



**Florida Department of Education Student Performance  
STANDARDS ALIGNMENT & SUGGESTED PACING GUIDE**

# Culinary Arts 1



**iCEV Family & Consumer Sciences Site**

| Scope & Sequence | Lesson Title                                                | CTE Standards and Benchmarks             | Days of Teaching |
|------------------|-------------------------------------------------------------|------------------------------------------|------------------|
| 1                | Structure of the Food Service Industry                      | 1.01; 1.02                               | 7                |
| 2                | Trends in the Hospitality & Tourism Industry                | 1.01                                     | 5                |
| 3                | Exploring Careers: Hospitality & Tourism                    | 1.02; 1.04                               | 12               |
| 4                | Careers in the Culinary Industry                            | 1.03; 2.08; 3.01; 3.02; 3.04; 3.05       | 9                |
| 5                | Restaurants & Food/Beverage Services                        | 1.03                                     | 2                |
| 6                | Formulas for Career Success: Portfolio Development          | 1.05                                     | 5                |
| 7                | Formulas for Career Success: Resumes                        | 1.05; 1.06                               | 3                |
| 8                | Formulas for Career Success: Job Search                     | 1.06                                     | 2                |
| 9                | Formulas for Career Success: Job Applications               | 1.06                                     | 3                |
| 10               | Formulas for Career Success: Cover Letters                  | 1.06                                     | 3                |
| 11               | Formulas for Career Success: Interview Preparation          | 1.06                                     | 2                |
| 12               | Formulas for Career Success: The Interview Process          | 1.06                                     | 7                |
| 13               | Formulas for Career Success: After the Interview            | 1.06                                     | 3                |
| 14               | Food Industry Safety                                        | 2.01; 2.02; 2.07; 2.08; 2.09; 2.11       | 6                |
| 15               | Sanitation & Safety Procedures in Food Production           | 2.01; 2.03; 2.03; 2.04; 2.05; 2.06; 2.08 | 9                |
| 16               | First Aid Basics                                            | 2.02                                     | 9                |
| 17               | Buying For Food Service                                     | 2.04                                     | 8                |
| 18               | Principles of HACCP: Introduction                           | 2.10                                     | 2                |
| 19               | Principles of HACCP: Identifying Hazards in Food Processing | 2.10                                     | 3                |
| 20               | Skills for Real World Survival                              | 3.03                                     | 13               |
| 21               | Introduction to Professional Communication                  | 3.03                                     | 6                |
| 22               | Teamwork & Collaboration                                    | 3.05                                     | 8                |
| 23               | Kitchen Equipment                                           | 4.01; 4.03                               | 9                |
| 24               | Food Math & Measurements                                    | 4.02; 5.03                               | 9                |
| 25               | Introduction to Culinary Techniques & Methods               | 5.01; 5.02; 5.04                         | 10               |
| 26               | Developing Recipes & Menus                                  | 5.03                                     | 5                |
| 27               | Stocks, Sauces & Soups                                      | 5.04; 6.01; 6.02; 6.03; 6.04; 6.05       | 19               |
| 28               | Salads & Sandwiches                                         | 5.04; 6.06                               | 11               |
| 29               | Food Plating Techniques                                     | 5.04                                     | 5                |
| 30               | Scientific Principles: Solutions & Emulsions                | 6.06                                     | 3                |
| 31               | Culinary Ingredients: Thickening Agents                     | 6.07; 6.08                               | 3                |
| 32               | Chemical Processes in Food Science                          | 7.01; 7.02; 7.03; 7.04                   | 6                |
| 33               | Desserts & Baked Goods                                      | 7.02; 7.03; 7.04                         | 22               |

Florida Department of Education Student Performance Standards

# Culinary Arts 1

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|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Course Number</b>      | 8800510                                                                                                                                                                                                                                                                                                                   |
| <b>Course Credit</b>      | 1                                                                                                                                                                                                                                                                                                                         |
| <b>Course Description</b> | This course covers the history of the food service industry and careers in that industry. Also covered are safety in the workplace; employability skills; leadership/teamwork skills; care and use of commercial culinary equipment; basic food science; basic nutrition; and following recipes in food preparation labs. |

