



# Multiple Category Scope and Sequence: Scope and Sequence Report For Course Standards and Objectives, Content, Skills, Vocabulary

Monday, August 18, 2014, 10:55PM



	Unit	Course Standards and Objectives	Content	Skills	Vocabulary
District Advanced <b>Food Service/Culinary Arts (20.0401)</b> (District) 2014-2015 <b>Collaboration</b>	<u><b>History and Trends</b></u> (1 1/2-3 days) (Week 1, 1 Week)	UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-01 Students will discuss career options and employment skills required in the food service industry.  <ul style="list-style-type: none"> <li>20.0401-0102 Identify and discuss trends in the food service industry</li> </ul>	<u><b>Family Career Community Leaders of America (FCCLA)</b></u> <ul style="list-style-type: none"> <li>FACS organization</li> <li>Step 1</li> </ul> <u><b>History and Trends in the Food Service Industry</b></u> <ul style="list-style-type: none"> <li>Auguste Escoffier</li> <li>Food service industry trends</li> </ul>	<u><b>Family Career Community Leaders of America (FCCLA)</b></u> <ul style="list-style-type: none"> <li>Recognize characteristics of FCCLA (performance 1)</li> </ul> <u><b>History and Trends in the Food Service Industry</b></u> <ul style="list-style-type: none"> <li>Discuss the historical contributions of Auguste Escoffier that are related to food service.</li> <li>Discuss current food trends.</li> </ul>	<u><b>Family Career Community Leaders of America (FCCLA)</b></u> <ul style="list-style-type: none"> <li>FACS</li> <li>FCCLA</li> </ul> <u><b>History and Trends in the Food Service Industry</b></u> <ul style="list-style-type: none"> <li>Food Service</li> <li>Culinary Arts</li> <li>Cuisine</li> <li>Auguste Escoffier</li> <li>Trend</li> </ul>
	<u><b>Safety and Sanitation (6-8 days)</b></u> (Week 2, 3 Weeks)	UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-03 Students will discuss the importance of sanitation and safety.  <ul style="list-style-type: none"> <li>20.0401-0301 Identify standards of personal grooming and hygiene.</li> <li>20.0401-0302 Identify proper sanitation techniques</li> </ul>	<u><b>Personal Grooming and Hygiene</b></u> <ul style="list-style-type: none"> <li>Prevent human contamination</li> <li>Business standard for personal hygiene</li> </ul> <u><b>Sanitation of Tools and Equipment</b></u> <ul style="list-style-type: none"> <li>Order for using 3-compartment sink</li> </ul> <u><b>Food-Borne Illness</b></u> <ul style="list-style-type: none"> <li>Process of food becoming contaminated</li> <li>Specific food-borne illnesses</li> <li>Prevention strategies</li> </ul>	<u><b>Personal Grooming and Hygiene, Sanitation of Tools and Equipment</b></u> <ul style="list-style-type: none"> <li>#3 Performance- Demonstrate appropriate food handler safety and sanitation procedures. (3.05)</li> <li>Proper hand washing, uniform/apron, restrain hair, avoiding cross contamination, proper food storage.</li> <li>Demonstrate the proper grooming, hygiene, sanitation, safety techniques during a food lab.</li> </ul> <u><b>Food-Borne Illness</b></u> <ul style="list-style-type: none"> <li>Differentiate and discuss food-borne illnesses.</li> </ul> <u><b>First-Aid</b></u> <ul style="list-style-type: none"> <li>Discuss the impact of injuries and treatments in</li> </ul>	Personal grooming and hygiene  Human contamination  Sanitation  Sanitize  Food-borne contamination  Food-borne illness  Pathogens  Bacteria

- used with tools, equipment, and surfaces. National Standard 8.2
- 20.0401-0303 Identify the factors contributing to food-borne contamination, illness, and prevention strategies. National Standard 8.2
- 20.0401-0304 Apply basic safety and first-aid procedures.
- 20.0401-0305 Demonstrate appropriate food handler safety and sanitation procedures. National Standard 8.2

- Danger zone
- Cooling and reheating food
- Correctly thawing food
- HACCP
- FIFO

**First-Aid**

- First-aid procedures

food service.

- Botulism
- E-coli
- Hepatitis
- Salmonella
- Staphylococci
- Listeriosis
- Unpasteurized
- Mucous
- Fecal bacteria
- Cross contamination
- Danger Zone
- Internal food temperature
- HACCP
- FIFO
- Abdominal thrust (Heimlich)
- First degree burn
- Second degree burn
- Third degree burn
- Direct pressure
- Partial airway obstruction
- Cold compress

**Measuring (4-5 days)**



(Week 4, 2 Weeks)

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-04 Identify and practice the basic concepts of food production.

