

**EDUCATIONAL SERVICES**

**Course of Study Information Page**

Course Title:	<b>Culinary Production and Careers (#0557)</b>	
Rationale:	Students will explore career options in the food service industry. A café course allows students to explore all aspects of the food industry through preparation, planning, management, and entrepreneurship.	
Course Description:	This course will emphasize food service and hospitality, and the various components involved in food service, sanitation and management. Career options in this field will also be covered.	
How Does This Course Align with or Meet State and District Content Standards	This course meets district standards and is aligned with the State and National Family and Consumer Science Standards.	
Length of Course:	One year and one term (UMHS)	
Grade Level:	11-12	
Credit:	<input checked="" type="checkbox"/> Number of units: _____	<input type="checkbox"/> College Prep
	<input checked="" type="checkbox"/> Meets graduation requirements <input type="checkbox"/> Request for UC "a-g" requirements	<input checked="" type="checkbox"/> Elective <input checked="" type="checkbox"/> Career Technical
Prerequisites:	Foods and Nutrition and Culinary II Or Foods and Nutrition and Hospitality and Tourism	
Department(s):	<b>Home Economics Careers and Technology (HECT)</b> <b>Family and Consumer Science (FACS)</b> Hospitality, Tourism and Recreation Sector Food Service and Hospitality Pathway	
District Sites:	EDHS, ORHS, PHS, UMHS	
Board of Trustees Adoption Date:	April 14, 2009	
Textbooks / Instructional Materials	<b>The Culinary Professional</b> , Goodheart-Willcox Company, Inc., Draz & Koetke, 2010 – 1 <sup>st</sup> Edition, ISBN: 978-1-60525-118-9	
Date Adopted by the Board of Trustees:	June 23, 2009	

**Course description that will be in the Course Directory:**

This course will emphasize food service and hospitality and the various components involved in food service, sanitation, and management. Career options in this field will also be covered.

## Essential Career Skills Gained By Units

### **Food Safety and Sanitation**

- Know basic local, state, and federal sanitation regulations
- Know standards for personal grooming and hygiene required by local, state, and federal health and safety codes.
- Knows safe and sanitary procedures for handling food.
- Knows the process for certification
- Knows essential principles of Hazard Analysis Critical Control Points

### **Professional Standards and Dignity of Work**

- Knows working conditions of various food service careers
- Knows the importance of customer service
- Knows the roles of management and employees
- Has the ability to interact positively and professionally with customers.

### **Meal and Menu Planning**

- Knows correct techniques and procedures specified in recipes
- Knows plating techniques, proportions, and presentation skills
- Ability to follow a food production schedule

### **Food and Beverage Service**

- Understands various positions and duties of the food service industry.
- Ability to use proper procedures for setting, serving, maintain, and bussing tables.
- Knows efficient techniques for writing food and beverage orders
- Knows how to relay orders to the kitchen, coordinating and assembly food orders, preparing and presenting checks to customers, and processing payments.

### **Entrepreneurship**

- Knows marketing principles for maximizing revenue
- Knows market segments of the industry
- Knows various entrepreneurial opportunities in the food service industry.
- Ability to develop long-term customer relations

### **Restaurant Management**

- Ability to maintain inventories, to order food, equipment, and supplies
- Knows procedures to store and restock supplies
- Ability to plan work schedules based on a budget and personnel
- Knows how to maintain a food service facility
- Know the procedures for cleaning, maintaining, repairing facilities and equipment and the importance of preventive maintenance

### **Nutrition**

- Ability to interpret nutritional information from food labels
- Ability to create profitable menus in accord with availability and demand

### **Communication and Problem Solving Skills**

- Knows the importance of customer relations at a food service establishment
- Understands the roles of management and employees
- Ability to interact with customers in a positive, responsive, and professional manner.

### **Baking and Pastry Arts**

- Ability to store the tools, utensils, equipment, and appliances appropriate for preparing, serving and storing baked goods, pastries, and desserts.
- Ability to produce baked goods, pastries, and desserts by using correct techniques, procedures, and various finishing techniques.

