

FOLSOM CORDOVA UNIFIED SCHOOL DISTRICT

COURSE OUTLINE CULINARY ARTS

Date: April 2005

Subject Area: Home Economics Careers and Technology

Grade Levels: 11-12

Course Length: 1 year

Grading: A-F

Number of Credits: 5 per Semester

Prerequisites: None

Lab Fee: \$10.00 per quarter/ \$20.00 per semester

COURSE DESCRIPTION:

This course prepares students with Serve Safe Certification, food production and preparation, customer service, and teamwork skills for employment. The Culinary Arts effectively prepares students with the knowledge, skills, attitudes and behaviors needed to successfully enter the job market or transition to postsecondary education programs at a community college, private, and/or four-year college or university. Instruction includes topics such as Serve Safe knowledge concerning safety and sanitation; planning, selecting, storing, purchasing, preparing, testing, serving, and selling of quality food and food products. Additional areas of study include nutrition values, use and care of commercial equipment, management of food establishments, cost and profitability analysis, side work and customer orders, and handling cash and credit transactions.

GENERAL GOALS/PURPOSES:

Student will:

- Continue to apply skills learned in math, English, social science, and science as found in the area of foods and nutrition
- Have the opportunity to be Serve Safe Certified while learning safety and sanitation techniques to assure quality food service
- Prepare foods that are nutritious and healthy
- Learn to work cooperatively with others in the completion of laboratory and group work
- Explore career opportunities in the area of Food Service and Hospitality
- Earn certification and learn skills that will enable them to gain employment in the area of Food Service and Hospitality
- Create a student run café to serve the staff of the high school
- Gain experience in good service through the café established by the Culinary Arts

STUDENT READING COMPONENT:

Students will:

- Read chapters in the textbook and related information associated with coursework
- Read and interpret recipes and equipment instructions
- Use the Internet as a research tool related to topics covered in class

STUDENT WRITING COMPONENT:

Students will use the following in all assignments:

- Complete sentences
- Correct spelling and punctuation

- Correct grammar and usage
- Use of new vocabulary
- Clear and concise expression of ideas

STUDENT ORAL COMPONENT:

Students will construct, complete, and present oral presentations during the school year related to class content.

DETAILED UNITS OF INSTRUCTION:

Fall Semester:

1. General workplace skills
 - SERVE SAFE skills and certification
 - Employer expectations
2. Sanitation and food handling
 - Using safe and sanitary procedures in food handling
 - Appropriate procedures for sanitizing work surface, tools, utensils, and equipment
3. Safety regulations and emergency procedures
 - Types and causes of accidents
 - Procedures for handling accidents
4. Effective communication
 - Verbal and nonverbal communication in the workplace
 - Etiquette in business
5. Career paths and job seeking strategies
 - Careers related to Food Service and Hospitality
 - Career ladder
6. Food service and hospitality industry awareness
 - The role and function of segments of the food service and hospitality industry
 - Personal traits and skills required for career in the industry
7. Technology: tools, utensils, appliances and equipment, and computers
 - Identification of tools, utensils, appliances and equipment and their functions
 - Using food production equipment appropriately and safely
8. Nutrition
 - Describe nutritional principles and concepts
 - Interpreting nutritional or ingredient information from food labels and nutrition formation sheets

Spring Semester:

9. Facilities management
 - Operational checklists
 - Organization of work and work stations
10. Food and beverage production and preparation
 - Identification and categorization of food and bakery ingredients
 - Measuring and weighing ingredients according to recipe specifications
 - Accurately preparing recipes according to directions and procedures
 - Using a variety of food preparation and baking techniques that result in consistent products
11. Customer service and guest relations
 - Principles of customer and guest service
 - Anticipating and responding to customer/guest requests or complaints
12. Management skills
 - Identifying and analyzing multiple roles in the workplace

- Identifying and applying management strategies
13. Marketing and guest perceptions/interactions
- Explaining marketing strategies
 - Creating advertising that draws the customer to the product
14. Cost Analysis
- Calculating recipe costs and pricing per portion
 - Analyzing customer perception of value and its relationship to profit and loss
15. Profitability analysis
- Actual figuring the cost per cover of café and all foods prepared on lab days
 - Describing the importance of the menu as the primary source of revenue generation and cost control
16. Entrepreneurship
- Investigating available resources that assist in setting up small businesses
 - Outlining steps in setting up and starting a business
17. Teamwork and leadership
- Developing teamwork, leadership, and citizenship skills by participation in FHA-HERO activities
 - Assessing how leadership and team work skills enhance employability

THIS COURSE WILL PREPARE STUDENTS FOR THE CAHSEE AND/OR THE FCUSD EXIT EXAM:

Writing, Reading, and Math

We support the skills taught in the math and English courses through teaching the application of these skills to the real world.

LAB FEE:

\$10.00 per quarter / \$20.00 per semester for take home items

SUBJECT AREA CONTENT STANDARDS TO BE ADDRESSED:

Standard 1: Food Service and Hospitality Industry Awareness

Students will understand the breadth of the food service and hospitality industry including career opportunities and the role of this industry in the local and state economics

Standard 2: Professional Standards / Dignity of Work

Students will understand what constitutes professional behavior image and standards

Standard 3: Facilities and Equipment

Students will understand the selection, use and care of safe and efficient facilities, and sanitation

Standard 4: Meal Management

Students will understand the principles of food purchasing and meal management

Standard 5: Food Preparation

Students will understand the principles of food preparation

Standard 6: Sanitation and Food Handling

Students will understand the principles of maintaining food safety and sanitation

Standard 7: Food and Culture

Students will understand that culture influences food choices etiquette

Standard 8: Facilities Management

Students will understand the operational procedures that result in a well-maintained and clean facility

Standard 9: Food Production and Technology

Students will understand food production, processing, distribution methods, and the relationship of those techniques to the food supply

Standard 10: Customer Service and Guest Relations

Students will understand factors that contribute to exceeding customers' and guests' expectations

Standard 11: Nutrition

Students will understand approved dietary guidelines and ways in which food preparation affects nutritional values

Standard 12: Teamwork and Leadership

Students will understand the teamwork and leadership concepts and skills needed to succeed in work, personal, family, and community life.

DISTRICT ESLRs TO BE ADDRESSED:**Students Will Be:****Self-Directed Learners –**

- Read and write independently as well as with the class
- Think on their own as to following directions given in class
- Take what they learned in class and prepare meals for their family
- Get assigned work when they are absent from class
- Choose and create menus that will be appetizing to the teachers and staff or the student run Café

Constructive Thinkers –

- Take what has been learned in class and apply it to the real world of work
- Be able to adjust recipes and prepare them in class and at home
- Take what has been demonstrated for them and duplicate it in their kitchens
- Be creative on 'cooks choice' days and try new foods, not the same old things they already know how to prepare

Effective Communicators –

- Express their ideas and what they've learned in written and verbal communications
- Discuss and plan weekly lab duties to complete tasks
- Listen and respond to lab partners in keeping the kitchens safe

Collaborative Workers –

- Work in groups to accomplish assigned tasks
- Create foods and menus according to recipes
- Create the day's menu/recipe(s) according to duties and lab plans
- Volunteer to help out when a group member is not in class

Quality Producers/Performers –

- Take pride in class assignments
- Be willing to sample all food prepared in class
- Follow directions and complete the recipes
- Be able to work alone and in a group to finish tasks

Responsible Citizens –

- Be in class on time and be ready to work/learn
- Follow class safety guidelines
- Measure accurately and not waste food
- Respect the different likes and dislikes of others in class