

Scope and Sequence For Foods and Advanced Foods

First semester Create recipe books for each kitchen Safety and sanitation <ul style="list-style-type: none"> - Lab evaluations - Group choice - Safety poster - Equipment Identification - Spices - Hand Washing - How to wash dishes - Difference in towels - Sanitizer tablets - Types of knives 	Standards Standard: NASAFACS 8.2 Demonstrate food safety and sanitation procedures.	Second Semester Dining Etiquette <ul style="list-style-type: none"> - Table Settings - 	Standards Standard: NASAFACS 8.7 Demonstrate the concept of internal and external customer service.
Mise en place <ul style="list-style-type: none"> - Demo a recipe - Have students mise for another person then lock the cabinet 	Standard: NASAFACS 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	TAAT <ul style="list-style-type: none"> - Taste assess adjust taste 	Standard: NASAFACS 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.
Positions in the Kitchen <ul style="list-style-type: none"> - Executive chef 	Standard: NASAFACS	Soups & Stocks & Mother Sauces	8.4 Demonstrate menu planning principles and

<ul style="list-style-type: none"> - Head chef - Sous chef - Designate someone to be that person for the week - Dishwasher - Pastry chef 	<p>8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p>	<ul style="list-style-type: none"> - Chicken stock <ul style="list-style-type: none"> - Noodles <ul style="list-style-type: none"> - How to make your own - Chicken noodle soup - Bechamel - Veloute - Sauce Tomate 	<p>techniques based on standardized recipes to meet customer needs.</p>
<p>Sugars</p> <ul style="list-style-type: none"> - Powdered - confectioners - Granulated/white - Raw - Honey - Glucose - Fructose - Sucrose - Dextrose 	<p>Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.</p>	<p>Eggs</p> <ul style="list-style-type: none"> - Ways to cook <ul style="list-style-type: none"> - 3 over medium flipped eggs - Hard boiled/deviled eggs - Poached - Hollandaise <ul style="list-style-type: none"> - Eggs Benedict 	<p>Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.</p>
<p>Flour</p> <ul style="list-style-type: none"> - Whole wheat - All purpose - Bread flour - Pastry flour - Semolina - Vegetable flour - Gluten free 	<p>Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.</p>	<p>Dairy</p> <ul style="list-style-type: none"> - Cheese tasting - Milk tasting 	<p>Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.</p>

- Organic			
Fats <ul style="list-style-type: none"> - Butter - Margarine - Oil 	Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.	Seafood <ul style="list-style-type: none"> - Fish stock - Flat fish, walleye, tripe, - Fish <ul style="list-style-type: none"> - Trout - Tuna - Shellfish <ul style="list-style-type: none"> - Snails 	Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.
Cookies <ul style="list-style-type: none"> - Cookie experiment <ul style="list-style-type: none"> - Ingredient functions 	Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.	Meats and Fabrication <ul style="list-style-type: none"> - Poultry - Beef - Pork 	Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.
Knife skills <ul style="list-style-type: none"> - Carrots and potatoes - Onions - Garlic - Shallots - Tomatoes - Potatoes 		Grains <ul style="list-style-type: none"> - Pasta - Rice - Quinoa 	Standard: NASAFACS 9.7 Demonstrate principles of food biology and chemistry.
Quick Breads <ul style="list-style-type: none"> - Muffins - Bread - Cookies 	Standard: NASAFACS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a	Choice <ul style="list-style-type: none"> - Groups of 2 <ul style="list-style-type: none"> - Choose two menu items to make with your group and 	Standard: NASAFACS 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

	variety of food products that meet customer needs.	execute them in two days.	
Yeast Breads <ul style="list-style-type: none"> - Pizza - Dinner Rolls 	Standard: NASAFACS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	Final maybe for occ foods <ul style="list-style-type: none"> - An appreciation dinner - Menu - Theme - Serve, cook, clean - For: staff, parents, community donors, 	
Pies & Tarts <ul style="list-style-type: none"> - Pie dough - Filling 	Standard: NASAFACS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	Movies <ul style="list-style-type: none"> - Temple Grandin - 1000 foot journey - Chocolate - Ratatouille - 	
Custards Foams and Buttercreams <ul style="list-style-type: none"> - Cheese Cake - Creme Brulee - Buttercream Icing 	Standard: NASAFACS 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a		

	variety of food products that meet customer needs.		
<p>Cakes</p> <ul style="list-style-type: none"> - Design their own with a filling - Get teachers to give themes for cakes 	<p>Standard: NASAFACS</p> <p>8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>		