

WARREN COUNTY SCHOOL DISTRICT

Planned Instruction

Course Title: Food Service Production and Management

Course Number: 00906(AM) 00956 (PM)

Suggested Educational Level(s) 10-11-12

Suggested Periods Per Week: 15 (3 per day) **Length of Period:** 40 mins. per period

Suggested Length Of Course: 3 successive years

Units Of Credit (If Appropriate): 3 per year/9 total

Date Written: February 2005 **Date Approved:** May 9, 2005

Date Reviewed: Winter 2004/2005 **Implementation Year:** 2005-2006

Teacher Certification Required: Vocational-Quantity Foods

Standards Addressed (code): Career Education and Work: 13.1.11ABCDEFG, 13.2.11 D, 13.3.11A

Science and Technology: 3.2.12D, 3.7.12AB

Math: 2.2.11ACDE, 2.3.11AC, 2.5.11BC

Reading, Writing, Speaking, and Listening: 1.1.11EA, 1.4.11E, 1.5.11BF, 1.6.11EA

Relationship to Other Planned Instruction:

Prerequisites: Food Service, year one (1), requires all students to have successfully completed all 9th grade curriculum. For a student to be enrolled in Food Service Two (2), he/she must have successfully completed Food Service one (1). For students to enroll in Food Service three (3), he/she must have completed Food Service two (2).

Special Requirements: The ability to use “head and hands together” is very important. Applied math, science, **health, safety, and sanitation training** and communication skills are also vital to this career field.

Writing Team Members: Sylvia Larson, Mark Lindberg

Standards addressed:

13.1.11.ABCDEFG

Career Education and Work

- A. Analyze career options.
- B. Analyze how the changing male/female roles relate to career changes.
- C. Evaluate opportunities for career preparation.
- D. Justify the selection of a career.
- E. Evaluate opportunities for secondary to post-secondary training or work.
- F. Evaluate career plan using decision-making skills.
- G. Analyze opportunity cost/benefit of continuous learning.

13.2.11.D

Career Acquisition (Getting a Job)

- D. Identify sources of health, safety practices and their effect on the work environment.

13.3.11.A

Career Retention (Keeping a Job)

- A. Analyze work habits needed to advance within a career.

3.2.12.D

Inquiry and Design

- D. Analyze technological process to solve problems.

3.7.12.AB

Technological Devices

- A. Apply advanced tools, materials, and techniques to answer complex questions.
- B. Evaluate appropriate instruments and apparatus to accurately measure materials.

2.2.11.ACDE

Computation and Estimation

- A. Develop concept and procedures with numbers in problem-solving situations.
- C. Estimate values of related quantities.
- D. Describe and explain computations using estimates.
- E. Recognize the degree of precision needed in calculating numbers.

2.3.11.AC

Measurement and Estimation

- A. Select and use appropriate tools to measure to the degree of accuracy required.
- C. Demonstrate the ability to measure with precision.

2.5.11.BC

Mathematical Problem-Solving and Communication

- B. Use symbols, mathematical standards to communicate procedures.
- C. Present mathematical procedures clearly and correctly.

1.1.11EA

Learning to Read Independently

- E. Establish a reading vocabulary to identifying new words. Use a dictionary/reference
- A. Locate various texts, media for assigned projects before reading.

1.4.11E**Types of Writing**

- E. Write a personal resume.

1.5.11BF**Quality of Writing**

- B. Write using well-developed content appropriate for the topic.

1.5.11.F

- F. Edit writing using the conventions of language.

1.6.11.AE**Speaking and Listening**

- A. Listen to others, ask clarifying questions, take notes.
- E. Participate in small and large group discussions and presentations.

COURSE DESCRIPTION: The Food Service Production and Management Program is an instructional program that prepares students for employment and/or post-secondary training related to commercial, institutional, and other food industry occupations at entry level. Instructional and specialized learning experiences include theory and applications related to planning, selecting, purchasing, preparing (cooking and baking), and serving of quantity food and food products; nutrition, use and care of commercial equipment, **HACCP-Hazard Analysis and Critical Control Points Program, Food Safety Certification Training (Serve Safe)**. Practical experience is a major part of the course through the operation and management of a complete restaurant and kitchen facility. Upon completion of this three-year program, students will be prepared for entry-level positions in the food service industry or advanced study at a culinary institute or college. Professional attitudes will be developed through the VICA Club and class activities.

