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PDF Culinary Arts  
Curriculum Guide

# Culinary Arts Curriculum Guide

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## **Culinary Arts Curriculum Guide**

Culinary Arts  
Curriculum Framework.  
CULINARY ARTS.  
CURRICULUM

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FRAMEWORK. This document was prepared by: Office of Career, Technical, and Adult Education Nevada Department of Education 755 N. Roop Street, Suite 201 Carson City, NV 89701. The State of Nevada Department of Education is an equal opportunity/affirmative action agency and does not discriminate on the basis of race, color, religion, sex,

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sexual orientation, gender identity or expression, age, disability, or national origin.

### **Culinary Arts Curriculum Framework**

Hospitality and Tourism  
(Culinary Arts)

Hospitality and Tourism  
(Marketing) Human  
Services (Family and  
Consumer Sciences)

Human Services  
(Personal Care

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Services) Information Technology. Law, Public Safety, Corrections and Security. Manufacturing. Marketing. Science, Technology, Engineering, Mathematics.

### **Culinary Arts: Curriculum Documents and Resources**

When combined with other high school

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courses, the CTE Culinary Skills curriculum prepares students for post-secondary education related to culinary arts, food service and/or food production and prepares them with practical skills needed to start a career in the food service industry.

**Culinary Program Curriculum Guides**  
Culinary Arts Instructor  
Inclusive Teaching

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Guide Introduction:  
Culinary Education; A Universal Skill Culinary Arts is skill that is universal across the world. Standard method and technique is the same wherever you go. There are many skills that must be acquired in order to become a professional Culinarian, but it is these skills that can give the



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**Instructor Inclusive  
Teaching Guide**

2018February.

Program Planning

Guide Culinary Arts,

Culinary Fundamentals  
Certificate (C55150CF)

This curriculum

certificate provides

direct hands on

training necessary to

obtain an entry level

culinary position. This

certificate offers the

necessary foundation

in safe food handling

and preparation.

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Students will operate a commercial kitchen that simulates a quick service restaurant as well as an introduction to catering and quantity foods.

### **Program Planning Guide Culinary Arts, Culinary ...**

The Monroe Career & Technical Institute will not discriminate in its educational programs, activities, or employment practices,

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based on race, color, national origin, sex, sexual orientation, disability, age, religion, ancestry, union membership, or any other legally protected classification.

### **Culinary Arts / Learning Guide**

The culinary arts curriculum teaches professional cooking skills in a 43-week, 40-hour-per-week program that includes

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215 hours of culinary arts instruction, 42 hours each of classroom English and basic math, and 1,421 hours of programmed kitchen laboratory instruction.

### **Carpentry, Culinary Arts Instructor Guide and Curriculums ...**

Culinary Arts. Food Labs. Recipes. sites / links. Pictures. FCCLA. Projects/Catering.

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ServSafe Certifications. Sitemap. Course Syllabus / Pacing Guides. Attached below you will find the course syllabus for culinary courses as well as the curriculum maps / pacing guides.

### **Course Syllabus / Pacing Guides - BHS Culinary Arts**

1. Orientation to Culinary Arts (Course Code: 996002) 2.

Theory and

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Applications of Culinary Arts I (Course Code: 996004) 3. Theory and Applications of Culinary Arts II (Course Code: 96005) 4. Advanced Studies in Culinary Arts (Course Code: 996006)  
Course Description: Orientation to Culinary Arts includes the foundation skills necessary in the

**Culinary Arts - ERIC**  
8795 Stocks, Soups,  
and Sauces

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40S/40E/40M. This course is intended for students wishing to pursue the Culinary Arts. Curriculum content focuses on the theory behind and preparation of stocks, soups, and the five Mother sauces and secondary sauces. 8796 Breakfast and Dairy 40S/40E/40M.

**Grades 9 to 12**  
**Culinary Arts -**  
**Province of**

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Curriculum Guide  
**Manitoba**

Culinary Arts/Chef  
Training 2 +Select  
from Creative Arts Core  
Curriculum or +Select  
from Language,  
Philosophy & Culture  
Core Curriculum 3  
+PSYC 1300 - Learning  
Framework or +Select  
from Social &  
Behavioral Sciences  
Core Curriculum 3  
RSTO 2301 - Principles  
of Food & Beverage  
Controls 3 CULINARY  
ARTS (A.A.S.) DEGREE



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60 CREDITS CULINARY  
ARTS

**CULINARY ARTS -  
Alvin Community  
College**

Culinary Arts, and to improve the understanding of culinary fundamentals with hands-on training using traditional and state-of-the-art techniques and equipment, with an emphasis on industry-standard safety and

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sanitation practices.

## **CULINARY ARTS - LBCC**

Culinary Arts:  
Curriculum Documents  
and Resources Knife  
Skills . Learning Knife  
Skills is important for  
any student interested  
in becoming a culinary  
chef. This unit will  
introduce students to  
the finer techniques  
and skills involved with  
kitchen knives. Knife  
Type Presentation ...

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### **Culinary Arts: Curriculum Documents and Resources**

The Culinary Arts program provides students with standard, occupational, entry-level skills in the Culinary Arts, and improves the understanding of culinary fundamentals with hands-on training using traditional and state-of-the-art

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techniques and equipment, with an emphasis on industry-standard safety and sanitation practices. Culinary Arts, Program Brochure.

### **Program: Culinary Arts - Long Beach City College**

The curriculum focuses on a variety of food service aspects, including food preparation, cost and portion control,

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quantity baking and pastry, butchery and charcuterie fabrication, dining room operations, food purchasing and menu formulation Culinary Arts certificate.

**Culinary Arts - Schoolcraft College**  
By Culinary Across the Curriculum A slideshow to introduce principles of menu design. Topics include: Seasonality Contrasts Format and

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Design Pricing Format  
Descriptions Tips &  
Tricks The first project I  
give for this lesson is to  
create a menu that  
breaks all the rules.

### **Culinary Across the Curriculum Teaching Resources ...**

Culinary Arts Year  
Curriculum Blueprint  
Program of Study  
Teacher Resource  
Document Career  
Pathway Map Pathway  
Equipment

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Specifications General  
Equipment

Specifications Facility  
Guide 2020 Physical  
Address. 103 Russell  
Street Starkville, MS  
39759 Phone:

662.325.2510 Fax:

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History of the RCU Staff

Listing ...

## **Hospitality and Tourism - Research and Curriculum Unit**

ACC's culinary arts

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program will prepare you for a wide variety of entry-level positions in the food service industry. The program includes a core of culinary arts courses that develop cooking skills and provide instruction in purchasing, cost control, sanitation, nutrition, and supervision.

**Alvin Community  
College Culinary Arts**



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### **Program | Alvin ...**

Competitions.

Competitions play a vital role in culinary arts as they continually raise the standards of culinary excellence.

There is no better way for a culinarian to hone their craft than by putting their skills and knowledge to the test in a competitive format.

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