



Scope and Sequence Curriculum Outline

Career Program: Culinary Arts II

DOE Code: 5346

Career Cluster: Hospitality and Human Services

Recommended Grade Levels: 12

Prerequisites: Culinary Arts I

High School Credits: 3 per semester (6 total per school year)

Additional Information: Counts as a Directed Elective or Elective for the General, Core 40, Academic Honors and Technical Honors diplomas

Program Description: Culinary Arts II prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Topics for this advanced program include basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. In Culinary Arts II, students are assigned more complex, independent projects and lead work teams. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the WCC restaurant. Students completing this program may continue their education in 2 and 4-year postsecondary degree programs or gain employment in a variety of food service occupations.

Alignment: Indiana Department of Education Academic Standards Course Framework; National Restaurant Association Educational Foundation Prostart Curriculum; Prostart II Certification; Ivy Tech Community College (dual credit agreement); ServSafe Safe Food Handler Certification; *Foundations of Restaurant Management and Culinary Arts* (National Restaurant Association) textbook materials

Companion Documents: WCC Culinary Arts II Program Syllabus; WCC High School Pathway Plan; WCC Program Description Guide

Curriculum Content Summary:

- Basic Baking Theory & Skills
- Introduction to Breads
- Introduction to Pastry Arts
- Nutrition
- Nutrition Accommodations & Adaptations
- Cost Control and Purchasing
- Current Marketing Trends
- Sustainability in the Foodservice Industry
- The Hospitality Industry/Employability

Content	Indiana DOE Standards	Knowledge & Skills <i>(Based on ProStart)</i>	Example Activities	Time Frame	Evaluation / Certification
<p>DOMAIN Basic Baking Theory & Skills</p> <p>Core Standard I Students will connect baking theory and skills to develop proper techniques in baking</p>	<p>ACA-1.1 Define baking terms</p> <p>ACA-1.2 Identify equipment and utensils used in baking and discuss proper use and care</p> <p>ACA-1.3 Demonstrate proper selection of equipment and utensils for specific application</p> <p>ACA-1.4 Identify ingredients used in baking</p> <p>ACA-1.5 Demonstrate proper scaling and measurement techniques utilizing standard and metric units.</p> <p>ACA-1.6 Apply basic math skills to recipe conversions</p> <p>ACA-1.7 Describe properties and list function of various ingredients</p>	<ul style="list-style-type: none"> • Identify and use common ingredients in baking • Calculate ingredient weights using baker's percentages • Convert baking recipes to a new yield • Describe the procedure for baking blind 	<ul style="list-style-type: none"> • Blind bake lab • Restaurant • Catering events • Events include: <ul style="list-style-type: none"> ○ Counselor Mtgs ○ Principals Mtgs ○ Superintendent Mtgs ○ Advisory Board Mtgs ○ General Advisory Board Mtgs ○ Golden Gabriels Lunch ○ Tri Kappa Lunch ○ WCC Open House ○ FCSC Hall of Fame Dinner ○ FCSC Retirement Dinner ○ Fundraising Events ○ NTHS Ceremony ○ Awards Ceremony 	<p>5 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

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<p>DOMAIN Introduction to Breads</p> <p>Core Standard 2 Students will apply concepts of baking techniques to prepare high quality breads</p>	<p>ACA-2.1 Prepare crusty, soft and specialty yeast products; observe reactions</p> <p>ACA-2.2 Prepare quick breads</p> <p>ACA-2.3 Prepare laminated doughs such as puff pastry, croissant, and Danish pastry</p> <p>ACA-2.4 Prepare a variety of fillings and toppings for baked goods</p>	<ul style="list-style-type: none"> • Differentiate between lean doughs, rich doughs, sponge doughs, and sourdoughs, and give examples • Mix yeast dough using the straight mix method • Proof bake shop items • Prepare yeast breads • Prepare different types of quick breads and cake batters 	<ul style="list-style-type: none"> • Yeast bread lab • Quick breads and cakes lab • Restaurant • Catering events (see above) 	<p>4 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 8 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

