

# *Wallenpaupack Area School District*

## **COURSE: Food Service Level III**

**GRADE LEVEL:** 12

**LENGTH OF COURSE:** Full Year – Every Day

**TEXT:** Culinary Essentials

**PUBLISHER:** Glencoe/McGraw-Hill

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

The Level III Food Service students, along with Level II Food Service Students, run our in-house restaurant, The Lakeside Café, which is open to faculty, staff, public, and students. In this level, students refine their skills to intermediate. They have specialized learning experiences that include theory, laboratory work, and actual restaurant operations. Level III also focuses on management and career exploration and planning.

### **CURRICULUM WRITING TEAM:**

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### **DATE OF REVISION:**

2013

# Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Safety and Sanitation

**PA Standards:** 13.2,13.3

## POS CATAGORIES: 100, 200, 400

Topics:	Skills:
<ul style="list-style-type: none"><li><input type="checkbox"/> HACCP System</li><li><input type="checkbox"/> Management</li><li><input type="checkbox"/> Sanitation Self Inspection</li><li><input type="checkbox"/> ServSafe Manager</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply the safety regulations while working with food to ensure the safety of the consumer.</li><li><input type="checkbox"/> Students will analyze the correlation between food safety and restaurant management.</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> View Serve Safe Videos</li><li><input type="checkbox"/> Text Chapter 2.2</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> ServSafe Manager Course Workbook</li><li><input type="checkbox"/> Demonstrations</li><li><input type="checkbox"/> Conduct Sanitation Inspection</li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class Participation</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Quizzes</li><li><input type="checkbox"/> Journal grade</li></ul>

## *Wallenpaupack Area School District*

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Restaurant Operations

**PA Standards:** 13.1,13.2  
13.3

**POS CATAGORIES:** 900, 2000

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lakeside Café Menu Planning</li><li><input type="checkbox"/> Banquet Planning</li></ul>	Students will design a menu using information from previous menus with the addition of several new menu items.
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Students will create the menu for the Lakeside Cafe</li><li><input type="checkbox"/> Students will take into account taste, color, texture, cost, appearance, ease of preparation and dietary considerations</li><li><input type="checkbox"/> Students will produce the menu using proper menu format</li><li><input type="checkbox"/> Research of various cuisines to produce authentic menus</li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class participation grade</li><li><input type="checkbox"/> Journal grade</li><li><input type="checkbox"/> Lakeside Café group menu project</li></ul>

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**Course:** Food Service III

**Grade Level:** Grade 12

**Unit:** Restaurant Operations

**PA Standards:** 13.1,13.2,13.3

**POS CATAGORIES:** 100, 200, 300, 2100, 2200, 2300, 2400

Topics:	Skills:
<ul style="list-style-type: none"><li>❑ Front of the House</li></ul>	<ul style="list-style-type: none"><li>❑ Students will meet the needs of the customers by serving the requested food items.</li><li>❑ Students will clean-up the assigned restaurant area following the sanitation guidelines.</li><li>❑ Sensory evaluation of quality food products and kitchen sanitation standards</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li>❑ Students perform the roles of:</li><li>❑ Host/Hostess</li><li>❑ Waiter/Waitress</li><li>❑ Expeditor</li><li>❑ Bus person</li><li>❑ Runner</li><li>❑ Daily journal</li></ul>	<ul style="list-style-type: none"><li>❑ Class participation grade</li><li>❑ Lab assessment</li><li>❑ Journal</li><li>❑ Customer feed back</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service III

**Grade Level:** Grade 12

**Unit:** Restaurant Operations

**PA Standards:** 13.1,13.2,13.3

**POS CATAGORIES:** 100, 200, 300, 500, 600, 700, 800, 900, 1500, 1600, 1700, 1800, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"><li>❑ Back of the House</li></ul>	<ul style="list-style-type: none"><li>❑ Students will meet the needs of the customers by preparing a variety of food items.</li><li>❑ Students will clean-up the assigned restaurant area following the sanitation guidelines.</li><li>❑ Sensory evaluation of quality food products and kitchen sanitation standards</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li>❑ Students perform the roles of:<ul style="list-style-type: none"><li>Hot Foods Chef and helper</li><li>Expeditor</li><li>Garde Manger</li><li>Salad Producers</li><li>Beverage and Dessert</li><li>Dishwasher</li><li>Pot Washer</li><li>Student Lunch</li><li>Catering</li><li>Substitute</li></ul></li><li>❑ Daily journal</li></ul>	<ul style="list-style-type: none"><li>❑ Class participation grade</li><li>❑ Lab assessment</li><li>❑ Journal</li><li>❑ Quality of food items prepared</li></ul>

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## Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Restaurant Operation

