

# *Wallenpaupack Area School District*

## **COURSE:** Food Service Level I

**GRADE LEVEL:** 10-12

**LENGTH OF COURSE:** Full Year – Every Day

**TEXT:** Culinary Essentials

**PUBLISHER:** Glencoe/McGraw-Hill

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### **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.

Level I Food Service does basic restaurant food prep and dining room set-up. These students learn basic knife skills, soup and stock preparation and recipe standardization. Safety and sanitation, cost control, menu planning, and restaurant operation are also taught. Level I does a majority of food preparation for our operating restaurant, The Lakeside Café.

### **CURRICULUM WRITING TEAM:**

Jane McCormick and Suzanne Rowe

### **DATE OF REVISION:**

2013

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Safety and Sanitation

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200,400

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Working Safely</li><li><input type="checkbox"/> Fire Safety</li><li><input type="checkbox"/> Food Contamination</li><li><input type="checkbox"/> Personal Hygiene</li><li><input type="checkbox"/> Receiving &amp; Storing Food</li><li><input type="checkbox"/> Preparation &amp; Cooking</li><li><input type="checkbox"/> Holding Food</li><li><input type="checkbox"/> Serving Food Safely</li><li><input type="checkbox"/> Cooling Food Safely</li><li><input type="checkbox"/> Reheating Foods Safely</li><li><input type="checkbox"/> Regulatory Agencies</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply the safety regulations while working with food to ensure the safety of the consumer.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> View Serve Safe Videos</li><li><input type="checkbox"/> Text Chapter 1 &amp;2</li><li><input type="checkbox"/> Teacher created project</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> Demonstrations</li><li><input type="checkbox"/> Daily journal entry</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class Participation</li><li><input type="checkbox"/> Textbook assignments</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> Project Rubric</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Journal entry</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Restaurant Operation

**PA Standards:** 13.2,13.3

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

<p><b>Topics:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Front of the House</li> </ul>	<p><b>Skills:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Students will perform all of the assigned tasks for the Front of the House restaurant area.</li> </ul>
<p><b>Activities:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Demonstrations</li> <li><input type="checkbox"/> Students will set-up the assigned Front of the House restaurant area</li> <li><input type="checkbox"/> Students will perform the duties of the assigned restaurant area according to the job description list:             <ul style="list-style-type: none"> <li>Waiter/Waitress Set-Up</li> </ul> </li> <li><input type="checkbox"/> Students will clean-up the assigned restaurant area</li> <li><input type="checkbox"/> Daily journal entry</li> </ul>	<p><b>Performance Assessments:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Class participation grade</li> <li><input type="checkbox"/> Journal grade</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Restaurant Operation

**PA Standards:** 13.2,13.3

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

<p><b>Topics:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Back of the House</li> </ul>	<p><b>Skills:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Students will perform all of the assigned tasks for the Back of the House of the restaurant areas.</li> </ul>
<p><b>Activities:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Demonstrations</li> <li><input type="checkbox"/> Students will set-up the assigned Back of the House restaurant area</li> <li><input type="checkbox"/> Students will perform the duties of the assigned restaurant area according the job description list:             <ul style="list-style-type: none"> <li>Hot Foods</li> <li>Garde Manger</li> <li>Salad Producer</li> <li>Beverage and Dessert</li> <li>Dishwasher</li> <li>Pot Washer</li> <li>Student Lunch</li> <li>Substitute</li> </ul> </li> <li><input type="checkbox"/> Students will clean-up the assigned restaurant area</li> <li><input type="checkbox"/> Daily journal entry</li> </ul>	<p><b>Performance Assessments:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Class participation grade</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Quality of food items prepared</li> <li><input type="checkbox"/> Lab assessment</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Restaurant Operation

**PA Standards:** 13.2,13.3

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

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

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Employability Skills

**PA Standards:** 13.1,13.2

**POS CATAGORIES:** 300

<b>Topics:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Basic Skills</li><li><input type="checkbox"/> Work Ethic</li></ul>	<b>Skills:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Students will relate the importance of basic job skills to job success.</li></ul>
<b>Activities:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text Chapter 4.1</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> Calling In</li><li><input type="checkbox"/> Daily journal</li></ul>	<b>Performance Assessments:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Textbook assignments</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Journal grade</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Basic Inventory

