

Culinary Arts 2
Year at a Glance (YAG)

First Semester		Second Semester	
1st Nine Weeks		3rd Nine Weeks	
<p><u>TEKS</u> 130.255 1.A-F, 2.A-D, 3.A-G, 5.A-C, 6.A-F, 16.A-D</p>	<ul style="list-style-type: none"> • The student demonstrates professional standards/employability skills as required by business and industry. • The student researches, analyzes, and designs a path to achieve career goals. The student examines jobs available in the food service industry and accesses career opportunities. • The student explains how employees, guests, and property are protected to minimize losses or liabilities. • The student demonstrates an understanding of sustainability in the restaurant industry and its local and global effect. • The student demonstrates comprehensive protein product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. • The student analyzes the components of cost controls in a food service operation and develops a plan to manage cost. 	<p><u>TEKS</u> 1.A-F, 9.A-C, 10.A-C, 11.A-F, 12.A-F, 13.A-B</p>	<ul style="list-style-type: none"> • The student understands advanced baking and pastry principles. • The student demonstrates and practices the basic procedures for the production of yeast and quick bread products. • The student demonstrates and practices the basic procedures for the production of pastry crust, pastry dough, and cookie • The student demonstrates and practices the basic procedures for the production of cakes, frostings, fillings, and icings. • The student demonstrates and practices the basic procedures for the production of custards, creams, and mousse.
2nd Nine Weeks		4th Nine Weeks	
<p><u>TEKS</u> 1.A-F, 7.A-E, 8.A-E, 14.A-H</p>	<ul style="list-style-type: none"> • The student demonstrates comprehensive fish and shellfish product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. • The student demonstrates comprehensive knowledge of fruits, vegetables, grains, herbs, spices, and other dry goods as related to presentation, flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. • The student demonstrates and practices the basic procedures for the production of chocolate, sugars, confections, and sauces 	<p><u>TEKS</u> 1.A-F, 4.A-C 15.A-B</p>	<ul style="list-style-type: none"> • The student evaluates global cuisines, including the culture, history, and indigenous ingredients to create international recipes. • The student evaluates nutrition concepts as they affect health and wellness, marketing, and menu planning.