

GRADE LEVEL: 9th - 10th

Prerequisites: None

COURSE DESCRIPTION

As the first class in the Culinary Arts pathway this course introduces and unpacks the elements of the industry; while identifying career and educational opportunities in the field. In a mix of class and lab based experiences you will begin to understand the vocabulary or language of culinary, how to perform basic hospitality services, and the required safety/sanitation and emergency procedures for the industry. The course also touches on the business components of a successful restaurant or food/beverage service and provides exposure to, and the opportunities to work on, professionalism, communication and teamwork skills needed to be a successful employee in the culinary industry.

- To develop an understanding of the basic principles of sanitation and safety and be able to apply them in the foodservice operations. - To reinforce personal hygiene habits and food handling practices that protects the health of the consumer. To perform mathematical functions related to foodservice operations.

COURSE SEQUENCE:

<u>Unit 1</u> What is Culinary Arts & Food Service	Unit 2 Culinary & Food Service Careers	Unit 3 Art & Science of a Chef	Unit 4 Inside the House	Unit 5 Service & Safety
---	--	-----------------------------------	----------------------------	----------------------------

Unit 1- Introduction to Culinary Arts & Food Service

In this unit the focus is on how food is fundamental to life. Not only does it feed our bodies, but it is embedded in every culture and society. In this unit, students learn all food culture, food history, and current food trends. They will also learn about the size and scope of the food service industry.

Enduring Understandings

Scholars will understand ...

U1. The rich history of Hospitality and Culinary throughout the world.

U2: Why Hospitality and Culinary are so important to the human experience

U3. How and why customer service is the foundation of all areas of Hospitality and Culinary

U4 How and why Hospitality & Culinary is directly linked to changes in global society

Essential Question

Why is food so important to me and to society?

Scholars will consider such questions as...

- What is Hospitality, what is Culinary and why are they in a relationship?
- How are hospitality and culinary woven into human history?
- How has the hospitality and foodservice industry changed over time and why?

ACQUISITION

Students will know...

- Culinary means "related to cooking", Culinary arts is the cuisine arts of food preparation, cooking, and presentation of food
- A culinarian is a person working in the culinary arts.
- Historical Outline of (Hospitality) Restaurant and Foodservice from Ancient Greece & Rome to today.
- Historical social and political events have impacted the hospitality and foodservice industry: *spice trades, agricultural revolution, renaissance, Stage coaches, rail road, industrial revolution, pasteurization, fast-food franchising*
- Food Service defines those businesses, institutions, and companies responsible for any meal prepared outside the home. This industry includes restaurants, school and hospital cafeterias, catering operations, and many other formats.
- The restaurant food and beverage industry makes up one of the largest and most lucrative sectors of hospitality and tourism
- The restaurant food and beverage industry can be divided into two major parts or segments: commercial and noncommercial.
- Commercial: Types of food service within this segment include restaurants, catering and banquets, retail, stadium, and airline and cruise ships
- Noncommercial Categories in this segment include schools and universities, the military, health care, business and industry, and clubs
- A complex food system connects food producers with consumers through a value chain starting with farm production and ending on consumers' plates.
- Economic contribution of the Restaurant Food & Beverage Industry
 - World, national, state, local economies
 - Generates large numbers of employees
 - Contributes to innovation in the foods system
 - Contributes to food affordability
 - Strong food sector and industry are vital to national security

Students will be skilled at...

- Define Culinary and Culinary Arts
- Describe the historical events that impacted the foodservice industry in the following time periods:
 - a. Ancient Greece and Rome
 - b. The Middle Ages
 - c. The Renaissance
 - d. Colonial North America
 - e. The Industrial Revolution
 - f. The Gilded Age
 - g. The 20th Century
- Define "food service" and give examples of where food service takes place
- Describe what the two segment of the foodservice industry
- Explain what impact the RFB has on the economy at all levels
- Diagram and identify the pieces of a complex food system connects food producers or "Farm to Plate"
- Describing and connecting the food service industries contributions to the economy at all levels.

