Erie County Technical School

Culinary, Baking & Pastry Arts Course Sequence Chart

CIP Code 12.0508

	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter
LEVEL I	**CUA111** 30 Culinary Basic Skills **CUA112** 30 Safety and Sanitation **CUA113** 45 Introduction to Garde Manager **CUA114** 15 Culinary Math I **Total: 120**	**CUA121** 30 Customer Service **CUA122** 45 Seasonings and Flavorings **CUA123** 45 Breakfast Cookery **Total: 120**	**CUA131** 45 Meat Cookery **CUA132** 45 Poultry Cookery **CUA133** 30 International Foods **PFS109*** 7.5 Leadership Principles **Total: 127.5**	**CUA141** 45 Nutrition **CUA142** 45 Advanced Garde Manager **CUA143** 30 Employment Skills **PFS110*** 7.5 Leadership Principles **Total: 127.5**
LEVEL II	**CUA211** 30 Intro to Baking **CUA212** 45 Quick Breads **CUA213** 45 Yeast Breads **Total: 120**	**CUA221** 45 Pies and Pastries **CUA222** 45 Cookies **CUA223** 30 Culinary Portfolio **Total: 120**	**CUA231** 30 Basic Cakes **CUA232** 30 Advanced Cakes & Frostings **CUA233** 45 Menu Planning & Design **CUA234** 15 Culinary Math II **PFS209*** 7.5 Business Principles **Total: 127.5**	**CUA241** 45 Artisan Breads **CUA242** 45 Advanced Baking **CUA243** 30 Employment Strategies **PFS211*** 7.5 Business Principles **Total: 127.5**
LEVEL III	**CUA311** 45 NOCTI Prep **CUA312** 30 Intro to Quality Foods **CUA313** 45 Professional Development **Total: 120**	**CUA321** 30 Dessert Prep **CUA322** 30 Bulk Food Prep **CUA323** 45 Fish and Shellfish **CUA324** 15 Culinary Math III **Total: 120**	**CUA331** 45 Financial Management **CUA332** 30 Professional Culinary Terminology **CUA333** 45 Practical Time Management **PFS309*** 7.5 Total Quality Principles **Total: 127.5**	**CUA341** 45 Specialty Foods **CUA342** 30 Wine Appreciation and RAMP **CUA343** 45 Problem Solving and Personal Management **PFS310*** 7.5 Total Quality Principles **Total: 127.5**

Revision Date: July 2021. * Leadership Principles may be offered in Q1 & Q2 or Q3 & Q4. **Business Principles and Total Quality Principles may be provided in Level II or Level III.

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