

Wallenpaupack Area School District

COURSE: Culinary Arts Level II

GRADE LEVEL: 11-12

LENGTH OF COURSE: Full Year – Every Day

TEXT: Culinary Essentials

PUBLISHER: Glencoe/McGraw-Hill

COPYRIGHT: 2010

COURSE DESCRIPTION:

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

The Level II Culinary Arts students, along with Level III Culinary Students, run our in-house restaurant, The Lakeside Café, which is open to faculty, staff, public, and students. In this level, students refine their basic skills to advanced. They have specialized learning experiences that include theory, laboratory work, and actual restaurant operations. Level II also focuses on restaurant floor plans, purchasing, and cost control.

CURRICULUM WRITING TEAM:

Jane McCormick and Suzanne Rowe

DATE OF REVISION:

January 2016

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Safety and Sanitation

PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Review of current Serv Safe standards<input type="checkbox"/> Application of standards during the daily production of food	<ul style="list-style-type: none"><input type="checkbox"/> Students will apply the safety regulations while working with food to ensure the safety of the consumer.<input type="checkbox"/> Students will analyze the correlation between food safety and restaurant management.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> View Serve Safe Videos<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class Participation<input type="checkbox"/> Journal<input type="checkbox"/> Labs

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Restaurant Operations

PA Standards: 13.1,13.2
13.3

POS CATAGORIES: 900, 2000

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Lakeside Café Menu Planning<input type="checkbox"/> Banquet Planning	Skills: <p>Students will design a menu using information from previous menus with the addition of several new menu items.</p>
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Students will create the menu for the Lakeside Cafe<input type="checkbox"/> Students will take into account taste, color, texture, cost, appearance, ease of preparation and dietary considerations<input type="checkbox"/> Students will produce the menu using proper menu format<input type="checkbox"/> Research of various cuisines to produce authentic menus<input type="checkbox"/> Journal	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Class participation grade<input type="checkbox"/> Journal<input type="checkbox"/> Lakeside Café group menu project

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11- 12

Unit: Restaurant Operations

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200,300, 500,600,700,800,900, 1500, 1600, 1700, 1800, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"> ❑ Back of the House 	<ul style="list-style-type: none"> ❑ Students will meet the needs of the customers by preparing a variety of food items. ❑ Students will clean-up the assigned restaurant area following the sanitation guidelines. ❑ Sensory evaluation of quality food products and kitchen sanitation standards
Activities:	Performance Assessments:
<ul style="list-style-type: none"> ❑ Students perform the roles of: <ul style="list-style-type: none"> Hot Foods Chef and helper Expeditor Garde Manage Salad Producers Beverage and Dessert Dishwasher Pot Washer Student Lunch Catering Substitute ❑ Journal 	<ul style="list-style-type: none"> ❑ Class participation grade ❑ Lab assessment ❑ Journal ❑ Quality of food items prepared

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Restaurant Operations

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200, 300, 2100, 2200, 2300, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Front of the House	<ul style="list-style-type: none"><input type="checkbox"/> Students will meet the needs of the customers by serving the requested food items.<input type="checkbox"/> Students will clean-up the assigned restaurant area following the sanitation guidelines.<input type="checkbox"/> Sensory evaluation of quality food products and kitchen sanitation standards
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Students perform the roles of:<input type="checkbox"/> Host/Hostess<input type="checkbox"/> Waiter/Waitress<input type="checkbox"/> Expeditor<input type="checkbox"/> Bus person<input type="checkbox"/> Runner<input type="checkbox"/> Basic Napkin Folding<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class participation grade<input type="checkbox"/> Lab assessment<input type="checkbox"/> Journal<input type="checkbox"/> Customer feed back

Wallenpaupack Area School District

Course: Culinary Arts Level II

Grade Level: Grade 11- 12

Unit: Restaurant Operation

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200,300, 500,600,700,800,900, 1200, 1300,1500, 1600, 1700, 1800, 1900, 2000, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"> <input type="checkbox"/> In-House Catering <input type="checkbox"/> Planning catering Menus 	<ul style="list-style-type: none"> <input type="checkbox"/> Students will prepare and package various foods using a variety of cooking techniques.
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <input type="checkbox"/> Prepares and packages food items for pickup including but not limited to: <ul style="list-style-type: none"> Hor d Oeuvres Soups Salads Casseroles Complete Entrees Baked Goods Desserts Special Orders <input type="checkbox"/> Journal 	<ul style="list-style-type: none"> <input type="checkbox"/> Class participation <input type="checkbox"/> Lab assessment <input type="checkbox"/> Journal <input type="checkbox"/> Quality of food items prepared