- 20.0402-0401 Utilize proper measuring techniques and identify equivalents. National Standard 8.5.3
- 20.0401-0403 Apply knowledge of recipe adjustments and substitutions
- 20.0401-0404 Apply knowledge of cost calculation.

**Measuring Techniques**

- Proper measuring techniques
- Standardize recipe use
- Cost and yield of a standardize recipe

**Measuring Techniques**

- Read and measure using a standardized recipe
- Calculate the cost and yield of a standardize recipe

- Liquid measure
- Dry measure
- Weight/Scale
- Ladles
- Scoops
- Standardized recipes
- Equivalents
- Recipe Yield
- Increase Recipe Yield
- Decrease Recipe Yield
- Desired Yield
- Existing Yield
- Conversion Factor
- Portion/Serving
- Cost per portion/serving

**Equipment/Cleaning**

**(3-4 days)**



(Week 5,

2 Weeks)

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-04 Identify and practice the basic concepts of food production.

- 20.0401-

**Food Service Equipment**

- Safety, use, and care of food service equipment
- Mise en place

**#4 Performance**

Demonstrate proper mis en place and clean up. (4.02)  
  
Gather equipment and supplies;premeasure ingredients;peel, cut, chop food when necessary

- Food Service Equipment
- Convection oven
- Slicer
- Commercial dishwasher

0405 Identify and demonstrate appropriate use of food service equipment. National Standard 8.3

### #5 Performance

Demonstrate appropriate use and care of food preparation equipment. (4.05) Hand tools, knives, small appliances, large appliances

### Food Service Equipment

- Identify culinary equipment and functions.

Ice Machine  
Stand Mixer  
Deep fat fryer  
Proofing oven,  
Steam table  
French/Chef Knife  
Boning Knife  
Utility Knife  
Paring Knife  
Serrated Knife  
Mis en place

### Fruits and Vegetables (4-5

days)  (Week 6, 3 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE)  
STANDARD 20.0401-06 Students will discuss and participate in restaurant food production.

### Fruits and Vegetables

- Enzymatic browning
- Cooking techniques

### Fruits and Vegetables

- Using a standardized recipe, students will practice fruit and vegetable cooking techniques and how to prevent enzymatic browning.

Enzymatic Browning  
Nutrient Preservation  
Nutrient Loss

- 20.0401-0603 Identify characteristics of fruits and vegetables and appropriate storage and cooking methods. National Standard 8.5.7

**Garnishing, Knives, Salads and Dressings (6 days)**

 (Week 8, 3 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE)  
STANDARD 20.0401-04 Identify and practice the basic concepts of food production.

- 20.0401-0405 Identify and demonstrate appropriate use of food service equipment. National Standard 8.3
- 20.0401-0407 Demonstrate quality presentation using the principles and elements of design. National Standard 8.5.12

STANDARD 20.0401-06 Students will discuss and participate in restaurant food production.

- 20.0401-0605 Identify terminology, types, and preparation methods of salads and dressings. National Standard 8.5.8

**Garnish and Knives**

- Garnishing techniques
- Types, use and care of knives

**Salads and Dressings**

- Basic uses of salads
- Preparation methods
- Parts of a salad
- Types of dressings

**Garnish and Knives**

- Demonstrate garnishing and knife skills in a culinary food lab.

**Salads and Dressings**

- Demonstrate salad and dressing preparation in a culinary foods lab.
- Discussion of salad and dressing preparation.

- Presentation
- Principles and elements of design
- Garnish
- Julienne Cut
- Brunoise Cut
- Small Dice Cut
- Medium Dice Cut
- Chiffonade Cut
- Diagonal Cut
- Salad Appetizer
- Salad Accompaniment
- Salad Main Dish
- Salad Dessert
- Plated Salad
- Salad Base
- Salad Body
- Salad Garnish
- Salad Dressing
- Vinaigrette Dressing
- Mayonnaise Dressing

**Quick Breads (4-6**

**days)**  (Week 11, 3 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-05 Students will discuss and participate in bakery food production.

- 20.0401-0502 Identify the types, mixing, and storage methods of various bakery products including cookies, quick breads, yeast breads, icings, frosting, fillings, cakes, and pastries.

- Function of each bakery product ingredient
- Types of quick breads
- Mixing methods
- Proper storage

- Identify the function of each ingredient in a bakery product.
- Prepare different types of quick breads.
- Demonstrate proper mixing methods.
- Demonstrate proper storage.

Function of All Purpose Flour

Function of Bread Flour

Function of Sugar

Gluten

Function of Fats

Function of Leavening

Function of Salt

Function of Eggs

Function of Liquids

Function of Flavorings

Quick Breads

Pour Batter

Drop Batter

Soft Dough

Biscuit Method

Muffin Method

Airtight Storage Method

Lean Dough

Rich Dough

Shortening

**Yeast Breads (5-7**

**days)**  (Week 13, 3 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-05 Students will discuss and participate

- Types of yeast breads
- Baking terminology

- Discuss baking terminology.
- Demonstrate baking terminology.

in bakery food production.

