

### Course Overview:

This course is a capstone course that pulls every aspect of the pathway in to one year long project. The scholars will be given an empty space in which they will virtually build a restaurant from the ground. They will cover both the physical layout and design as well as the business management components needed to run a successful restaurant. The final projects will be reviewed by local business professionals.

SEPT	OCT	NOV	DEC	JAN	FEB	MARCH	APRIL	MAY	JUNE
Unit 1 Restaurant Layout and Design			Unit 2 Purchasing and Inventory		Unit 3 Marketing		Unit 4 Employee Relations		

Unit 1- Restaurant Layout and Design	Understanding	Essential Question
<b>Mission/Vision Alignment:</b> <ul style="list-style-type: none"> <li>Tenacious</li> </ul> -Uses feedback to refine thinking or actions. <ul style="list-style-type: none"> <li>Purposeful</li> </ul> -Listens to and seeks out varying perspectives as part of the think, decision making and problem solving. <ul style="list-style-type: none"> <li>Advocacy</li> </ul> -Speaks confidently and is willing to respectfully voice opinions to advocate for self or others.	Enduring Understandings <i>Scholars will understand that...</i> U1...menu selection is the first step in the designing your restaurant layout. Menu items drive what equipment is required. U2...space usage, work flow are all determined by elements of the business plan. U3...local government requires several permits and approvals in order to progress with the construction. U4...color schemes and theme must all flow as one with the menu and layout design.	Essential Questions <i>Scholars will consider such questions as...</i> Q1...What is the significance of the expression "Management by Menu"? Q2...How does the use of space effect the customers experience? Q3...When building a restaurant from the ground up, what government permits a required? Q4...How do restaurants use color schemes to increase a positive customer experience?

<p><b>CDOS Standards (Career Development and Occupational Studies):</b> 1, 2, 3a, and 3b</p> <p><b>CCTC Standards (Common Career Technical Core)</b> Restaurants &amp; Food/ Beverage Services Career Pathway (HT-RFB) 1,2,4,6,7,8,9,10</p>		
<p><b>Performance Task:</b></p> <p><b>Virtual Restaurant Design and Layout Project:</b> Scholars will work with local architects to create a virtual restaurant using the space occupied currently by RYCE. Each scholar will design the theme, concept and complete restaurant layout, including the front and back of the house.</p> <p><b>Formative Assessments:</b> Career Pathways programs will monitor universal employability skills for each scholar. These will be formally assessed with an Employability Profile.</p>		

Unit 2- Purchasing and Inventory	Understanding	Essential Question
<b>Mission/Vision Alignment:</b> <ul style="list-style-type: none"> <li>• Tenacious</li> </ul> -Uses feedback to refine thinking or actions. <ul style="list-style-type: none"> <li>• Purposeful</li> </ul> -Listens to and seeks out varying perspectives as part of the think, decision making and problem solving. <ul style="list-style-type: none"> <li>• Advocacy</li> </ul> -Speaks confidently and is willing to respectfully voice opinions to advocate for self or others.	Enduring Understandings <i>Scholars will understand that...</i> U1...a foodservice operation must have written quality standards for every product purchased, known as SPECs. U2...it is the responsibility of the buyer to research for the best quality and price available on the market. U3...FIFO, labeling and dating needs to be enforced by the kitchen manager to control costs and quality of the goods stored and served. U4...ethics plays a role in the buyer's responsibilities.	Essential Questions <i>Scholars will consider such questions as...</i> Q1...What are the differences between a restaurant that does not use SPECs and a restaurant that does? Q2...How does a buyer research the products they intend to buy for their operation? Q3...Why is managing your resources by practicing proper storage techniques the most effective way of controlling costs? Q4...What are some of the unethical purchasing and selling practices you might find in the foodservice business?
<b>CDOS Standards (Career Development and Occupational Studies):</b> 1, 2, 3a, and 3b  <b>CCTC Standards (Common Career Technical Core)</b> Restaurants & Food/ Beverage Services Career Pathway (HT-RFB) 2,4,7,8,10		
<b>Performance Task:</b>  <b>Recipes and Costing Form Project:</b> Scholars will create a bank of recipes that they will use for their virtual restaurant. Each recipe will also be costed and a profitable sales price will be established. The scholars will store all recipes on their ePortfolio.		
<b>Formative Assessments:</b> Career Pathways programs will monitor universal employability skills for each scholar. These will be formally assessed with an Employability Profile.		

