



Hays CISD 2020-2021

Introduction to Culinary Arts Year at a Glance

Grading Period	Unit Goals (TEKS) Semester 1	Check When Completed
1st 9 Weeks	<p>Unit 1: History of Food Service</p> <p>Students will understand factors that affect the food service industry.</p> <p>Student Learning Objectives:</p> <ol style="list-style-type: none"> 1. I will outline the history and growth of the food service industry. (14.A) 2. I will identify an entrepreneur who has made significant contributions to the food service industry. (14.B) 3. I will explain cultural globalization and its influence on food. (14.C) 4. I will analyze various steps in the career decision-making process. (11.B) 	

Grading Period	Unit Goals (TEKS)	Check When Completed
1st 9 Weeks	<p>Unit 2: Food Service</p> <p>Students will understand roles within teams, work units, departments, organizations, and the larger environment of the food service industry.</p> <p>Student Learning Objectives:</p> <ol style="list-style-type: none"> 1. I will explain the different types of functions of kitchen, front-of-the house, and support roles. (6.A) 2. I will investigate quality-control standards and practices. (6.B) 3. I will differentiate between various styles of restaurant services such as table, buffet, fast food, fast casual, and quick service. (6.C) 4. I will illustrate various place settings using proper placement of dining utensils. (6.D) 5. I will demonstrate the proper service techniques in food 	

	service operations. (6.E)	
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Grading Period	Unit Goals (TEKS)	Check When Completed
1st 9 Weeks	<p>Unit 3: Workplace Regulations, Safety & Sanitation</p> <p>Students will understand the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.</p> <p><i>Student Learning Objectives:</i></p> <ol style="list-style-type: none"> 1. I will assess conditions regarding safety and health. (7.A) 2. I will analyze potential effects caused by common chemicals and hazardous materials. (7.B) 3. I will demonstrate first aid and CPR skills. (7.C) 4. I will apply safety and sanitation standards common to the workplace. (7.D) 5. I will research sources of food-borne illnesses and determine ways to prevent them. (7.E) 6. I will determine professional attire and personal hygiene for restaurant employees. (7.F) 7. I will prepare for a state or national food service certification or other appropriate certifications. (7.G) 	

Grading Period	Unit Goals (TEKS)	Check When Completed
2nd 9 Weeks	<p>Unit 4: Academic Knowledge and Skills for Food Service</p> <p>Students will gain academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry.</p> <p><i>Student Learning Objective:</i></p> <ol style="list-style-type: none"> 1. I will calculate numerical concepts such as weights, measurements, and %. (2.C) 2. I will identify how scientific principles are used in the food 	

	<p>service industry. (2.D)</p> <p>3. I will use mathematics and science knowledge and skills to produce quality food products. (2.E)</p>	
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Grading Period	<p align="center">Unit Goals (TEKS) Second Semester</p>	Check When Completed
3rd 9 Weeks	<p>Unit 5: Food Preparation Techniques</p> <p>Students will evaluate and determine equipment, ingredients, and procedures in a professional food setting.</p> <p>Student Learning Objective:</p> <ol style="list-style-type: none"> 1. I will identify the role of mise en place. (15.A) 2. I will identify and use large and small equipment in the professional food service setting. (15.B) 3. I will identify the types of knives and proper usage in a commercial kitchen. (15.C) 4. I will demonstrate proper knife safety, handling, cleaning, and storage. (15.D) 5. I will differentiate between different types of product and identify factors such as grading, purchasing, storage, and usage. (15.E) 6. I will differentiate between dry goods and identify factors such as purchasing and storage. (15.F) 7. I will differentiate between proteins and identify factors such as types, grades, purchasing, and storage. (15.G) 8. I will describe the methods of cooking, including dry heat, moist heat, and combination heat. (15. H) 9. I will differentiate between common baking methods and identify common ingredients used in baking. (15. I) <p>Unit 5: Leadership Development</p> <p>Students will use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.</p> <p>Student Learning Objective:</p> <ol style="list-style-type: none"> 1. I will apply team-building skills. (8.A) 2. I will apply decision-making and problem-solving skills. (8.B) 3. I will determine leadership and teamwork qualities to aid in 	

