

Restaurant Management - Culinary Arts I 16058

Rationale Statement:

From 2009 to 2019, the number of jobs in the restaurant and foodservice industry is projected to increase by 1.8 million. That includes 11% growth in management positions. As the nation’s largest private sector employer, the restaurant and foodservice industry is the cornerstone of the American economy, of career and employment opportunities, and of local communities.

The Restaurant Management & Culinary Arts program prepares students who are planning to enter the job market or preparing for post-secondary education. In addition to learning about the restaurant and foodservice industry in the classroom, students have the opportunity to participate in internships receiving first-hand training from qualified foodservice mentors.

Grade Level: 11 or 12th Grade.

Course Topics:

- Career paths within the foodservice industry
- Successful customer relations
- Prepare and serve safe food
- Preventing accidents and injuries
- Basic culinary skills and use of foodservice equipment
- Mathematical skills essential for job performance in the foodservice industry
- Food selection and storage techniques

Revised Bloom’s Taxonomy	Standards and Examples
Indicator #1: Explore the history of the hospitality industry and career opportunities.	
Understand	<p>IRMCA 1.1 Classify historical events and influences in the food service industry.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Develop presentations on famous chefs from history. • Outline the growth of the hospitality industry throughout the history of the world. • Explain why people travel. • List entrepreneurs who have influenced the hospitality industry.
Understand	<p>IRMCA 1.2 Summarize job acquisition skills needed for successful employment.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Compile documents necessary to applying for a job, including a résumé, cover letter, and job application. • Demonstrate the steps for a job interview and follow-up interview. • Write a thank you note to be used after completing a job interview.

Understand	<p>IRMCA 1.3 Identify careers in the hospitality industry for employment and entrepreneurial endeavors.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Provide examples of career opportunities in foodservice industries. • Describe activities associated with the various departments within restaurant management and foodservice. • Categorize types of businesses that make up the tourism industry. • Identify career opportunities offered by travel and tourism.
Indicator #2: Exemplify food safety practices.	
Understand	<p>IRMCA 2.1 Examine and apply sanitation procedures to ensure compliance with health codes.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Identify good hygiene practices and describe how hygiene affects food safety. • Explain the difference between cleaning and sanitization. • Apply proper procedures for cleaning and sanitizing tools and equipment.
Understand	<p>IRMCA 2.2 Categorize potentially hazardous foods and food preparation practices.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Graph micro-organisms that cause food borne illnesses. • Compare and contrast situations in which contamination and cross-contamination occur. • Examine the conditions under which bacteria multiply rapidly using the acronym FAT-TOM.
Understand	<p>IRMCA 2.3 Summarize proper food handling techniques.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Illustrate how time and temperature guidelines can reduce growth of micro-organisms. • List the seven major steps in a Hazard Analyze Critical Control Point (HACCP) food safety system. • Outline proper procedures for food transfer.

Indicator #3: Classify the role of safety in the workplace.	
Understand	<p>1RMCA 3.1 Define safety procedures used to maintain a safe work environment.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Identify legal responsibilities for ensuring safe practices and work environment. • Define the role of Occupational Safety and Health Administration (OSHA) regulations. • Explain the Hazard Communication Standard requirements for employers.
Understand	<p>1RMCA 3.2 Identify workplace hazards.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Identify electrical hazards that contribute to accidental fires. • Demonstrate proper lifting and carrying procedures to avoid injury. • Outline basic first aid concepts and procedures.
Indicator #4: Demonstrate basic culinary skills and use of foodservice equipment.	
Apply	<p>1RMCA 4.1 Execute basic kitchen skills used in food preparation.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Label the parts of a standardized recipe and rank a selection of recipes according to how well the recipes are written. • Identify functions of several types of knives and demonstrate their proper uses by performing required basic knife cuts. • Calculate as purchased (AP) and edible portion (EP) amounts. • Calculate standard recipe cost and cost per serving.
Apply	<p>1RMCA 4.2 Execute appropriate foodservice preparation techniques.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Demonstrate measuring and portioning foods using ladles, measuring cups and spoons, scales, and scoops. • Demonstrate how to cut and mix foods using standard kitchen equipment. • Demonstrate how to hold and serve food and beverages using kitchen equipment. • Convert recipes to yield smaller and larger quantities.

Apply	1RMCA 4.3 Apply effective <i>mise en place</i> through practice. <i>Example:</i> <ul style="list-style-type: none">• Select appropriate ingredients for a recipe.• Demonstrate proper methods to store and prepare foods.• Apply preparation techniques to create aesthetically pleasing foods.
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Indicator #5: Demonstrate food selection and preparation techniques.	
Understand	<p>1RMCA 5.1 Classify the four essential parts of stock and the proper ingredients for each.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Employ proper storage techniques to guarantee food quality. • Use proper food preparation methods to prepare quality and aesthetically pleasing foods. • Identify cooling temperatures for soups and sauces for food safe storage.
Understand	<p>1RMCA 5.2 Identify and describe different types of fruits and vegetables.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Employ proper storage techniques to guarantee food quality. • Use proper food preparation methods to prepare quality and aesthetically pleasing foods. • Design a workspace for food preparation.
Understand	<p>1RMCA 5.3 Identify and describe different types of potatoes.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Employ proper storage techniques to guarantee food quality. • Use proper food preparation methods to prepare quality and aesthetically pleasing foods. • Design a workspace for preparing food.
Understand	<p>1RMCA 5.4 Identify and describe different types of grains and legumes.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Use a variety of recipes and cooking methods to prepare grains and legumes. • Outline methods to select, receive, and store grains. • Identify and describe different types of pasta.
Indicator #6: Communicate effectively in the workplace.	
Apply	<p>1RMCA 6.1 Compare different communication methods and processes.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Distinguish between effective and ineffective communication with customers by using case studies and providing examples. • Demonstrate team work using each team member's strengths. • Identify diversity within the workplace and how does diversity influence communication.

Apply	<p>1RMCA 6.2 Explain the importance of customer service to the restaurant and food service industry.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • List ways to make a positive first impression in the foodservice industry. • Describe a variety of customers that may have special needs. • Outline the service planning process. • Role play examples to respond and resolve customer complaints.
Apply	<p>1RMCA6.3 Demonstrate the different types of service used in the food service industry.</p> <p><i>Example:</i></p> <ul style="list-style-type: none"> • Demonstrate the similarities and differences between American, French, English, Russian, and self-service styles. • Describe and demonstrate tableside preparations. • List and describe the duties and responsibilities of traditional service staff. • Identify various serving tools and efficient ways to stock a service station. • Demonstrate procedures for properly setting and clearing items.