PERFORMANCE TASK (PROJECT)	
Evaluative Criteria	Assessment Evidence
<p>Criteria for success: <i>What criteria will be used in each assessment to evaluate attainment of the desired results?</i> <i>Regardless of the format of the assessment, what qualities are most important?</i></p> <ul style="list-style-type: none"> • 	<p>PERFORMANCE ASSESSMENT <i>How will students demonstrate their understanding (meaning-making and transfer) through a complex performance task?</i></p> <p>Goal- To connect what you know and have learned about the history to culinary arts with a focus on food service (the serving of food to others for money) to historical events/inventions; to teach that information to an outside audience</p> <p>Role - High School Culinary Student</p> <p>Audience - Social Studies/ELA/Literacy teachers</p> <p>Situation - Throughout history, social and political events have impacted the hospitality and foodservice industry and vice versa.</p> <p>Product - Choose from one of these:</p> <p>1. Group activity: the Banquet</p> <ul style="list-style-type: none"> • Work with two other students to plan a typical Greek or Roman banquet. Your plan should include the menu, guests, and atmosphere. How would this be similar to a contemporary feast? How would it be different? • Work with two other students to research and diagram a “food-chain” for a popular food. <p>2. Independent activity- Choice 1: TimeLine</p> <ul style="list-style-type: none"> • Select a 20-year period of time between 1850 and today. Develop a timeline that indicates at least ten historical events in foodservice that took place during that period. • Connect the events of the French Revolution to the term restaurant <p>3. Independent Activity - Choice 2: Advancement in Food Service Write a brief paper on a discovery or advancement that you consider to be most important to the foodservice industry in the last 100 years.</p>

Unit 2 - Careers in Culinary & Food Service

In this unit you will explore the possible career areas inside the industry sector of food service and hospitality. As part of this unit we will look at the personality traits and professional/personal skills that are needed to succeed in the food service industry. Identify and describe the work ethic needed for career advancement in the food service industry (e.g., customer service skills, work schedules, travel/relocation, teamwork, communication skills, flexibility and adaptability etc.).

Enduring Understandings

Scholars will understand

U1 Why careers in Culinary and/or Restaurant Food and Beverage Services fall under the career cluster of Hospitality and Tourism

U2 How the Hospitality & Culinary world offers diversity and cultural connections that transfer to variety of career opportunities across the globe.

U3 What the possible career pathways are in the Hospitality and Tourism cluster

U4 The training, education and personal skill sets needed for a successful career in the industry

Essential Questions

Scholars will consider such questions as...

- What opportunities are there for careers in the hospitality and foodservice industry?
- Where are those opportunities?
- What are some entry-level jobs in the industry?
- What kind of training/education is needed for this industry?

ACQUISITION

Students will know...

- The Hospitality and Tourism Career Cluster focus: *management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services.*
- The hospitality and tourism cluster is composed of four career pathways: *lodging; recreation, amusements, and attractions; restaurant and food/beverage services; and travel and tourism.*
- The foodservice industry is the largest retail employment segment in the world.

Students will be skilled at...

- Defining the terms career cluster and career pathway
- Describing the Hospitality and Tourism Career Clusters focus and analyzing the elements of: *management, marketing, operations*
- Evaluating the impact of the food service industry on the labor market
- Identifying the types of business providing food service employment opportunities
- Understanding and explaining the difference between a job and a career

