

Advanced Culinary Arts

At-A-Glance- Lamar CISD

Ongoing Skills Imbedded All Year	Professional Standards/Employability Skills/Technical Skills		
	ACA 1(A) The student will model effective oral and written communication. ACA 1(B) The student will practice professional grooming and hygiene standards. ACA 1(C) The student will exercise punctuality and time-management skills. ACA 1(D) The student will demonstrate self-respect and respect for others. ACA 1(E) The student will demonstrate effective teamwork and leadership. ACA 1(F) The student will employ initiative, adaptability, and problem-solving techniques in practical applications.		
	Safety and Sanitation		
ACA 3(A) The student will determine the basics of safety in culinary arts. ACA 3(B) The student will assess workplace conditions and identify safety hazards. ACA 3(C) The student will determine the basics of sanitation in a professional kitchen. ACA 3(D) The student will determine proper receiving, storage, and distribution techniques. ACA 3(E) The student will explain and demonstrate proper cleaning of equipment and maintenance of the commercial kitchen. ACA 3(F) The student will assess food hazards and determine ways to prevent food hazards. ACA 3(G) The student will prepare for a state or national food sanitation certification or other appropriate certifications.			
Grading Period	Unit Name	Estimated Time Frame	TEKS
Grading Period 1 29 Days	Professional Standards/Employability	5 Days	1A, 1B, 1C, 1D, 1E, 1F
	ACA 1(A) The student will model effective oral and written communication. ACA 1(B) The student will practice professional grooming and hygiene standards. ACA 1(C) The student will exercise punctuality and time-management skills. ACA 1(D) The student will demonstrate self-respect and respect for others. ACA 1(E) The student will demonstrate effective teamwork and leadership. ACA 1(F) The student will employ initiative, adaptability, and problem-solving techniques in practical applications.		
	**Minimize Losses & Liabilities/ Safety & Sanitation	24 Days	3A, 3B, 3C, 3D, 3E, 3F, 3G
ACA 3(A) The student will determine the basics of safety in culinary arts. ACA 3(B) The student will assess workplace conditions and identify safety hazards. ACA 3(C) The student will determine the basics of sanitation in a professional kitchen. ACA 3(D) The student will determine proper receiving, storage, and distribution techniques. ACA 3(E) The student will explain and demonstrate proper cleaning of equipment and maintenance of the commercial kitchen. ACA 3(F) The student will assess food hazards and determine ways to prevent food hazards. ACA 3(G) The student will prepare for a state or national food sanitation certification or other appropriate certifications. (Food Safety Practices, Hygiene and Health, Receiving, Storing, Transportation, and Display of Food, Safe preparation and cooking of food, Safe service and display of food, Cleanliness and sanitation, facilities and equipment)			
Grading Period 2 26 Days	Baking & Pastry Principles & Cookies	10 Days	9A, 9B, 9C, 11C, 11D, 11E, 11F
	ACA 9(A) The student will use professional food preparation equipment such as commercial-grade mixers, food processors, and measuring tools. ACA 9(B) The student will apply proper measuring and scaling techniques. ACA 9(C) The student will compose various plated desserts appropriate for various food service operations. ACA 11(C) The student will prepare different types of pastry dough such as Pate a Choux, Pate Sucrie, and laminated dough. ACA 11(D) The student will differentiate between various cookie preparation methods. ACA 11(E) The student will determine the causes of crispness, moistness, chewiness, and the spread of cookies. ACA 11(F) The student will bake, cook, and store cookies properly.		
	Sugars, Confections & Sauces	6 Days	14A, 14B, 14C, 14D, 14E, 14F, 14G, 14H
ACA 14(A) The student will differentiate between the types of advanced confections. ACA 14(B) The student will model methods of preparation in each type of confection. ACA 14(C) The student will use chocolate as a major ingredient in dessert or food production. ACA 14(D) The student will temper chocolate.			

