



Restaurant Management/Culinary Arts III

Career Cluster	Hospitality and Tourism
Course Code	16056
Prerequisite(s)	Restaurant Management/Culinary Arts I (RMCA I); Restaurant Management/Culinary Arts II (RMCA II)
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – Restaurant Management/Culinary Arts III – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), ProStart, SkillsUSA
Coordinating Work-Based Learning	Work-Based Learning; Youth Internship Mentorship
Industry Certifications	Occupational Safety and Health Administration (OSHA), ProStart, 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, Restaurants and Food Service Management Pathway Endorsement
Resources	ServSafe; BIG Idea; ProStart; SkillsUSA; FCCLA; Entrepreneurial Resources, American Culinary Federation (ACF)

Course Description

Restaurant Management/Culinary Arts III provides advanced culinary students with instruction in advanced techniques and processes. Students continue to develop skills from prerequisite courses. Projects are tailored to students' interests and industry needs.

Program of Study Application

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

Course Standards

3RMCA 1: Students will explore business opportunities in the food service industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	3RMCA 1.1 Research career and entrepreneurial opportunities in the foodservice industry.
Two Skill/Concept	3RMCA 1.2 Explore professional organizations in the foodservice industry.

3RMCA 2: Students will apply food safety principles to the foodservice industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	3RMCA 2.1 Apply Hazard Analysis Critical Control Points (HACCP) to flow of food.
Three Strategic Thinking	3RMCA 2.2 Research state and federal health laws related to foodservice industry.
Three Strategic Thinking	3RMCA 2.3 Research industry certifications

3RMCA 3: Students will research advanced techniques in food production.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	3RMCA 3.1 Investigate concepts of sustainability practices.
Three Strategic Thinking	3RMCA 3.2 Investigate emerging trends in foodservice industry.

3RMCA 4: Students will apply advanced techniques and knowledge to produce a culminating project.

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	3RMCA 4.1 Create a plan for a project.
Four Extended Thinking	3RMCA 1.2 Demonstrate effective marketing strategies in foodservice industry.
Four Extended Thinking	3RMCA 4.2 Create a culminating product.
Four Extended Thinking	3RMCA 4.3 Develop a skills portfolio.