



Restaurant Management/Culinary Arts II

Career Cluster	Hospitality and Tourism
Course Code	16055
Prerequisite(s)	Restaurant Management/Culinary Arts I (RMCA I)
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – Restaurant Management/Culinary Arts II – 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 Pathway Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	Rsgiving; ServSafe; www.choosereaurants.org

Course Description

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

Course Standards

2RMCA 1: Students will exhibit professional practices to prepare for careers in the food service industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	2RMCA 1.1 Create/update employment artifacts.
Three Strategic Thinking	2RMCA 1.2 Align employability skills to workplace professionalism.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	2RMCA 2.1 Apply sanitation procedures to comply with health codes.
Four Extended Thinking	RMCA 2.2 Apply proper food handling techniques.
Four Extended Thinking	2RMCA 2.3 Apply safety procedures and correct workplace hazards to maintain a safe work environment.

2RMCA 3: Students will demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	2RMCA 3.1 Apply menu planning principles to develop and modify menus.
Two Skill/Concept	2RMCA 3.2 Complete requisitions for food, equipment and supplies to meet production requirements.
Three Strategic Thinking	2RMCA 3.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.
Four Extended Thinking	2RMCA 3.4 Design a variety of menu layouts, themes, and design styles.
Two Skill/Concept	2RMCA 3.5 Explore nutritional needs and their significance to the foodservice industry.
Two Skill/Concept	2RMCA 3.6 Explore emerging trends in the foodservice industry.

2RMCA 4: 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>
Four Extended Thinking	2RMCA 4.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice.
Two Skill/Concept	2RMCA 4.2 Execute knife cuts.
Four Extended Thinking	2RMCA 4.3 Select appropriate cooking techniques.

Four Extended Thinking	2RMCA 4.4 Evaluate fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of foods.
Four Extended Thinking	2RMCA 4.5 Prepare food products using professional techniques.
Four Extended Thinking	2RMCA 4.6 Demonstrate professional plating, garnishing, and food presentation techniques.

2RMCA 5: Students will implement foodservice management skills, leadership functions, and marketing strategies.

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	2RMCA 5.1 Apply management principles of the foodservice industry.
Two Skill/Concept	2RMCA 5.2 Explore sustainability in the foodservice industry.
Three Strategic Thinking	2RMCA 5.3 Implement team building strategies.
Two Skill/Concept	2RMCA 5.4 Explore human resource policies, rules, regulations, and laws.
Two Skill/Concept	2RMCA 5.5 Utilize interpersonal skills to resolve conflicts.
Four Extended Thinking	2RMCA 5.6 Create a marketing plan.