Texas CTE

Advanced Culinary Arts

General requirements. This course is recommended for students in Grades 10-12. Prerequisite: Culinary Arts. Students shall be awarded two credits for successful completion of this course. ACA.A

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Introduction ACA.B

1 Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions. ACA.B.1

2. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. ACA.B.2

3 Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by indepth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment. ACA.B.3

4 Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations. ACA.B.4

5 Statements that contain the word "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples. ACA.B.5

Knowledge and skills ACA.C

1 The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to: ACA.C.1

a model effective oral and written communication; ACA.C.1.A

b practice professional grooming and hygiene standards; ACA.C.1.B

. exercise punctuality and time-management skills; ACA.C.1.C

ل demonstrate self-respect and respect for others; ACA.C.1.D

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e demonstrate effective teamwork and leadership; ACA.C.1.E

f demonstrate effective teamwork and leadership; ACA.C.1.F

2 **The student researches, analyzes, and designs a path to achieve career goals. The student examines jobs available in the food service industry and accesses career opportunities. The student is expected to:** ACA.C.2

a demonstrate major duties and qualifications for all staff and managerial positions to facilitate selection of career choices in the food service industry; ACA.C.2.A

b model proper interview techniques; ACA.C.2.B

c critique personal and short-term goals; ACA.C.2.C

d create and update a career portfolio. ACA.C.2.D

3 **The student explains how employees, guests, and property are protected to minimize losses or liabilities. The student is expected to:** ACA.C.3

a determine the basics of safety in culinary arts; ACA.C.3.A

b assess workplace conditions and identify safety hazards; ACA.C.3.B

c determine the basics of sanitation in a professional kitchen; ACA.C.3.C

d determine proper receiving, storage, and distribution techniques; ACA.C.3.D

e explain and demonstrate proper cleaning of equipment and maintenance of the commercial kitchen; ACA.C.3.

f assess food hazards and determine ways to prevent food hazards; ACA.C.3.F

g prepare for a state or national food sanitation certification or other appropriate certifications. ACA.C.3.G

4 **The student evaluates global cuisines, including the culture, history, and indigenous ingredients to create international recipes. The student is expected to:** ACA.C.4

a replicate advanced moist and dry cooking techniques from global cuisines such as American regional, Latin American, European, Mediterranean, Middle Eastern, and Asian; ACA.C.4.A

b synthesize indigenous ingredients from global cuisine to create innovative dishes; ACA.C.4.B

c justify the connection of flavor, texture, visual appeal, taste, and customer satisfaction on product development. ACA.C.4.C

5 **The student demonstrates an understanding of sustainability in the restaurant industry and its local and global effect. The student is expected to:** ACA.C.5

a evaluate practices for water and energy conservation across the food service industry; ACA.C.5.A

ь identify waste management options to promote sustainability; ACA.C.5.

evaluate current sustainable food practices. ACA.C.5.C

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6 **The student demonstrates comprehensive protein product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student is expected to:** ACA.C.6

- a assess grading and classifications; ACA.C.6.A
- b identify primal, sub-primal, and retail cuts; ACA.C.6.B
- c demonstrate fabrication techniques on proteins; ACA.C.6.C
- d evaluate purchasing practices according to various food service operations; ACA.C.6.D
- e model appropriate cooking methods for proteins; ACA.C.6.E
- f evaluate appropriate cooking methods in regard to various protein selections

7 **The student demonstrates comprehensive fish and shellfish product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student is expected to:** ACA.C.7

- a categorize classifications of fish and shellfish; ACA.C.7.A
- b evaluate factors that influence seafood purchasing such as freshness, flavor, sustainability, and market conditions; ACA.C.7.B
- c demonstrate the ability to clean and fabricate round, flat, fin fish, and shellfish; ACA.C.7.C
- d model appropriate cooking methods for fish and shellfish; ACA.C.7.D
- e evaluate the effects of cooking methods on product presentation. ACA.C.7.E

8 **The student demonstrates comprehensive knowledge of fruits, vegetables, grains, herbs, spices, and other dry goods as related to presentation, flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards. The student is expected to:** ACA.C.8