Content	Indiana DOE Standards	Knowledge & Skills <i>(Based on ProStart)</i>	Example Activities	Time Frame	Evaluation / Certification
<p>DOMAIN Introduction to Pastry Arts</p> <p>Core Standard 3 Students will apply concepts of baking techniques to prepare high quality pastry products</p>	<p>ACA-3.1 Produce a variety of types of pies and tarts</p> <p>ACA-3.2 Produce a variety of types of cookies</p> <p>ACA-3.3 Prepare creams, custards, puddings, and related sauces</p> <p>ACA-3.4 Prepare fritters, cobblers and crisps</p> <p>ACA-3.5 Prepare a variety of fillings and toppings for pastries</p>	<ul style="list-style-type: none"> • Identify the functions of icings and determine which are best suited for different baked goods • Describe and prepare steamed puddings and dessert soufflés • Prepare pie dough using the 3-2-1 method • Describe roll-in dough, phyllo dough, and pâte à choux • Prepare cookies using various makeup methods • Explain how chocolate is made, including chocolate liquor, cocoa butter, and cocoa powder • Demonstrate how to store chocolate properly • Explain how chocolate is tempered • Explain how crème anglaise, pastry creams, and Bavarian creams are made, and how they are used in desserts • List the characteristics of ice cream and give examples of other frozen desserts • List the steps for preparing poached fruits and tortes • List guidelines for plating and presenting desserts 	<ul style="list-style-type: none"> • Pie, pastry, & cookie lab • Chocolate lab • Specialty dessert and sauces labs • Fritters, cobblers, & crisps labs • Restaurant • Catering events (see above) 	<p>7 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 8 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

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<p>DOMAIN Nutrition</p> <p>Core Standard 4 Analyze nutrients and their functions to demonstrate preparation techniques for maximum retention of nutrients</p>	<p>ACA-4.1 List the food groups in the current USDA Food Guidelines, the recommended daily servings from each, and the major nutrients contributed by each group</p> <p>ACA-4.2 Describe the characteristics, functions, and best sources of the major nutrients</p> <p>ACA-4.3 List the primary functions and best sources of each of the major vitamins and minerals</p> <p>ACA-4.4 Describe processes of human digestion</p> <p>ACA-4.5 Calculate energy needs based upon basal metabolic rate and exercise expenditure</p> <p>ACA-4.6 Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients</p>	<ul style="list-style-type: none"> • Explain why nutrition is important to the foodservice industry • List the six basic types of nutrients found in food • Describe how phytochemicals and fiber function in the body • Name the types of carbohydrates and fats and describe their function in the body • Identify food sources of carbohydrates and fats. • Describe cholesterol and identify its food sources • Describe the makeup of proteins and their function in the body • Identify food sources of proteins • List the functions of vitamins, minerals, and water in the body • Identify food sources of vitamins, minerals, and water • Explain what food additives are and how they function in food • Explain the role of digestion in nutrition and health • List and describe techniques for food preparation that preserve nutrients • List and define recent developments in food production that may affect nutrition 	<ul style="list-style-type: none"> • Analysis of nutrition labels lab • Heart healthy cooking lab • Healthy diet menu creation activity • Restaurant • Catering events (see above) 	<p>4 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 2 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

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<p>DOMAIN Nutrition Accommodations & Adaptations</p> <p>Core Standard 5 Students will evaluate guidelines and nutritional issues to adapt recipes and menus for specific dietary needs</p>	<p>ACA-5.1 Discuss the current dietary guidelines and adapt recipes accordingly</p> <p>ACA-5.2 Evaluate diets in terms of the recommended dietary allowances</p> <p>ACA-5.3 Categorize foods into exchange groups and plan menus applying the exchange system</p> <p>ACA-5.4 Identify common food allergies and determine appropriate substitutions</p> <p>ACA-5.5 Discuss contemporary nutritional issues such as vegetarianism, heart healthy menus, gluten free menus and religious dietary laws</p>	<ul style="list-style-type: none"> • Describe the three major vegetarian diets • Suggest ways to make menus and recipes more healthful • Suggest healthful substitutes for high-fat items • List and define recent developments in food production that may affect nutrition 	<ul style="list-style-type: none"> • Recipe substitutions lab • Research paper – Nutrition-related diseases • Restaurant • Catering events (see above) 	<p>4 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 2 test • Classroom work • Research paper • Prostart II Certification • Weekly participation/lab work • Dual credit