- | | |
|---|--|
| <ul style="list-style-type: none"> • Employment in food service can mean working as a personal chef for one person or planning a menu for a restaurant that serves hundreds of customers on a weekly basis. • Variety of job opportunities available in the food industry • Types of establishments providing foodservice employment opportunities: <i>restaurants, catering, retail, stadiums/arenas, convention centers, national & state parks, shopping plazas, tourist attractions, health services, schools & universities, military, hotels and cruise ships</i> • Careers in food service are divided into two categories: <i>front of the house, back of the house</i> • Common Front of the House careers: <i>restaurant and food service managers, servers, hosts/hostesses, cashiers, bar staff, busers</i> • Common Back of the House careers: <i>Executive Chef, Sous Chef, Line Cook, Pastry Chef, dishwashers, bookkeepers, purchasers, dieticians and menu planners</i> • Entry-level positions in the foodservice industry include: <i>host/hostess, server, quick-service counter, server, buser, prep cook, and dishwasher.</i> • Education/Training options: <i>on-the-job, certifications, associates degrees, bachelors and masters degrees</i> • Working conditions vary depending on the type of business: <i>restaurant, hospital, cruise ship, etc.</i> • Soft-skills or personal skills that are a must in the industry: <i>positive attitude, safety minded, good customer service skills, ability to communicate effectively, ability to learn quickly and multitask, flexibility, enthusiasm</i> | <ul style="list-style-type: none"> • Outlining education opportunities available after high school graduation • Investigating employment opportunities in culinary arts Defining and describing the careers for: front of the house, back of the house food service careers • Categorize and compare various careers in food service • Evaluate the education/training needed for a variety of careers in foodservice • Analyze the advantages and disadvantages of the working conditions and of various careers in the foodservice industry • Create a career action plan for a position(s) at various levels in the pathway • Construct a list of soft-skills or personal skills that are essential to all workers in the food service pathway |
|---|--|

PERFORMANCE TASK (PROJECT)

Evaluative Criteria	Assessment Evidence
<p>Criteria for success: <i>What criteria will be used in each assessment to evaluate attainment of the desired results? Regardless of the format of the assessment, what qualities are most important?</i></p> <ul style="list-style-type: none"> • 	<p>PERFORMANCE ASSESSMENT <i>How will students demonstrate their understanding (meaning-making and transfer) through a complex performance task?</i></p> <p>Goal- <i>Culinary Career’s Showcase - to be presented as a recruitment tool for entry level careers in the industry</i></p> <p>Role - Recruiter for a local large food service employer</p> <p>Audience -High School Students</p> <p>Situation - You are working with a large food service employer as a recruiter and you are looking to create a Culinary/Food Service Career Showcase that will explain and encourage high school students to apply for the entry level jobs at your company.</p> <p>Product -<i>Given a list of hospitality and foodservice careers, students will choose a specific entry level career, research the career and create a few slides to explain that career to an audience of high school students.</i></p> <p><u>Research:</u> Each career profile should include in-depth information on working conditions, education, income, and local businesses that are hiring for that position. There needs to be one interview with a real person working in that occupation</p> <p><u>Presentation</u> Create a minimum of two slides that summarize your findings in bullets, including a picture or pictures of someone working in this position and one quote or comment from the interview on ONE personal skill that is essential to keeping your job in that position.</p>

UNIT 3- ART OF A CHEF

In this unit the focus is on the leaders in the field of Culinary Arts/Restaurant Food Service Industry. They will investigate the importance of professionalism and outline the qualities of a professional culinarian or chef including the ins and outs of a professional chef from top to bottom and everywhere in between.

Enduring Understandings

Scholars will understand that...

U1 Chefs and culinary entrepreneurs role in leading and driving change within the field of culinary arts.

U2 Culinary chefs/professionals have a variety of specialty areas they can focus their talents towards

U3 The culinary industry wouldn't be what it is today without the ideas and inspirations of the individuals who have influenced the direction of the industry.

Essential Questions

Scholars will consider such questions as...

- Is cooking a talent or skill?
- What are the ranks of chefs?
- What skills and qualities do you need to be a chef?
- What's the difference between a cook and a chef?
- What is the job description of a chef?
- What defines you as
- Who has played a major role in the culinary industry then and now chef?

ACQUISITION

Students will know...

- Skills/Positions/Responsibilities/Pros-Cons:
 - Chef (Executive chef), Sous chef (Assistant chef), Station chefs, Sauté chef , Fish chef (poissonnier) , Roast chef (rôtisseur), Grill chef (grillardin) ,Vegetable chef (entremetier), Pastry Chef, Roundsman (tournant) or swing cook, Expediter or announce, Communard, Commis (apprentice or stager)
- Kitchen Brigade Systems
- Apprenticing/Internships
- Culinary artists are responsible for skilfully preparing meals that are as pleasing to the palate as to the eye.
- Other culinary professionals additional job opportunities
 - Food and beverage manager
 - Restaurant consultants and design specialist

Students will be skilled at...

