



First Semester		Second Semester	
1 st Nine Weeks		3 rd Nine Weeks	
<p>TEKS</p> <p>1.A, 1.B, 1.C, 1.D, 1.E, 1.F, 2.A, 2.B, 2.C, 2.D, 2.E, 2.F, 2.G, 3.A, 3.B, 3.C, 3.D, 4.A, 4.B, 4.C, 4.D, 4.E,</p>	<ul style="list-style-type: none"> The student demonstrates professional standards/employability skills as required by business and industry. The student applies advanced reading, writing, mathematics, and science skills for the food service industry. The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development. The student demonstrates an understanding that personal success depends on personal effort. 	<p>TEKS</p> <p>11.A, 11.B, 11.C, 11.D, 12.A, 12.B, 12.C, 12.D, 12.E, 12.F, 12.G, 13.A, 13.B</p>	<ul style="list-style-type: none"> The student demonstrates leadership, citizenship, and teamwork skills required for success. The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student recognizes and models work ethics and legal responsibilities
2 nd Nine Weeks		4 th Nine Weeks	
<p>TEKS</p> <p>5.A, 5.B, 6.A, 6.B, 6.C, 6.D, 7.A, 7.B, 7.C, 7.D</p>	<ul style="list-style-type: none"> The student develops principles in time management, decision making, effective communication, and prioritization. The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and access career opportunities. The student understands the factors that affect the food service industry. 	<p>TEKS</p> <p>9.A, 9.B, 9.C, 9.D, 8.A, 8.B, 8.C, 8.D, 8.E, 8.F, 10.A, 10.B, 10.C, 10.D, 10.E, 10.F</p>	<ul style="list-style-type: none"> The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting. The student uses technology and computer applications to manage food service operations.