

August 2020						
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30	31					

September 2020						
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October 2020						
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November 2020						
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December 2020						
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January 2021						
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Grading Period	
[]	Grading Period
[]	Staff Development
[]	PD/Teacher Work Day (Student Holiday)
[]	Early Release
[]	PLC/PD Staff Workday
[]	First/Last Day Instructional Days
[]	Midterm/Final Review/Test

Intro	Unit 1	Introductions/Team Building
		FCCLA
Unit 2	Unit 2	Introducing the Food Service Industry
		Professionalism, Sectors of F&B Industry,
Unit 3	Unit 3	Culinary Fundamentals
		Food Safety/ ServSafe Certification
Unit 4	Unit 4	Culinary Fundamentals
		Tools/Equipment, Knives, and Knife Skills
Unit 5	Unit 5	Culinary Fundamentals
		Recipes, Mise En Place, Basic Preparations, Service
Unit 6	Unit 6	Ingredients, Preparation, and Presentation
		Salads, Dressings, and Sandwiches
Unit 7	Unit 7	Ingredients, Preparation, and Presentation
		Starches and Grains, Fruits and Vegetables, Bakeshop Basics, Nutrition
Unit 8	Unit 8	Ingredients, Preparation, and Presentation
		Chicken Fabrication, Stocks, Soups, and Sauces
Unit 9	Unit 9	Ingredients, Preparation, and Presentation
		Pasta, Meats, Seafood
Unit 10	Unit 10	Ingredients, Preparation, and
		Dairy, Eggs, and Breakfast Cookery
Unit 11	Unit 11	In the Bakeshop
		Quick Breads, Batters, Yeast-Raised Products
Unit 12	Unit 12	In The Bakeshop
		Pastries, Pies, Tarts, and Cakes
Unit 13	Unit 13	In The Bakeshop
		Custards, Foams, Frozen Desserts
	On and off-campus catering for the district, as well as café/ luncheons are scheduled as a practical experience throughout the school year. This may affect planning.	

Process Standard	
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18	19
25	26

Assessment Schedule

Common/Quarterly Assessment Dates	
CUA# (Units Assessed)	Date

February 2021				
T	W	T	F	S
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March 2021				
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April 2021				
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May 2021				
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June 2021				
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July 2021				
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