



# Culinary Arts Curriculum Map CIP # 12.0508

## INDUSTRY STANDARDS

ServSafe Allergens Certification  
 ServSafe Food Handler Certification  
 S/P2 Culinary  
 Beef University  
 OSHA 10 Culinary Arts - Lifetime Certification  
 ProStart Level 1: Foundations of Restaurant Management and Culinary Arts. (FRMCA)  
 Young Worker in Restaurants (E-Tool)  
 Lamb Curriculamb  
 ProStart Level 2: Foundations of Restaurant Management and Culinary Arts (FRMCA) ProStart National Certificate of Achievement (COA)  
 Professional Cook Certification  
 Certified Fundamental Cook (CFC)  
 Heartsaver CPR

<b>L e v e l  1</b>	<p><b>1st Quarter</b></p> <p>Safety and Sanitation Procedures (100-111)          Purchasing, Receiving, and Storage (401-404)          Food Service Tools and Equipment (701-718)          Standardized Recipes &amp; Measurement (801-806)          Back of House Operations (2101-2111)          ServSafe Allergens Certification          ServSafe Food Handler Certification          S/P2 Culinary          Young Worker in Restaurants (E-Tool)</p>	<p><b>2nd Quarter</b></p> <p>The Food Industry (303-305)          Knife Skills (601-605)          Breakfast Foods (1002-1006)          Pasta, Grains, Legumes, and Potatoes (1301)          Seasoning and Flavoring (1601-1605)          Front of House Operations (2201-2217)          Beef University          OSHA 10 Culinary Arts - Lifetime Certification</p>	<p><b>3rd Quarter</b></p> <p>Garde Manger (Cold Food Preparation)(503-514)          Stocks, Soups, and Sauces(1701-1705)          ProStart Level 1: Foundations of Restaurant Management and Culinary Arts. (FRMCA)</p>	<p><b>4th Quarter</b></p> <p>Vegetables and Fruits (1201-1206)          Baking and Pastry Skills (1905-1916)          Foodservice Information Technology (2402-2404)</p>
<b>L e v e l  2</b>	<p><b>1st Quarter</b></p> <p>Baking and Pastry Skills (1917-1920)          S/P2 Culinary          Young Worker in Restaurants (E-Tool)</p>	<p><b>2nd Quarter</b></p> <p>Front of House Operations (2201-2217)          Lamb Curriculamb          *ACF Continuing Education Hours</p>	<p><b>3rd Quarter</b></p> <p>Meat, Poultry, and Seafood (1801-1807)          Additional Hot Foods Preparations (2501-2503)</p>	<p><b>4th Quarter</b></p> <p>Additional Hot Foods Preparations (2501-2503)          ProStart Level 2: Foundations of Restaurant Management and Culinary Arts (FRMCA)</p>
<b>L e v e l  3</b>	<p><b>1st Quarter</b></p> <p>Menus (2002-2006)          S/P2 Culinary          Young Worker in Restaurants (E-Tool)</p>	<p><b>2nd Quarter</b></p> <p>Nutrition (902-907)          Heartsaver CPR</p>	<p><b>3rd Quarter</b></p> <p>ServSafe/Manager Food Safety Certification</p>	<p><b>4th Quarter</b></p> <p>ProStart National Certificate of Achievement (COA)          Professional Cook Certification          Certified Fundamental Cook (CFC)          *Through NOCT</p>

Items highlighted in Yellow indicate Certifications available to students.