Outline of Content Sequence and Recommended Time:**Year 1:****Orientation:**

- a. identify the food service industry
- b. identify the people of food service
- c. identify food service careers

Hygiene, Sanitation:

- a. identify terms and definitions
- b. practice personal hygiene, kitchen safety practices
- c. identify fire safety, sanitizing practices

Nutrition:

- a. identify terms and definitions
- b. identify food nutrients
- c. identify food guide pyramid

Tools and Equipment:

- a. identify terms and definitions
- b. identify knives and small kitchen tools
- c. identify small and large food service equipment
- d. operate and clean dishwasher, coffee machine and serving equipment

Products of the Bake Station:

- a. identify terms and definitions related to baking
- b. identify terminology and techniques
- c. identify abbreviations, standard measurements, bake scale
- d. prepare the three basic types of cookies
- e. demonstrate load and unload oven racks

Prepare Miscellaneous Food Items:

- a. make cooked puddings, custards
- b. make coffee, tea, and other beverages
- c. make dessert sauces

Cake and Specialty Desserts:

- a. identify terms and definitions
- b. identify equipment used in decorating
- c. prepare decorating icing and cake layers for decorating

Table Service:

- a. identify terms and definitions
- b. identify different types of service
- c. set a table using standard techniques
- d. greet and seat guests
- e. demonstrate carry loaded tray
- f. write a guest order using a guest check
- g. operate cash register, demonstrate making change

Bus Person:

- a. demonstrate safety and sanitation practices
- b. demonstrate cleaning tables; loading bus boxes

Dish Worker:

- a. demonstrate safety and sanitation practices used in the dish station
- b. describe proper water temperatures
- c. demonstrate dish machine operation; racking and stacking
- d. demonstrate safety practices when using disinfecting agents
- e. demonstrate the use of a three-bin sink

Year 2:**Safety and Sanitation:**

- a. describe and apply principles of prevention of food poisoning

- b. know correct procedures to avoid accidents
- c. identify the five HACCP principles
- d. establish a record keeping system to document HACCP system

Tools and Equipment:

- a. process foods in pots and pans
- b. operate and clean – ovens, gas range, grills, fryers, meat slicer, food chopper
- c. operate broiler, microwave oven

Fruit, Appetizers, Salads, and Salad Dressing:

- a. identify types of fruit and describe common use
- b. receive grade and store fruit
- c. prepare – fruit recipes, appetizers (cold and hot), spreads, relishes, dips, garnishes
- d. prepare leaf greens, vegetables, gelatins, salad meats, salad seafood, salad dressings

Cheese Preparation:

- a. identify characteristics and uses of cheeses
- b. prepare hot and cold foods with cheeses

Prepare and Cook Sandwiches:

- a. slice meat, cheese, and other items
- b. prepare and assemble cold, hot, and grilled sandwiches
- c. demonstrate safety when using meat slicer

Soups and Stocks:

- a. prepare thin and thick soups
- b. prepare white and brown stocks
- c. prepare chicken, beef, vegetable and fish stock

Breads and Biscuits:

- a. identify and describe use of baking ingredients
- b. prepare quick breads, cake and yeast type donuts
- c. demonstrate the principle of yeast fermentation

Prep Station (Cooks Helper)

- a. weigh and measure foods
- b. portion control, using scales, measures, ladles
- c. cut fresh produce
- d. bread/batter foods
- e. demonstrate correct storage and labeling of foods

Pastry Helper:

- a. prepare pie dough, pie fillings, (fruit, custard, creams)
- b. prepare two crust, one crust
- c. prepare pastries
- d. prepare fruit cobblers and crepes
- e. prepare yeast dough – bread, rolls