- Assessing salaries, duties, work environment, job outlook for these careers
- Research famous chefs and entrepreneurs in the food service industry and note their accomplishments
- Defining: *Apprentice, Chef, Cuisine, Entrepreneur, Kitchen Brigade, Internships, Professionalism*
- Analyze the advantages and disadvantages of the working conditions and of various careers in the foodservice industry
- Analyze the relationship of effective management as a chef on productivity, workplace atmosphere, consumer and guest satisfaction, and business growth
- Understand the various types of entrepreneurial opportunities in the food service industry.

- Salespeople for food supply, kitchen equipment, and new products
- Teachers
- Food writers and critics
- Food stylist and photographers
- Research and development kitchens
- Entrepreneurs
 - Definition
 - Personal skill sets of successful entrepreneurs
 - The role of entrepreneurs in Culinary as leaders of new ideas and new jobs in the field
- Impact of Media on Chef's

PERFORMANCE TASK (PROJECT)

Evaluative Criteria

Criteria for success:

*What criteria will be used in each assessment to evaluate attainment of the desired results?
Regardless of the format of the assessment, what qualities are most important?*

-

Assessment Evidence

PERFORMANCE ASSESSMENT

How will students demonstrate their understanding (meaning-making and transfer) through a complex performance task?

Goal- To create a Culinary Wall of Fame set of posters of famous Chefs from various time periods that will be part of a display rotation in Metals Cafe throughout the year for both decoration and educational purposes.

Role - Front end manager in charge of marketing for a restaurant that's speciality is creating dishes from famous Chefs in a rotating menu. As part of the theme the restaurant has a featured "Artist/Chef" wall where an educational poster of the chef being featured will hang. This same poster will be made into laminated table cards as well.

Audience - Customers and staff at Metal's Cafe

Situation - The culinary industry wouldn't be what it is today without the ideas and inspirations of the chefs who have created a legacy for themselves in Culinary Arts. It is important to understand where these chefs come from, what inspires them and what their signature dish is to fully understand the influence they've had on today's cuisine. Anyone wanting to pursue a career as a chef needs to know who these influencers are and what they are known for as well as who might be the next great influencer in the field and why.

	Product/Research <ul style="list-style-type: none"> • Photos of Chef • Background - why they chose the cuisine/cooking style • Signature dish/cuisine (Center of the Poster) • Books published (cookbooks, biography)/Media Presence Shows • Restaurants owned • Awards for accomplishments/Recognitions
--	---

UNIT 4- INSIDE THE “HOUSE”

In this unit the focus is on the various types of restaurants that prepare and serve meals to customers. They will learn that the careers inside of those restaurants are based on two categories: front-of-the-house and back-of-the-house. As they tour through each of these “houses”, they will learn about the setup of each and careers available in each area of the house.

Enduring Understandings

Scholars will understand ...

U1 All employees across the industry must meet some basic expectations to ensure that restaurant and foodservice operations are successful from day to day.

U2 How food service businesses are categorized based on the specific methods they use when preparing and serving food.

U3 What the various departments in a food service facility are and how they contribute to the economic success of the business

Essential Questions

Scholars will consider such questions as...

- What are the basic expectations for all employees in the restaurant and foodservice industry?
- What is teamwork?
- What are ethics, and why are they important to a business?
- How do employees’ roles and jobs impact a company’s goals

ACQUISITION

Students will know...

