

Program Name

Culinary Arts

2021-2022 SCOPE & SEQUENCE

	LEVEL I	Estimate	LEVEL II		LEVEL III	
TECHNICAL	Workplace safety and Sanitation and Storage units 100 and 400	60	Workplace safety and Sanitation and Storage units 100 and 400	40	Workplace safety and Sanitation and Storage units 100 and 400	40
	Equipment 700	20	Equipment 700	20	Equipment 700	20
	Recipes and Seasoning 800, 1600	30	Recipes and Seasoning 800, 1600	20	Recipes and Seasoning 800, 1600	20
	Garde Manger Salads, and Knife skills 500, 600	60	Garde Manger Salads, and Knife skills 500, 600	40	Garde Manger Salads, and Knife skills 500, 600	30
	Stocks, Soups and Sauces 1700	30	Stocks, Soups and Sauces 1700	20	Stocks, Soups and Sauces 1700	20
	Breakfast Foods and Beverages 1000	30	Breakfast Foods and Beverages 1000	20	Breakfast Foods and Beverages 1000	20
	Vegetables and Additional hot Prep 1200 2500	30	Vegetables and Additional hot Prep 1200 2500	30	Vegetables and Additional hot Prep 1200 2500	20
	Pasta and Rice potato 1300	27	Pasta, Rice potato 1300	25	Pasta, Rice potato 1300	25
	Meat Poultry and Seafood 1800	20	Meat Poultry and Seafood 1800	50	Meat Poultry and Seafood 1800	50
	Baking and Pastry Skills 1900	20	Baking and Pastry Skills 1900	50	Baking and Pastry Skills 1900	40
	Nutrition Basics 900	20	Nutrition Basics 900	32	Nutrition Basics 900	35
	Food Industry Positions and Menus 300, 2000, 2100	30	Food Industry Positions and Menus 300, 2000, 2100	30	Food Industry Positions and Menus 300, 2000, 2100	45
	Front of House Dining Room and Industry Technology 2200, 2400	30	Front of House Dining Room and Industry Technology 2200, 2400	30	Front of House Dining Room and Industry Technology 2200, 2400	42
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