Year 3:**Safety and Sanitation:**

- a. complete 30-hour Food Safety Certification Program

Planning Meals:

- a. demonstrate knowledge of different factors which influence food habits
- b. apply the basic food groups to meal planning
- c. list and describe the importance of nutrients in diet
- d. determine recipe yield
- e. adjust recipes to group size
- f. convert ingredients into large and smaller equivalents
- g. use liquid and dry measures
- h. make recipe emergency substitutions

Breakfast Preparation and Batter Cooking:

- a. prepare breakfast eggs, meats, potatoes, toast, and English muffins
- b. prepare fruit juices and cereals
- c. identify and describe types of batters
- d. prepare pancakes, waffles, crepes
- e. prepare batters for batter-dipped recipes
- f. prepare batter for fritter batter and dumpling recipes

Herbs, Spices, and Seasonings:

- a. identify characteristics and uses of herbs
- b. identify characteristics and uses of spices
- c. season food with herbs and spices

Vegetable and Potato Preparation:

- a. prepare fresh, frozen, dried, canned vegetables
- b. prepare all types of potatoes

Pasta Preparation:

- a. identify and describe types of pasta
- b. prepare pasta entrees and sauces

Grand Sauces and Gravies:

- a. demonstrate knowledge of grand sauces
- b. prepare – roux thickening sauces, tomato sauces, hollandaise sauce, gravies

Meats and Poultry Products:

- a. prepare beef
- b. identify various cuts of veal/prepare pork
- c. identify cuts of lamb
- d. prepare chicken and turkey
- e. identify various cooking methods for duck and goose

Fish and Shell Fish:

- a. identify and describe the variety and market forms of fish
- b. purchase and store shellfish
- c. prepare fresh water fish (lean and fat)
- d. prepare salt water fish (lean and fat)
- e. prepare mollusks
- f. prepare shellfish

Restaurant Management:

- a. price orders
- b. balance the days receipts
- c. calculate portion cost
- d. determine food cost percentage
- e. price a menu
- f. calculate profit and loss
- g. plan and organize a banquet

Job Seeking/Keeping Skills:

- a. complete an employment application
- b. prepare a resume
- c. write a letter expressing interest in employment
- d. interview for employment

Specific Educational Objectives to be Taught:

The student will be able to:

- 1. Practice safety and sanitation standards for food production.
- 2. Select and use the proper equipment needed in the food labs.
- 3. Read and prepare a standardized recipe.
- 4. Evaluate a food product according to standards.
- 5. Select the proper grade of food products.
- 6. Problem solve typical food production problems.
- 7. Identify and prepare American and European settings.
- 8. Employ proper serving techniques.
- 9. Determine the cost factors in food production.
- 10. Use proper communication skills with guests and fellow employees.
- 11. Follow nutritional guidelines.
- 12. Demonstrate the multi-tasks of a food service worker.

Formative Assessments:

Teacher-generated tests, quizzes, Food Lab assignments

Summative Assessments:

A written final is given to first year and second year students.

All completers of Food Service Production and Management will be evaluated by a written and performance test developed by the National Occupational Competency Testing Institute. Students who score higher than the state norm will receive the Pennsylvania Skills Certificate, signed by the Governor. Third year students who complete the Serve Safe course, and successfully pass the test will receive the Food Employee Certification certificate from the Commonwealth of Pennsylvania Department of Agriculture, Bureau of Food Safety and Laboratory Services.

Required/Approved Textbooks and Materials:

Book Title: Culinary Essentials

Publisher: The McGraw Hill Companies, Inc.

ISBN #: 0-07-869070-6

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Date of Adoption: 2006

Materials: All clothing, equipment, food supplies, restaurant supplies, and instructional and safety materials necessary for the fulfillment of the course content listed above.

Food Production and Management Safety Program

1. General Safety Kitchen Labs
2. Daily Safety requirements
3. Class safety and sanitation requirements
4. Safety modules from textbook and interactive video programs including assessment
5. HACCP Hazard Analysis Critical Control Point instructional series
6. Serve Safe certification