- Food Service includes:
 - restaurants, coffee shops, fast food chains, food outlets in hotels, catering firms, and a host of other establishments
- Restaurant types: quick-service, fine-dining, casual, theme restaurants, buffets, and cafeterias
- Definition and structure of: Front of the House, Back of the House
- Management:
 - responsibilities of management: ensuring safe work practices and conditions and complying with important laws and regulations
- **Front of House**
 - Careers: *Host/hostess, Bartender, Server, Food runner, Busser, Bar-back, Sommelier, Headwaiter/head waitress, General manager, FOH manager*
 - 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
 - Not just serving the customer but also: *Decor, Design, Floor plan, Menu, Website, Safety*
 - FOH locations include: *Parking lot, Landscaping, Entryway, Waiting area, Host/hostess station, Bar, Dining room, Outdoor seating, Restrooms*
- **Back of the House**
 - Careers: *Dishwasher, Line cook, Expeditor, Sous chef, Head chef, Kitchen manager, BOH manager, Maintenance, Delivery driver*
 - Is in constant motion from open to close
 - Not just preparing food but also: *inventory, waste/spoilage, engagement & motivation, relationships, safety*
 - BOH locations include: *Kitchen, Storage, Offices, Break room, Employee restrooms, Delivery staging area, Mechanical room/outdoor area*

Students will be skilled at...

- Defining front and back of the house
- Giving examples of careers/jobs in both FOH and BOH
- Describing the basic duties of the various jobs/careers in the FOH and BOH
- Analyze the advantages and disadvantages of the working conditions and of various careers in the food service industry

PERFORMANCE TASK (PROJECT)	
Evaluative Criteria	Assessment Evidence
<p>Criteria for success: <i>What criteria will be used in each assessment to evaluate attainment of the desired results?</i> <i>Regardless of the format of the assessment, what qualities are most important?</i></p> <ul style="list-style-type: none"> • 	<p>PERFORMANCE ASSESSMENT <i>How will students demonstrate their understanding (meaning-making and transfer) through a complex performance task?</i></p> <p>Goal- Generate a Career Map for either the FOH or BOH, which includes entry level up to management/ownership level.</p> <p>Role - You are a freshman in the Culinary Arts program and unsure what career(s) might interest you in Food Service.</p> <p>Audience - Instructor, student and parent/ACAP advisor</p> <p>Situation - You are a freshman in the Culinary Art program at your high school. You are taking the first class to see if you might want to have a career in culinary. So far you have learned the history and background of Food Service. You have also learned about the two basic areas in any food service establishment - Front of the House and Back of the House. Now it is time for you to dig deeper into a career area in Food Service.</p> <p>Product - You will be creating a career map for what you think might be a dream job in the field. Starting at the top (your dream job), you will then need to research the career in order to make a list of the positions you'll need to from entry - level up to your dream job, keeping in mind opportunities where you can combine your love of something else (art, science, math, business) as part of your dream. This map will include:</p> <ul style="list-style-type: none"> - <u>Position Profiles</u>: Names, necessary skills, experience, training, certifications, earnings for each position on the map

- | | |
|--|---|
| | <ul style="list-style-type: none"> - <u>Self Assessments</u>: skills/personality assessments that should be connected to the career(s) on the map showing how your personal skills, attributes, goals fit the career(s) being mapped - <u>SMART Goals</u> - one goal for each career on the map that uses the SMART goal setting model: Specific, Measurable, Attainable, Realistic, Timely. The goals must include the education/training needed to move to that career - <u>Presentation Script</u>: a brief script that you will use to present your Career Map to your audience which can include: Instructor, Classmates, Parent/Guardians and/or Advisor |
|--|---|

Unit 5 - Service & Safety

In this unit they will begin to understand that when people dine out, they expect to have a good time. But even more importantly, they expect to eat tasty, wholesome, safe food in a clean environment, served by a pleasant staff. Therefore service and safety in the front and back of the house are the cornerstone of culinary arts.

Enduring Understandings

Scholars will understand that...

U1 Practicing safety and sanitation successfully is critical to a career in the field of Culinary Arts

U2. There are both internal and external customers in any business; successful employees anticipate customers' needs and accommodate them

U3. Customer feedback is essential to survival in the foodservice/hospitality industry.

U4 Professional communications and ethical behavior guide should guide all interactions between customers and employees

Essential Questions

Scholars will consider such questions as...