Unit 3- Marketing	Understanding	Essential Question
<b>Mission/Vision Alignment:</b> <ul style="list-style-type: none"> <li>• Tenacious</li> </ul> -Uses feedback to refine thinking or actions. <ul style="list-style-type: none"> <li>• Purposeful</li> </ul> -Listens to and seeks out varying perspectives as part of the think, decision making and problem solving. <ul style="list-style-type: none"> <li>• Advocacy</li> </ul> -Speaks confidently and is willing to respectfully voice opinions to advocate for self or others.	<p>Enduring Understandings <i>Scholars will understand that...</i></p> <p>U1...a SWOT (Strength, Weakness, Opportunity, and Threat) analysis is the first step in an effective marketing strategy.</p> <p>U2...the menu is the most powerful marketing tool a foodservice operation has.</p> <p>U3...the most effective ways to attract and keep customers.</p>	<p>Essential Questions <i>Scholars will consider such questions as...</i></p> <p>Q1...How would you use a SWOT analysis in the foodservice industry and how might you use one in your personal life?</p> <p>Q2...What role in marketing does the menu play?</p> <p>Q3...What the most effective ways to attract and keep customers?</p>
<b>CDOS Standards (Career Development and Occupational Studies):</b> 1, 2, 3a, and 3b  <b>CCTC Standards (Common Career Technical Core)</b> Restaurants & Food/ Beverage Services Career Pathway (HT-RFB) 2,3,4,5,7,8,9,10		
<b>Performance Task:</b>  <b>Menu Design and Restaurant Brochure Project:</b> The scholars will be building the marketing material for their virtual restaurant. They will create a functioning menu populated with the menu item they have selected. Along with the menu, each scholar will develop a brochure that will be used as an additional marketing tool for their virtual restaurant.		
<b>Formative Assessments:</b> Career Pathways programs will monitor universal employability skills for each scholar. These will be formally assessed with an Employability Profile.		

Unit 4- Employee Relations	Understanding	Essential Question
<b>Mission/Vision Alignment:</b> <ul style="list-style-type: none"> <li>Tenacious</li> </ul> -Uses feedback to refine thinking or actions. <ul style="list-style-type: none"> <li>Purposeful</li> </ul> -Listens to and seeks out varying perspectives as part of the think, decision making and problem solving. <ul style="list-style-type: none"> <li>Advocacy</li> </ul> -Speaks confidently and is willing to respectfully voice opinions to advocate for self or others.	<p>Enduring Understandings <i>Scholars will understand that...</i></p> <p>U1...job descriptions give employees a clear picture of what the job requires and what their duties and responsibilities will be.</p> <p>U2...the employee handbook allows the employer an opportunity to spell out all the norms and expectation of the operation.</p> <p>U3...operation policies and benefits afforded an employee will also be covered in the handbook.</p>	<p>Essential Questions <i>Scholars will consider such questions as...</i></p> <p>Q1...Why must every job have an accurate job description?</p> <p>Q2...Besides a description of all the jobs, what else is the handbook used for?</p> <p>Q3...What are some employee benefits you would look for in an entry level job and what are some you would expect in a higher level position?</p>
<b>CDOS Standards (Career Development and Occupational Studies):</b> 1, 2, 3a, and 3b  <b>CCTC Standards (Common Career Technical Core)</b> Restaurants & Food/ Beverage Services Career Pathway (HT-RFB) 1,2,3,4,5,6,7,8,9,10		
<b>Performance Task:</b>  <b>Employee Handbook for RYCE:</b> The culmination of the restaurant design is finished with the completion of the Employee Handbook. When the scholars have all the projects completed they will display them for school officials, our CTE partners and other local college and business leaders.		
<b>Formative Assessments:</b> Career Pathways programs will monitor universal employability skills for each scholar. These will be formally assessed with an Employability Profile.		