Wallenpaupack Area School District

Course: Culinary Arts Level II

Unit: Employability Skills

Grade Level: Grade 11-12

PA Standards: 13.1,13.2,13.3,13.4

POS CATAGORIES: 300

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Review of basic skills and work ethic<input type="checkbox"/> Application of basic skills and work ethic	Skills: <ul style="list-style-type: none"><input type="checkbox"/> Students will relate the importance of basic job skills to job success.<input type="checkbox"/> Students will apply the job skills during daily labs.
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Daily journal	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Culinary Arts Level II

Grade Level: Grade 11-12

Unit: Intermediate Inventory

PA Standards: 13.2

POS CATAGORIES: 400

Topics:	Skills:
<ul style="list-style-type: none">❑ Purchasing, Receiving and Inventory	<ul style="list-style-type: none">❑ Students will describe tasks involved in purchasing, receiving and inventory.❑ Students will explain how to properly order, receive and inventory supplies.❑ Students will review the FIFO and other proper receiving and storage techniques.
Activities:	Performance Assessments:
<ul style="list-style-type: none">❑ Students will read Chapter 14 Manage Food Cost Factors❑ Students will complete chapter vocabulary and questions❑ Complete corresponding worksheets❑ Practice cost control techniques when receiving food	<ul style="list-style-type: none">❑ Text vocabulary and questions❑ Class discussion and participation❑ Completion of worksheets❑ Unit Test

Wallenpaupack Area School District

Course: Culinary Arts Level II

Grade Level: Grade 11-12

Unit: Costing/Culinary Math

PA Standards: 13.3,13.4

POS CATAGORIES: 800, 2000, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Culinary Math<input type="checkbox"/> Cost Control<ul style="list-style-type: none">Calculating Food CostsManaging Food Costs	<ul style="list-style-type: none"><input type="checkbox"/> Students will describe methods of portion control and its importance.<input type="checkbox"/> Students will review and reinforce basic math skills.<input type="checkbox"/> Students will calculate and convert unit costs and cost per person.<input type="checkbox"/> Students will complete recipe costing forms.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Text Chapter 4<input type="checkbox"/> Worksheets<input type="checkbox"/> Calculation of food costs and conversions<input type="checkbox"/> Costing out actual recipes to determine selling prices<input type="checkbox"/> Reinforce math skills using Food Service Math computer program<input type="checkbox"/> Restaurant Operations	<ul style="list-style-type: none"><input type="checkbox"/> Discussion<input type="checkbox"/> Class participation<input type="checkbox"/> Textbook assignments<input type="checkbox"/> Unit Test<input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Culinary Arts Level II

Grade Level: Grade 10-12

Unit: Poultry Basics

PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 600, 700, 800, 1800

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Classifications of poultry<input type="checkbox"/> Poultry basics<input type="checkbox"/> Preparation techniques<input type="checkbox"/> Sanitary handling	Skills: <ul style="list-style-type: none"><input type="checkbox"/> Students will apply the theories presented in class to produce quality poultry dishes using a variety of cooking techniques.
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Text chapter 22<input type="checkbox"/> Students will choose and standardize a poultry recipe<input type="checkbox"/> Students will prepare and sample poultry<input type="checkbox"/> Students will analyze quality of the finished product<input type="checkbox"/> Labs	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Evaluation of standardized recipe<input type="checkbox"/> Lab assessment<input type="checkbox"/> Class participation<input type="checkbox"/> Lab Grade<input type="checkbox"/> Text assignments<input type="checkbox"/> Test

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Knowledge of Nutrition

PA Standards: 13.1,13.2

POS CATAGORIES: 900

Topics:	Skills:
<ul style="list-style-type: none"> <input type="checkbox"/> Culinary Terminology <input type="checkbox"/> Food Groups/MyPlate <input type="checkbox"/> Dietary Guidelines/FDA <input type="checkbox"/> Food Labels <input type="checkbox"/> Nutrients <input type="checkbox"/> Special Diets 	<ul style="list-style-type: none"> <input type="checkbox"/> Students will recall various culinary terms in relation to industry usage. <input type="checkbox"/> Students will apply this knowledge in their daily classroom experiences <input type="checkbox"/> Students will discuss food groups in relation to menu planning.
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <input type="checkbox"/> Students will locate and define the terms on the food service culinary vocabulary list. <input type="checkbox"/> Text Chapter 11 Culinary Nutrition <input type="checkbox"/> Nutrition Worksheets <input type="checkbox"/> Students will observe and/or demonstrate various terms during class time activities. <input type="checkbox"/> Students will reinforce knowledge of terms through repetition and review activities. <input type="checkbox"/> Students will list MyPlate serving sizes. <input type="checkbox"/> Students will plan a menu to meet special dietary needs. <input type="checkbox"/> Students will discuss cooking technique for maximum nutrient retention. 	<ul style="list-style-type: none"> <input type="checkbox"/> Completion of terminology worksheet <input type="checkbox"/> Quizzes/Tests <input type="checkbox"/> Application of terminology usage in daily activities <input type="checkbox"/> Textbook assignments <input type="checkbox"/> Class participation <input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Floor Plan Evaluation