	<p>ACA 14(E) The student will use tempered chocolate in dessert preparation. ACA 14(F) The student will cook sugar syrups to various stages of hardness. ACA 14(G) The student will prepare dessert sauces such as custard, chocolate, caramel, fruit fillings, and coulis. ACA 14(H) The student will serve attractively plated desserts with appropriate sauces and garnishes.</p>		
	Yeast & Quick Breads	10 Days	10A, 10B, 10C
	<p>ACA 10(A) The student will differentiate how various types of bread crusts are created through fermentation, proofing, baking temperatures, and humidity. ACA 10(B) The student will prepare soft, hard, and artisanal breads through proper baking techniques. ACA 10(C) The student will differentiate between quick breads such as muffins, scones, and biscuits.</p>		
Grading Period 3 25 Days	Pies	5 Days	11A, 11B
	<p>ACA 11(A) The student will compare different types of pastry crusts and usage in pies and tarts. ACA 11(B) The student will prepare pie fillings such as fruit, soft, and custard fillings.</p>		
	Cakes & Décor	5 Days	12A, 12B, 12C, 12D, 12E, 12F
	<p>ACA 12(A) The student will differentiate between cake preparation methods. ACA 12(B) The student will differentiate the functions of icings and determine appropriate application. ACA 12(C) The student will assemble and ice simple layer cakes, sheet cakes, and cupcakes. ACA 12(D) The student will demonstrate the ability to identify criteria for evaluation of cake products. ACA 12(E) The student will prepare various icings such as fondant, buttercreams, flat, royal, and glazes. ACA 12(F) The student will perform basic piping skills with a parchment cone and pastry bag with tips.</p>		
	Custards, Creams, & Mousse	5 Days	13A, 13B
	<p>ACA 13(A) The student will compose desserts such as ice creams, custards, mousse, and other desserts. ACA 13(B) The student will identify the roles of desserts such as ice creams, custards, mousse, and other desserts.</p>		
	Chocolate & Finals	10 Days	14A, 14B, 14C, 14D, 14E, 14F, 14G, 14H
	<p>ACA 14(A) The student will differentiate between the types of advanced confections. ACA 14(B) The student will model methods of preparation in each type of confection. ACA 14(C) The student will use chocolate as a major ingredient in dessert or food production. ACA 14(D) The student will temper chocolate. ACA 14(E) The student will use tempered chocolate in dessert preparation. ACA 14(F) The student will cook sugar syrups to various stages of hardness. ACA 14(G) The student will prepare dessert sauces such as custard, chocolate, caramel, fruit fillings, and coulis. ACA 14(H) The student will serve attractively plated desserts with appropriate sauces and garnishes.</p>		
	Nutrition	8 Days	15A, 15B, 4C
	<p>ACA 15(A) The student will analyze the role of carbohydrates, vitamins, minerals, proteins, and fats as they relate to food choices. ACA 15(B) The student will research and develop menus for populations with dietary requirements or restrictions. ACA 4(C) The student will justify the connection of flavor, texture, visual appeal, taste, and customer satisfaction on product development.</p>		
Grading Period 4 32 Days	Meat	9 Days	6A, 6B, 6C, 6D, 6E, 6F
	<p>ACA 6(A) The student will assess grading and classifications. ACA 6(B) The student will identify primal, sub-primal, and retail cuts. ACA 6(C) The student will demonstrate fabrication techniques on proteins. ACA 6(D) The student will evaluate purchasing practices according to various food service operations. ACA 6(E) The student will model appropriate cooking methods for proteins. ACA 6(F) The student will evaluate appropriate cooking methods in regard to various protein selections.</p>		

