: 4
<b>(8) The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting.</b>		
(A) identify and demonstrate the role of mise en place in the professional food service setting	Culinary Arts 1a: Unit 2: Knife Skills; Culinary Arts 1b: Unit 2: Tolls of the Trade	Unit 2: L: 4; Unit 1a 2: L: 3
(B) identify and use large and small equipment in a commercial kitchen	Culinary Arts 1a: Unit 2: Knife Skills; Unit 5: Garde Manger: The Cold Kitchen; Culinary Arts 1b: Unit 2: Tools of the Trade	Unit 2: L: 1; Unit 5: L: 3; 2b Unit 2; L: 2
(C) develop and practice food production and presentation techniques	Culinary Arts 1a: Unit 2: Knife Skills; Unit 4: Cuisine and Culture; Culinary Arts 1b: Unit 3: Stocks, Sauces, and Soups	Unit 2: Activity; Unit 5: Activity; Unit 3: Lab
(D) identify and use the appropriate application of moist, dry, and combination cookery methods	Culinary Arts 1a: Unit 4: Cuisine and Culture	Unit 4: L: 2, Activity
(E) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables	Culinary Arts 1a: Unit 5: Garde Manger: The Cold Kitchen; Unit 4: Cuisine and Culture	Unit 5: Activity; Unit 4: Activity
(F) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts	Culinary Arts 1b: Unit 4: Baking: Breads, Cakes, and Cookie	Unit 4: L: 3
<b>(9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service.</b>		
(A) explain quality customer service	Culinary Arts 1b: Unit 6: Service, Style, and Satisfaction	Unit 6: L: 1, 2

(B) demonstrate types of table setting, dining, and service skills	Culinary Arts 1b: Unit 6: Service, Style, and Satisfaction	Unit 6: L: 2
(C) differentiate between service styles	Culinary Arts 1b: Unit 6: Service, Style, and Satisfaction	Unit 6: L: 1
(D) compare and contrast the roles of the front of the house and the back of the house in the various food service operations.	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 2, Lab
<b>(10) The student uses technology and computer applications to manage food service operations.</b>		
(A) use technology tools appropriate for the industry	Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 5: Lab
(B) operate technology applications to perform workplace tasks	Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 5: L: 3
(C) explain and use point-of-sale systems in various food service operations	Culinary Arts 1b: Unit 5: Culinary Business and Entrepreneurship	Unit 5: Lab
(D) demonstrate knowledge in computer programs used for food management	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L: 2
(E) evaluate information sources for culinary arts	Culinary Arts 1b: Unit 8: Networking for Success	Unit 8: L: 1
(F) interpret data such as spreadsheets, databases, and sales reports	Culinary Arts 1a: Unit 6: The Principles of Food	Unit 6: L: 2
<b>(11) The student demonstrates leadership, citizenship, and teamwork skills required for success.</b>		
(A) apply team-building skills	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethics	Unit 8: L: 2, Lab
(B) apply decision-making and problem-solving skills	Culinary Arts 1a: Unit 7: Professionalism	Unit 7: L: 3
(C) determine leadership and teamwork qualities in creating a pleasant working atmosphere	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethics	Unit 8: L: 1, 2, Lab
(D) participate in community leadership and teamwork opportunities to enhance professional skills	Culinary Arts 1b: Unit 8: Networking for Success	Unit 8: L: 1
<b>(12) The student explains how employees, guests, and property are protected to minimize losses or liabilities.</b>		
(A) determine the basics of safety in culinary arts	Culinary Arts 1a: Unit 1: The Safe Kitchen; Unit 3: Food Safety	Unit 1: 1, 2, 3; Unit 3: L: 1
(B) assess workplace conditions and identify safety hazards	Culinary Arts 1a: Unit 1: The Safe Kitchen; Unit 3: Food Safety	Unit 1: 1, 2, 3; Unit 3: L: 1
(C) determine the basics of sanitation in a professional kitchen	Culinary Arts 1a: Unit 1: The Safe Kitchen; Unit 3: Food Safety	Unit 1: 3; Unit 3: L: 3
(D) determine proper receiving, storage, and distribution techniques;	Culinary Arts 1a: Unit 3: Food Safety	Unit 3: L: 1
(E) demonstrate proper cleaning of equipment and maintenance in the commercial kitchen	Culinary Arts 1a: Unit 2: Knife Skills; Unit 3: Food Safety	Unit 2: L: 1-4; Unit 3: L: 3

(F) assess food hazards and determine ways to prevent food hazards	Culinary Arts 1a: Unit 1: The Safe Kitchen	Unit 1: 3
(G) prepare for a state or national food sanitation certification or other appropriate certifications	Culinary Arts 1a: Unit 3: Food Safety	Unit 4: L: 4, Activity
<b>(13) The student recognizes and models work ethics and legal responsibilities.</b>		
(A) understand and comply with laws and regulations specific to the food service industry	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethos; Unit 1: The Safe Kitchen	Unit 8: L: 3; Unit 1: L: 3
(B) demonstrate a positive work ethic	Culinary Arts 1a: Unit 8: Leadership, Teamwork, and Ethos	Unit 8: L: 3