PA Standards: 13.1

POS CATAGORIES: 100, 300

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Floor Plan Requirements<input type="checkbox"/> Floor Plan Analysis and Revision	<ul style="list-style-type: none"><input type="checkbox"/> Students will identify items involved in restaurant floor plans.<input type="checkbox"/> Students will analyze and revises an existing restaurant/food service facility floor plan.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Text Chapter 9<input type="checkbox"/> Floor plan design worksheets and crossword puzzles<input type="checkbox"/> Design and Construct Gingerbread Project	<ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Unit Test<input type="checkbox"/> Textbook assignments<input type="checkbox"/> Gingerbread Project<input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Culinary Arts Level II

Grade Level: Grade 11-12

Unit: Intermediate Lab Experiences

PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 500,600,700,800,900, 1000, 1100,1200, 1300, 1400,1500, 1600, 1700, 1900, 2000,2100, 2200, 2400, 2700

Topics:	Skills:
<ul style="list-style-type: none"> <input type="checkbox"/> Bake/Roast Meat <input type="checkbox"/> Prepare Stew <input type="checkbox"/> Braise Meat <input type="checkbox"/> Broil Meat <input type="checkbox"/> Grill Meat <input type="checkbox"/> Slice Meat <input type="checkbox"/> Cut Up Whole Chickens <input type="checkbox"/> Cook Poultry <input type="checkbox"/> Marinara Sauce <input type="checkbox"/> Cheese Sauce <input type="checkbox"/> Egg - Soufflé <input type="checkbox"/> Fruit Salad <input type="checkbox"/> Main Dish Salad <input type="checkbox"/> Appetizers <input type="checkbox"/> Assorted Sandwiches <input type="checkbox"/> Pies and Pastries <input type="checkbox"/> Cookies <input type="checkbox"/> Cake Decorating <input type="checkbox"/> Garnishing – Fruits & Vegetables <input type="checkbox"/> Current Dietary Trends <input type="checkbox"/> Gingerbread House <input type="checkbox"/> Coffee/Tea <input type="checkbox"/> Cheeses 	<p>Students will prepare and analyze various intermediate foods using a variety of cooking techniques.</p>
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <input type="checkbox"/> Students will choose and standardize recipes <input type="checkbox"/> Students will prepare and sample advanced competency recipes <input type="checkbox"/> After recipe completion, students will analyze the quality of the product <input type="checkbox"/> Journal 	<ul style="list-style-type: none"> <input type="checkbox"/> Evaluation of standardized recipe <input type="checkbox"/> Lab assessment <input type="checkbox"/> Class participation <input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Culinary Arts II

Grade Level: Grade 11-12

Unit: Critiques of Cuisine

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 800

Topics:	Skills:
<ul style="list-style-type: none"> ❑ Recipe Critique/Analysis 	<ul style="list-style-type: none"> ❑ Individual students will choose, prepare, and analyze/critique a recipe of their choice. ❑ Students will apply this knowledge when choosing recipes and menus in the future
Activities:	Performance Assessments:
<ul style="list-style-type: none"> ❑ Students will choose and standardize a recipe of their choice ❑ Fill out an appropriate market order for recipe ingredients ❑ Create a rating scale for their product ❑ Prepare and taste the exact printed recipes within two blocks. ❑ Students will compose a written review (PSSA format/Collins) of their findings addressing the effectiveness of the recipes instructions and taste. 	<ul style="list-style-type: none"> ❑ Rubric for Critiques of Cuisine Project ❑ Classroom Participation ❑ Writing Component

Wallenpaupack Area School District

Course: Culinary Arts II

Grade 11-

Unit: Food Service Magazines Article
Summary

Grade Level: 12

PA Standards: 13.1,13.2,
13.3,13.4

POS CATAGORIES: 300

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Varies according to the students chosen article topics	<ul style="list-style-type: none"><input type="checkbox"/> Students will read, summarize and analyze various food service industry related articles.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Read two food service industry related articles.<input type="checkbox"/> Write two article summaries following the PSSA format/Collins.<input type="checkbox"/> Discuss findings	<ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Rubrics for articles<input type="checkbox"/> Writing Component