EL DORADO UNION HIGH SCHOOL DISTRICT

**EDUCATIONAL SERVICES**

**Course Title: Culinary Production and Careers (#0557)**

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EL DORADO UNION HIGH SCHOOL DISTRICT

**EDUCATIONAL SERVICES**

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Food Safety and Sanitation

LEARNING OUTCOME : Students understand the basic principles of sanitation and safe food handling

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.) Students understand the basic principles of sanitation and safe food handling.</p>	<p>2. Instructional strategies that will be used to engage students. Procedural posters, brochures, and binders. View safety and operational videos. Power point presentations. Lecture Bacterial research project</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples. Quizzes Completed project Question and Answer period Food Safety labs</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies) Review Re-teach Bacterial labs Evaluate Student Learning Re-Teach areas of weakness Video/Computer Learning More time on tests Use of the learning resource center Tutorial time After school tutoring Contact parents/counselors Extended time on projects</p> <p>5. What will we do if students already know it? Student teachers Student presentations Group instruction</p>

## Content Area Standards (Please identify the source)

The students will demonstrate mastery of the following content standards:

- B3.1 Understand basic local, state, and federal sanitation regulations as they pertain to food production and service.
- B3.2 Know the standards of personal grooming and hygiene required by local, state, and federal health and safety codes.
- B3.3 Understand safe and sanitary procedures in all food handling, including food receiving, storage, production, service and cleanup.
- B3.4 Know types of food contamination, the potential causes, including cross-contamination, and methods of storage.
- B3.5 Know the essential principles of Hazard Analysis Critical Control Points, including the use of flowcharts.
- B3.6 Understand the purpose of and process for required certification (e.g., ServSafe)

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Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Professional Standards and Dignity of Work

LEARNING OUTCOME : Students understand major aspects of the food service and hospitality industry and the role of the industry in local, state, national, and global economies.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand major aspects of the food service and hospitality industry in local, state, national and global economies.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Industry speakers Field trips Videos Lecture</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>PowerPoint presentations Group discussions Quizzes/ tests</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach Visit and review restaurant facilities Hands-on activities Job shadowing Evaluate Student Learning Re-Teach areas of weakness Video/Computer Learning More time on tests Use of the learning resource center Tutorial time After school tutoring Contact parents/counselors Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student teachers, group work</p>

### Content Area Standards (Please identify the source)

The students will demonstrate mastery of the following content standards:

B1.2 Analyze the advantages and disadvantages of the working conditions and of various careers in the food service and hospitality industry.

B1.3 Understand the relationship between industry trends and local, state, national and international economies.

B8.1 Understand the importance of customer service to the success of the food service establishment.

B8.2 Understand the concept of exceptional customers service and know ways of anticipating the needs and desires of customers to exceed their expectations.

B8.3 Know common customer complaints and the service solutions for preventing or resolving complaints.

B8.4 Understand the roles of management and employees in effectively meeting the needs of culturally and generationally diverse customers.

B8.5 Interact with customers in a positive, responsive and professional manner.

# EDUCATIONAL SERVICES

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Meal and Menu Planning

LEARNING OUTCOME : Students understand and apply the basics of food preparation in professional and institutional kitchens.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand and apply the basics of food preparation in professional and institutional kitchens.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Cooking labs Videos Guest speakers Substitution labs Free cook labs</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation Peer evaluations Lab plans and reflections</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach "Step-by-step" food prep manual Take home cooking assignments Lecture/ review Evaluate Student Learning Re-Teach areas of weakness Video/Computer Learning More time on tests Use of the learning resource center Tutorial time After school tutoring Contact parents/counselors Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction Group work</p>



### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B6.1 Know the qualities and properties of food items and ingredients used in food preparation.

B6.2 Use, maintain, and store the tools, utensils, equipment, and appliances appropriate for preparing a variety of food items.

B6.3 Know the principle of mise en place, including the placement and order of use ingredients, tools, and supplies.

B6.4 Prepare food by using the correct techniques and procedures specified in recipes and formulas.

B6.5 Use plating techniques, including accurate portioning and aesthetic presentation skills.

B6.6 Plan and follow a food production schedule, including timing and prioritizing of tasks and activities.

# EDUCATIONAL SERVICES

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Food and Beverage Service

LEARNING OUTCOME : Students understand and apply the basic procedures and skills needed for food and beverage service.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand and apply the basic procedures and skills needed for food and beverage service.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Staff luncheons</p> <p>Lab plans</p> <p>Demonstration of job skills ("play-acting")</p> <p>Preparation demonstrations</p> <p>Practice proper techniques of table setting, customer service, and ordering</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation</p> <p>Tests/quizzes</p> <p>Meal preparation</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach</p> <p>Design-your-own menu assignment</p> <p>Restaurant service labs</p> <p>Evaluate Student Learning</p> <p>Re-Teach areas of weakness</p> <p>Video/Computer Learning</p> <p>More time on tests</p> <p>Use of the learning resource center</p> <p>Tutorial time</p> <p>After school tutoring</p> <p>Contact parents/counselors</p> <p>Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction</p> <p>Student demonstrations</p>

### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B9.1 Understand the concept of mise en place in relation to food and beverage service.