	Poultry	5 Days	6A, 6B, 6C, 6D, 6E, 6F
	<p>ACA 6(A) The student will assess grading and classifications.</p> <p>ACA 6(B) The student will identify primal, sub-primal, and retail cuts.</p> <p>ACA 6(C) The student will demonstrate fabrication techniques on proteins.</p> <p>ACA 6(D) The student will evaluate purchasing practices according to various food service operations.</p> <p>ACA 6(E) The student will model appropriate cooking methods for proteins.</p> <p>ACA 6(F) The student will evaluate appropriate cooking methods in regard to various protein selections.</p>		
	Grains	5 Days	8A, 8B, 8C, 8D, 8E
	<p>ACA 8(A) The student will compare types of commonly available produce.</p> <p>ACA 8(B) The student will identify factors contributing to cost and quality such as seasonality, market volatility, and transportation.</p> <p>ACA 8(C) The student will compare and contrast forms and use of produce such as fresh, frozen, canned, dried, and other classifications.</p> <p>ACA 8(D) The student will model appropriate cooking methods for produce.</p> <p>ACA 8(E) The student will evaluate the effects of cooking methods on produce.</p>		
	Fish & Shellfish	5 Days	7A, 7B, 7C, 7D, 7E
	<p>ACA 7(A) The student will categorize classifications of fish and shellfish.</p> <p>ACA 7(B) The student will evaluate factors that influence seafood purchasing such as freshness, flavor, sustainability, and market conditions.</p> <p>ACA 7(C) The student will demonstrate the ability to clean and fabricate round, flat, fin fish, and shellfish.</p> <p>ACA 7(D) The student will model appropriate cooking methods for fish and shellfish.</p> <p>ACA 7(E) The student will evaluate the effects of cooking methods on product presentation.</p>		
	Fish & Shellfish	9 Days	7A, 7B, 7C, 7D, 7E
	<p>ACA 7(A) The student will categorize classifications of fish and shellfish.</p> <p>ACA 7(B) The student will evaluate factors that influence seafood purchasing such as freshness, flavor, sustainability, and market conditions.</p> <p>ACA 7(C) The student will demonstrate the ability to clean and fabricate round, flat, fin fish, and shellfish.</p> <p>ACA 7(D) The student will model appropriate cooking methods for fish and shellfish.</p> <p>ACA 7(E) The student will evaluate the effects of cooking methods on product presentation.</p>		
	Sustainability	5 Days	5A, 5B, 5C
	<p>ACA 5(A) The student will evaluate practices for water and energy conservation across the food service industry.</p> <p>ACA 5(B) The student will identify waste management options to promote sustainability.</p> <p>ACA 5(C) The student will evaluate current sustainable food practices.</p>		
Grading Period 5 32 Days	Produce & Herbs, Spices, & Other Dried Goods	9 Days	8A, 8B, 8C, 8D, 8E
	<p>ACA 8(A) The student will compare types of commonly available produce.</p> <p>ACA 8(B) The student will identify factors contributing to cost and quality such as seasonality, market volatility, and transportation.</p> <p>ACA 8(C) The student will compare and contrast forms and use of produce such as fresh, frozen, canned, dried, and other classifications.</p> <p>ACA 8(D) The student will model appropriate cooking methods for produce.</p> <p>ACA 8(E) The student will evaluate the effects of cooking methods on produce.</p>		
	Global Cuisine	9 Days	4A, 4B, 4C
<p>ACA 4(A) The student will replicate advanced moist and dry cooking techniques from global cuisines such as American regional, Latin American, European, Mediterranean, Middle Eastern, and Asian.</p> <p>ACA 4(B) The student will synthesize indigenous ingredients from global cuisine to create innovative dishes.</p> <p>ACA 4(C) The student will justify the connection of flavor, texture, visual appeal, taste, and customer satisfaction on product development.</p>			

Grading Period 6 29 Days	Global Cuisine continue	5 Days	4A, 4B, 4C
	ACA 4(A) The student will replicate advanced moist and dry cooking techniques from global cuisines such as American regional, Latin American, European, Mediterranean, Middle Eastern, and Asian. ACA 4(B) The student will synthesize indigenous ingredients from global cuisine to create innovative dishes. ACA 4(C) The student will justify the connection of flavor, texture, visual appeal, taste, and customer satisfaction on product development.		
	Cost Control	10 Days	16A, 16B, 16C, 16D
	ACA 16(A) The student will differentiate between the major costs in food service such as food, beverage, and labor costs. ACA 16(B) The student will validate the effect of controlling costs on the success of a food service operation. ACA 16(C) The student will compare and contrast the concept of fixed costs, variable costs, and controllable costs. ACA 16(D) The student will compare and contrast the relationship between inventory management and cost control in food service operations.		
	Facilities Maintenance	4 Days	3B, 3C, 3D, 3E
	ACA 3(B) The student will assess workplace conditions and identify safety hazards. ACA 3(C) The student will determine the basics of sanitation in a professional kitchen. ACA 3(D) The student will determine proper receiving, storage, and distribution techniques. ACA 3(E) The student will explain and demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.		
	Career Goals & Finals	10 Days	2A, 2B, 2C, 2D
	ACA 2(A) The student will demonstrate the major duties and qualifications for all staff and managerial positions to facilitate selection of career choices in the food service industry. ACA 2(B) The student will model proper interview techniques. ACA 2(C) The student will critique personal short-term and long-term goals. ACA 2(D) The student will create and update a personal career portfolio.		