**PA Standards:** 13.2

**POS CATAGORIES:** 400

<b>Topics:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Receiving Orders using ServSafe Guidelines</li><li><input type="checkbox"/> Checking Orders</li><li><input type="checkbox"/> Putting Orders Away</li></ul>	<b>Skills:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Students will only accept quality deliveries from suppliers</li><li><input type="checkbox"/> Students will apply the FIFO method so that inventory is kept fresh</li></ul>
<b>Activities:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Students will receive orders using the taught guidelines from ServSafe</li><li><input type="checkbox"/> Students will unpack orders</li><li><input type="checkbox"/> Students will check the quality of the products received</li><li><input type="checkbox"/> Students will ensure that all of the items that have been ordered are received.</li><li><input type="checkbox"/> Students will report on any missing items</li><li><input type="checkbox"/> Students will put away inventory using the FIFO method in the appropriate storage area</li><li><input type="checkbox"/> Text Chapter 9</li><li><input type="checkbox"/> Daily Journal</li></ul>	<b>Performance Assessments:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Lab assessment</li><li><input type="checkbox"/> Test</li><li><input type="checkbox"/> Journal grade</li><li><input type="checkbox"/> Class participation</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Career Exploration

**PA Standards:** 13.1,13.2,13.3

**POS CATAGORIES:** 300

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Service Careers</li><li><input type="checkbox"/> Production Careers</li><li><input type="checkbox"/> Management Careers</li><li><input type="checkbox"/> Education and Training</li><li><input type="checkbox"/> Professional Organization</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will identify and research careers related to the food service industry.</li><li><input type="checkbox"/> Students will simulate a variety of careers available within the industry.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text Chapter 3 &amp; 4</li><li><input type="checkbox"/> Career project</li><li><input type="checkbox"/> Project presentation</li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Text assignments</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Project rubric</li><li><input type="checkbox"/> Journal grade</li></ul>



# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Equipment & Technology

**PA Standards:** 13.2

**POS CATAGORIES:** 100, 200, 500, 600, 700, 2400

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Commercial Kitchen</li><li><input type="checkbox"/> Preparation Equipment</li><li><input type="checkbox"/> Cooking Equipment</li><li><input type="checkbox"/> Hand Tools</li><li><input type="checkbox"/> Measuring Equipment</li><li><input type="checkbox"/> Cookware</li><li><input type="checkbox"/> Knife Sharpening</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will identify the areas of the commercial kitchen, preparation and cooking equipment.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Knife Lab</li><li><input type="checkbox"/> CIA Knife video</li><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Kitchen Identification of Work Stations</li><li><input type="checkbox"/> Equipment Identification</li><li><input type="checkbox"/> Text Chapter 9 &amp;10</li><li><input type="checkbox"/> Teacher Game</li><li><input type="checkbox"/> Equipment Usage</li><li><input type="checkbox"/> Journal entry</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Textbook assignments</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Equipment usage</li><li><input type="checkbox"/> Journal grade</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade10-12

**Unit:** Standardization

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 800

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Standardized Recipes</li><li><input type="checkbox"/> Parts of a recipe</li><li><input type="checkbox"/> Ingredient Measurements</li><li><input type="checkbox"/> Mise en place</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will relate the importance of a standardized recipe to the success of the final food product.</li><li><input type="checkbox"/> Students will convert recipes to produce larger or smaller quantities.</li><li><input type="checkbox"/> Students will apply the mise en place theory for each lab.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text Chapter 13</li><li><input type="checkbox"/> Standardize class recipe</li><li><input type="checkbox"/> Standardize individual recipe</li><li><input type="checkbox"/> Convert measurements</li><li><input type="checkbox"/> Mise en Place</li><li><input type="checkbox"/> Journal entry</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Standardized recipes</li><li><input type="checkbox"/> Following standardized recipe</li><li><input type="checkbox"/> Journal grade</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Laboratory Experience

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 600, 700, 800, 900, 1100, 1200, 1600, 1800, 1900