B9.2 Understand the required duties of various positions, including those of the host/hostess, wait staff, bus person, and others related to opening, closing, change-of-shift, and preparatory work.

B9.3 Use safe, efficient, and proper procedures for setting, serving, maintaining, and busing tables.

B9.4 Use proper techniques for customer service, including greeting, seating, presenting and explaining menu items, and taking customer orders.

B9.5 Use appropriate, effective, and efficient techniques for writing food and beverage orders, relaying orders to the kitchen, coordinating and assembling food orders, preparing and presenting checks to customers, and processing payments.

# EDUCATIONAL SERVICES

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Entrepreneurship

LEARNING OUTCOME : Students understand the fundamentals of successful sales and marketing methods.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand the fundamentals of successful sales and marketing.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Staff luncheons Dessert of the Month Design and market products Food preparation</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation Tests/quizzes Meal preparation</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach Repeat labs Job shadow opportunities Entrepreneurship projects Evaluate Student Learning Re-Teach areas of weakness Video/Computer Learning More time on tests Use of the learning resource center Tutorial time After school tutoring Contact parents/counselors Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction Student demonstrations</p>

### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B12.1 Understand basic marketing principles for maximizing revenue based on supply and demand.

B12.2 Know the major market segments of the industry and understand how marketing principles and procedures can be applied to target audiences.

B12.3 Understand the various types of entrepreneurial opportunities in the food service industry.

B12.4 Analyze marketing strategies, including promotional selling and upgrading, and their effect on profits.

B12.5 Know methods to develop and maintain long-term customer relations.

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Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Restaurant Management

LEARNING OUTCOME : Students understand the basics of systems operations and the importance of maintaining facilities, equipment, tools and supplies.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand the basics of systems operations and the importance of maintaining facilities, equipment, tools and supplies.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Lab plans</p> <p>Demonstration of job skills ("play-acting")</p> <p>Preparation demonstrations</p> <p>Staff luncheons</p> <p>Dessert of the Month</p> <p>Design and market products</p> <p>Food preparation</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation</p> <p>Tests/quizzes</p> <p>Meal preparation</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach</p> <p>Repeat labs</p> <p>Systems Operations manual assignment</p> <p>Evaluate Student Learning</p> <p>Re-Teach areas of weakness</p> <p>Video/Computer Learning</p> <p>More time on tests</p> <p>Use of the learning resource center</p> <p>Tutorial time</p> <p>After school tutoring</p> <p>Contact parents/counselors</p> <p>Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction</p> <p>Student demonstrations</p>

### Content Area Standards (Please identify the source)

The students will demonstrate mastery of the following content standards:

B5.1 Understand how various departments in a food service facility contribute to the economic success of a business.

B5.2 Know the procedures for maintaining inventories; ordering the food, equipment, and supplies; and storing and restocking supplies.

B5.3 Prioritize tasks and plan work schedules based on budget and personnel.

B5.4 Understand the relationship between facilities management and profit and loss, including the costs of breakage, theft, supplies use, and decisions for repairs or replacement.

B5.5 Know the types of materials and supplies used in the maintenance of facilities, including the identification of the hazardous environmental and physical properties of chemicals and the use of material safety data sheets.

B5.6 Understand the procedures for cleaning, maintaining, repairing facilities and equipment and the importance of preventive maintenance.

# EDUCATIONAL SERVICES

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Nutrition

LEARNING OUTCOME : Students understand and apply basic nutritional concepts in meal planning and food preparation.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand and apply basic nutritional concepts in meal planning and food preparation.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Lab plans</p> <p>Demonstration of job skills ("play-acting")</p> <p>Preparation demonstrations</p> <p>Staff luncheons</p> <p>Dessert of the Month</p> <p>Design and market products</p> <p>Food preparation</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation</p> <p>Tests/quizzes</p> <p>Meal preparation</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach</p> <p>Repeat labs</p> <p>"DINE Healthy" assignment</p> <p>Evaluate Student Learning</p> <p>Re-Teach areas of weakness</p> <p>Video/Computer Learning</p> <p>More time on tests</p> <p>Use of the learning resource center</p> <p>Tutorial time</p> <p>After school tutoring</p> <p>Contact parents/counselors</p> <p>Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction</p> <p>Student demonstrations</p>



### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B10.1 Understand basic nutritional principles and know how to use food preparation techniques that conserve nutrients.

