



# Restaurant Management/Culinary Arts II

Career Cluster	Hospitality and Tourism
Course Code	16055
Prerequisite(s)	Restaurant Management/Culinary Arts I
Credit	1.0
Program of Study and Sequence	Foundation Courses – Cluster Course – <b>Restaurant Management/Culinary Arts II</b> – 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	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	Foundations of Restaurant Management and Culinary Arts Level II 2 <sup>nd</sup> Edition (FRMCA 2E); RService; ServSafe; <a href="http://www.chooserestaurants.org">www.chooserestaurants.org</a>

## 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 Service Pathway.

**Course Standards**

**2RMCA 1 Students will exhibit professional practices to prepare for careers in the foodservice industry.**

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 3: Strategic Thinking	2RMCA 1.1 Create/update employment artifacts	SDMyLife
Level 3: Strategic Thinking	2RMCA 1.2 Align employability skills to workplace professionalism	The ProStart Way ( <a href="http://www.chooserestaurants.org">www.chooserestaurants.org</a> )

**Notes**

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

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 4: Extended Thinking	2RMCA 2.1 Apply sanitation procedures to comply with health codes	ServSafe RServing (Dakota Food Safety)
Level 4: Extended Thinking	2RMCA 2.2 Practice proper food handling techniques	ServSafe RServing (Dakota Food Safety)
Level 4: Extended Thinking	2RMCA 2.3 Apply safety procedures and correct workplace hazards to maintain a safe work environment	Safety Data Sheet (SDS) OSHA

**Notes**

**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>	<i>Integrated Content</i>
Level 3: Strategic Thinking	2RMCA 3.1 Apply menu planning principles to develop and modify menus	www.sparkspeople.com
Level 2: Skill/Concept	2RMCA 3.2 Complete requisitions for food, equipment and supplies to meet production requirements	
Level 3: 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	
Level 4: Extended Thinking	2RMCA 3.4 Design a variety of menu layouts, themes, and design styles	
Level 2: Skill/Concept	2RMCA 3.5 Explore nutritional needs and their significance to the foodservice industry	Farm to table; dietary restrictions; healthy eating
Level 2: Skill/Concept	2RMCA 3.6 Explore emerging trends in the foodservice industry	On-line meal delivery; fermentation; social media; Genetically Modified Organisms (GMO's); sustainable practices

**Notes**

**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>	<i>Integrated Content</i>
Level 4: Extended Thinking	2RMCA 4.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice	
Level 2: Skill/Concept	2RMCA 4.2 Execute knife cuts	Julienne, dice, brunoises, batonette, roundel, tourne', mince, chiffonade, diagonal
Level 4: Extended Thinking	2RMCA 4.3 Select appropriate cooking techniques	Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, baking
Level 4: Extended Thinking	2RMCA 4.4 Evaluate fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of foods	
Level 4: Extended Thinking	2RMCA 4.5 Prepare food products using professional techniques	Eggs, dairy, breakfast products, vegetables, fruits, potatoes, grains, pasta, meat, poultry, seafood, yeast breads, cakes, pies, desserts
Level 4: Extended Thinking	2RMCA 4.6 Demonstrate professional plating, garnishing, and food presentation techniques	

### Notes

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

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 4: Extended Thinking	2RMCA 5.1 Apply management principles of the foodservice industry	Inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations
Level 2: Skill/Concept	2RMCA 5.2 Explore sustainability in the foodservice industry	Business, environmental
Level 3: Strategic Thinking	2RMCA 5.3 Implement team building strategies	
Level 2: Skill/Concept	2RMCA 5.4 Utilize interpersonal skills to resolve conflicts	Professional conduct, ethics
Level 4: Extended Thinking	2RMCA 5.5 Create a marketing plan	

**Notes**