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Beverages</li> <li><input type="checkbox"/> Holiday Cookery</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Students will prepare and analyze various foods using a variety of cooking techniques.</li> </ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Students will choose and standardize recipes</li> <li><input type="checkbox"/> Students will prepare and sample competency recipes</li> <li><input type="checkbox"/> After recipe completion, students will analyze the quality of the product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation of standardized recipe</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal Grade</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Breakfast Cookery

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 600, 700, 800, 1000

<p><b>Topics:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Breakfast meats</li> <li><input type="checkbox"/> Eggs/Egg Beaters</li> <li><input type="checkbox"/> Breakfast cereals</li> <li><input type="checkbox"/> Preparation of breakfast foods</li> <li><input type="checkbox"/> Fritters</li> </ul>	<p><b>Skills:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Students will create and prepare a complete breakfast using a variety of cooking techniques.</li> </ul>
<p><b>Activities:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Text Chapter 17</li> <li><input type="checkbox"/> Students will choose and standardize breakfast recipes</li> <li><input type="checkbox"/> Students will prepare and sample breakfast foods</li> <li><input type="checkbox"/> Students will analyze quality of the finished product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<p><b>Performance Assessments:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation of standardized recipe</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Test</li> <li><input type="checkbox"/> Text assignments</li> <li><input type="checkbox"/> Journal grade</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service

**Grade Level:** Grade 10-12

**Unit:** Sandwiches

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 500, 600, 700, 800,

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Hot sandwiches</li> <li><input type="checkbox"/> Cold sandwiches</li> <li><input type="checkbox"/> Quantity production</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Students will compare and contrast the different types of quality sandwiches.</li> <li><input type="checkbox"/> Students will analyze the process of creating a new sandwich and relate it to job opportunities in the industry.</li> </ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Text Chapter 19</li> <li><input type="checkbox"/> Students will prepare a variety of hot and cold sandwiches for the Lakeside Café</li> <li><input type="checkbox"/> Students will create, standardize and prepare a sandwich</li> <li><input type="checkbox"/> Students will analyze the quality of the finished product</li> <li><input type="checkbox"/> Students will create and present a sales promotion for the new sandwich</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation of created sandwich</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Sales Promotion</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Text assignments</li> <li><input type="checkbox"/> Test</li> </ul>

# Wallenpaupack Area School District

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**Course:** Food Service

**Grade Level:** Grade 10-12

**Unit:** Stocks, Sauces & Soups

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 500, 600, 700, 800, 1700

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Types of stock</li> <li><input type="checkbox"/> Types of sauce</li> <li><input type="checkbox"/> Types of soup</li> <li><input type="checkbox"/> Thickening agents</li> <li><input type="checkbox"/> Preparation of stocks, sauces, and soups</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Students will apply the theories presented in class to produce quality soups.</li> </ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Text chapter 20 &amp; 21-1</li> <li><input type="checkbox"/> Demonstration of stock and sauce</li> <li><input type="checkbox"/> Students will choose and standardize a broth and a thickened soup</li> <li><input type="checkbox"/> Students will prepare and sample soups</li> <li><input type="checkbox"/> Students will analyze quality of the finished product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation standardized recipe</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Text assignments</li> <li><input type="checkbox"/> Test</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service

**Grade Level:** Grade 10-12

**Unit:** Cooking Techniques

**PA Standards:** 13.2,13.3

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

<p><b>Topics:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> How cooking alters food</li> <li><input type="checkbox"/> Dry Cooking Techniques</li> <li><input type="checkbox"/> Moist Cooking Techniques</li> <li><input type="checkbox"/> Combination Cooking Techniques</li> </ul>	<p><b>Skills:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Students will apply the theories presented in class to choose appropriate cooking techniques to produce the most desirable food products.</li> </ul>
<p><b>Activities:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Text chapter 15</li> <li><input type="checkbox"/> Students will create a Cooking Brochure</li> <li><input type="checkbox"/> Students will prepare and compare a variety of raw foods and cooked foods using the provided worksheet</li> <li><input type="checkbox"/> Students will analyze the quality of the finished product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<p><b>Performance Assessments:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Brochure rubric</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Chart completion</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Text assignments</li> <li><input type="checkbox"/> Test</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Poultry Basics

