

**Georgia**  
**PROGRAM CONCENTRATION: Family and Consumer Science**  
**CAREER PATHWAY: Culinary Arts**  
**COURSE TITLE: Introduction to Culinary Arts**

**Competencies Cross-Walk**  
**To**  
**Becoming a Foodservice Professional Year 1 and Year 2**

Text Year	Unit	Chapter	Section	Page	Standard #	Standard
1	Introduction		.1	4	FCS-ICA-1	Students will examine and identify the history and philosophy of the food service industry.
2	Introduction		.1	4		
2	1	1	1.1	56		
2	1	3	3.1	144		
1	1	2	2.1	78	FCS-ICA-2	Students will demonstrate and practice correct sanitation as it relates to healthy living and the modern commercial kitchen
	1		2.2	98		
	1		2.3	108		
	1		2.4	118		
2	3	7	7.4	322		
1	2	5	5.1	220	FCS-ICA-3	Students will name and describe various fixed equipment and small wares associated with the commercial kitchen
			5.2	233		
			5.3	244		

1	1	3	3.1 3.2 3.3 3.4 3.5 3.6 3.7	132 138 147 152 156 160 164	FCS-ICA-4	Students will analyze and examine fundamental safety skills and practices related to the commercial kitchen
1	2	4	4.2	192		
1	2	5	5.3	246		
1	2	4	4.1	181	FCS-ICA-5	Students will discuss and practice culinary math skills through recipe conversion and measurements
1	4	10	10.1	378		
			10.2	384		
1	4	12	12.1	471		
1	1	3	3.5	156	FCS-ICA-6	Students will examine and perform all aspects of kitchen knife use and classic knife skills
1	2	4	4.2	192		
1	2	5	5.1	227		
1	2	4	4.1 4.2 4.3	180 190 201	FCS-ICA-7	Students will perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine the fundamental methods, as applied in a commercial kitchen
1	2	5	5.1 5.2	220 233		
1	2	7	7.2 7.3 7.4	291 300 306		
2	1	2	2.2 2.3 2.4	123 130 134		
	3	8	8.2	356		
1	2	4	4.1	180	FCS-ICA-8	Students will examine and identify standardized recipes and their role in a commercial kitchen
	4	12	12.4	489		
1	2	6	6.1 6.2 6.3 6.4	254 260 264 270	FCS-ICA-9	Students will examine an introduction to nutrition including the six major classes of nutrients, proteins, and carbohydrates: simple, complex, fats, vitamins, minerals and water

1	4	11	11.1	423	FCS-ICA-10	Students will identify various food products used in a commercial foodservice operation and list the proper handling and storage procedures for each
			11.2	433		
			11.3	444		
2	1	3	2.1	114		
	3	7	7.2	305		

**Georgia**  
**PROGRAM CONCENTRATION: Family and Consumer Science**  
**CAREER PATHWAY: Culinary Arts**  
**COURSE TITLE: Culinary Arts I**

**Competencies Cross-Walk**  
**To**  
**Becoming a Foodservice Professional Year 1 and Year 2**

Text Year	Unit	Chapter	Section	Page	Standard #	Standard
1	Introduction		.1	4	FCS-CAI-1	Students will examine and discuss introduction to the hospitality and food service industry and the role of the modern kitchen
			.2	9		
2	Introduction		.1	4		
			.2	9		
2	1	1	1.1	56		
			1.3	92		
			1.4	98		
2	1	3	3.1	144		
			3.2	153		
			3.3	166		
			3.4	177		
2	4	11	11.1	440		
			11.2	445		
			11.3	455		
			11.4	460		

1	1	2	2.1 2.2 2.3 2.4	78 98 108 118	FCS-CAI-2	Students will demonstrate and practice food sanitation and safety with food preparation and service		
1	1	3	3.1 3.2 3.3 3.4 3.5 3.6 3.7	132 138 147 152 156 160 164				
1	2	5	5.1 5.2 5.3	220 233 244				
2	3	7	7.4	320				
	2	5	5.1 5.2 5.3	220 233 244			FCS-CAI-3	Students will acquire basic knowledge of selecting, using, and maintaining professional kitchen equipment
1 1	2 4	4 10	4.1 10.1 10.2 10.3 10.4 10.5	180 378 384 393 403 410			FCS-CAI-4	Students will acquire basic knowledge in business and culinary math skills
1	4	12	12.1 12.2 12.3 12.4	470 478 483 489				
2	3	7	7.1 7.2 7.3 7.4	296 304 312 320				

