

Secondary Scope & Sequence

- ⦿ Technical - Major units and levels with estimated hours
- ⦿ Academic - Recommended

Subject – Hours	Level I	Estimate of Hours	Level II	Estimate of Hours	Level III	Estimate of Hours	Level IV	Estimate of Hours
Technical	FOLLOW SAFETY PROCEDURES	45	FOOD PREPARATION SAFETY	45	IDENTIFY THE HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)	45	PEST CONTROL MANAGEMENT	45
	FOLLOW SANITATION PROCEDURES	45	PURCHASING, RECEIVING AND STORAGE PROCEDURES	45	DEMONSTRATE KNOWLEDGE OF NUTRITION	35	DEMONSTRATE SKILL IN GARDE MANGE '	45
	DEMONSTRATE KNOWLEDGE OF THE FOOD INDUSTRY	45	DEMONSTRATE USE AND CARE OF MECHANICAL FOOD PREPARATION EQUIPMENT	40	PREPARE BREAKFAST FOODS	35	PREPARE PASTA AND RICE	45
	DEMONSTRATE USE AND CARE OF CUTTING TOOLS & UTENSILS	45	DEMONSTRATE KNOWLEDGE OF BEVERAGES	50	PREPARE VEGETABLES AND FRUITS	55	PREPARE CHEESE	45
	FOLLOW STANDARDIZED RECIPES	45	PROPERLY ADD SEASONINGS TO FOODS	50	PREPARE STOCKS, SOUPS AND SAUCES	55	PREPARE INTERNATIONAL CUISINE	45
	PREPARE SALADS, FRUITS, AND SALAD DRESSINGS	45	IDENTIFY PREPARE AND COOK MEATS	40	PREPARE SEAFOOD	45	PERFORM BASIC MATHEMATCAL FUNCTIONS RELATED TO FOODSERVICE OPERATIONS	45
	PREPARE POULTRY	45	DEMONSTRATE SKILL IN BASIC BAKING PRACTICES	45	PERFORM INSTITUTIONAL FOOD SERVICE PROCEDURES	45	PLAN AND COST MENUS	45
	PERFORM "FRONT- OF- THE- HOUSE" OPERATIONS	45	PERFORM DINING ROOM SERVICE	45	DEMONSTRATE SKILL IN THE USE OF A PERSONAL COMPUTER	45	DEMONSTRATE SKILLS IN ADVANCED BAKING PRACTICES	45
	College Prep English I		College Prep English II		College Prep English III		College Prep English IV	
	Algebra I		Algebra II		Geometry			
Biology		Chemistry		Physics				
English (4)	Civics		U.S. History		World History			
Math (3)	Foreign Language I (recommended)		Foreign Language II (recommended)					