



Curriculum Framework for Culinary Arts Academy and Shared Time Programs

CIP Code: 12.0503

Initial Review Date: 12/01/2025

Eligibility Dates: 08/20/2024 through 11/30/2030

Credit Award: 12 Credits

Course Equivalencies:

MCTS Culinary Arts Academy and Shared Time Program	Credits	TESU Course Equivalent	Effective Dates	For Staff Use
Culinary Arts Academy Program I, II, and III	3	HOE-1110	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Academy Program I, II, and III	3	HOE -1210	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Academy Program I, II, and III	3	HMM -2010	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Academy Program I, II, and III	3	HMM -1400	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Shared Time Program I and II	3	HOE-1110	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Shared Time Program I and II	3	HOE -1210	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Shared Time Program I and II	3	HMM -2010	8/20/2024 - 11/30/2030	MC.CULNART
Culinary Arts Shared Time Program I and II	3	HMM -1400	8/20/2024 - 11/30/2030	MC.CULNART

Gaining Access to the Evaluated Credit Award

The following curriculum was evaluated by Thomas Edison State University (TESU) through its Professional Learning Review (PLR) Process to determine college-credit equivalency for the training program.

The current state approved Career and Technical Education (CTE) programs in New Jersey that have been verified to follow this curriculum, and to be eligible to receive TESU credit upon completion can be found on the [Verification Letter](#).

Question: How does your CTE program become eligible for this credit award for your students?

Answer: To become eligible, and to have your school's name listed on the [Verification Letter](#), please follow these instructions:

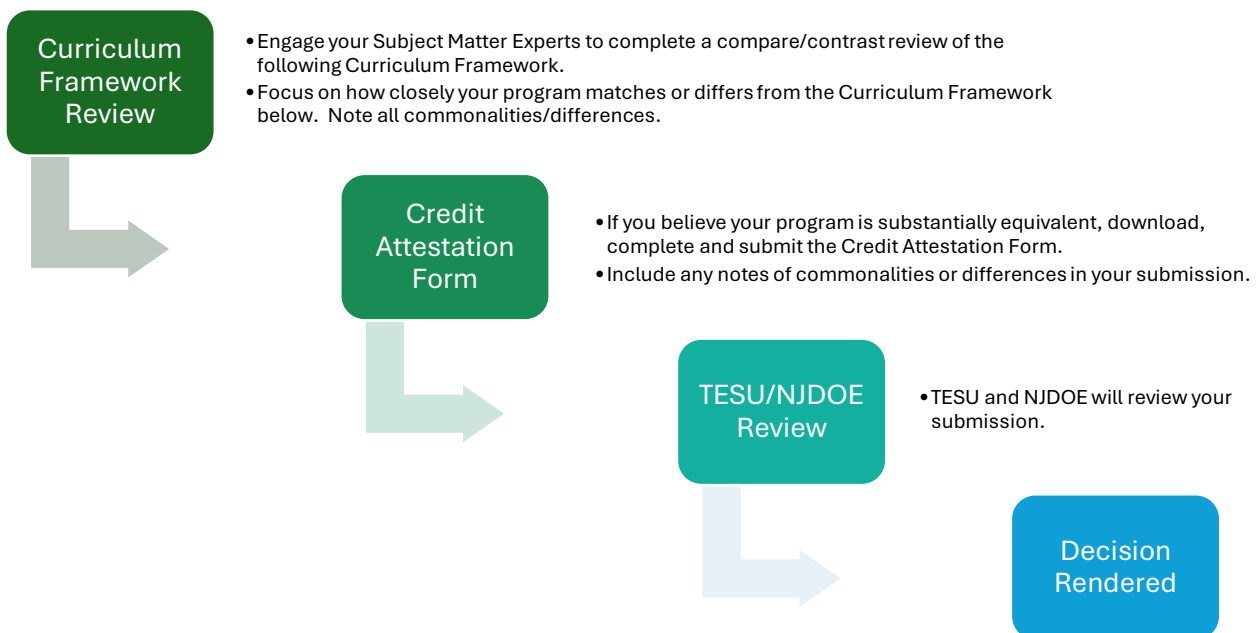
Step 1. Review the following Curriculum Framework and compare it against your school's current state approved CTE program. TESU suggests utilizing your school's subject matter experts for this compare/contrast review. The GOAL of your review is to ensure that the training program in place at your school matches the evaluated program.

Step 2. Complete/Download the [Credit Attestation Form](#) for this program on TESU's website.

Step 3. Complete the [Credit Attestation Form](#) and email it to plr@tesu.edu.

Step 4. TESU will review the contents and share the attestation form information with the New Jersey Department of Education (NJDOE) for approval.

Step 5. Once approved by TESU and the NJDOE, you will be notified, and an updated Verification Letter will be added to the TESU website for this program.



If you have any questions, or if your compare/contrast review is close but off a little, please contact us at plr@tesu.edu.

