



First Semester		Second Semester	
1st Nine Weeks – 40 days (August 19 th – October 15 th) <i>(September 2nd – Labor day – No School)</i> <i>(October 14th – Staff Development)</i>		3rd Nine Weeks – 45 days (January 6 th – March 17 th) <i>(January 20th – MLK – No School)</i> <i>(March 9th – 13th – Spring Break)</i>	
TEKS 1.A, 1.B, 1.C, 1.D, 1.E, 1.F, 2.A, 2.B, 2.C, 2.D, 2.E, 3.A, 3.B, 3.C, 3.D, 3.E, 4.A, 4.B, 5.A, 5.B, 5.C	<ul style="list-style-type: none"> • The student demonstrates professional standards/employability skills as required by business and industry. • The student gains academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry. • The student uses verbal and nonverbal communication skills to create, express, and interpret information to establish a positive work environment. • The student solves problems using critical thinking, innovation, and creativity independently and in teams. • The student uses information technology tools specific to restaurant management to access, manage, integrate, and interpret information. 	TEKS 10.A, 10.B, 10.C, 10.D, 10.E, 11.A, 11.B, 11.C, 12.A, 12.B, 12.C, 12.D, 12.E, 12.F, 12.G, 12.H, 13.A, 13.B, 13.C, 13.D, 13.E, 14.A, 14.B, 14.C,	<ul style="list-style-type: none"> • The student demonstrates an understanding that personal success depends on personal effort. • The student develops principles in time management, decision making, effective communication, and prioritization. • The student knows and understands the importance of employability skills • The student understands the use of technical knowledge and skills required to pursue careers in the restaurant food service industry, including knowledge of design, operation, and maintenance of technological systems. • The student understands the factors that affect the food service industry.
2nd Nine Weeks – 43 days (October 16 th – December 20 th) <i>(November 25th – 29th – Thanksgiving Break)</i> <i>(December 23rd – January 3rd – Holiday Break)</i>		4th Nine Weeks – 45 days (March 18 th – May 21 st) <i>(April 10th – Good Friday – No School)</i> <i>(April 24th – Battle of Flowers – No School)</i> <i>(May 25th – Memorial Day – No School)</i>	
TEKS 6.A, 6.B, 6.C, 6.D, 6.E, 7.A, 7.B, 7.C, 7.D, 7.E, 7.F, 7.G, 8.A, 8.B, 8.C, 8.D, 9.A, 9.B, 9.C,	<ul style="list-style-type: none"> • The student understands roles within teams, work units, departments, organizations, and the larger environment of the food service industry. • The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. • The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. • The student knows and understands the importance of professional ethics and legal responsibilities within the food service industry. 	TEKS 15.A, 15.B, 15.C, 15.D, 15.E, 15.F, 15.G, 15.H, 15.I	<ul style="list-style-type: none"> • The student evaluates and determines equipment, ingredients, and procedures in a professional food setting <ul style="list-style-type: none"> ○ identify the role of mise en place; ○ identify and use large and small equipment in the professional food service setting; ○ identify the types of knives and proper usage in a commercial kitchen; ○ demonstrate proper knife safety, handling, cleaning, and storage; ○ differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage; ○ differentiate between dry goods and identify factors such as purchasing and storage; ○ differentiate between proteins and identify factors such as types, grades, purchasing, and storage; ○ describe the methods of cooking, including dry heat, moist heat, and combination heat; and ○ differentiate between common baking methods and identify common ingredients used in baking.