



Restaurant Management/Culinary Arts I

Career Cluster	Hospitality and Tourism
Course Code	16053
Prerequisite(s)	N/A
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – Restaurant Management/Culinary Arts I – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), ProStart, SkillsUSA
Coordinating Work-Based Learning	Work Based Learning; Workplace Tours; Service Learning; Youth Internship; Mentoring
Industry Certifications	Occupational Safety and Health Administration (OSHA), ProStart, National Career Readiness Certificate (NCRC), ServSafe
Dual Credit or Dual Enrollment	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Cluster Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	ServSafe; www.chooserestaurants.org ; Rservering

Course Description

Students in Restaurant Management/Culinary Arts I learn entry level culinary skills needed for success in the foodservice industry or continuing education. Students train in industry-specific skills that can be used in all areas of the foodservice industry.

Program of Study Application

Restaurant Management/Culinary Arts I is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food/Beverage Services Pathway.

Course Standards

1RMCA 1: Students will identify career paths and professional practices within the food production and food service industries.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 1.1 Identify employment opportunities and entrepreneurial endeavors.
Two Skill/Concept	1RMCA 1.2 Explain roles, duties and functions of individuals engaged in food production and service careers.
Three Strategic Thinking	1RMCA 1.3 Develop personal employment artifacts.
Two Skill/Concept	1RMCA 1.4 Develop professional habits required by the foodservice industry

1RMCA 2: Students will demonstrate food and workplace safety and sanitation procedures.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 2.1 Apply sanitation procedures to ensure compliance with health codes.
Two Skill/Concept	1RMCA 2.2 Categorize potentially hazardous foods and food preparation practices.
Two Skill/Concept	1RMCA 2.3 Apply proper food handling techniques.
Two Skill/Concept	1RMCA – 2.4 Apply safety procedures to maintain a safe work environment.
Two Skill/Concept	1RMCA – 2.5 Identify and correct workplace hazards.

1RMCA 3: Students will demonstrate industry standards in selecting, using and maintaining food production and foodservice equipment.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 3.1 Identify types of equipment used in food production.
Two Skill/Concept	1RMCA 3.2 Maintain tools and equipment following safety procedures.
Two Skill/Concept	1RMCA 3.3 Demonstrate professional skills in safe handling of knives, tools, and equipment.

1RMCA 4: Students will practice menu planning principles and techniques based on standardized recipes to meet customer needs.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 4.1 Describe menu planning principles.
Two Skill/Concept	1RMCA 4.2 Complete requisitions for food, equipment and supplies to meet production requirements.

Three Strategic Thinking	1RMCA 4.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
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1RMCA 5: Students will demonstrate professional food preparation methods and techniques for menu categories to produce food products that meet customer needs.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 5.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice.
Two Skill/Concept	1RMCA 5.2 Execute knife cuts.
Two Skill/Concept	1RMCA 5.3 Demonstrate professional skills for a variety of cooking methods using professional equipment and current technologies.
Two Skill/Concept	1RMCA 5.4 Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
Two Skill/Concept	1RMCA 5.5 Prepare a variety of food products using professional techniques.

1RMCA 6: Students will describe foodservice management and leadership functions.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 6.1 Explore work place procedures.
Two Skill/Concept	1RMCA 6.2 Introduce human resource policies, rules, regulations, and laws.

1RMCA 7: Students will demonstrate internal and external customer service.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 7.1 Identify components of customer service.
Two Skill/Concept	1RMCA 7.2 Differentiate types of service used in the foodservice industry.
One Recall	1RMCA 7.3 Identify quality service as a strategic component of performance.
Two Skill/Concept	1RMCA 7.4 Demonstrate respect for all customers including those with special needs.