Curriculum Framework

Approved Program Name: Culinary Arts

CIP Code: 12.0503

Credit Award: 12 Credits

Course Equivalencies:

MCTS Culinary Arts Academy and Shared Time Program	Credits	TESU Course Equivalent	Effective Dates	For Staff Use
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Culinary Arts Program

Course Title: Culinary Arts I (Academy)

Effective Date Range: 8/20/2024 - 11/30/2030

Course Description: CIP Code: 12.0503

Year one of the Culinary Arts program gives the students an introduction to the foodservice industry and explore career opportunities in the restaurant and food service industry. Students will learn about food safety, hygiene, and the safe flow of food in their journey to earn their ServSafe Food Handler certification. In addition, this course touches upon culinary math and focuses on cooking principles and taste identification, recipes, measurements, kitchen layout, equipment, tools, and knife skills. Students will prepare and cook soups and stocks, eggs, dairy, and breakfast foods, and get an introduction to baking and front-of-house roles and responsibilities. Students will earn their ServSafe (Food Handler) certification in this course.

Learning Outcomes: Upon successful course completion, the learner will be able to:

Unit One

- Identify career pathways within the food production and food service industry.
- Understand program policies and procedures.
- Identify principles that lead to professional and personal success within the food service industry.
- Understand workplace demands and expectations.

Unit Two

- Identify the biggest threats to food safety and how they can be prevented.
- Know the possible effects of a foodborne illness outbreak.
- Understand the practices which contribute to upholding food safety in a professional kitchen.

Unit Three

- Identify, maintain, and adhere to safety and usage guidelines for both small and large kitchen equipment.
- Understand workplace safety guidelines and procedures to prepare for the potentially hazardous environment of a foodservice operation.
- Identify and list the knives used in the foodservice kitchen and give examples of their use.
- Describe mise en place and basic preparations that are staples in professional kitchens.

Unit Four

- Identify how proper measurement affects the success, quality, and yield of a recipe.
- Understand unit conversion, menu pricing, and culinary yields.

Unit Five

- Produce recipes that you would find on traditional breakfast and brunch menus.
- Identify how breakfast foods contribute to the success of a food service establishment.
- Identify varieties, grades and characteristics of eggs and dairy products.
- Describe how essential culinary skills demonstrated in breakfast cookery contribute to meeting industry standards.

Unit Six

- Calculate ratios of liquid appropriate when cooking grains and legumes.
- Describe how starch content contributes to the culinary application of potatoes.

Major Topics: This course consists of the following topics:

- Curriculum Unit 1: Program Orientation and Overview of the Restaurant and Foodservice Industry
- Curriculum Unit 2: ServSafe Food Handler
- Curriculum Unit 3: Intro to Foodservice (Workplace Safety, Equipment, Knife Skills, and Kitchen Basics)
- Curriculum Unit 4: Culinary Math, Measurements and Standardized Recipes
- Curriculum Unit 5: Eggs, Dairy and Breakfast Cookery
- Curriculum Unit 6: Starches (Potatoes, Grains, Pastas, and Legumes)

Instructional Resources:

- *Foundations of Restaurant Management and Culinary Arts Level 1, (3rd Edition)* Pearson Publishing, 2025, National Restaurant Association, ISBN 978-1-86612-919-0
- *Foundations of Restaurant Management and Culinary Arts Level 2, (3rd Edition)* Pearson Publishing, 2025, National Restaurant Association, ISBN 978-1-866-12-920-6
- *ServSafe Manager, (7th Edition)* Pearson Publishing, 2020, National Restaurant Association, ISBN 978-1-58280-331-9
- *On Cooking, (6th Edition)* Pearson Publishing, 2019, Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel, ISBN 978-0-13-444190-0
- ProStart Companion Site - Level 1 ProStart Companion Site - Level 2

Open Educational Resources:

- Foundations of Restaurant Management and Culinary Arts Online Instructors Resources
- The Culinary Pro Restaurant Industry Job Titles OSHA-Restaurant Workers Calculate Recipe Costs
- Restaurant Fire Safety Guide Protective and Dress Code Kitchen Equipment 15 ways to prepare an egg.
- Knife Cuts Knife Skills Grooming and Hygiene for Restaurant Staff Mise en place
- USDA-Food Safety and Inspection USDA-Cross Contamination USDA-HACCP Milk Classification
- Career Technical Student Organization:(CTSOs provide a structure that promotes hands-on contextual learning of curriculum and helps students see the real-world value of their academic studies)
- SkillsUSA

Course Title: Culinary Arts II (Academy)

Effective Date Range: 8/20/2024 - 11/30/2030

Course Description: CIP Code: 12.0503

Culinary Arts II builds upon the first year by providing a working knowledge of classical culinary techniques through theory and hands-on experiences. Students will focus on an introduction to management, leadership, SMART goal setting, vision, and mission casting. Students are exposed to additional culinary skills through instruction and practice in budgeting, cost control, purchasing, menu management, baking, culinary nutrition (fruits & vegetables), and hot food preparation. Students will master the preparation of soups, stocks, eggs, dairy, and breakfast foods. This course combines a foundation of culinary and management skills to meet industry demands. Students will become acclimated to food services while participating in various events on campus. Students will earn their ServSafe (Food Manager) certification in this course.