	<p>creating a pleasant working atmosphere. (8.C)</p> <ol style="list-style-type: none"> 4. I will participate in community leadership and teamwork opportunities to enhance professional skills. (8.D) 5. I will demonstrate ethical reasoning in a variety of workplace situations to make decisions. (9.A) 6. I will interpret and explain written organizational policies and procedures to help employees perform their jobs. (9.B) 7. I will develop guidelines for professional conduct. (9.C) 	
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Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 6: Communication Skills</p> <p>Students will use verbal and nonverbal communication skills to create, express, and interpret information to establish a positive work environment.</p> <p><i>Student Learning Objective:</i></p> <ol style="list-style-type: none"> 1. I will demonstrate proper techniques for answering restaurant phones. (3.C) 2. I will relate interpersonal communications such as verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients. (3.D) 3. I will demonstrate active listening skills to obtain and clarify information. (3.E) 4. I will employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. (4.B) 	

Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 7: Quality Customer Service</p> <p>Students will understand the use of technical knowledge and skills required to pursue careers in the restaurant food service industry, including knowledge of design, operation, and maintenance of technological systems.</p>	

	<p>Student Learning Objective:</p> <ol style="list-style-type: none"> 1. I will analyze customer comments to formulate improvements in services and products and training of staff. (13.B) 2. I will detail ways to achieve high rates of customer satisfaction. (13.C) 3. I will demonstrate technical skills used in producing quality food service. (13.E) 4. I will employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. (13. B) 	
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Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 8: Marketing in the Food Service Industry</p> <p>Students will gain academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry.</p> <p>Student Learning Objective:</p> <ol style="list-style-type: none"> 1. I will organize oral and written information. (2.A) 2. I will compose a variety of written documents such as menus, presentations, and advertisements. (2.B) 3. I will identify various marketing strategies used by the food service industry such as traditional and innovative marketing strategies. (2.C) 4. I will generate creative ideas to solve problems by brainstorming possible solutions. (4.A) 5. I will develop and deliver presentations. (3.A) 	

Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 9: Technology in Food Service</p> <p>Students will use information technology tools specific to restaurant management to access, manage, integrate, and interpret information.</p>	

	<p>Student Learning Objective:</p> <ol style="list-style-type: none"> 1. I will use information technology tools and applications to perform workplace responsibilities. (5.A) 2. I will demonstrate knowledge and use of point-of-sale systems. (5.B) 3. I will evaluate Internet resources for information. (5.C) 	
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Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 10: Employability Skills</p> <p>Students will demonstrate professional standards/employability skills as required by business and industry.</p> <p><i>Student Learning Objective:</i></p> <ol style="list-style-type: none"> 1. I will model effective oral and written communication. (1.A) 2. I will practice professional grooming and hygiene standards. (1.B) 3. I will exercise punctuality and time-management skills. (1.C) 4. I will demonstrate self-respect and respect for others. (1.D) 5. I will demonstrate effective teamwork and leadership. (1.E) 6. I will employ initiative, adaptability, and problem-solving techniques in practical applications. (1.F) 7. I will apply effective practices for managing time and energy. (1.A) 	

Grading Period	Unit Goals (TEKS)	Check When Completed
3rd 9 Weeks	<p>Unit 11: Personal Success and Effort</p> <p>Students will demonstrate an understanding that personal success depends on personal effort.</p> <p><i>Student Learning Objective:</i></p> <ol style="list-style-type: none"> 1. I will demonstrate a proactive understanding of self-responsibility and self-management. (10.A) 2. I will identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities. (10.B) 	

	<ol style="list-style-type: none"> 3. I will identify and evaluate the effects of exercise, nutritional dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance. (10.C) 4. I will implement stress-management techniques. (10.D) 5. I will follow directions and procedures independently. (10E.) 6. I will discuss the importance of balancing career, family, and leisure activities. (11.C) 	
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Grading Period	Unit Goals (TEKS)	Check When Completed
4th 9 Weeks	<p>Unit 12: Food Service Career Exploration</p> <p>Students will know and understand the importance of employability skills.</p> <p>Student Objective:</p> <ol style="list-style-type: none"> 1. I will demonstrate skills related to seeking employment in the food service industry. (12.A) 2. I will identify the required training and educational requirements that lead toward appropriate career goals. (12.B) 3. I will select educational and work history highlights to include in a career portfolio. (12.C) 4. I will create and update a personal career portfolio. (12.D) 5. I will recognize required employment forms and their functions such as I-9, work visa, W-4, and licensures to meet employment requirements. (12.E) 6. I will research the local and regional labor workforce market to determine opportunities for advancement. (12.F) 7. I will investigate professional development training opportunities to keep current on relevant trends and information within the industry. (12.G) 8. I will recognize entrepreneurship opportunities. (12.H) 	