



Restaurant Management/Culinary Arts I

Career Cluster	Hospitality and Tourism
Course Code	16053
Prerequisite(s)	N/A
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – Pathway Course – Restaurant Management/Culinary Arts I – 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 Cluster Endorsement; Restaurant and Food Service Management Pathway Endorsement;
Resources	Foundations of Restaurant Management and Culinary Arts 2 nd Edition (FRMCA 2E); ServSafe; www.chooserestaurants.org ; RService

Course Description:

Students in Restaurant Management/Culinary Arts I learn 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 I is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food Service Pathway.

Course Standards

1RMCA 1 Students will analyze career paths and professional practices within the food production and foodservice industries.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	1RMCA 1.1 Identify employment opportunities and entrepreneurial endeavors	SMyLife
Level 2: Skill/Concept	1RMCA 1.2 Explain roles, duties and functions of individuals engaged in food production and service careers	SMyLife
Level 3: Strategic Thinking	1RMCA 1.3 Develop personal employment artifacts	SMyLife Job applications, resumes, cover letters, letters of recommendation, portfolio artifacts
Level 2: Skill/Concept	1RMCA 1.4 Develop professional habits required by the foodservice industry	The ProStart Way (www.chooserestaurants.org) Promptness, Positive attitude, Hygiene and professional appearance, Follow rules and procedures, Willingness to learn, Accept responsibility for actions, Be respectful and cooperative, Respond appropriately to feedback, Take pride in work, Champion everyone, Work as part of a team

Notes

1RMCA 2 Students will demonstrate food and workplace safety and sanitation procedures.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 2: Skill/Concept	1RMCA 2.1 Apply sanitation procedures to ensure compliance with health codes	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA 2.2 Categorize potentially hazardous foods and food preparation practices	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA 2.3 Practice proper food handling techniques	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA – 2.4 Apply safety procedures to maintain a safe work environment	Safety Data Sheet (SDS) OSHA
Level 2: Skill/Concept	1RMCA – 2.5 Identify and correct workplace hazards	OSHA

Notes

1RMCA 3 Students will demonstrate industry standards in selecting, using and maintaining food production and foodservice equipment.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	1RMCA 3.1 Identify types of equipment used in food production	
Level 2: Skill/Concept	1RMCA 3.2 Maintain tools and equipment following safety procedures	
Level 2: Skill/Concept	1RMCA 3.3 Demonstrate professional skills in safe handling of knives, tools, and equipment	OSHA

Notes

1RMCA 4 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 2: Skill/Concept	1RMCA 4.1 Apply menu planning principles to develop and modify menus	
Level 2: Skill/Concept	1RMCA 4.2 Complete requisitions for food, equipment and supplies to meet production requirements	
Level 3: Strategic Thinking	1RMCA 4.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning	

Notes

1RMCA 5 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 2: Skill/Concept	1RMCA 5.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice	
Level 2: Skill/Concept	1RMCA 5.2 Execute knife cuts	Julienne, dice, brunoises, batonette, roundel, tourne', mince, chiffonade, diagonal
Level 2: Skill/Concept	1RMCA 5.3 Demonstrate professional skills for a variety of cooking methods using professional equipment and current technologies	Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, baking
Level 2: Skill/Concept	1RMCA 5.4 Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods	
Level 2: Skill/Concept	1RMCA 5.5 Prepare a variety of food products using professional techniques	Salads, sandwiches, pizza, stocks, sauces, soups, baking

Notes

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1RMCA 6 Students will describe foodservice management and leadership functions.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 2: Skill/Concept	1RMCA 6.1 Explore work place procedures	Staff orientation, training, consistent reinforcement of training standards, education, and on the job training/retraining
Level 2: Skill/Concept	1RMCA 6.2 Explore human resource policies, rules, regulations, and laws	Hiring, compensation, overtime, discrimination, and harassment

Notes

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1RMCA 7 Students will demonstrate internal and external customer service.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	1RMCA 7.1 Identify components of customer service	
Level 2: Skill/Concept	1RMCA 7.2 Differentiate types of service used in the foodservice industry	
Level 1: Recall & Reproduction	1RMCA 7.3 Identify quality service as a strategic component of performance	
Level 2: Skill/Concept	1RMCA 7.4 Demonstrate respect for diversity and individuals with special needs	

Notes