- What does "watch what you eat" really mean?
- How can a person prevent getting sick from foodborne illnesses?
- Why is good personal hygiene such an essential practice when working around food?
- How can knowledge of Safety and Sanitation lead to increased career opportunities in the field of Culinary Arts?
- What's the Difference between Friendly and Customer Friendly?
- How do you define "customer experience"?
- How would you deliver great customer experience and keep it going?
- Do you have a future in Customer Service?
- Does a restaurant theme affect customer service?

Students will know...**General Safety/First Aid**

- Personal Hygiene in Food Service: clothes, hair, jewelry, handwashing, illness, wounds
- Standards of personal grooming and hygiene required by local, state, and federal health and safety codes

Food Safety

- Safe and sanitary procedures in all food handling, including food receiving, storage, production, service, and cleanup.
- Contamination Basics: *direct, cross, biological hazards (toxin, pathogens)*
- Food Borne illness: *bacteria (FAT/TOM), Viruses, Parasites, Fungi.Molds, Yeast*
- Physical Hazards:*glass, metal, hair, wood*
- Pest Management: *Storage, Garbage, Temperatures*
- HACCP, or Hazard Analysis Critical Control Point, is the system used to keep food safe on its journey from the kitchen to the table.

Customer Service

- **5 Pillars of Customer service** - making customers feel: welcomed, valued and respected, part of your community, doing business with you is easy, that you have a mutual relationship, that your employees love working there. Action or strategies to achieve these pillars
- Importance of customer service to the success of the food service establishment.
- Common customer complaints and the service solutions for preventing or resolving complaints.
- Roles of management and employees in effectively meeting the needs of culturally and generationally diverse customers
- Methods to develop and maintain long-term customer relations.

Students will be skilled at...**Food - Workplace Safety**

- Identify possible culinary workplace safety issues.
- Explain fire safety equipment and emergency procedures.
- Describe first aid measures for burns, wounds, and choking.
- Identify four types of personal injuries that foodservice workers must help prevent.
- Describe the sources of food contamination.
- Identify sources of chemical food contamination.
- Illustrate how to manage pests in a kitchen setting.
- Define sanitation
- Describe the biological sources of food contamination
- Identify cleaning products commonly used in the foodservice industry.
- Explain the proper use of gloves.
- Demonstrate appropriate personal hygiene for the workplace.
- Illustrate proper personal health practices
- Explain the purpose of the HACCP system
- Explain the difference between cleaning and sanitizing
- Explain the importance of contact time when sanitizing kitchen equipment

Customer Service/Safety

- Identify and describe the basic procedures for the safety of employees and guests, including the procedures for emergency situations
- Understand the concept of exceptional customer service and know ways of anticipating the needs and desires of customers to exceed their expectations
- Interact with customers in a positive, responsive, and professional manner
- Identify and describe methods to develop and maintain long-term customer relations

- Use critical thinking to write scripts for customer service scenarios
- Apply the positive communication techniques when responding to customers

PERFORMANCE TASK (PROJECT)

Evaluative Criteria

Criteria for success:

*What criteria will be used in each assessment to evaluate attainment of the desired results?
Regardless of the format of the assessment, what qualities are most important?*

-

Assessment Evidence

PERFORMANCE ASSESSMENT

How will students demonstrate their understanding (meaning-making and transfer) through a complex performance task?

Goals- Transfer their learning on the five pillars of Customer Service to create visuals for each pillar that describe the pillar, and give examples of success and failure under each pillar. Strengthen the skills needed to be part of a successful team.

Role - You and your team are looking to manage/start a food service business.

Audience - Restaurant/Food Service Managers who have extensive experience in customer service who are serving as your mentors

Situation - In order to gain the funding/positions for your team you must be able to explain what the Five Pillars of Customer Service are and how you will go about making sure that you meet all of these in order to have a successful Food Service establishment.

Product

- Visual Representation of each of the Five Pillars that includes examples/scenarios of how you and your team plan to work together to achieve each pillar.
- Presentation from the team on your plans

NOTE: This is a portfolio piece that will go in your Culinary Portfolio