

Wallenpaupack Area School District

Wallenpaupack Area High School

Course Title: Culinary Arts Career & Technical Education Level II

Length of Course: Year Long - 3 Credits

District Policies:

Academic Integrity:

Academic integrity is essential to the success of an educational community. Students are responsible for learning and upholding professional standards of research, writing, assessment, and ethics in their areas of study. Written or other work which students submit must be the product of their own efforts and must be consistent with appropriate standards of professional ethics. Academic dishonesty, which includes cheating, plagiarism, multiple submissions and other forms of dishonest or unethical behavior, is prohibited.

Assessment:

The goal of grading is to report student progress and achievement to the parents to strengthen the home-school connection. The grade should accurately reflect the student's performance in mastering the PA Standards and the WASD curriculum.

Attendance:

Regular school attendance is vitally important to academic success. Not only does attendance reinforce and enrich the learning process; it also establishes patterns and attitudes that will carry forward into adult work habits. Regular, consistent attendance is a prerequisite to successful school life. Children should be absent only in cases of illness or emergency.

Special Education:

Our commitment to each student is to ensure a free appropriate public education which begins with the general education setting, with the use of Supplementary Aids and Services. Inclusive education describes the successful education of all students with the appropriate supports and services to participate in and benefit from the general classroom settings and other educational environments.

Course Description: This course of study is recommended for the student who plans to pursue further study and employment related to the food service industry. Specialized learning experiences include theory, laboratory work and experiences planning, selecting, purchasing, preparing and serving of food and food products. Instruction that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments.

Pennsylvania State Standards:

This program offers the curriculum framework as prescribed by the Program of Study for CIP 12.0508 Institutional Food Worker Task Grid.

Course Objectives: This course is an intermediate level course in the food service industry that builds on the introductory course. Specialized learning experiences include theory, laboratory work and experiences, planning, selecting, purchasing, preparing and serving of food and food products. Instruction that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments.

Students will apply the regulations of the Serv Safe standards to ensure the safety of the customer.

- Review the current Serv Safe standards during the daily preparation and serving of food.
- Analyze the safety regulations while working to ensure the safety of the customer.
- Analyze the correlation between food safety and restaurant management.
- Apply and practice the sanitation standards during daily production and clean-up in the lab.

Students will design menus using information from previous menus and experiences.

- Design and evaluate a menu for the Lakeside Café.
- Participate in menu and meal planning in relation to banquet and catering menu planning.
- Create menus for program of study requirements.

Students will perform Back of the House functions.

- Meet the needs of the customers by preparing a variety of foods items.
- Clean-up assigned restaurant areas following proper sanitation guidelines.
- Determine quality food products using sensory evaluations.
- Perform the roles of: Hot foods/chef and helper, Expeditor, Garde Manage, Salad Producers, Beverages and Desserts, Dish/Pot Washer, Catering and Substitute.

Students will perform Front of the House functions.

- Meet the needs of the customers by serving and clearing requested food items.
- Practice cleaning -up the assigned restaurant areas following the sanitation guidelines.
- Evaluate customer satisfaction for products and service.
- Perform the roles of: Host/hostess, Waiter/waitress, Bus person and Runner.

Students will participate in In-house Catering production and menu planning.

- Prepare, critique and package various foods using numerous cooking techniques.
- Research various cuisines while menu planning.
- Prepare and package food items for pickup including but not limited to: appetizers, soups, salads, casseroles, Entrees, baked goods and desserts.

Students will review and reinforce employability skills.

- Review basic employability skills and work ethics.
- Apply these basic working skills and ethics to everyday life.
- Analyze the importance of these job skills including: promptness, hygiene and attitude.

Students will understand intermediate inventory procedures.

- Describe tasks involved in purchasing, receiving and inventory.
- Explain how to properly order, receive and inventory supplies.
- Review FIFO and other proper receiving and storage techniques.

Students will perform culinary math skills.

- Describe methods of portion control and its importance.
- Review and reinforce basic math skills.
- Calculate and convert unit costs and cost per person.
- Complete restaurant costing forms.
- Analyze the importance of math and costing in the food service industry.

Students will learn and use culinary terminology.

- Locate and define terms of the food service industry.
- Use the terminology list to communicate in the classroom.
- Observe and /or demonstrate terms during classroom and restaurant operations.
- Reinforce knowledge of terms through review and repetition.
- Apply culinary terms usage in daily life.

Students will complete floor plan

- Identify terms involved in restaurant floor plans.
- Analyze floor plan work flow patterns
- Design and construct gingerbread project using design principals.

Students will prepare and analyze various intermediate foods using a variety of cooking techniques.

- Prepare the following food items: Baked/roasted/braised/broiled meats, stews, poultry, marinara/cheese sauces, soufflés, fruit salad, appetizers, sandwiches, pies and pastries and cookies.
- Design and construct gingerbread project.
- Analyze current dietary trends through food production.
- Choose and standardize recipes in the POS areas.
- Analyze food products and make suggestions for improvements.
- Practice cake decorating and garnishing.
- Sample POS products in order to perform sensory evaluation.

Students will critique and analyze a recipe

- Choose, prepare and critique a recipe of their choice.
- Apply this knowledge when choosing recipes and menus in the future.
- Consider benefits of choosing food critic as a career.

Students will be exposed to Food Service Industry magazines.

- Read, summarize and analyze various food service related articles.
- Explore journalism career options.
- Follow PSSA/Collins writing formats to produce summaries.

Major Activities to Support Course Objectives:

- Text book assignments
- Projects/Tests
- Laboratory Experiences
- Restaurant Operations
- Presentations and Group Work

Student Responsibilities:***Attendance expectations:***

Attendance is central to success in class. Due to the hands-on nature of the course, most of the course work is completed during the class block, therefore, any absence will result in the student missing the work which must be completed to successfully master the course. Cooking labs are unable to be made-up with another cooking assignment, therefore, a student will be given an alternate reading/writing assignment to be completed in place of the laboratory experience.

Homework expectations:

This course focuses on in class coursework and hands-on laboratory experiences. Homework is expected to be completed when assigned. Failure to complete the written component of the course will result in inability to participate in labs.

Make-Up Work:

Food Service labs cannot usually be made up by participating in another food lab. If the student chooses to make-up written work on his/her own outside of class and extra lab work is available the lab can be made up. It is the student's responsibility to request missed/make-up work from the instructor. Make-up work will be returned ASAP with teacher approval on exact due dates.

Late Work:

Points will be deducted for late or incomplete work. Penalties for late work/projects will be determined depending on the project.

Assessment:***Grading Components:***

Grading Category Weights are as follows:

<i>Laboratory Experiences</i>	<i>40%</i>
<i>Projects/Tests</i>	<i>35%</i>
<i>Classroom/Participation</i>	<i>25%</i>

There will be a final exam.

Content Pacing Guide: (TEXT: Culinary Essentials)