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<p>DOMAIN Cost Control & Purchasing</p> <p>Core Standard 6 Students will evaluate methods for controlling costs and making purchasing decisions to ensure quality standards and profitability in the workplace</p>	<p>ACA-6.1 Examine types of food costs, cost control tools, and operating budgets</p> <p>ACA-6.2 Determine, establish and monitor food production and costing</p> <p>ACA-6.3 Examine standards to promote quality in purchasing, receiving, producing, storing and service of food products</p> <p>ACA-6.4 Examine processes for managing purchasing and controlling inventory</p>	<ul style="list-style-type: none"> • Identify the types of costs incurred by a foodservice business and give examples of each • Explain the purposes of a budget • Explain the purpose of a profit-and-loss report and how to analyze the report • Identify tools to help control costs • Define and calculate food cost and food cost percentage • Given a problem, calculate as purchased (AP) and edible portion (EP) amounts • Calculate the total cost and portion costs of a standardized recipe • Develop a recipe cost card for a standardized recipe • Give examples of portion-control devices used in foodservice operations • List the steps in the process to control food costs • Forecast sales by analyzing and evaluating sales histories, popularity indices, and production sheets • Calculate a recipe's yield and the number of portions it will produce • List and describe standard procedures used for controlling production volume • List and explain the various methods for menu pricing • Describe the relationship between sales volume and labor costs • Outline the objectives of the purchasing function in a foodservice operation • Explain the relationship between primary and intermediary sources and retailers • List the types of goods and service that a foodservice operation might buy • List the factors that help to determine an operation's quality standards • Describe buyer considerations when conducting a make-or-buy analysis • Outline the process for procuring products and services • List factors that affect food prices • List proper procedures for receiving deliveries • List proper procedures for storing food and supplies • Explain the difference between perishable and nonperishable food items 	<ul style="list-style-type: none"> • Yield test lab • AP/EP lab • Cost out recipes used in restaurant, caterings, and labs • Calculating selling prices activity • Restaurant • Catering events (see above) 	<p>6 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 3 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

Content	Indiana DOE Standards	Knowledge & Skills <i>(Based on ProStart)</i>	Example Activities	Time Frame	Evaluation / Certification
<p>DOMAIN Current Marketing Trends</p> <p>Core Standard 7 Students will apply concepts of marketing and menu design to attract and retain consumers</p>	<p>ACA-7.1 Examine basic marketing research methods, concepts and plans</p> <p>ACA-7.2 Identify methods for creating a market identity, promoting sales and communications with the community</p> <p>ACA-7.3 Examine, organize and create various types of menus</p> <p>ACA-7.4 Analyze ways to test new menu items</p> <p>ACA-7.5 Compare basic pricing methods of menus</p>	<ul style="list-style-type: none"> • Define marketing, and list the steps in the marketing process • Explain the role that marketing plays in determining products and services • List factors that affect a market environment • Define target market, and explain why it is important to a business • Identify the parts of a SWOT analysis • List ways to attract and keep customers • List reasons why promotions are important • Identify the steps in developing a promotion mix and a promotion plan • Explain the importance of training to promotions • Recognize different types of sales promotions • List the benefits of public relations • Identify opportunities for public relations • Explain the importance of the menu to a foodservice operation • Describe à la carte, table d’hote, California, limited, du jour, and cycle menus • Organize the information on a menu • Explain principles of menu layout and design • Identify ways to test new menu items • Explain the purposes of a menu sales mix analysis • Define profitability and target margin • Classify menu items according to their popularity • List and compare basic pricing methods 	<ul style="list-style-type: none"> • Create a menu activity • Menu analysis activity • Create a customer survey • Create a marketing plan • Restaurant • Catering events (see above) 	<p>3 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 7 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

