



Professional Culinary Program Semester 1

<b>Week 1</b>	<b>Introduction</b> Orientation: Setting Standards and Expectations	<b>Knife Skills 1</b> How to Use Your Knife: Basic Cuts-Julienne, Dicing, and More	<b>Knife Skills 2</b> Repetition and Finer Cuts: Chiffonade and Suprême	<b>ServSafe 1</b> Nationally Recognized Food Protection Manager Certification	<b>ServSafe 2</b> Proctored Exam
<b>Week 2</b>	<b>Major Cooking 1</b> Dry Heat: Sauté, Grilling, Roasting and More	<b>Major Cooking 2</b> Moist Heat: Poaching, Simmering, Boiling and More	<b>Major Cooking 3</b> Timeline Plating: Mise en Place and Team Organized Cooking Techniques	<b>Major Cooking 4</b> Individual Plating: Mise en Place and Individual Organized Cooking Techniques	<b>Major Cooking 5</b> Balance Plating: What Makes a Plate and What Makes it Great
<b>Week 3</b>	<b>Starch</b> Pasta, Grains, Potatoes	<b>Vegetables</b> Identification and Cooking Techniques	<b>Fruit</b> Identification and Cooking Techniques	<b>Egg Cookery</b> The Chemical, Magical Ingredient: Classic Omelets, Soufflés and More	<b>Flavors-Flavorings &amp; Stocks</b> Herbs, Spices, Oils, Vinegars
<b>Week 4</b>	<b>Stocks 2</b> The Soul of Soups and Sauces	<b>Soup 1</b> Clear Soups to Chowders	<b>Soup 2</b> Consommé and Other Classic Soups	<b>Mother Sauces</b> Classic 5 Sauces	<b>Small Sauces</b> Making the Perfect Sauce
<b>Week 5</b>	<b>Advanced Sauces 1</b> Lite and Contemporary Sauces	<b>Chicken Fabrication 1</b> 8-Cut Fabrication	<b>Chicken Fabrication 2</b> Classic Presentation Cuts	<b>Chicken Fabrication 3</b> Whole Roasting and Deboning	<b>Meat Fabrication 1</b> Pork and Beef Muscle Composition
<b>Week 6</b>	<b>Meat Fabrication 2</b> Fabrication and Technique Expansion	<b>Meat Fabrication 3</b> Whole Pig Butchery and Hamburger Challenge	<b>Seafood 1</b> Fish Fabrication: Whole Salmon	<b>Seafood 2</b> Shellfish and Crustaceans	<b>Seafood 3</b> Team: Cooking and Plating
<b>Week 7</b>	<b>Seafood 4</b> Individual: Cooking and Plating	<b>Kitchen Mgmt 1</b> Scaling Down: Culinary Math	<b>Kitchen Mgmt 2</b> Scaling Up: Culinary Math	<b>Final Review</b> Practice for Final	<b>Final Exams</b> Written and Cooking Exams



