

# Restaurant Management / Culinary Arts II

## 16055

**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.

The course standards support ProStart II.

**Grade Level:** 11 or 12<sup>th</sup> Grade

**Course Topics**

- Food selection and culinary techniques
- Art of presentation in the foodservice
- Business practices in hospitality industries
- Nutrition
- Purchasing and Inventory
- Marketing and the menu

Revised Bloom’s Taxonomy	Standards and Examples
<b>Indicator #1: Analyze career opportunities in the hospitality and culinary industry.</b>	
Understand	<p><b>2RMCA 1.1 Classify career opportunities in culinary arts.</b></p> <p><i>Examples:</i></p> <ul style="list-style-type: none"> <li>• Complete Career Investigation FCCLA STAR Event.</li> <li>• Complete an extended job shadow experience.</li> <li>• Conduct interview with a professional in hospitality and culinary industry using different media.</li> </ul>

Analyze	<p><b>2RMCA 1.2 Differentiate knowledge and skills necessary for the restaurant, food service and beverage industry.</b></p> <p><i>Examples:</i></p> <ul style="list-style-type: none"> <li>• Identify the effects of the economy on event management.</li> <li>• Research and evaluate trends and needs.</li> <li>• Use a case study to learn the different skills and knowledge needed to complete a task.</li> </ul>
<b>Indicator #2: Explain why nutrition is important to the food service industry.</b>	
Understand	<p><b>2RMCA 2.1 Describe techniques for food preparation that preserve nutrients.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Create a presentation illustrating the roles of the six essential nutrients in a diet.</li> <li>• Identify foods that contain the six essential nutrients and create a brochure or online fact sheet.</li> </ul>
Apply	<p><b>2RMCA 2.2 Demonstrate menu modifications based on standardized recipes to meet consumer needs.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Identify healthy meal plans and indicate why the meal plan is healthier.</li> <li>• Prepare meal plans using the Recommended Dietary Allowances (RDAs) and food consumption guides.</li> <li>• Revise recipes to improve their nutritional value in the diet.</li> </ul>
Apply	<p><b>2RMCA 2.3 Apply measuring techniques in relation to a standardized menu.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Explain the role that standardized recipes play in maintaining product consistency.</li> <li>• Identify different measuring systems and the abbreviations.</li> <li>• Distinguish between volume and liquid measurements.</li> <li>• Convert recipes to yield smaller and larger quantities.</li> </ul>
<b>Indicator #3: Explain the principles of food production management and service methods.</b>	
Apply	<p><b>2RMCA 3.1 Demonstrate common food production skills.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Identify types of knives used in the food production kitchen.</li> <li>• Demonstrate proper knife safety, sanitation, and maintenance.</li> <li>• Apply effective <i>mise en place</i> practices.</li> <li>• Demonstrate effective time management.</li> </ul>

Understand	<p><b>2RMCA 3.2 Classify the characteristics found in breakfast foods and sandwiches.</b></p> <p><i>For example:</i></p> <ul style="list-style-type: none"> <li>• Employ proper storage techniques to guarantee food quality.</li> <li>• Use proper food preparation methods to prepare breakfast foods that are nutritious and aesthetically pleasing.</li> <li>• Use proper food preparation methods to prepare sandwiches that are nutritious and aesthetically pleasing.</li> </ul>
Understand	<p><b>2RMCA 3.3 Demonstrate food preparation techniques used for salads and garnishes.</b></p> <ul style="list-style-type: none"> <li>• Employ proper storage techniques to guarantee food quality.</li> <li>• Use proper food preparation methods to prepare foods to be nutritious and aesthetically pleasing.</li> <li>• Apply food garnish skills for plate presentation.</li> </ul>
Understand	<p><b>2RMCA 3.4 Demonstrate food preparation techniques used with desserts and baked products.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Compare basic baker’s ingredients and role in baked goods.</li> <li>• Compare and contrast uses of chocolate in cooking.</li> <li>• Explore dessert sauces and creams, frozen desserts, poached fruits, and tortes.</li> <li>• Compare quality, cost, and consistency of convenience versus from scratch products.</li> </ul>
Understand	<p><b>2 RMCA 3.5 Demonstrate food preparation techniques used with meats, poultry, and seafood.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Employ proper storage techniques to guarantee food quality.</li> <li>• Create a poster identifying meat, poultry, or seafood storage in a refrigerator.</li> <li>• Demonstrate dry heat, moist heat and combination cooking methods, identifying the foods best suited for each method.</li> </ul>
Understand	<p><b>2 RMCA 3.6 Examine and compare the food preparation techniques and flavoring styles of the global cuisines.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"> <li>• Distinguish the cultural influences of food.</li> <li>• Explore the ingredients used in global cuisine.</li> <li>• Identify types of service styles and the roles/responsibilities service staff members have with each style.</li> <li>• Identify the general rules of table settings and service.</li> </ul>

**Indicator #4: Explore business practices in the hospitality and culinary industry.**

Understand	<p><b>2 RMCA 4.1 Describe marketing techniques in managing a foodservice operation.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"><li>• Distinguish among and discuss basic marketing concepts such as product-service mix, marketing mix, and market trends.</li><li>• Outline the components of a marketing plan.</li><li>• Create, write, and analyze a restaurant promotion.</li></ul>
Apply	<p><b>2 RMCA 4.2 Use math skills needed to calculate and control foodservice costs.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"><li>• Analyze the relationship between cost and sales to determine food cost percentage.</li><li>• Calculate projected revenue, average cover, and find revenue level.</li><li>• Calculate the average sales per customer.</li><li>• Determine selling prices using the food cost percentage method.</li></ul>
Remember	<p><b>2 RMCA 4.3 Identify purchase and inventory management to control food service costs.</b></p> <p><i>Example:</i></p> <ul style="list-style-type: none"><li>• Analyze the steps of the purchasing process.</li><li>• Describe factors that affect food prices.</li><li>• Based on inventory information, write an order form for items to be purchased.</li><li>• Explain how production records influence purchasing decisions.</li></ul>