



Year 1	<u>1st Quarter</u> <ul style="list-style-type: none"> • Safety Procedures • Knife Skills • Food Service Tools and Equipment 	<u>2nd Quarter</u> <ul style="list-style-type: none"> • Standardized Recipes and Measurements • Intro to Baking • Flavorings and Seasonings 	<u>3rd Quarter</u> <ul style="list-style-type: none"> • ServSafe Managers Certification • Intro to Cooking Methods 	<u>4th Quarter</u> <ul style="list-style-type: none"> • Stocks, Soups, Sauces • Intro to Food Service Industry
Year 2	<u>1st Quarter</u> <ul style="list-style-type: none"> • Review and Practice Year 1 	<u>2nd Quarter</u> <ul style="list-style-type: none"> • Restaurant Management • Garde Manger • Front and Back of House Operations 	<u>3rd Quarter</u> <ul style="list-style-type: none"> • Nutrition • Vegetables and Fruits • Pasta, Grains, Potatoes 	<u>4th Quarter</u> <ul style="list-style-type: none"> • Menus • Cooking Methods
Year 3	<u>1st Quarter</u> <ul style="list-style-type: none"> • Review and Practice Year 1 and 2 	<u>2nd Quarter</u> <ul style="list-style-type: none"> • Yeast Breads • Desserts 	<u>3rd Quarter</u> <ul style="list-style-type: none"> • Food Service Information Technology • Meat, Poultry, Seafood 	<u>4th Quarter</u> <ul style="list-style-type: none"> • Breakfast Foods • Baking Methods • Cooking Methods