Professional Culinary Program Semester 2

<b>Week 1</b>	<b>Mixing Methods 1</b> Baking and Pastry Mixing Techniques	<b>Mixing Methods 2</b> Corn Muffins, Scones, Songe Cake	<b>Quick Breads 1</b> Biscuits, Shortcake, Muffins	<b>Quick Breads 2</b> Scones, Gingerbread, Pancakes	<b>Cookies 1</b> Gluten Free Chocolate Chewies, Carrot Cake Cookies, Gingersnap
<b>Week 2</b>	<b>Cookies 2</b> Biscotti, Sugar Cookies and Decorating Techniques	<b>Custards &amp; Creams</b> Crémé Brûlée, New York Cheesecake, Crème Anglaise	<b>Basic Pie Dough</b> Pie, Pâtisserie and Tart Dough	<b>Fillings &amp; Sauces</b> Finished Pies and Plating Sauces	<b>Pastry Doughs 1</b> Paté a Choux, Merangue, Soufflé
<b>Week 3</b>	<b>Plating</b> Additional Savory Plating Techniques	<b>American Regional 1</b> Southern: Jambalaya, Bananas Foster, Muffalettas	<b>American Regional 2</b> Southwest: Chile Relleno, Mole, Enchinaldas	<b>American Regional 3</b> Northeast: Chicken Wings, Chicago Pizza, Pot Pie	<b>American Regional 4</b> Regional Desserts: Whoopie Pie, Pralines, Biscochitos
<b>Week 4</b>	<b>International 1</b> France: Coq au Vin, Bouillabaisse, Beef Daube	<b>International 2</b> Italy: Carbonara, Eggplant Parmesan, Risotto	<b>International 3</b> Pacific Rim: Chicken Teriyaki, Garlic Pork, Udon	<b>Advanced Sauces 2</b> Pairing Sauces	<b>Mystery Basket Savory</b> Applying Creativity and Technique
<b>Week 5</b>	<b>Bread 1</b> Stages of Bread Making: Mixing, Shaping, Baking	<b>Bread 2</b> Flat Breads and Brioche	<b>Bread 3</b> Jumbo Cinnamon Buns, Yeast Doughnuts, Raisin Bread	<b>Laminated Dough 1</b> De Trompe and Locking Butter	<b>Laminated Dough 2</b> Napoleans and Danish
<b>Week 6</b>	<b>Laminated Dough 3</b> Croissants and Turnovers	<b>Cake 1</b> Mixing and Baking	<b>Cake 2</b> Specialties and Tortes	<b>Cake 3</b> Building Tiered Cakes and Decorating	<b>Pastry Dough 2</b> Quiche, Popovers, Savory Soufflé
<b>Week 7</b>	<b>Dessert Plating</b> Composing Dessert Plates	<b>Event Menu</b> Buffet: Student Led Menu Development	<b>Final Exams</b> Written and Cooking Exams	<b>Event Prep</b> Mise en Place	<b>Friends &amp; Family Event</b> Buffet: Sharing Your Skills with Friends and Family



Professional Culinary Program Semester 3

<b>Week 1</b>	<b>Garde Manger 1</b> Sandwiches and Salads: Reuben, Caesar, Niçoise Salad	<b>Garde Manger 2</b> Apps and Canapes: Deviled Eggs and Tea Sandwiches	<b>Garde Manger 3</b> Charcuterie: Sausages and Curing Meats	<b>Garde Manger 4</b> Pickling: Cucumbers to Grapes, Canning and Jams	<b>Garde Manger 5</b> Condiments: Ketchup, Mustards, Relishes
<b>Week 2</b>	<b>Garde Manger 6</b> Cheese-Making: Fresh Mozzarella, Utilizing Cheese in Dishes	<b>Classic Cooking 1</b> World Classics: Beef Wellington, Veal Cordon Bleu, a l'Orange	<b>Classic Cooking 2</b> American Classics: Fried Chicken, Cobb Salad, Chicken Pot Pie	<b>Classic Cooking 3</b> Escoffier: Classic Recipes from Le Guide de Culinaire	<b>Classic Cooking 4</b> Desserts: Crepe Suzettes, French Apple Tart, Cugelhopf
<b>Week 3</b>	<b>Kitchen Mgmt 3</b> Recipe Costing: Culinary Math-Determining Yields and Pricing	<b>Kitchen Mgmt 4</b> Ingredient Substitution: Reasons and Methods for Substituting Ingredients	<b>Kitchen Mgmt 5</b> Pastry Costing: Culinary Math-Pastry Specific	<b>Kitchen Mgmt 6</b> Restaurant Wars: Show Your Chops Against Your Classmates	<b>Kitchen Mgmt 7</b> Menu Engineering: Concepts for Developing Menus that Drive Profitability of Restaurants
<b>Week 4</b>	<b>Healthy Cooking 1</b> Vegan/Vegetarian: Pho Broth, Saffron Risotto, Wok Cooking	<b>Healthy Cooking 2</b> Special Dietary Needs: Individual Healthy Plating	<b>Healthy Cooking 3</b> Advanced Nutrition: Calculating Macronutrients	<b>Healthy Cooking 4</b> Healthy Baking: Modifying Formulas for Healthy Lifestyles	<b>Healthy Cooking 5</b> Gluten Free Baking: Apple Pie, Fudge Brownie, Italian Cream Torte
<b>Week 5</b>	<b>Healthy Cooking 6</b> Plant Based: Nutrient Dense Cooking Techniques	<b>Healthy Cooking 7</b> Mystery Basket: Applying Creativity and Techniques with Healthy Cooking	<b>Introduction to Wine</b> Fundamentals of Types of Wine	<b>Career Development</b> Resume Writing, Personality Assesment and Interview Skills	<b>Kitchen Mgmt 8</b> Cleaning and Sharpening: Major Equipment Breakdown and Kitchen Organization Management
<b>Week 6</b>	<b>Skills Review-Pastry</b> Reviewing Breads and Pastries	<b>Individual Desserts</b> Advanced Dessert Plating	<b>Mystery Basket Pastry</b> Applying Creativity and Technique	<b>Production</b> Pastry and Savory: Culinary Math-Scaling Up for High Volume Events	<b>Event Menu</b> Plated: Student led Menu Development
<b>Week 7</b>	<b>Savory Review</b> Reviewing Sauces and All Dry & Moist Heat Cooking Methoths	<b>Pastry Review</b> Reviewing Mixing Methods and Scaling in Baking	<b>Final Exams</b> Written and Cooking Exams	<b>Event Prep</b> Mise en Place	<b>Friends &amp; Family Event</b> Plated: Sharing Your Skills with Friends, Family and Community