1	2	4	4.2	190	FCS-CAI-5	Students will identify and demonstrate the principles and processes of cooking in a professional kitchen
			4.3	201		
1	2	5	5.1	220		
			5.2	233		
			5.3	244		
2	3	8	8.1	338		
			8.2	356		
			8.3	368		
1	2	4	4.3	201	FCS-CAI-6	Students will examine and practice cooking methods, techniques, and preparations such as dry heat and moist heat methods
1	3	7	7.1	286		
			7.2	291		
			7.3	300		
			7.4	306		
1	4	11	11.4	448		
			11.5	453		
2	4	10	10.1	414		
			10.2	420		
			10.3	427		
2	2	5	5.1	224	FCS-CAI-7	Students will identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop
			5.2	231		
			5.3	236		
			5.4	244		
			5.5	250		
1	2	6	6.1	254	FCS-CAI-8	Students will examine in detail the nutritional concepts that relate to a balanced and healthy diet, covering the six major classes of nutrients in developing a personalized healthy diet plan
			6.2	260		
			6.3	264		
			6.4	270		
1	1	1	1.1	56	FCS-CAI-9	Students will identify and apply front of the house techniques and methods of operation used in today's modern high pace, high volume restaurants
			1.2	63		
2	2	4	4.1	196		
			4.2	200		
			4.3	209		
			4.4	213		
			4.5	216		

1	1	1	1.1	56	FCS-CAI-10	Students will apply fundamentals of human relations and management skills in both personal and professional aspects and levels
			1.2	63		
1	3	8	8.1	320		
			8.2	326		
			8.3	333		
2	4	12	12.1	478		
			12.2	483		
			12.3	487		
			12.4	495		
			12.5	500		
1	2	6	6.4	270	FCS-CAI-11	Students will identify and apply fundamentals for menu planning, purchasing, receiving, inventory, and storage
2	2	6	6.1	260		
			6.2	267		
			6.3	272		
			6.4	276		
			6.5	280		
2	3	7	7.1	296		
			7.2	304		
			7.3	312		
			7.4	320		
1	3	7	7.4	306	FCS-CAI-12	Students will identify and examine the role of Garde Manger and Pantry kitchen, demonstrating cold food skills and techniques used by the Garde Manger Chef
1	3	9	9.1	346		
			9.2	359		
			9.3	365		
2	3	8	8.3	368		

**Georgia**  
**PROGRAM CONCENTRATION: Family and Consumer Science**  
**CAREER PATHWAY: Culinary Arts**  
**COURSE TITLE: Culinary Arts II**

**Competencies Cross-Walk**  
**To**  
**Becoming a Foodservice Professional Year 1 and Year 2**

Text Year	Unit	Chapter	Section	Page	Standard #	Standard
1	Introduction		.2	9	FCS-CAII-1	Students will identify skills, certifications, and experience required for careers in the hospitality, tourism and foodservice industries
			.3	18		
2	Introduction		.2	9		
			.3	18		
2	4	11	11.4	460		
					FCS-CAII-2	Students will examine and apply the principals of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certification

1	2	4	4.1 4.2 4.3	180 190 201	FCS-CAII-3	Students will demonstrate and master commercial food preparation of all menu categories to produce a variety of food products		
1	4	11	11.1 11.2 11.3 11.4 11.5	424 433 444 448 453				
2	1	2	2.1 2.2 2.3 2.4	114 123 130 134				
2	3	8	8.1 8.2 8.3	338 356 368				
2	4	10	10.1 10.2 10.3	414 420 427				
1	3	7	7.4	306			FCS-CAII-4	Students will discuss and practice Garde Manger
1	3	9	9.1 9.2 9.3	346 359 365				
2	3	8	8.3	368				
2	2	5	5.1 5.2 5.3 5.4 5.5	224 231 236 244 250			FCS-CAII-5	Students will demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products

1	2	6	6.4	270	FCS-CAII-6	Students will identify and apply practices required for menu planning and development, purchasing and receiving, cost control and analysis, and marketing functions in quality food service operations
1	4	10	10.3	393		
			10.5	410		
2	2	6	6.1	260		
			6.2	267		
			6.3	272		
			6.4	276		
			6.5	280		
2	3	7	7.1	296		
			7.2	304		
			7.3	312		
			7.4	320		
					FCS-CAII-7	Students will identify and apply basic nutritional information on the effects of the structures and functions of nutrients before, during, and after food preparation and processing
2	2	4	4.1	196	FCS-CAII-8	Students will identify and apply dining room operations
			4.2	200		
			4.3	209		
			4.4	213		
2	2	6	6.1	260	FCS-CAII-9	Students will identify and demonstrate practices required for commercial food service operations management
			6.2	267		
			6.3	272		
			6.4	276		
			6.5	280		
			6.6	285		
2	3	9	9.1	380		
			9.2	387		
			9.3	393		
			9.4	398		
2	4	12	12.5	478		
			12.2	483		
			12.3	487		
			12.4	495		
			12.5	500		