**PA Standards:** 13.2,13.3

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

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



# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Meat Basics

**PA Standards:** 13.2,13.3

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

<b>Topics:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Meat structure</li><li><input type="checkbox"/> Classifications of meat</li><li><input type="checkbox"/> Meat basics</li><li><input type="checkbox"/> Preparation techniques</li><li><input type="checkbox"/> Sanitary handling</li></ul>	<b>Skills:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply the theories presented in class to produce quality meat dishes using a variety of cooking techniques.</li></ul>
<b>Activities:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text chapter 23</li><li><input type="checkbox"/> Students will choose and standardize a meat recipe</li><li><input type="checkbox"/> Students will prepare and sample meat</li><li><input type="checkbox"/> Students will analyze quality of the finished product</li><li><input type="checkbox"/> Daily journal</li></ul>	<b>Performance Assessments:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Evaluation of standardized recipe</li><li><input type="checkbox"/> Lab assessment</li><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Journal grade</li><li><input type="checkbox"/> Text assignments</li><li><input type="checkbox"/> Test</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Basic Vegetables

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 600, 700, 800, 1200

<b>Topics:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Identification of vegetables</li><li><input type="checkbox"/> Vegetable basics</li><li><input type="checkbox"/> Preparation of vegetables</li></ul>	<b>Skills:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply the theories presented in class to produce quality vegetable dishes using a variety of cooking techniques</li></ul>
<b>Activities:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text chapter 25</li><li><input type="checkbox"/> Students will choose and standardize a vegetable recipe</li><li><input type="checkbox"/> Students will prepare and sample vegetables</li><li><input type="checkbox"/> Students will analyze quality of the finished product</li><li><input type="checkbox"/> Daily journal</li></ul>	<b>Performance Assessments:</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Evaluation of standardized recipe</li><li><input type="checkbox"/> Lab assessment</li><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Journal grade</li><li><input type="checkbox"/> Text assignments</li><li><input type="checkbox"/> Test</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Basic Bakeshop

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 600, 700, 800, 1900

<p><b>Topics:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Baking ingredients</li> <li><input type="checkbox"/> Basic pies</li> <li><input type="checkbox"/> Basic yeast</li> <li><input type="checkbox"/> Basic quick breads</li> <li><input type="checkbox"/> Basic cookies</li> <li><input type="checkbox"/> Basic cakes and frostings</li> <li><input type="checkbox"/> Basic cake decorating</li> <li><input type="checkbox"/> Brownies</li> <li><input type="checkbox"/> Pate a' choux</li> <li><input type="checkbox"/> Custards</li> <li><input type="checkbox"/> Production of the basic baked goods</li> </ul>	<p><b>Skills:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Students will apply the theories presented in class to produce quality baked goods using a variety of cooking techniques</li> </ul>
<p><b>Activities:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lecture</li> <li><input type="checkbox"/> Text chapter 26,27,28,29</li> <li><input type="checkbox"/> Students will choose and standardize a recipe for each basic bakeshop good</li> <li><input type="checkbox"/> Students will prepare and sample each baked good</li> <li><input type="checkbox"/> Students will analyze quality of the finished product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<p><b>Performance Assessments:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation of standardized recipe</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal grade</li> <li><input type="checkbox"/> Text assignments</li> <li><input type="checkbox"/> Test</li> </ul>

# Wallenpaupack Area School District

**Course:** Food Service Level I

**Grade Level:** Grade 10-12

**Unit:** Menu Planning Project

**PA Standards:** 13.1,13.3,13.4

**POS CATAGORIES:** 2000, 2400

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Plan an event of the students choice for a group of ten people</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will coordinate an event using all of the skills utilized throughout the course</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Students will create the following for a group of ten people:<ul style="list-style-type: none"><li>An event</li><li>A menu cover</li><li>A menu with standardized recipes</li><li>A market order</li><li>A plate diagram</li><li>A time schedule for employees and food production</li></ul></li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Evaluation of the menu using created rubric</li><li><input type="checkbox"/> Class participation – time on task</li><li><input type="checkbox"/> Journal grade</li></ul>

*Wallenpaupack Area School District*