- 20.0401-0502 Identify the types, mixing, and storage methods of various bakery products including cookies, quick breads, yeast breads, icings, frosting, fillings, cakes, and pastries.

Butter  
Sugars  
Eggs  
Milk  
Cream  
Fermentation  
Scalding  
Kneading  
Dividing Dough  
Rounding Dough  
Panning Dough  
Proofing  
Resting

**Pie and Pastry (4-6 days)**  (Week 15, 3 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-05 Students will discuss and participate in bakery food production.

**Pies**

- Pie dough types
- Different pie fillings
- Storage methods

**Pastries**

- Mixing method

- 20.0401-0501 Identify the function of each ingredient used in bakery products.
- 20.0401-

**Pies**

- Discuss different pie dough types, pie fillings, and storage methods.

**Pastries**

- Discuss different mixing methods.

Flaky Pie Dough  
Mealy Pie Dough  
Cream Filling  
Custard Filling  
Chiffon Filling  
Fruit Filling  
Cut In

0503 Prepare and present quality bakery item(s).  
National Standard 8.5.10

**High Protein Foods**  
**(8-10 days)**  (Week  
16, 5 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-06 Students will discuss and participate in restaurant food production.

- 20.0401-0602 Identify high protein foods and appropriate safe-cooking methods.  
National Standard 8.5.5

**Red Meats**

- terminology
- cuts
- preparation

**Poultry**

- terminology
- cuts
- preparation

**Seafood**

- terminology
- cuts
- preparation

**Vegetarians**

- terminology
- cuts
- preparation

**Red Meats**

- Discuss terminology, cuts, and preparation.
- Prepare a selected food item.

**Poultry**

- Discuss terminology, cuts, and preparation.
- Prepare a selected food item.

**Seafood**

- Discuss terminology, cuts, and preparation.
- Prepare a selected food item.

**Vegetarians**

- Discuss terminology, cuts, and preparation.
- Prepare a selected food item.

High Protein Foods

Safe Cooking Methods for Proteins

Wholesale Cuts

Cooking Temperatures

Dry Cooking Method

Moist Cooking Method

Tenderizing Method

Poultry

Seafood

Vegetarian

Lacto-Vegetarian

Lacto-Ovo-Vegetarian

Vegan

Stock

Brown stock

Fish stock

Vegetable stock

Mirepoix

**Soups and Sauces**  
**(7-9 days)**  (Week  
21, 4 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-06 Students will discuss and participate in restaurant food production.

- 20.0401-0601 Identify

**Stocks and Soup Vocabulary**

- Types of stocks
- Mirepoix
- Roux

**Mother Sauces**

- Bechamel

Veloute

Espagnole

**#7 Performance**

Prepare and present a mother sauce with an appropriate food item (5.01.b)

**Stocks and Soup Vocabulary**

Discuss types of stocks and sauces.

**Mother Sauces**

Discuss the 5 mother sauces.



terminology and classifications of stocks, soups, and sauces. National Standard 8.5.6

Tomato

Hollandaise

Coarsely

Mother Sauces

Bechamel

Veloute

Espagnole

Tomato

Hollandaise

Roux

Buffet

Plated (American)

French

Russian

Fixed menu

Cycle menu

A la Carte menu

Table d'hote menu

Prix Fixe menu

MyPlate

Dietary Guidelines

Intolerances

Aesthetics

### Meal Planning (5-7

days)  (Week 24, 4 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-04 Identify and practice the basic concepts of food production.

- 20.0401-0405 Identify and demonstrate appropriate use of food service equipment. National Standard 8.3
- 20.0401-0406 Apply the basics of menu/meal planning. National Standard 8.4
- 20.0401-0407 Demonstrate quality presentation using the principles and elements of

- Styles of service
- Menu Types
- Nutritional needs of individuals
- Meal planning aesthetics

### #8 Performance

Plan a menu, prepare, and serve a complete meal.

- Menu must include balanced nutrition, aesthetics, and a calculated cost.
- The meal must include a starter (soup, salad, appetizer), entree, and dessert
- The entree must include a starch, protein and vegetable in appropriate portion size
- Service includes an appropriate table setting and customer service.

design.  
National  
Standard  
8.5.12

### Cakes and Frostings

(3-5 days)  (Week  
27, 2 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE)  
STANDARD 20.0401-05 Students will discuss and participate in bakery food production.

- 20.0401-0502 Identify the types, mixing, and storage methods of various bakery products including cookies, quick breads, yeast breads, icings, frosting, fillings, cakes, and pastries.

