**Culinary Management**

86 Class Periods

|  |  |
| --- | --- |
| 12 | 1. Introduction & Team Work Lab2. Knives3. Sanitation & Safety4. Sanitation & Safety5. Sanitation & Safety Evaluation6. Sanitation Lab & Remediation7. Kitchen Basics8. Kitchen Lab9. Knives Skills Evaluation10. Kitchen & Knife Remediation |
| 3 | 1. Food Costing2. Costing Lab3. AP/EP Lab4. Culinary Math Evaluation5. Menu Pricing/Remediation6. Culinary Math Remediation7. Culinary Math - FCCLA |
| 4 | 1. Nutrients & Lab2. Menu Info3. Menu Design & Pricing4. Menu Writing Lab |
| 5 | 1. Marketing2. Marketing Application3. Marketing Activity |
| 7 | 1. Produce Information & Tasting2. Produce Lab3. Vegetable Lab4. Fruit Lab5. Salad Info/Garnishes6. Salad Lab7. Garnish Lab8. Assessment 4, 5, 7 |
| 6 | 1. Eggs & Demo2. Egg Lab3. Meats & Sausage Demo4. Milk, Cheese & Tasting5. Breakfast Breads & Demo6. Bread Lab |
| 8 | 1. Baking Ingredients2. Chocolate3. Yeast Bread & Demo4. Yeast Bread Lab5. Roll Formation6. Pie Crust Comparison7. Cake & Icing Info & Demo8. Cake Lab9. Icing Lab10. Pate Choux Lab11. Plating & Presentation12. Dessert Showcase13. Performance Planning14. Performance Activity15. Assessment 6, 8 |
| 9 | 1. Rice & Grains & Demo2. Rice & Grains Lab3. Pasta info, demo, lab4. Potato Info and Demo5. Potato Dumplings Lab6. Legumes and Lab |
| 10 | 1. Poultry & Fabrication2. Poultry Lab3. Beef & Pork4. Beef Lab5. Pork Lab6. Seafood & Demo7. Seafood Lab8. Assessment 9, 10 |
| 11 | 1. International Flavors2. Europe Lab3. Asia Lab4. Middle East Lab5. Mediterranean Lab |
|  | 1. Review2. Review3. Final11 Days for catering or other activities |