| CTE Standards and Benchmarks                                                                 |                                                                                                    | Lesson Title                                       | Location                                                                                                                                                           |
|----------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1.0 Recognize and identify career and employment opportunities. The student will be able to: |                                                                                                    |                                                    |                                                                                                                                                                    |
| 1.01                                                                                         | Discuss history and trends of the food service industry.                                           | Structure of the Food Service Industry             | Entire Lesson;<br>Project- Chefs & Entrepreneurs                                                                                                                   |
|                                                                                              |                                                                                                    | Trends in the Hospitality & Tourism Industry       | Entire Lesson;<br>Project- Global Trends & Issues                                                                                                                  |
| 1.02                                                                                         | Identify occupations in the food service and hospitality industry and their impact on the economy. | Exploring Careers: Hospitality & Tourism           | Overview Segment                                                                                                                                                   |
|                                                                                              |                                                                                                    | Structure of the Food Service Industry             | Slides 4-14,<br>Activity- Types of Restaurants,<br>Project- Interview,<br>Project- Restaurant Development                                                          |
| 1.03                                                                                         | Identify levels of training required for food service and hospitality occupations.                 | Careers in the Culinary Industry                   | Entire Lesson;<br>Activity- Behind the Scenes,<br>Activity- In the Public's Eye,<br>Activity- Staff Meeting,<br>Project- Culinary Careers,<br>Project- Work Habits |
|                                                                                              |                                                                                                    | Restaurants & Food/Beverage Services               | Entire Lesson;<br>Project- Career Portfolio                                                                                                                        |
| 1.04                                                                                         | Identify professional organizations related to hospitality/food service.                           | Exploring Careers: Hospitality & Tourism           | Creating a Career Plan Segment;<br>Project- Career Exploration Journal: Career Plan                                                                                |
| 1.05                                                                                         | Explain the importance of a portfolio and resume.                                                  | Formulas for Career Success: Portfolio Development | Entire Lesson;<br>Activity- Choosing Artifacts,<br>Activity- Creating Artifacts,<br>Project- Digital Portfolio,<br>Project- Portfolio Development                  |
|                                                                                              |                                                                                                    | Formulas for Career Success: Resumes               | Entire Lesson;<br>Activity- Sample Resume Discussion,<br>Activity- Resume Critique,<br>Project- Resume Development                                                 |

| CTE Standards and Benchmarks                                                              |                                                                                                                                    | Lesson Title                                       | Location                                                                                                                                                          |
|-------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1.06                                                                                      | Identify procedures and documents required when applying for employment.                                                           | Formulas for Career Success: Job Search            | Entire Lesson;<br>Activity- Job Hunt,<br>Project- How Did You Get Your Job                                                                                        |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: Job Applications      | Entire Lesson;<br>Activity- Application Critique,<br>Activity- Selecting References,<br>Project- Filling Out an Application                                       |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: Resumes               | Entire Lesson;<br>Activity- Sample Resume Discussion,<br>Activity- Resume Critique,<br>Project- Resume Development                                                |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: Cover Letters         | Entire Lesson;<br>Activity- Cover Letter Critique,<br>Activity- What Would You Change,<br>Project- Cover Letter                                                   |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: Interview Preparation | Entire Lesson;<br>Activity- Interview Research,<br>Project- Common Interview Questions                                                                            |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: The Interview Process | Entire Lesson;<br>Activity- Good & Bad,<br>Activity- Thank You Note,<br>Project- Guide to Interviews,<br>Project- Mock Interview                                  |
|                                                                                           |                                                                                                                                    | Formulas for Career Success: After the Interview   | Entire Lesson;<br>Activity- Filling Out a W-4,<br>Activity- Handling Rejection Discussion,<br>Project- New Employee Skit                                          |
| 2.0 Demonstrate and incorporate workplace safety procedures. The student will be able to: |                                                                                                                                    |                                                    |                                                                                                                                                                   |
| 2.01                                                                                      | Follow standard procedures for physical, chemical and biological hazard control.                                                   | Food Industry Safety                               | Slides 42-83;<br>Activity- Equipment Maintenance Schedule,<br>Activity- Local Health Inspection Laws,<br>Activity- Safety Poster,<br>Project- Foodborne Illnesses |
|                                                                                           |                                                                                                                                    | Sanitation & Safety Procedures in Food Production  | Slides 57-80;<br>Activity- Dressing the Part,<br>Activity- Scheduled Cleaning,<br>Project- Developing a Cleaning Schedule                                         |
| 2.02                                                                                      | Identify and utilize first-aid procedures for accidents and injuries common to the food service industry.                          | Food Industry Safety                               | Slides 14-41;<br>Activity- Safety Poster                                                                                                                          |
|                                                                                           |                                                                                                                                    | First Aid Basics                                   | Slides 15-73;<br>Project- First Aid Procedure Brochure                                                                                                            |
| 2.03                                                                                      | Follow the standards for infectious disease control.                                                                               | Sanitation & Safety Procedures in Food Production  | All Slides;<br>Activity- Sanitation Terms,<br>Project- Developing a Cleaning Schedule                                                                             |
| 2.04                                                                                      | Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.          | Sanitation & Safety Procedures in Food Processing  | Slides 5-56                                                                                                                                                       |
|                                                                                           |                                                                                                                                    | Buying For Food Service                            | Student Handout- Waste Disposal & Recycling                                                                                                                       |
| 2.05                                                                                      | Maintain a SDS (Safety Data Sheet) for each product.                                                                               | Sanitation & Safety Procedures in Food Production  | Slide 28,<br>Project- MSDS Challenge                                                                                                                              |
| 2.06                                                                                      | Explain the Federal Hazardous Communication Regulation Law as recorded in (29 CFR-1910.1200) – OSHA Law.                           | Sanitation & Safety Procedures in Food Processing  | Student Handout- Basics of the Right to Know Law                                                                                                                  |
| 2.07                                                                                      | Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use. | Food Industry Safety                               | Slide 16-41;<br>Activity- Safety Poster                                                                                                                           |

