**Culinary Management**

86 Class Periods

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| 1  2 | 1. Introduction & Team Work Lab  2. Knives  3. Sanitation & Safety  4. Sanitation & Safety  5. Sanitation & Safety Evaluation  6. Sanitation Lab & Remediation  7. Kitchen Basics  8. Kitchen Lab  9. Knives Skills Evaluation  10. Kitchen & Knife Remediation |
| 3 | 1. Food Costing  2. Costing Lab  3. AP/EP Lab  4. Culinary Math Evaluation  5. Menu Pricing/Remediation  6. Culinary Math Remediation  7. Culinary Math - FCCLA |
| 4 | 1. Nutrients & Lab  2. Menu Info  3. Menu Design & Pricing  4. Menu Writing Lab |
| 5 | 1. Marketing  2. Marketing Application  3. Marketing Activity |
| 7 | 1. Produce Information & Tasting  2. Produce Lab  3. Vegetable Lab  4. Fruit Lab  5. Salad Info/Garnishes  6. Salad Lab  7. Garnish Lab  8. Assessment 4, 5, 7 |
| 6 | 1. Eggs & Demo  2. Egg Lab  3. Meats & Sausage Demo  4. Milk, Cheese & Tasting  5. Breakfast Breads & Demo  6. Bread Lab |
| 8 | 1. Baking Ingredients  2. Chocolate  3. Yeast Bread & Demo  4. Yeast Bread Lab  5. Roll Formation  6. Pie Crust Comparison  7. Cake & Icing Info & Demo  8. Cake Lab  9. Icing Lab  10. Pate Choux Lab  11. Plating & Presentation  12. Dessert Showcase  13. Performance Planning  14. Performance Activity  15. Assessment 6, 8 |
| 9 | 1. Rice & Grains & Demo  2. Rice & Grains Lab  3. Pasta info, demo, lab  4. Potato Info and Demo  5. Potato Dumplings Lab  6. Legumes and Lab |
| 10 | 1. Poultry & Fabrication  2. Poultry Lab  3. Beef & Pork  4. Beef Lab  5. Pork Lab  6. Seafood & Demo  7. Seafood Lab  8. Assessment 9, 10 |
| 11 | 1. International Flavors  2. Europe Lab  3. Asia Lab  4. Middle East Lab  5. Mediterranean Lab |
|  | 1. Review  2. Review  3. Final  11 Days for catering or other activities |