#### **Types of Cakes**

- Shortened
- Foam

#### **Mixing Methods**

- Creaming mixing method

Blending mixing method

Sponge/Foam mixing method

Angel Food mixing method

Chiffon mixing method

#### **Cake Storage**

- Wrapping, freezing, refrigerator

#### **Types of Icings and Frostings**

- Functions
- Storage
- Buttercream frosting

Fondant frosting

Ganache frosting

Royal Icing

#### **Starches**

- Characteristics
- Cooking Methods
  - Potatoes
  - Rice

#### **Types of Cakes**

Discuss types of cakes.

#### **Mixing Methods**

Discuss mixing methods.

#### **Cake Storage**

Discuss cake storage.

#### **Types of Icings and Frostings**

Discuss icings and frostings.

#### **Starches**

Discuss characteristics, cooking methods, and storage of starch products.

Shortened cake

Foam cake

Creaming mixing method

Blending mixing method

Sponge/Foam mixing method

Angel Food mixing method

Chiffon mixing method

Frosting

Icing

Buttercream frosting

Fondant frosting

Ganache frosting

Royal Icing

Coating

Grains

Pasta

Aldente

### Starch Products (4-5

days)  (Week 28, 3  
Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE)  
STANDARD 20.0401-06 Students will

discuss and participate in restaurant food production.

- 20.0401-0604 Identify the characteristics of starch products, storage, and appropriate cooking methods for potatoes, grains, legumes, and pasta. National Standard 8.5.7

- Pasta
- Yields
- Storage

Legumes

**F.S**  
**Careers, Jobs/Duties,**  
**Employment Skills (2**  
**day)**  (Week 31, 3  
 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 6-8, Food Service/Culinary Arts (OBSOLETE) STANDARD 20.0401-01 Students will discuss career options and employment skills required in the food service industry.

- 20.0401-0101 Identify various career opportunities and educational requirements. National Standard 8.1
- 20.0401-0102 Identify and discuss trends in the food service industry
- 20.0401-0103 Identify various food

**Employment**

- **Jobs and Duties**
  - Front of the House
  - Back of the House
  - Host
  - Hostess
  - Server
  - Server/Bus Person
  - Cashier
  - Dining Room Manager
- **Skills**
  - Sexual

**#2 Performance**

Research a career in the food service industry using multiple sources (personal interview, internet, utahfutures.org, periodicals) and present your findings. (1.0)

- **Jobs and Duties**
  - Research jobs and duties of Food Service careers.
- **Skills**
  - Discuss necessary Food Service employment skills.

Front of the House

Back of the House

Host

Hostess

Server

Server/Bus Person

Cashier

Dining Room Manager

Sexual Harassment

Race/Gender Bias

Appropriate Language

Appropriate Dress

production areas such as fast food, catering, institutional food, family dining, and fine dining.

Harassment

Race/Gender Bias

Appropriate Language

Appropriate Dress

Honesty

Integrity

Team Work

Interpersonal Communication

Honesty

Integrity

Team Work

Interpersonal Communication

**Cookies (3-6)**   
(Week 34, 2 Weeks) 

UT: CTE: Family and Consumer Sciences, UT: Grades 9-12, Food Service/Culinary Arts STANDARD 6 Students will discuss and participate in bakery food production.

- Objective 2: Identify the types, mixing, and storage methods of various bakery products including cookies, quick breads, yeast breads, pastries, cakes, icings, frosting, and fillings.
- a. Cookies
- 1. Identify the types of cookies: drop, rolled, molded,

▪ **Cookie types**

- Drop

Roll

Molded

Ice Box/Refrigerator

- **Creaming method**
- **Storage**

▪ **Cookie types**

- Demonstrate creaming method.
- Discuss cookie types and storage.

Drop

Roll

Molded

Ice Box/Refrigerator

- icebox/refrigerator
- 2. Most cookies are made using the creaming method of mixing.
- 3. Discuss the proper storage of cookies. (air tight container, freeze, length of time)

**Equipment,Clean Lab(1-2 days)Comp**  
**Review/Test(4-5)**  
 (Week 36, 3 Weeks)



UT: CTE: Family and Consumer Sciences, UT: Grades 9-12, Food Service/Culinary Arts STANDARD 4 Identify and practice the basic concepts of food production.

- a. Identify common equipment and how it is to be used and cleaned. (Convection oven, slicer, commercial dishwasher, ice machine, stand mixer, deep fat fryer, proofing oven, steam table)

**Equipment**

- Convection Oven
- Slicer
- Commercial Dishwasher
- Ice Machine
- Stand Mixer
- Deep Fat Fryer
- Proofing Oven
- Steam Table

Students will discuss the food service equipment.

Students will demonstrate skill mastery by reviewing for the State Competency Test.

- Convection Oven
- Slicer
- Commercial Dishwasher
- Ice Machine
- Stand Mixer
- Deep Fat Fryer
- Proofing Oven
- Steam Table