| CTE Standards and Benchmarks                                                      |                                                                                                                                                                                                                                                     | Lesson Title                                                                 | Location                                                                                                                                                                                           |
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| 2.08                                                                              | Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).                                                                | Food Industry Safety                                                         | Slides 43-65;<br>Activity- Local Health Inspection Laws                                                                                                                                            |
|                                                                                   |                                                                                                                                                                                                                                                     | Sanitation & Safety Procedures in Food Production                            | Slides 10-20,<br>Activity- Dressing the Part                                                                                                                                                       |
|                                                                                   |                                                                                                                                                                                                                                                     | Careers in the Culinary Industry                                             | Slides 51-53 and 61-63                                                                                                                                                                             |
| 2.09                                                                              | Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction.                                       | Food Industry Safety in Florida                                              | Slide 50-65;<br>Activity- Local Health Inspection Laws                                                                                                                                             |
| 2.10                                                                              | Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.                                                                                                                                           | Principles of HACCP: Introduction                                            | All Segments;<br>Activity- HACCP Applications,<br>Project- HACCP Flow Diagram                                                                                                                      |
|                                                                                   |                                                                                                                                                                                                                                                     | Principles of HACCP: Identifying Hazards in Food Processing                  | All Segments;<br>Project- Biological Hazards,<br>Project- Physical & Chemical Hazards                                                                                                              |
| 2.11                                                                              | Identify State of Florida Food Handler Training Certificate requirements ( <a href="http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html">http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html</a> ). | Food Industry Safety in Florida                                              | Student Handout- State of Florida Food Handler Training Certificate Requirements                                                                                                                   |
| 3.0 Demonstrate workplace communication skills. The student will be able to:      |                                                                                                                                                                                                                                                     |                                                                              |                                                                                                                                                                                                    |
| 3.01                                                                              | Identify and exhibit employability skills (punctuality, dependability, appropriate appearance).                                                                                                                                                     | Careers in the Culinary Industry                                             | Slide 68-96;<br>Activity- Good Business,<br>Activity- In the Public's Eye,<br>Project- Work Habits                                                                                                 |
| 3.02                                                                              | Identify and exhibit work ethics and integrity (employee theft and consequences).                                                                                                                                                                   | Careers in the Culinary Industry                                             | Slide 68-96;<br>Activity- Good Business,<br>Project- Work Habits                                                                                                                                   |
| 3.03                                                                              | Maintain positive personal relationships including acceptance of constructive criticism.                                                                                                                                                            | Skills for Real World Survival<br>Introduction to Professional Communication | Slides 85-100<br>Slide 59- 61                                                                                                                                                                      |
| 3.04                                                                              | Develop and demonstrate personal and professional etiquette.                                                                                                                                                                                        | Careers in the Culinary Industry                                             | Slide 68-96;<br>Activity- Good Business,<br>Activity- In the Public's Eye,<br>Project- Work Habits                                                                                                 |
| 3.05                                                                              | Demonstrate the ability to function as a team member in a diverse environment.                                                                                                                                                                      | Careers in the Culinary Industry                                             | Slides 71-73                                                                                                                                                                                       |
|                                                                                   |                                                                                                                                                                                                                                                     | Teamwork & Collaboration                                                     | All Slides;<br>Activity- Multidisciplinary Team,<br>Activity- Team Roles,<br>Project- Work-Related Problem Solving                                                                                 |
| 4.0 Use and care for commercial tools and equipment. The student will be able to: |                                                                                                                                                                                                                                                     |                                                                              |                                                                                                                                                                                                    |
| 4.01                                                                              | Identify commercial tools and equipment.                                                                                                                                                                                                            | Kitchen Equipment                                                            | All Slides;<br>Activity- Around the World,<br>Activity- Kitchen Contraption,<br>Activity- The Cutting Edge,<br>Project- Small Appliance Poster                                                     |
| 4.02                                                                              | Demonstrate mastery of standard weights and measures used in the food service industry.                                                                                                                                                             | Food Math & Measurements                                                     | Slides 58-107;<br>Student Handout- Home vs. Standard Recipe Comparison,<br>Student Handout- Unit Conversion,<br>Activity- Conversions,<br>Activity- Measure It,<br>Project- Breaking Down Pancakes |
| 4.03                                                                              | Use and maintain commercial tools.                                                                                                                                                                                                                  | Kitchen Equipment                                                            | All Slides;<br>Project- Maintaining Commercial Tools & Equipment                                                                                                                                   |
| 5.0 Demonstrate basic kitchen essentials. The student will be able to:            |                                                                                                                                                                                                                                                     |                                                                              |                                                                                                                                                                                                    |
| 5.01                                                                              | Define mise en place and the relationship of organizational skills to productivity in the workplace.                                                                                                                                                | Introduction to Culinary Techniques & Methods                                | Preparation of Tools & Ingredients Segment;<br>Activity- Mis en Place Diagram,<br>Project- In the Kitchen Mis en Place Potato Latkes                                                               |