Professional Culinary Program Semester 4

<b>Week 1</b>	<b>Composed Frozen Desserts</b> Ice Cream, Sorbet, Baked Alaska	<b>Bakeshop</b> Displaying Fine Pâtisserie and Macarons for a Bakeshop Window	<b>Chocolate</b> Fundamentals of Chocolate Decorations	<b>Sugar</b> Fundamentals of Sugar Pulling and Candies	<b>Individual Desserts</b> Utilizing Choodate and Sugar Techniques for Advanced Dessert Plating
<b>Week 2</b>	<b>Southwest</b> Elegant Presentation of Southwest Cuisine	<b>BBQ and Dry Heat Cooking</b> Smoking Brisket Sauces and Sides	<b>International 4</b> Middle Eastern/North Africa: Lamb Tagine, Naan, Chicken Curry	<b>International 5</b> Japan: Sushi, Ramen, Tempura	<b>International 6</b> Spanish: Tapas and Paella
<b>Week 3</b>	<b>Advanced Pasta</b> All Shapes and Sizes	<b>Beverages</b> Tea and Coffee Preparation and Service	<b>Sous Vide &amp; Modernist Cooking</b> Sous Vide and Modernist Techniques	<b>Mystery Basket</b> Chopped: Live Stream Competition	<b>Graduation Menu</b> Planning and Costing
<b>Week 4</b>	<b>Beer Tasting</b> Fundamentals of Beer	<b>Game</b> Rabbit, Quail, Venison	<b>Wine Pairing</b> Create Menu to Compliment Wine	<b>Pastry Review</b> Practice Skills: Production and Plating	<b>Savory Review</b> Practice Skills: Production and Plating
<b>Week 5</b>	<b>Event Menu</b> Line Order: Student Led Menu Development	<b>Entrepreneurial Ownership</b> What it Takes to Run a Successful Business	<b>Kitchen Mgmt 9</b> Principals of Line Cooking: Developing Kitchen Stations	<b>Event Prep</b> Mise en Place	<b>Friends &amp; Family Event</b> Line Order: Sharing Your Skills with Friends, Family, and Community
<b>Week 6</b>	<b>Final Exam</b> Pastry	<b>Final Exam</b> Savory	<b>Externship</b> 210 Hours of Real World Experience	<b>Externship</b>	<b>Externship</b>
<b>Week 7-13</b>	<b>Externship</b>	<b>Externship</b>	<b>Externship</b>	<b>Externship</b>	<b>Externship</b>
<b>Week 14</b>	<b>Externship</b>	<b>Externship</b>	<b>Externship</b>	<b>Externship</b>	<b>Graduation Prep</b> Preparing Hors d'oeuvres for Graduation