B10.2 Interpret nutritional or ingredient information from food labels and fact sheets and analyze menu items to meet the dietary needs of individuals.

B10.3 Understand the process for creating nutritious, creative and profitable menus in accord with availability and demand.

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Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Communication and Problem Solving Skills

LEARNING OUTCOME : Students understand and apply the knowledge and skills essential for effective customer service.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand and apply the knowledge and skills essential for effective customer service.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Lab plans</p> <p>Demonstration of job skills ("play-acting")</p> <p>Preparation demonstrations</p> <p>Staff luncheons</p> <p>Dessert of the Month</p> <p>Design and market products</p> <p>Food preparation</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation</p> <p>Tests/quizzes</p> <p>Meal preparation</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Re-teach</p> <p>Repeat labs</p> <p>Job shadowing opportunities</p> <p>Evaluate Student Learning</p> <p>Re-Teach areas of weakness</p> <p>Video/Computer Learning</p> <p>More time on tests</p> <p>Use of the learning resource center</p> <p>Tutorial time</p> <p>After school tutoring</p> <p>Contact parents/counselors</p> <p>Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction</p> <p>Student demonstrations</p>

### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B8.1 Understand the importance of customer service to the success of the food service establishment.

B8.2 Understand the concept of exceptional customer service and know ways of anticipating the needs and desires of customers to exceed their expectations.

B8.3 Know common customer complaints and the service solutions for preventing or resolving complaints.

B8.4 Understand the roles of management and employees in effectively meeting the needs of culturally and generationally diverse customers.

B8.5 Interact with customers in a positive, responsive, and professional manner.

# EDUCATIONAL SERVICES

Department: HECT - FACS

Course Title: Culinary Production and Careers (#0557)

UNIT/STANDARD # : Baking and Pastry Arts

LEARNING OUTCOME : Students understand and apply the basics of baking, pastry and dessert preparation in professional and institutional kitchens.

LEARNING OUTCOME	INSTRUCTIONAL STRATEGIES	ASSESSMENTS	INTERVENTIONS
<p>1. What students will learn, know, and be able to do? (Must be aligned to state content standards.)</p> <p>Students understand and apply the basics of baking, pastry and dessert preparation in professional and institutional kitchens.</p>	<p>2. Instructional strategies that will be used to engage students.</p> <p>Lab plans</p> <p>Demonstration of job skills ("play-acting")</p> <p>Preparation demonstrations</p> <p>Staff luncheons</p> <p>Dessert of the Month</p> <p>Design and market products</p> <p>Food preparation</p>	<p>3. How will we know that students have learned? Include both Formative (for learning) and Summative (of learning) assessment examples.</p> <p>Product evaluation</p> <p>Tests/quizzes</p> <p>Meal preparation</p> <p>Completed labs</p> <p>Free cook labs</p>	<p>4. What will we do if students do not learn? (Outline the planned intervention strategies)</p> <p>Lecture/ powerpoint</p> <p>Repeat labs</p> <p>Take home cooking assignments</p> <p>Evaluate finished products</p> <p>Evaluate Student Learning</p> <p>Re-Teach areas of weakness</p> <p>Video/Computer Learning</p> <p>More time on tests</p> <p>Use of the learning resource center</p> <p>Tutorial time</p> <p>After school tutoring</p> <p>Contact parents/counselors</p> <p>Extended time on projects</p> <p>5. What will we do if students already know it?</p> <p>Student instruction</p> <p>Student demonstration</p>

### **Content Area Standards (Please identify the source)**

The students will demonstrate mastery of the following content standards:

B7.1 Know the qualities and properties of food items and ingredients used for baked goods, pastries, and desserts.

B7.2 Use, maintain, and store the tools, utensils, equipment, and appliances appropriate for preparing, serving, and storing baked goods, pastries, and desserts.

B7.3 Know the principle of mise en place, including the placement and order of use of the ingredients, tools, and supplies needed to produce baked goods, pastries, and desserts.

B7.4 Produce baked goods, pastries, and desserts by using correct techniques, procedures, and various finishing techniques.