| CTE Standards and Benchmarks                                        |                                                                                    | Lesson Title                                  | Location                                                                                                                                                                                                                                                               |
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| 5.02                                                                | Identify, explain and illustrate basic knife cuts and skills.                      | Introduction to Culinary Techniques & Methods | Knife Care & Use and Knife Sharpening Segments;<br>Activity- Types of Cuts Flashcards,<br>Project- In the Kitchen Practice Cutting Techniques,<br>Project- Safety First Knife Edition                                                                                  |
| 5.03                                                                | Demonstrate an understanding of the purpose of standardized recipes.               | Food Math & Measurements                      | Slides 88-107;<br>Student Handout- Home vs. Standard Recipe Comparison                                                                                                                                                                                                 |
|                                                                     |                                                                                    | Developing Recipes & Menus                    | Recipes Segment                                                                                                                                                                                                                                                        |
| 5.04                                                                | Use, follow, prepare and plate standardized recipes creatively.                    | Introduction to Culinary Techniques & Methods | Project- In the Kitchen Cookery Method Demonstration                                                                                                                                                                                                                   |
|                                                                     |                                                                                    | Stocks, Sauces & Soups                        | Student Handout- Basic Plating Guidelines,<br>Project- In the Kitchen Soup                                                                                                                                                                                             |
|                                                                     |                                                                                    | Salads & Sandwiches                           | Student Handout- Salad Presentation Guidelines,<br>Project- In the Kitchen Salads,<br>Project- In the Kitchen Sandwiches                                                                                                                                               |
|                                                                     |                                                                                    | Food Plating Techniques                       | All Slides;<br>Activity- Garnishing the Plate,<br>Activity- Plating Styles,<br>Project- Plating Your Own Dish                                                                                                                                                          |
| 6.0 Identify soups, stocks and sauces. The student will be able to: |                                                                                    |                                               |                                                                                                                                                                                                                                                                        |
| 6.01                                                                | Identify the four essential components of stock.                                   | Stocks, Sauces & Soups                        | Stocks Introduction & Preparation and Making a Stock Segments;<br>Activity- Preparing Stocks 101                                                                                                                                                                       |
| 6.02                                                                | Identify the types of stock.                                                       | Stocks, Sauces & Soups                        | Stocks Introduction & Preparation and Making a Stock Segments;<br>Activity- Preparing Stocks 101                                                                                                                                                                       |
| 6.03                                                                | Define characteristics of the grand/mother/leading sauces.                         | Stocks, Sauces & Soups                        | Sauces Introduction, Sauce Bechamel, Compound Sauce from Sauce Bechamel, Sauce Veloute, Sauce Espagnole, Traditional Tomato Sauce, and Hollandaise Sauce Segments;<br>Activity- Sauce Family Tree                                                                      |
| 6.04                                                                | Identify and describe the two classifications of soups.                            | Stocks, Sauces & Soups                        | Soups Introduction, Cream of Broccoli, and French Onion Soup Segments;<br>Activity- Alphabet Soup                                                                                                                                                                      |
| 6.05                                                                | Demonstrate the methods of preparation of soups, stocks and sauce.                 | Stocks, Sauces & Soups                        | Making a Stock, Sauce Bechamel, Compound Sauce from Sauce Bechamel, Sauce Veloute, Sauce Espagnole, Traditional Tomato Sauce, Hollandaise Sauce, Cream of Broccoli, and French Onion Soup Segments;<br>Project- In the Kitchen Soup,<br>Project- In the Kitchen- Sauce |
| 6.06                                                                | Identify the differences between a permanent and temporary emulsion.               | Scientific Principles: Solutions & Emulsions  | Slides 26-32;<br>Project- Mayonnaise Recipe                                                                                                                                                                                                                            |
|                                                                     |                                                                                    | Salads & Sandwiches                           | Dressings Segment,<br>Project- In the Kitchen Dressings                                                                                                                                                                                                                |
| 6.07                                                                | Identify and explain the principles of thickening agents used in food preparation. | Culinary Ingredients: Thickening Agents       | All Slides;<br>Project- Thickening Agent Comparison                                                                                                                                                                                                                    |
| 6.08                                                                | Distinguish between and demonstrate the physical properties of thickening agents.  | Culinary Ingredients: Thickening Agents       | All Slides;<br>Project- Thickening Agent Comparison                                                                                                                                                                                                                    |