Pre-requisite: Culinary Arts I

Learning Outcomes: Upon successful course completion, the learner will be able to:

Unit 1:

- Identify the biggest threats to food safety and how they can be prevented.
- Identify the possible effects of a foodborne illness outbreak.
- Demonstrate practices which contribute to upholding food safety in a professional kitchen.
- Describe foodborne illnesses as well as chemical, physical, and biological forms of contamination.

Unit 2:

- Identify the steps and guidelines to producing a clear and flavorful stock.
- Describe how stock making is a crucial step in producing soups and sauces.
- Identify five mother sauces and how they contribute to modern and classical cuisines.

Unit 3:

- Identify ways to measure hospitality quality and how well an establishment's employees are performing.
- Describe how dining room staff members play a key role in determining a guest's experience.
- Identify how standard transactions can be opportunities for demonstrating a high level of customer service.

Unit 4:

- Understand the principles and skills needed to successfully produce basic examples of yeasted breads, quick breads, pastries, and cookies.
- Understand bakeshop basics, including baker's ingredients, equipment, and measurements.

Major Topics: This course consists of the following topics:

- Curriculum Unit 1: ServSafe Manager
- Curriculum Unit 2: Stocks, Soups, and Sauces
- Curriculum Unit 3: Intro to Hospitality - Table Service
- Curriculum Unit 4: Intro to Baking and Pastry

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- SkillsUSA

Course Title: Culinary Arts III (Academy)

Effective Date Range: 8/20/2024 - 11/30/2030

Course Description: CIP Code: 12.0503

The final year of the Culinary Arts program builds upon the first and second years in providing a working knowledge of classical culinary techniques through theory and hands-on experiences. Students will learn culinary skills through instruction and hands-on learning in hot food preparation, breakfast cookery, cold food preparation, and table service. Additional instruction on how to prepare cakes, pies, and other desserts will occur to round out their baking component. Students will gain real-world experience through the application and utilization of sustainable food products by hosting and operating an in-house restaurant/cafe that will provide services for various events throughout campus. Students will earn their ProStart certification in this course.

Pre-requisite: Culinary Arts II

Learning Outcomes: Upon successful course completion, the learner will be able to:

Unit 1:

- Identify the difference between lean dough and rich dough.
- Identify how the same ingredients can be manipulated to achieve different textures, flavors, and appearances in a dessert.
- Execute techniques and recipes related to breads, custards, mousses, cakes, and meringues.
- Create desserts that incorporate multiple techniques and could be found on a restaurant menu.

Unit 2:

- Identify the difference between conduction, convection, and radiation.
- Identify three basic cooking-method categories.

Unit 3:

- Identify the four basic components of a salad.
- Describe the difference between a suspension and an emulsion.
- Describe why sandwiches are important to the lunch trade.
- Describe how curing and preserving food relates to product utilization.
- Demonstrate fundamental garde manger preparation principles.
- Describe why garde manger skills are essential in a wide range of culinary positions.

Unit 4:

- Describe how being able to select, identify, and prepare fruits and vegetables contributes to the success of a menu.
- How does the purchasing and storing of fruits and vegetables affect the quality.
- Identify the types and grades of fruits and vegetables.
- Identify factors that impact purchasing decisions, proper storage, preparation, and cooking methods.

Unit 5:

- Describe why marketing is an important part of the restaurant and food service industry.
- Describe why it is important for operations to be customer driven.
- Describe how following appropriate hiring and employment practices relates to building a positive and harassment-free work environment.
- Identify basic marketing concepts and create a marketing plan.
- Create and analyze a menu as part of the greater marketing scheme.
- Discuss the processes involved in hiring new employees, such as interviewing, onboarding, orientation, and training.

Unit 6:

- Describe why nutrition is important to the restaurant and foodservice industry.
- Identify the difference between diet and nutrition.
- Describe the basics of nutrition, including nutrients, the digestive system, and the problems associated with a poor diet and how to create a nutritious menu.

Unit 7 and Unit 8:

- Describe how cultural awareness in a location lends insight into menu development.
- Describe how the geographical features of an area dictate cuisine.
- Describe the role that cultural, intercultural, and geographical components play regarding regional cuisine in the United States.

Major Topics: This course consists of the following topics:

- Curriculum Unit 1: Advanced Baking and Pastry
- Curriculum Unit 2: Cooking Methods
- Curriculum Unit 3: Garde Manger
- Curriculum Unit 4: Fruits and Vegetables
- Curriculum Unit 5: Advanced Hospitality Principles
- Curriculum Unit 6: Intro to Nutrition and Healthy Cooking
- Curriculum Unit 7: American Regional Cuisine
- Curriculum Unit 8: International Cuisine

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End of Curriculum Framework

Suggested Degree Tracks at TESU:

- [Bachelor of Arts \(B.A.\) in Liberal Studies](#)

For more information, please contact Thomas Edison State University's Professional Learning Review Office via email at plr@tesu.edu.