



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	0.5-1.0 – local decision
Program of Study and Sequence	Foundation Courses – Cluster Courses – 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	N/A
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 Service Pathway.

Course Standards

3RMCA 1 Students will explore business opportunities in foodservice industry.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 2: Skill/Concept	3RMCA 1.1 Research career and entrepreneurial opportunities in foodservice industry	<ul style="list-style-type: none"> • Identify a mentor • SDMyLife • www.ChooseRestaurants.org
Level 2: Skill/Concept	3RMCA 1.3 Explore professional organizations in foodservice industry	

Notes

3RMCA 2 Students will apply ServSafe principles to foodservice industry.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 4: Extended Thinking	3RMCA 2.1 Apply Hazard Analysis Critical Control Points (HACCP) to flow of food	
Level 3: Strategic Thinking	3RMCA 2.2 Research state/federal health laws related to foodservice industry	
Level 4: Extended Thinking	3RMCA 2.3 Obtain ServSafe Manager certification	

Notes

3RMCA 3 Students will demonstrate advanced skills in food production.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 3: Strategic Thinking	3RMCA 3.1 Investigate concepts of sustainability practices	<ul style="list-style-type: none"> • Utilization of Scraps • Farm to Table • Conservation of Resources • Green Practices
Level 3: Strategic Thinking	3RMCA 3.2 Investigate emerging trends in foodservice industry	<ul style="list-style-type: none"> • Fermentation • Pressure Cooking • Technology • Smoking • Sous Vide

Notes

3RMCA 4 Students will apply specialized skills and knowledge to produce a culminating project.

Webb Level	Sub-indicator	Integrated Content
Level 4: Extended Thinking	3RMCA 4.1 Create a plan for project	<ul style="list-style-type: none"> • Marketing Plan • ProStart Business Management Contest • FCCLA Food Innovations STAR Event • BIG Idea • SkillsUSA Entrepreneurship Contest
Level 4: Extended Thinking	3RMCA 1.2 Demonstrate effective marketing strategies in foodservice industry	
Level 4: Extended Thinking	3RMCA 4.2 Create a culminating product	<ul style="list-style-type: none"> • Showcase • Open House • Feature Event
Level 4: Extended Thinking	3RMCA 4.3 Develop a skills portfolio	<ul style="list-style-type: none"> • Cover Letter • Resume • Reference Letters • Industry Certifications • Samples of Work

Notes