| CTE Standards and Benchmarks                                                                             |                                                                                   | Lesson Title                       | Location                                                                                                                                                                              |
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| 7.0 Understand principles of food science in cooking and baking techniques. The student will be able to: |                                                                                   |                                    |                                                                                                                                                                                       |
| 7.01                                                                                                     | Identify food products that are a result of fermentation.                         | Chemical Processes in Food Science | Fermentation Segment;<br>Activity-Fermentation,<br>Activity- Fermentation Balloons,<br>Recipes- Bread and Butter Pickles,<br>Recipes- Polish Brined Dill Pickles,<br>Recipes- Vinegar |
| 7.02                                                                                                     | Identify and explain the various leavening agents used in baking.                 | Chemical Processes in Food Science | Leavening Segment;<br>Student Handout- Types of Leaveners,<br>Activity- Leavening,<br>Recipes- Hot Rolls                                                                              |
|                                                                                                          |                                                                                   | Desserts & Baked Goods             | Yeast Breads and Yeast Bread Demonstration;<br>Student Handout- Types of Leaveners                                                                                                    |
| 7.03                                                                                                     | Explain the leavening process in baking.                                          | Chemical Processes in Food Science | Leavening Segment;<br>Student Handout- Types of Leaveners,<br>Student Handout- Batters, Doughs & Leaveners,<br>Activity- Leavening,<br>Recipes- Hot Rolls                             |
|                                                                                                          |                                                                                   | Desserts & Baked Goods             | Yeast Breads and Yeast Bread Demonstration;<br>Student Handout- Types of Leaveners                                                                                                    |
| 7.04                                                                                                     | Demonstrate and analyze the different functions of sugar and fats in baked goods. | Chemical Processes in Food Science | Carmelization Segment;<br>Activity- Carmelization                                                                                                                                     |
|                                                                                                          |                                                                                   | Desserts & Baked Goods             | Types of Ingredients                                                                                                                                                                  |