

A decorative graphic on the right side of the page. It features three blue circles of varying sizes, each composed of concentric circles in different shades of blue. Two thin blue lines intersect at the top right, forming a large 'V' shape that frames the circles. The largest circle is at the top right, a smaller one is in the middle, and another large one is at the bottom right, partially cut off by the edge of the page.

# Introduction to Culinary Arts

**8250**

**Luray and Page County High School Family and Consumer Sciences  
Pacing Guide 2011-12**

<b>Time Frame</b>	<b>SOL Objective/ Competency</b>	<b>Essential Understandings/Questions</b>	<b>Essential Knowledge/Skills</b>
<b>1<sup>st</sup> Quarter (First 4½ Weeks)</b>	030  031   032   033	<i>Addressing Elements of Student Life</i>	<p>Identify the purposes and goals of the student organization</p> <p>Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult</p> <p>Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.</p> <p>Identify internet safety issues and procedures for complying with acceptable use standards.</p>
	037  038  039  040	<i>Exploring Culinary Arts</i>	<p>Explore the origins and development of culinary arts.</p> <p>Identify career options and occupational venues that are available in the culinary arts professions and food-related industries.</p> <p>Explain the duties of selected positions in the culinary arts professions and food-related industries.</p> <p>Identify specialized markets leading to entrepreneurial opportunities in the food industry.</p>
	041  042  043	<i>Investigating Food Sanitation and Safety Measures</i>	<p>Explore the advancements in food safety.</p> <p>Give examples of foodborne illnesses/contaminants.</p> <p>Identify federal, state, and local food safety requirements.</p>

	044		Demonstrate safe food handling.
	045		Identify physical hazards in the kitchen.
	046		Implement kitchen safety procedures.

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<b>2<sup>nd</sup> Quarter</b> (Second 4½ Weeks)	047	<i>Exploring Foundations of Culinary Preparations</i>	Interpret components of a standard recipe.
	048		Identify tools, technology, and equipment used in food preparation.
	049		Apply the concept of "mise en place".
	050		Apply time-management principles when planning, preparing, and serving food.
	051		Explain the process of taste and flavor.
	052	<i>Demonstrate Basic Culinary Skills</i>	Demonstrate basic knife skills.
	053		Apply methods of food preparation.
	054		Apply basic food-science principles in food preparation.
	055		Prepare basic soups and sauces.
	056		Discriminate between measurements of volume and weight.
	057		Convert standard recipes.
	058		Demonstrate basic baking and pastry techniques.
	059		Design a workstation.

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<b>3<sup>rd</sup> Quarter</b> (Third 4½ Weeks)	060	<i>Exploring Diverse Cuisines and Service Styles</i>	Explore the historical perspective of service styles.
	061		Explore the development of cuisines from a multicultural perspective.
	062		Explore the impact of trends in contemporary dining.
	063	<i>Exploring the Concept of Menu Development</i>	Describe the sources and functions of nutrients.
	064		Evaluate recipes for nutritional value and preparation process.
	065		Design menus to meet current consumer trends.
	066		Identify dietary needs and preferences of selected consumer groups.
	067		Modify a recipe to meet dietary needs or preferences of a selected consumer group.
	068		Investigate food-resource management, focusing on ways the food-service industry addresses environmental and bottom-line issues.
	069	<i>Introducing the Economics of Food</i>	Examine the tools used to determine food costs.
	070		Identify the cost components of food production.
	071		Evaluate various types of environmental factors relating to food costs.
<b>Time Frame</b>	<b>SOL Objective/ Competency</b>	<b>Essential Understandings/Questions</b>	<b>Essential Knowledge/Skills</b>
<b>4<sup>th</sup> Quarter</b> (Last 4½ Weeks)	072	<i>Considering a Culinary Career</i>	Analyze personal interests, abilities, and skills by completing and reviewing scored results of interest inventories, aptitude tests, and skill assessments.
	073		Interpret labor-market information for careers in food industry.
	074		Practice pre-employment skills.
	075		Complete a shadowing/observing experience in a chosen area of food occupations.

	001-029	<b><i>Workplace Readiness Skills</i></b>	<p>Demonstrate VA Workplace Readiness Skills in course activities</p> <p>Apply VA's All Aspects of Industry elements in course activities</p> <p>Identify Internet safety issues and procedures for complying with acceptable use standards</p>
		<b><i>Test Prep and End Of Course Test</i></b>	