

**RCPS Curriculum Pacing Guide  
2013-2014  
Subject: Culinary Arts**

<b>Week of:</b>	<b>SOL #</b>	<b>Unit</b>	<b>Bloom's</b>	<b>Objectives</b>
1	# 124	Ch.1	Analyzing	<b>Career Opportunities in Hospitality</b>
2	#14	Ch. 2	Understanding	Employability Skills
3	#99	<b>Ch.3</b>	Applying	<b>Customer Service/ Table Service</b>
4	#104	<b>Ch. 4</b>	<b>Understanding</b>	Identify marketing techniques
5	#15	Ch.5	<b>Understanding</b>	<b>Foodservice Management</b>
6	#116	Ch. 6	Remembering	Foodservice Standards and regulations
7	#46	Ch. 7	Evaluating	<b>Safety and Sanitation Principals</b>
8	#37	Ch. 8	Applying	<b>HACCP Food Safety System</b>
9	#59	Ch. 9	Remembering	<b>Foodservice Equipment</b>
10	#58	Ch. 10	Applying	<b>Basic hand tools and utensil operation</b>
11	#55	Ch. 11	Evaluating	<b>Nutrition</b>
12	n/a	Ch. 12	Creating	<b>Creating menus</b>
13	#62	Ch. 13	Applying	<b>Using Standardized Recipes</b>
14	#109	Ch. 14	Applying	<b>Yield Conversions and Cost Control Techniques</b>
15	#63	Ch. 15	<b>Applying</b>	<b>Cooking Techniques</b>
16	#80	Ch. 16	Creating	<b>Breakfast Cookery</b>
17	#89	Ch. 17	Creating	<b>Garde Manger Basics</b>
18	#68	Ch. 18	<b>Applying</b>	<b>Seasonings and Flavorings</b>
19	#87	Ch. 19	<b>Applying</b>	<b>Hot and cold sandwiches</b>
20	#73	Ch.20	Applying	<b>Stocks and Sauces</b>
21	#73/ #88	Ch. 21	<b>Applying</b>	<b>Soups and appetizers</b>
22	#71/#72	Ch.22	Applying	Fish and shellfish
23	# 70	Ch. 23	Applying	<b>Poultry Cookery</b>
24	#69	Ch.24	Applying	<b>Meat Cookery</b>

25	#81	Ch.25	Applying	<b>Pasta and Grains</b>
26	#74	Ch.26	Applying	<b>Fruits and vegetables</b>
27	#91	Ch.27	Remembering	<b>Baking Techniques</b>
28	#94	Ch.28	Applying	<b>Yeast breads and rolls</b>
29	#95	Ch. 29	Applying	<b>Quick breads</b>