**PA Standards:** 13.1,13.2,13.3

**POS CATAGORIES:** 100, 200, 300, 500, 600, 700, 800, 900, 1200, 1300, 1500, 1600, 1700, 1800, 1900, 2000, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"><li><input type="checkbox"/> In-House Catering</li><li><input type="checkbox"/> Planning Catering Menus</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will plan, prepare and package various foods using a variety of cooking techniques.</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li><input type="checkbox"/> Prepares and packages food items for pickup including but not limited to:<ul style="list-style-type: none"><li>Hor d Oeuvres</li><li>Soups</li><li>Salads</li><li>Casseroles</li><li>Complete Entrees</li><li>Baked Goods</li><li>Desserts</li><li>Special Orders</li></ul></li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Lab assessment</li><li><input type="checkbox"/> Journal</li><li><input type="checkbox"/> Quality of food items prepared</li></ul>

## Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Employability Skills

**PA Standards:** 13.1,13.2,  
13.3,13.4

**POS CATAGORIES:** 300

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Leadership Skills</li><li><input type="checkbox"/> Seeking Employment</li><li><input type="checkbox"/> Employee Responsibilities</li><li><input type="checkbox"/> Scholarships</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will relate the importance of job skills to the successful completion of a job.</li><li><input type="checkbox"/> Students will analyze the importance of a quality cover letter and resume.</li><li><input type="checkbox"/> Students will be made aware of the proper steps to be taken for a job interview.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text Chapter 4</li><li><input type="checkbox"/> Worksheets</li><li><input type="checkbox"/> Calling In</li><li><input type="checkbox"/> Daily journal</li><li><input type="checkbox"/> Complete scholarship applications</li><li><input type="checkbox"/> Complete job applications</li><li><input type="checkbox"/> Produce a resume</li><li><input type="checkbox"/> Produce a cover letter</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Textbook assignments</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Scholarship, Resume and Cover Letter Rubric</li><li><input type="checkbox"/> Job application rubric</li><li><input type="checkbox"/> Journal grade</li></ul>



## *Wallenpaupack Area School District*

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Advanced Inventory

**PA Standards:** 13.2

**POS CATAGORIES:** 400

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Inventory sheets</li><li><input type="checkbox"/> Perpetual inventory</li><li><input type="checkbox"/> Forecast sales</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will relate the importance of keeping accurate inventory sheet to the success of the restaurant.</li><li><input type="checkbox"/> Students will take inventory for necessary supplies.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Students develop inventory sheets for the entire kitchen including both the food supplies and the chemicals</li><li><input type="checkbox"/> Students take perpetual inventory and prepare an order sheet</li><li><input type="checkbox"/> Students will forecast future supplies</li><li><input type="checkbox"/> Journal entry</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Inventory sheet rubric</li><li><input type="checkbox"/> Evaluation of the order sheets</li><li><input type="checkbox"/> Journal grade</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service III

**Grade Level:** Grade 12

**Unit:** Culinary Terminology

**PA Standards:** 13.1,13.2

**POS CATAGORIES:** 300, 900

Topics:	Skills:
<ul style="list-style-type: none"><li>❑ Culinary Terminology</li></ul>	<ul style="list-style-type: none"><li>❑ Students will recall various culinary terms in relation to industry usage.</li><li>❑ Students will apply this knowledge in their daily classroom experiences</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li>❑ Students will locate and define the terms on the food service culinary vocabulary list.</li><li>❑ Using the list students will review and learn the culinary terminology.</li><li>❑ Students will observe and/or demonstrate various terms during class time activities.</li><li>❑ Students will reinforce knowledge of terms through repetition and review activities.</li><li>❑ Daily journal</li></ul>	<ul style="list-style-type: none"><li>❑ Completion of terminology worksheet</li><li>❑ Terminology tests</li><li>❑ Application of terminology usage in daily activities</li></ul>

## Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Food Service Magazines Article  
Summary

**PA Standards:** 13.1,13.2  
13.3,13.4

**POS CATAGORIES:** 300

Topics:	Skills:
<ul style="list-style-type: none"><li>❑ Varies according to the students chosen article topics</li></ul>	<ul style="list-style-type: none"><li>❑ Students will read, summarize and analyze various food service industry related articles.</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li>❑ Read two food service industry related articles</li><li>❑ Write two article summaries following the PSSA format</li><li>❑ Daily Journal</li></ul>	<ul style="list-style-type: none"><li>❑ Class participation</li><li>❑ Rubrics for articles</li></ul>

## Wallenpaupack Area School District

<b>Course:</b> Food Service Level III	<b>Grade Level:</b> Grade 12
<b>Unit:</b> Management	<b>PA Standards:</b> 13.1,13.2 13.3,13.4
<b>POS CATAGORIES:</b> 300, 2000, 2400	

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Management basics</li><li><input type="checkbox"/> Managing people</li><li><input type="checkbox"/> Managing facilities</li><li><input type="checkbox"/> Marketing</li><li><input type="checkbox"/> Food Production</li><li><input type="checkbox"/> Labor and Payroll Duties</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply all of the basic skills of management while designing the management project.</li><li><input type="checkbox"/> Students will relate the importance of management skills to the success of a business.</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text chapter 7</li><li><input type="checkbox"/> Management project</li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Tests</li><li><input type="checkbox"/> Textbook assignments</li><li><input type="checkbox"/> Management project rubric</li><li><input type="checkbox"/> Journal grade</li></ul>

# Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Advanced Lab Experiences

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 100, 200, 300, 500, 600, 700, 800, 900, 1000, 1100, 1200, 1300, 1400, 1500, 1600, 1700, 1800, 1900, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"> <li><input type="checkbox"/> Poultry</li> <li><input type="checkbox"/> Ground Beef</li> <li><input type="checkbox"/> Broiling</li> <li><input type="checkbox"/> Grilling</li> <li><input type="checkbox"/> Potato</li> <li><input type="checkbox"/> Hollandaise Sauce</li> <li><input type="checkbox"/> Souffle</li> <li><input type="checkbox"/> Salad Dressing</li> <li><input type="checkbox"/> Canapés and Hor D' Oeuvre</li> <li><input type="checkbox"/> Sandwich cookery</li> <li><input type="checkbox"/> Pies and pastries</li> <li><input type="checkbox"/> Yeast</li> <li><input type="checkbox"/> Plate Presentation</li> <li><input type="checkbox"/> Current Dietary Trends</li> <li><input type="checkbox"/> Cold soups</li> <li><input type="checkbox"/> Cookies</li> <li><input type="checkbox"/> Cake decorating</li> <li><input type="checkbox"/> Fish Cookery</li> <li><input type="checkbox"/> International Cuisine</li> <li><input type="checkbox"/> Petit fours</li> <li><input type="checkbox"/> Candy</li> <li><input type="checkbox"/> Specialty Desserts</li> <li><input type="checkbox"/> Gingerbread house design &amp; construction</li> </ul>	<p>Students will prepare and analyze various advanced foods using a variety of advanced cooking techniques.</p>
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <li><input type="checkbox"/> Students will choose and standardize recipes</li> <li><input type="checkbox"/> Students will prepare and sample advanced competency recipes</li> <li><input type="checkbox"/> After recipe completion, students will analyze the quality of the product</li> <li><input type="checkbox"/> Daily journal</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Evaluation of standardized recipe</li> <li><input type="checkbox"/> Lab assessment</li> <li><input type="checkbox"/> Class participation</li> <li><input type="checkbox"/> Journal Grade</li> </ul>

## Wallenpaupack Area School District

**Course:** Food Service Level III

**Grade Level:** Grade 12

**Unit:** Fish Cookery

**PA Standards:** 13.2,13.3

**POS CATAGORIES:** 1800

Topics:	Skills:
<ul style="list-style-type: none"><li><input type="checkbox"/> Fish Basics</li><li><input type="checkbox"/> Shellfish Basics</li><li><input type="checkbox"/> Preparation of Fish &amp; Shellfish</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Students will apply the theory taught in class to choose quality fish products.</li><li><input type="checkbox"/> Students will compare and contrast the</li><li><input type="checkbox"/> Various market forms of seafood and its usage.</li></ul>
Activities:	Performance Assessments:
<ul style="list-style-type: none"><li><input type="checkbox"/> Lecture</li><li><input type="checkbox"/> Text Chapter 21</li><li><input type="checkbox"/> Students will choose and standardize fish recipes</li><li><input type="checkbox"/> Students will prepare and sample seafood</li><li><input type="checkbox"/> Students will analyze quality of the finished product</li><li><input type="checkbox"/> Daily journal</li></ul>	<ul style="list-style-type: none"><li><input type="checkbox"/> Evaluation of standardized recipe</li><li><input type="checkbox"/> Lab assessment</li><li><input type="checkbox"/> Class participation</li><li><input type="checkbox"/> Journal Grade</li><li><input type="checkbox"/> Text assignments</li><li><input type="checkbox"/> Test</li></ul>

## Wallenpaupack Area School District

**Course:** Food Service III

**Grade Level:** Grade 11-12

**Unit:** Critiques of Cuisine

**PA Standards:** 13.1,13.2,13.3

**POS CATAGORIES:** 800

<b>Topics:</b>	<b>Skills:</b>
<ul style="list-style-type: none"><li>❑ Recipe Critique/Analysis</li></ul>	<ul style="list-style-type: none"><li>❑ Individual students will choose, prepare, and analyze/critique a recipe of their choice.</li><li>❑ Students will apply this knowledge when choosing recipes and menus in the future</li></ul>
<b>Activities:</b>	<b>Performance Assessments:</b>
<ul style="list-style-type: none"><li>❑ Students will choose and standardize a recipe of their choice</li><li>❑ Fill out an appropriate market order for recipe ingredients</li><li>❑ Create a rating scale for their product</li><li>❑ Prepare and taste the exact printed recipes within two blocks.</li><li>❑ Students will compose a written review (PSSA format) of their findings addressing the effectiveness of the recipes instructions and taste.</li><li>❑ Daily journal</li></ul>	<ul style="list-style-type: none"><li>❑ Rubric for Critiques of Cuisine Project</li><li>❑ Classroom Participation</li></ul>