- a compare types of commonly available produce; ACA.C.8.A
- b identify factors contributing to cost and quality such as seasonality, market volatility, and transportation; ACA.C.8.B
- c compare and contrast forms and use of produce such as fresh, frozen, canned, dried, and other classifications; ACA.C.8.C
- d model appropriate cooking methods for produce; ACA.C.8.D
- e evaluate the effects of cooking methods on produce. ACA.C.9.E

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9 **The student understands advanced baking and pastry principles. The student is expected to:** ACA.C.10

- a use professional food preparation equipment such as commercial-grade mixers, food processors, and measuring tools; ACA.C.10.A
- b apply proper measuring and scaling techniques; ACA.C.10.
- c compose various plated desserts appropriate for various food service operations. ACA.C.10.C

10 **The student demonstrates and practices the basic procedures for the production of yeast and quick bread products. The student is expected to:** ACA.C.10

- a differentiate how various types of bread crusts are created through fermentation, proofing, baking temperatures, and humidity; ACA.C.10.A
- b prepare soft, hard, and artisanal breads through proper baking techniques; ACA.C.10.B
- c differentiate between quick breads such as muffins, scones, and biscuits. ACA.C.10.C

11 **The student demonstrates and practices the basic procedures for the production of pastry crust, pastry dough, and cookie. The student is expected to:** ACA.C.11

- a compare different types of pastry crusts and usage in pies and tarts; ACA.C.11.A
- b prepare pie fillings such as fruit, soft, and custard fillings; ACA.C.11.B
- c prepare different types of pastry dough such as Pate a Choux, Pate Sucree, and laminated dough; ACA.C.11.C
- d) differentiate between various cookie preparation methods; ACA.C.11.D
- e determine the causes of crispness, moistness, chewiness, and the spread of cookies; ACA.C.11.E
- f bake, cook, and store cookies properly. ACA.C.11.F

12 **The student demonstrates and practices the basic procedures for the production of cakes, frostings, fillings, and icings. The student is expected to:** ACA.C.12

- a differentiate between cake preparation methods; ACA.C.12.
- b differentiate the functions of icings and determine appropriate application; ACA.C.12.B
- c assemble and ice simple layer cakes, sheet cakes, and cupcakes; ACA.C.12.C
- d demonstrate the ability to identify criteria for evaluation of cake products; ACA.C.12.D
- e prepare various icings such as fondant, buttercreams, flat, royal, and glazes; ACA.C.12.E
- f perform basic piping skills with a parchment cone and pastry bag with tips. ACA.C.12.F

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13 **The student demonstrates and practices the basic procedures for the production of custards, creams, and mousse. The student is expected to:** ACA.C.13

- a compose desserts such as ice creams, custards, mousse, and other desserts; ACA.C.13.A
- b identify the roles of desserts such as ice creams, custards, mousse, and other desserts. ACA.C.13.B

14 **The student demonstrates and practices the basic procedures for the production of chocolate, sugars, confections, and sauces. The student is expected to:** ACA.C.14

- a differentiate between the types of advanced confections; ACA.C.14.A
- b model methods of preparation in each type of confection; ACA.C.14.B
- c use chocolate as a major ingredient in dessert or food production; ACA.C.14.C
- d temper chocolate; ACA.C.14.D
- e use tempered chocolate in dessert preparation; ACA.C.14.E
- f cook sugar syrups to various stages of hardness; ACA.C.14.F
- g prepare dessert sauces such as custard, chocolate, caramel, fruit fillings, and coulis; ACA.C.14.G
- h serve attractively plated desserts with appropriate sauces and garnishes. ACA.C.14.H

15 **The student evaluates nutrition concepts as they affect health and wellness, marketing, and menu planning. The student is expected to:** ACA.C.15

- a analyze the role of carbohydrates, vitamins, minerals, proteins, and fats as they relate to food choices; ACA.C.15.A
- b research and develop menus for populations with dietary requirements or restrictions. ACA.C.15.B

16 **The student analyzes the components of cost controls in a food service operation and develops a plan to manage cost. The student is expected to:** ACA.C.16

- a differentiate between the major costs in food service such as food, beverage, and labor costs ACA.C.16.A
- b validate the effect of controlling costs on the success of a food service operation; ACA.C.16.B
- c compare and contrast the concept of fixed costs, variable costs, and controllable costs; ACA.C.16.C
- d compare and contrast the relationship between inventory management and cost control in food service operations. ACA.C.16.D