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<p>DOMAIN Sustainability in the Foodservice Industry</p> <p>Core Standard 8 Students will analyze sustainability practices to promote and ensure conservation efforts in the foodservice industry</p>	<p>ACA-8.1 Investigate the importance of water and energy conservation, and waste management in the food service industry</p> <p>ACA-8.2 Examine the history and emerging trends of sustainability in the food service industry</p> <p>ACA-8.3 Identify the steps an operation should take to purchase and promote the use of sustainable food products</p> <p>ACA-8.4 Identify issues surrounding the global production of seafood, coffee, animals, and organic food</p>	<ul style="list-style-type: none"> • Define the terms sustainability and conservation • Explain why water conservation is important • List ways in which a restaurant or foodservice operation can improve the efficiency of its water usage • Explain the differences between renewable and nonrenewable energy sources • Explain why using energy efficiently is important • List ways in which a restaurant or foodservice operation can improve the efficiency of its energy usage • List ways in which a restaurant or foodservice operation can build or make structural improvements to its facility in a sustainable way • Identify ways to reduce the total amount of waste in a restaurant or foodservice operation • List items that a restaurant or foodservice operation can reuse • List items that a restaurant or foodservice operation can recycle • Define the term local sourcing • Identify the steps a restaurant or foodservice operation should take to purchase and then promote the use of sustainable food products • Identify the issues surrounding the global production of seafood, coffee, animals, and organic food 	<ul style="list-style-type: none"> • Cooking with organics lab • Create a sustainable menu activity • Food additives and sustainability activity • Energy Conservation Webquest • Restaurant • Catering events (see above) 	<p>3 weeks to introduce</p> <p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Chapter 9 test • Classroom work • Prostart II Certification • Weekly participation/lab work • Dual credit

Additional content from Culinary Arts I reinforced in Culinary Arts II

Content	Indiana DOE Standards	Knowledge & Skills <i>(Based on ProStart)</i>	Example Activities	Time Frame	Evaluation / Certification
<p>DOMAIN Introduction to the Hospitality Industry/Employability</p> <p>Core Standard I Students will establish a base knowledge of the hospitality industry related to a chosen career field</p>	<p>CAH-1.1 Describe the concept of hospitality and the philosophy of the hospitality industry</p> <p>CAH-1.2 Trace the growth and development of the hospitality and tourism industry</p> <p>CAH-1.3 Describe the contributions and various cuisines of leading culinarians</p> <p>CAH-1.4 Identify and evaluate professional organizations within the hospitality field</p> <p>CAH-1.5 Outline the organization, structure, and functional areas in various hospitality operations</p> <p>CAH-1.6 Examine trends, including technological trends, in the hospitality industry as they relate to career opportunities and the future of the industry</p> <p>CAH-1.7 Describe the principle characteristics of service in terms of both guest experience and operation’s performance</p> <p>CAH-1.8 Explore the factors contributing to the growth of the travel and tourism industry and its economic impact</p>	<ul style="list-style-type: none"> • Define professionalism, and explain what it means to culinary professionals • Identify the two segments of the restaurant and foodservice industry, and give examples of businesses in each of them • Categorize the types of businesses that make up the travel and tourism industry • Outline the growth of the hospitality industry throughout the history of the world, emphasizing growth in the United States • List chefs who have made significant culinary contributions, and note their major accomplishments • List entrepreneurs who have influenced foodservice in the United States • Identify foodservice opportunities provided by the travel and tourism industry • Identify career opportunities offered by the travel and tourism industry • Identify the two major categories of jobs in the restaurant and foodservice industry • Name reasons why people travel • Describe the differences between leisure and business travelers • Identify national organizations that rate commercial lodging and foodservice establishments, and list factors used in making their rating judgments • List and describe the characteristic types of lodging operations • List and describe activities associated with front-desk operations • Able to take directions and is motivated to accomplish the task at hand • Dresses appropriately and uses language and manners suitable for the workplace • Demonstrates honesty, integrity, and reliability • Works well with all customers and coworkers • Communicates effectively with customers and coworkers • Reads and interprets workplace documents • Analyzes and resolves problems that arise • Organizes and implements a productive plan of work 	<ul style="list-style-type: none"> • SkillsUSA membership • Skill competitions • NTHS • Student ambassadors • Guest speakers • Field trips 	<p>Reinforced all year through Restaurant and Catering events</p>	<ul style="list-style-type: none"> • Classroom work • Weekly participation/lab work • Essential Skills Evaluation • Work Ethic Certification • Technical Skills Evaluation