

Wallenpaupack Area School District

COURSE: Food Service Level II

GRADE LEVEL: Grade Eleventh - Twelfth

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 II Food Service students, along with Level III 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 basic skills to advanced. They have specialized learning experiences that include theory, laboratory work, and actual restaurant operations. Level II also focuses on restaurant floor plans, purchasing, and cost control.

CURRICULUM WRITING TEAM:

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DATE OF REVISION:

2006

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Safety and Sanitation

PA Standards: 13.2
13.3

| Topics: | Skills: |
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| Review of current Serve Safe standards Application of standards during the daily production of food | Students will apply the safety regulations while working with food to ensure the safety of the consumer Students will analyze the correlation between food safety and restaurant management |
| Activities: | Performance Assessments: |
| Lecture View Serve Safe Videos Daily journal | Class Participation Journal |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Restaurant Operations

PA Standards: 13.1

13.2

13.3

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| Topics: | Skills: |
| Lakeside Café Menu Planning Banquet Planning | Students will design a menu using information from previous menus with the addition of several new menu items |
| Activities: | Performance Assessments: |
| Lecture Students will create the menu for the Lakeside Cafe Students will take into account taste, color, texture, cost, appearance, ease of preparation and dietary considerations Students will produce the menu using proper menu format Research of various cuisines to produce authentic menus Daily journal | Class participation grade Journal Lakeside Café group menu project |

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Course: Food Service II

Grade Level: Grade 11-12

Unit: Restaurant Operations

PA Standards: 13.1
13.2
13.3

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

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Course: Food Service II

Grade Level: Grade 11-12

Unit: Restaurant Operations

PA Standards: 13.1
13.2
13.3

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| Topics: Front of the House | Skills: Students will meet the needs of the customers by serving the requested food items Students will clean-up the assigned restaurant area following the sanitation guidelines Sensory evaluation of quality food products and kitchen sanitation standards |
| Activities: Students perform the roles of: Host/Hostess Waiter/Waitress Expeditor Bus person Runner Daily journal | Performance Assessments: Class participation grade Lab assessment Journal Customer feed back |

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Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Restaurant Operation

PA Standards: 13.1
13.2
13.3

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| Topics: In-House Catering Planning catering Menus | Skills: Students will prepare and package various foods using a variety of cooking techniques |
| Activities: Prepares and packages food items for pickup including but not limited to: Hor d Oeuvres Soups Salads Casseroles Complete Entrees Baked Goods Desserts Special Orders Daily journal | Performance Assessments: Class participation Lab assessment Journal Quality of food items prepared |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Employability Skills

PA Standards: 13.1
13.2
13.3
13.4

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| Topics: | Skills: |
| Review of basic skills and work ethic Application of basic skills and work ethic | Students will relate the importance of basic job skills to job success Students will apply the job skills during daily labs |
| Activities: | Performance Assessments: |
| Lecture Daily journal | Class participation Journal |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Intermediate Inventory

PA Standards: 13.2

| Topics: | Skills: |
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| Purchasing, Receiving and Inventory | Students will describe tasks involved in purchasing, receiving and inventory Students will explain how to properly order, receive and inventory supplies Students will review the FIFO and other proper receiving and storage techniques |
| Activities: | Performance Assessments: |
| Students will read chapter 8 Purchasing and Receiving and complete vocabulary and questions Students will complete corresponding worksheets: Purchasing Crossword Purchasing Terms Purchasing Kick - Off | Text vocabulary and questions Class discussion and participation Completion of study guides and worksheets Unit Test Daily Journal |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Costing/Culinary Math

PA Standards: 13.3
13.4

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| Topics: | Skills: |
| Culinary Math Cost Control Calculating Food Costs Managing Food Costs | Students will describe methods of portion control and its importance Students will review and reinforce basic math skills Students will calculate and convert unit costs and cost per person Students will complete recipe costing forms |
| Activities: | Performance Assessments: |
| Text Chapter 4 Worksheets Calculation of food costs and conversions Costing out actual recipes to determine selling prices Reinforce math skills using Food Service Math computer program Daily journal | Discussion Class participation Textbook assignments Unit Test Journal |

Wallenpaupack Area School District

Course: Food Service II

Grade Level: Grade 11-12

Unit: Culinary Terminology

PA Standards: 13.1
13.2

| Topics: | Skills: |
|---|--|
| Culinary Terminology | Students will recall various culinary terms in relation to industry usage Students will apply this knowledge in their daily classroom experiences |
| Activities: | Performance Assessments: |
| Students will locate and define the terms on the food service culinary vocabulary list Using the list students will review and learn the culinary terminology Students will observe and/or demonstrate various terms during class time activities Students will reinforce knowledge of terms through repetition and review activities Daily journal | Completion of terminology worksheet Terminology tests Application of terminology usage in daily activities Journal |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Floor Plan Evaluation

PA Standards:

| Topics: | Skills: |
|--|--|
| Floor Plan Requirements Floor Plan Analysis and Revision | Students will identify items involved in restaurant floor plans Students will analyze and revises an existing restaurant/food service facility floor plan |
| Activities: | Performance Assessments: |
| Lecture Text chapter Floor plan design worksheets and crossword puzzles As an individual or with a partner, choose an existing floor plan from a restaurant and analyze it by space, size, equipment and menu Recreate the floor plan to scale on graph paper including size, equipment, work areas and work flow patterns Using all of the above information, a written analysis of the existing floor plan will be produced with a description of changes to improve the facilities floor plan.(PSSA format) Daily journal | Class participation Unit Test Textbook assignments Floor Plan project rubric Journal |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Intermediate Lab Experiences

PA Standards: 13.2
13.3

| Topics: | Skills: |
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| <ul style="list-style-type: none"> Bake/Roast Meat Prepare Stew Braise Meat Broil Meat Grill Meat Slice Meat Cut Up Whole Chickens Cook Poultry Marinara Sauce Cheese Sauce Egg - Soufflé Fruit Salad Main Dish Salad Appetizers Assorted Sandwiches Pies and Pastries Cookies Cake Decorating Garnishing – Fruits & Vegetables Current Dietary Trends Gingerbread House | <p>Students will prepare and analyze various intermediate foods using a variety of cooking techniques</p> |
| Activities: | Performance Assessments: |
| <ul style="list-style-type: none"> Students will choose and standardize recipes Students will prepare and sample advanced competency recipes After recipe completion, students will analyze the quality of the product Daily journal | <ul style="list-style-type: none"> Evaluation of standardized recipe Lab assessment Class participation Journal |

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

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| Topics: | Skills: |
| Recipe Critique/Analysis | Individual students will choose, prepare, and analyze/critique a recipe of their choice Students will apply this knowledge when choosing recipes and menus in the future |
| Activities: | Performance Assessments: |
| <p>Students will choose and standardize a recipe of their choice</p> <p>Fill out an appropriate market order for recipe ingredients</p> <p>Create a rating scale for their product</p> <p>Prepare and taste the exact printed recipes within two blocks.</p> <p>Students will compose a written review (PSSA format) of their findings addressing the effectiveness of the recipes instructions and taste.</p> <p>Daily journal</p> | <p>Rubric for Critiques of Cuisine Project</p> <p>Classroom Participation</p> <p>Journal</p> |

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 12

Unit: Food Service Magazines Article
Summary

PA Standards: 13.1
13.2
13.3
13.4

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| Topics: | Skills: |
| Varies according to the students chosen article topics | Students will read, summarize and analyze various food service industry related articles |
| Activities: | Performance Assessments: |
| Read two food service industry related articles Write two article summaries following the PSSA format Daily journal | Class participation Rubrics for articles Journal |