



First Semester		Second Semester	
<b>1<sup>st</sup> Nine Weeks – 40 days</b> (August 19 <sup>th</sup> – October 15 <sup>th</sup> ) (September 2 <sup>nd</sup> – Labor day – No School) (October 14 <sup>th</sup> – Staff Development)		<b>3<sup>rd</sup> Nine Weeks – 45 days</b> (January 6 <sup>th</sup> – March 17 <sup>th</sup> ) (January 20 <sup>th</sup> – MLK – No School) (March 9 <sup>th</sup> – 13 <sup>th</sup> – Spring Break)	
<b>TEKS</b>  1.A, 1.B, 1.C, 1.D, 1.E, 1.F, 2.A, 2.B, 2.C, 2.D, 2.E, 3.A, 3.B, 3.C, 3.D, 3.E, 4.A, 4.B, 5.A, 5.B, 5.C	<ul style="list-style-type: none"> <li>The student demonstrates professional standards/employability skills as required by business and industry.</li> <li>The student gains academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry.</li> <li>The student uses verbal and nonverbal communication skills to create, express, and interpret information to establish a positive work environment.</li> <li>The student solves problems using critical thinking, innovation, and creativity independently and in teams.</li> <li>The student uses information technology tools specific to restaurant management to access, manage, integrate, and interpret information.</li> </ul>	<b>TEKS</b>  10.A, 10.B, 10.C, 10.D, 10.E, 11.A, 11.B, 11.C, 12.A, 12.B, 12.C, 12.D, 12.E, 12.F, 12.G, 12.H, 13.A, 13.B, 13.C, 13.D, 13.E, 14.A, 14.B, 14.C,	<ul style="list-style-type: none"> <li>The student demonstrates an understanding that personal success depends on personal effort.</li> <li>The student develops principles in time management, decision making, effective communication, and prioritization.</li> <li>The student knows and understands the importance of employability skills</li> <li>The student understands 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.</li> <li>The student understands the factors that affect the food service industry.</li> </ul>
<b>2<sup>nd</sup> Nine Weeks – 43 days</b> (October 16 <sup>th</sup> – December 20 <sup>th</sup> ) (November 25 <sup>th</sup> – 29 <sup>th</sup> – Thanksgiving Break) (December 23 <sup>rd</sup> – January 3 <sup>rd</sup> – Holiday Break)		<b>4<sup>th</sup> Nine Weeks – 45 days</b> (March 18 <sup>th</sup> – May 21 <sup>st</sup> ) (April 10 <sup>th</sup> – Good Friday – No School) (April 24 <sup>th</sup> – Battle of Flowers – No School) (May 25 <sup>th</sup> – Memorial Day – No School)	
<b>TEKS</b>  6.A, 6.B, 6.C, 6.D, 6.E, 7.A, 7.B, 7.C, 7.D, 7.E, 7.F, 7.G, 8.A, 8.B, 8.C, 8.D, 9.A, 9.B, 9.C,	<ul style="list-style-type: none"> <li>The student understands roles within teams, work units, departments, organizations, and the larger environment of the food service industry.</li> <li>The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.</li> <li>The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.</li> <li>The student knows and understands the importance of professional ethics and legal responsibilities within the food service industry.</li> </ul>	<b>TEKS</b>  15.A, 15.B, 15.C, 15.D, 15.E, 15.F, 15.G, 15.H, 15.I	<ul style="list-style-type: none"> <li>The student evaluates and determines equipment, ingredients, and procedures in a professional food setting               <ul style="list-style-type: none"> <li>identify the role of mise en place;</li> <li>identify and use large and small equipment in the professional food service setting;</li> <li>identify the types of knives and proper usage in a commercial kitchen;</li> <li>demonstrate proper knife safety, handling, cleaning, and storage;</li> <li>differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage;</li> <li>differentiate between dry goods and identify factors such as purchasing and storage;</li> <li>differentiate between proteins and identify factors such as types, grades, purchasing, and storage;</li> <li>describe the methods of cooking, including dry heat, moist heat, and combination heat; and</li> <li>differentiate between common baking methods and identify common ingredients used in baking.</li> </ul> </li> </ul>