

Career & Technology Culinary Arts I

UNIT 1: The Commercial Prep Kitchen			Weeks 1 - 12		
Academic Alignment with TEKS	CTE TEKS	Content/Vocabulary	Guiding Questions	Activities	Resources and Web links
	<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills for the food service industry. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p> <p>130.226. Culinary Arts (c) Knowledge and skills (6) The student understands the history of food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Measurements Weight/Volume/Count Units of Measurement Scale/Zero-Out/ AP & EP Weight</p>	<p>What tools do we use to measure ingredients for a recipe?</p> <p>What is the difference between weight and volume?</p> <p>How many ounces are in a pound?...in a cup?</p> <p>What units of measurement can be found on a measuring cup?... a gallon measure? ... a scale?</p> <p>How many tablespoons are in a stick of butter?</p> <p>What is another way of expressing measurement with a stick of butter?</p> <p>What does “As Purchased” mean? What does “Edible Portion” mean?</p>	<p>Tool Scavenger Hunt</p> <p>Weight exercises with liquids and dry ingredients</p> <p>Butter Drawing/Butter Cutting</p> <p>Shopping for a Recipe: Identifying AP & EP Measurements</p>	Gisslen
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	<p>food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>		<p>What are some examples of how we use math in the kitchen?</p> <p>How many people do you usually cook for at home?...what would you do if you wanted to cook a recipe from home for 100 people?</p>	<p>Cowboy Cookies</p> <p>Food Cost Calculation Exercise: “How Much Did I Make?”</p>	
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UNIT 2: Basic Cooking and Baking Techniques			Weeks 13-24		
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	<p>presentation techniques;</p> <p>(G) demonstrate moist and dry cookery methods;</p> <p>(H) demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables;</p> <p>(I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts;</p> <p>(K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>				
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	<p>(G) demonstrate moist and dry cookery methods;</p> <p>(H) demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables;</p> <p>(I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts;</p> <p>(K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>				
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UNIT 3: Fundamentals of Catering			Weeks 25-36		
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