

## Wallenpaupack Area School District

### Wallenpaupack Area High School

**Course Title:** Food Service & Technical Education Level I

**Length of Course:** Year Long - 2 Credits

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#### District Policies:

***Academic Integrity:***

Academic integrity is essential to the success of an educational community. Students are responsible for learning and upholding professional standards of research, writing, assessment, and ethics in their areas of study. Written or other work which students submit must be the product of their own efforts and must be consistent with appropriate standards of professional ethics. Academic dishonesty, which includes cheating, plagiarism, multiple submissions and other forms of dishonest or unethical behavior, is prohibited.

***Assessment:***

The goal of grading is to report student progress and achievement to the parents to strengthen the home-school connection. The grade should accurately reflect the student's performance in mastering the PA Standards and the WASD curriculum.

***Attendance:***

Regular school attendance is vitally important to academic success. Not only does attendance reinforce and enrich the learning process; it also establishes patterns and attitudes that will carry forward into adult work habits. Regular, consistent attendance is a prerequisite to successful school life. Children should be absent only in cases of illness or emergency.

***Special Education:***

Our commitment to each student is to ensure a free appropriate public education which begins with the general education setting, with the use of Supplementary Aids and Services. Inclusive education describes the successful education of all students with the appropriate supports and services to participate in and benefit from the general classroom settings and other educational environments.

**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 that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments.

#### Pennsylvania State Standards:

This program offers the curriculum framework as prescribed by the Program of Study for CIP 12.0508 Institutional Food Worker Task Grid.

#### Course Objectives:

This course is an introduction to the food service industry. Specialized learning experiences include theory, laboratory work and experiences planning, selecting, purchasing, preparing and serving of food and food products. Instruction that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments

**Students will apply the Serv Safe regulations while working with food to ensure the safety of the consumer.**

- Demonstrate how to work safely.
- Describe how to use the various types of fire extinguishers.
- Apply knowledge to prevent food contamination.
- Demonstrate appropriate personal hygiene habits.
- Follow established guidelines for receiving & storing food.
- Demonstrate proper preparation, cooking, serving, holding, cooling and reheating methods to ensure food safety.
- Conduct a general safety audit.
- Locate and review the MSDS and explain the requirements in handling hazardous materials.

**Students will identify and research careers related to the food service industry.**

- College brochures and presentations of college programs.
- Identify and give examples of service, production, management and educational careers.
- Review links between POS and college credits.
- Identify professional organizations in the field.

**Students will relate the importance of basic job skills to overall job success.**

- Discuss the importance of basic reading and mathematical skills as they relate to the workplace.
- Explain the roles of positive work ethics as they relate to team building.
- Relate the importance of being a responsible employee to the overall success of a business.

**Students will demonstrate the required skills when checking the inventory of incoming food orders.**

- Follow the established Serv Safe guidelines when orders are received.
- Unpack and store food items in the appropriate areas using the FIFO method.
- Report any discrepancies in the order.
- Reject any unacceptable food products.

**Students will identify the areas of the commercial kitchen, preparation and cooking equipment.**

- Name the pieces of small and large equipment.
- Demonstrate correct usage of small and large pieces of equipment following all established safety guidelines.
- Demonstrate appropriate methods of cleaning and sanitizing equipment.
- Recreate the classical vegetable cuts that were demonstrated.

**Students will relate the importance of using a standardized recipe to the success of a final food product.**

- Identify the parts of a recipe.
- Transfer a recipe into standardized format.
- Demonstrate Mis en place prior to the production of a food product.
- Properly utilize all types of measuring equipment.

**Students will apply the theories presented in class to produce quality stocks, sauces, and soups.**

- Prepare white and brown stocks.
- Prepare white, blonde and brown roux.
- Apply prior skills taught to prepare Béchamel and Espagnole sauce.
- Apply prior skills taught to prepare a cream and a broth soup.

**Students will apply theories taught to choose appropriate cooking techniques for a variety of foods.**

- Explain how food is altered by cooking it.
- Demonstrate dry, moist, and combination cooking techniques.
- Produce a brochure about cooking techniques.
- Analyze several foods that have been prepared utilizing a variety of cooking techniques.

**Students will create a breakfast menu and prepare a complete breakfast using a variety of cooking techniques.**

- Produce a breakfast menu.
- Prepare eggs, potatoes, meats, pancakes, waffles, cereals, and fritters as listed on the POS task grid for breakfast.
- Analyze the quality of the breakfast foods.

**Students will produce, compare and contrast a variety of sandwiches.**

- Apply assembly line production techniques to the preparation of quantity orders.
- List examples of hot and cold sandwiches.
- Create and standardize a new sandwich to be marketed.
- Analyze the quality of sandwiches.

