

Wallenpaupack Area School District

COURSE: Food Service Level III

GRADE LEVEL: Grade 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 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:

2006

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Safety and Sanitation

PA Standards: 13.2
13.3

Topics: HACCP System Management	Skills: 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: Lecture View Serve Safe Videos Text Chapter 8-2 Worksheets Demonstrations Daily journal	Performance Assessments: Class Participation Worksheets Tests Journal grade

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Restaurant Operations

PA Standards: 13.1

13.2

13.3

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 grade Lakeside Café group menu project

Wallenpaupack Area School District

Course: Food Service III

Grade Level: Grade 12

Unit: Restaurant Operations

PA Standards: 13.1
13.2
13.3

Topics:	Skills:
Front of the House	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:	Performance Assessments:
Students perform the roles of: Host/Hostess Waiter/Waitress Expeditor Bus person Runner Daily journal	Class participation grade Lab assessment Journal Customer feed back

Wallenpaupack Area School District

Course: Food Service III

Grade Level: Grade 12

Unit: Restaurant Operations

PA Standards: 13.1
13.2
13.3

Topics:	Skills:
Back of the House	Students will meet the needs of the customers by preparing a variety of 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:	Performance Assessments:
Students perform the roles of: Hot Foods Chef and helper Expeditor Garde Manger Salad Producers Beverage and Dessert Dishwasher Pot Washer Student Lunch Catering Substitute Daily journal	Class participation grade Lab assessment Journal Quality of food items prepared

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Restaurant Operation

PA Standards: 13.1
13.2
13.3

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

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

Topics:	Skills:
Leadership Skills Seeking Employment Employee Responsibilities Scholarships	Students will relate the importance of job skills to the successful completion of a job Students will analyze the importance of a quality cover letter and resume Students will be made aware of the proper steps to be taken for a job interview.
Activities:	Performance Assessments:
Lecture Text Chapter 2-1,2-2,2-3 Worksheets Calling In Daily journal Complete scholarship applications Complete job applications Produce a resume Produce a cover letter	Textbook assignments Tests Class participation Scholarship, Resume and Cover Letter Rubric Job application rubric Journal grade

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Advanced Inventory

PA Standards: 13.2

Topics:	Skills:
Inventory sheets Perpetual inventory Forecast sales	Students will relate the importance of keeping accurate inventory sheet to the success of the restaurant Students will take inventory for necessary supplies
Activities:	Performance Assessments:
Lecture Students develop inventory sheets for the entire kitchen including both the food supplies and the chemicals Students take perpetual inventory and prepare an order sheet Students will forecast future supplies Journal entry	Inventory sheet rubric Evaluation of the order sheets Journal grade

Wallenpaupack Area School District

Course: Food Service III

Grade Level: Grade 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

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

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

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Management

PA Standards: 13.1

13.2

13.3

13.4

Topics:	Skills:
Management basics Managing people Managing facilities Marketing	Students will apply all of the basic skills of management while designing the management project Students will relate the importance of management skills to the success of a business
Activities:	Performance Assessments:
Lecture Text chapter 5 Management project Daily journal	Class participation Tests Textbook assignments Management project rubric Journal grade

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Advanced Lab Experiences

PA Standards: 13.2,13.3

Topics:	Skills:
<ul style="list-style-type: none"> Poultry Ground Beef Broiling Grilling Potato Hollandaise Sauce Souffle Salad Dressing Canapés and Hor D' Oeuvre Sandwich cookery Pies and pastries Yeast Plate Presentation Current Dietary Trends Cold soups Cookies Cake decorating Fish Cookery International cuisine Petit fours Candy Specialty Desserts Gingerbread house design & construction 	<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"> 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 Grade

Wallenpaupack Area School District

Course: Food Service Level III

Grade Level: Grade 12

Unit: Fish Cookery

PA Standards: 13.2
13.3

Topics: Fish Basics Shellfish Basics Preparation of Fish & Shellfish	Skills: Students will apply the theory taught in class to choose quality fish products Students will compare and contrast the various market forms of seafood and its usage
Activities: Lecture Text Chapter 22 Students will choose and standardize fish recipes Students will prepare and sample seafood Students will analyze quality of the finished product Daily journal	Performance Assessments: Evaluation of standardized recipe Lab assessment Class participation Journal Grade Text assignments Test

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

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>	Rubric for Critiques of Cuisine Project Classroom Participation