**Students will prepare and analyze the quality of a variety of POS introduction foods using a variety of cooking techniques.**

- Choose and standardize required POS recipes for poultry, meats, vegetables, beverages, holiday cookery, pies, yeast, quick breads, cookies, cakes and frostings, brownies, pate' a choux and custards.
- Practice cake decorating.
- Sample and evaluate the quality of finished products.

**Students will plan an event for ten people using all of the skills taught throughout the course.**

- Describe an event.
- Design a menu cover.
- Choose and standardize recipes to be served at the event.
- Create a market order from the standardized recipes.
- Draw a diagram of the main entrée to be served.
- Prepare and analyze a food preparation time schedule along with an employee work schedule.

**Students will perform all of the assigned tasks for the Front of the House restaurant area.**

- Demonstrate Front of the House set-up.
- Role play the assigned duties of the Waiter/Waitress.
- Follow established Serv Safe guidelines while cleaning the area.

**Students will perform all of the assigned tasks for the Back of the House restaurant area.**

- Demonstrate Back of the House set-up.
- Role plays the duties of Hot Foods, Garde Manger, Salad Producer, Beverage and Dessert, Dishwasher, Pot washer, Student lunch, and Substitute.
- Follow established Serv Safe guidelines while cleaning the area.

**Students will prepare and package various catering foods using a variety of cooking techniques.**

- Fulfill the catering orders of the costumers.
- Demonstrate proper cooking techniques to produce quality food products.
- Follow established Serv Safe guidelines while preparing orders.

**Major Activities to Support Course Objectives:**

- Text book assignments
- Projects/Tests
- Laboratory Experiences
- Restaurant Operations
- Presentations and Group Work

**Student Responsibilities:**

***Attendance expectations:***

*Attendance is central to success in class. Due to the hands-on nature of the course, most of the course work is completed during the class block; therefore, any absence will result in the student missing the work which must be completed to successfully master the course. Cooking labs are unable to be made-up with another cooking assignment; therefore, a student will be given an alternate reading/writing assignment to be completed in place of the laboratory experience.*

***Homework expectations:***

This course focuses on in class coursework and hands-on laboratory experiences. Homework is expected to be completed when assigned. Failure to complete the written component of the course will result in inability to participate in labs.

**Make-Up Work:**

Food Service labs cannot usually be made up by participating in another food lab. If the student chooses to make-up written work on his/her own outside of class and extra lab work is available the lab can be made up. It is the student's

responsibility to request missed/make-up work from the instructor. Make-up work will be returned ASAP with teacher approval on exact due dates.

**Late Work:**

Points will be deducted for late or incomplete work. Penalties for late work/projects will be determined depending on the project.

**Assessment:**

**Grading Components:**

*Grading Category Weights are as follows:*

<i>Journals</i>	<i>5%</i>
<i>Laboratory Experiences</i>	<i>40%</i>
<i>Projects/Tests</i>	<i>35%</i>
<i>Classwork</i>	<i>20%</i>

*There will be a final exam.*

**Content Pacing Guide: (TEXT: Culinary Essentials)**

<b>Topic</b>	<b>Major Assignments</b>	
Safety and Sanitation	Text: Chapter 1 Safety & Sanitation Project	10 Blocks; Ongoing
Food Service Career Research	Text: Chapter 3 Career Project College Presentations Discussion	4 Blocks; Ongoing
Introduction Employability Skills	Text: Chapter 4 Work Ethics Project Discussion	2 Blocks; Ongoing
Introduction Inventory Skills	Text: Chapter 2 Check in Weekly Orders	4 Blocks; Ongoing
Equipment & Technology	Text: Chapter 9 & 10 Student Demonstrations of Proper Equipment Usage	10 Blocks; Ongoing
Recipe Standardization	Text: Chapter 13 Standardize all recipes that are prepared	2 Blocks; Ongoing
Stocks, Soups & Sauces	Text: Chapter 20 Production of Stocks, Soups & Sauces	10 Blocks; Ongoing
Cooking Techniques	Text: Chapter 15 Prepare & Analyze Final Products	10 Blocks; Ongoing
Breakfast Cookery	Text: Chapter 17 Create and Prepare a Breakfast Menu	5 Blocks
Sandwich Preparation	Text: Chapter 19 Create a New Sandwich Advertise a New Sandwich Lakeside	10 Blocks; Ongoing
Introduction Lab Experiences	Choosing, standardizing, cooking, and evaluating various foods on the POS List.	40 Blocks; Ongoing
Menu Planning	Text: Chapter 12 Menu Planning Project	15 Blocks
Restaurant Operations: Front of the House Back of the House	Role play and real life restaurant experience in the Lakeside Café	40 Blocks; Ongoing
Catering	Preparing and packaging catering orders	10 Blocks; Ongoing

