

Wallenpaupack Area School District

COURSE: Food Service Level II

GRADE LEVEL: 11-12

LENGTH OF COURSE: Full Year – Every Day

TEXT: Culinary Essentials

PUBLISHER: Glencoe/McGraw-Hill

COPYRIGHT: 2010

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:

Jane McCormick and Suzanne Rowe

DATE OF REVISION:

2013

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Safety and Sanitation

PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Review of current Serve Safe standards<input type="checkbox"/> Application of standards during the daily production of food	<ul style="list-style-type: none"><input type="checkbox"/> Students will apply the safety regulations while working with food to ensure the safety of the consumer.<input type="checkbox"/> Students will analyze the correlation between food safety and restaurant management.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> View Serve Safe Videos<input type="checkbox"/> Daily journal	<ul style="list-style-type: none"><input type="checkbox"/> Class Participation<input type="checkbox"/> 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

POS CATAGORIES: 900, 2000

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

Wallenpaupack Area School District

Course: Food Service II

Grade Level: Grade 11- 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"> ❑ Back of the House 	<ul style="list-style-type: none"> ❑ 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:
<ul style="list-style-type: none"> ❑ Students perform the roles of: <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

Wallenpaupack Area School District

Course: Food Service II

Grade Level: Grade 11-12

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

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11- 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"> <input type="checkbox"/> In-House Catering <input type="checkbox"/> Planning catering Menus 	<ul style="list-style-type: none"> <input type="checkbox"/> Students will prepare and package various foods using a variety of cooking techniques.
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <input type="checkbox"/> Prepares and packages food items for pickup including but not limited to: <ul style="list-style-type: none"> Hor d Oeuvres Soups Salads Casseroles Complete Entrees Baked Goods Desserts Special Orders <input type="checkbox"/> Daily journal 	<ul style="list-style-type: none"> <input type="checkbox"/> Class participation <input type="checkbox"/> Lab assessment <input type="checkbox"/> Journal <input type="checkbox"/> 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

POS CATAGORIES: 300

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Review of basic skills and work ethic<input type="checkbox"/> Application of basic skills and work ethic	Skills: <ul style="list-style-type: none"><input type="checkbox"/> Students will relate the importance of basic job skills to job success.<input type="checkbox"/> Students will apply the job skills during daily labs.
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Daily journal	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Journal

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Intermediate Inventory

PA Standards: 13.2

POS CATAGORIES: 400

<p>Topics:</p>	<p>Skills:</p>
<ul style="list-style-type: none"> ❑ Purchasing, Receiving and Inventory 	<ul style="list-style-type: none"> ❑ 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.
<p>Activities:</p>	<p>Performance Assessments:</p>
<ul style="list-style-type: none"> ❑ Students will read chapter 8 Purchasing and Receiving and complete vocabulary and questions ❑ Students will complete corresponding worksheets: <ul style="list-style-type: none"> - Purchasing Crossword - Purchasing Terms - Purchasing Kick Off 	<ul style="list-style-type: none"> ❑ 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

POS CATAGORIES: 800, 2000, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Culinary Math<input type="checkbox"/> Cost Control<ul style="list-style-type: none">Calculating Food CostsManaging Food Costs	<ul style="list-style-type: none"><input type="checkbox"/> Students will describe methods of portion control and its importance.<input type="checkbox"/> Students will review and reinforce basic math skills.<input type="checkbox"/> Students will calculate and convert unit costs and cost per person.<input type="checkbox"/> Students will complete recipe costing forms.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Text Chapter 4<input type="checkbox"/> Worksheets<input type="checkbox"/> Calculation of food costs and conversions<input type="checkbox"/> Costing out actual recipes to determine selling prices<input type="checkbox"/> Reinforce math skills using Food Service Math computer program<input type="checkbox"/> Daily journal	<ul style="list-style-type: none"><input type="checkbox"/> Discussion<input type="checkbox"/> Class participation<input type="checkbox"/> Textbook assignments<input type="checkbox"/> Unit Test<input type="checkbox"/> Journal

Wallenpaupack Area School District

--	--

Wallenpaupack Area School District

Course: Food Service II

Grade Level: Grade 11-12

Unit: Knowledge of Nutrition

PA Standards: 13.1,13.2

POS CATAGORIES: 900

Topics:	Skills:
<ul style="list-style-type: none"> <input type="checkbox"/> Culinary Terminology <input type="checkbox"/> Food Groups <input type="checkbox"/> Dietary Guidelines <input type="checkbox"/> Food Labels <input type="checkbox"/> Nutrients <input type="checkbox"/> Special Diets 	<ul style="list-style-type: none"> <input type="checkbox"/> Students will recall various culinary terms in relation to industry usage. <input type="checkbox"/> Students will apply this knowledge in their daily classroom experiences <input type="checkbox"/> Students will discuss food groups in relation to menu planning.
Activities:	Performance Assessments:
<ul style="list-style-type: none"> <input type="checkbox"/> Students will locate and define the terms on the food service culinary vocabulary list. <input type="checkbox"/> Using the list students will review and learn the culinary terminology. <input type="checkbox"/> Students will observe and/or demonstrate various terms during class time activities. <input type="checkbox"/> Students will reinforce knowledge of terms through repetition and review activities. <input type="checkbox"/> Daily journal <input type="checkbox"/> Students will list food group and serving sizes. <input type="checkbox"/> Students will plan a menu to meet special dietary needs. <input type="checkbox"/> Students will discuss cooking technique for maximum nutrient retention. 	<ul style="list-style-type: none"> <input type="checkbox"/> Completion of terminology worksheet <input type="checkbox"/> Terminology tests <input type="checkbox"/> Application of terminology usage in daily activities <input type="checkbox"/> Textbook assignments <input type="checkbox"/> Class participation <input type="checkbox"/> Journal

Wallenpaupack Area School District

--	--

Wallenpaupack Area School District

Course: Food Service Level II

Grade Level: Grade 11-12

Unit: Floor Plan Evaluation

PA Standards: 13.1

POS CATAGORIES: 100, 300

<p>Topics:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Floor Plan Requirements <input type="checkbox"/> Floor Plan Analysis and Revision 	<p>Skills:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Students will identify items involved in restaurant floor plans. <input type="checkbox"/> Students will analyze and revises an existing restaurant/food service facility floor plan.
<p>Activities:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Lecture <input type="checkbox"/> Text chapter <input type="checkbox"/> Floor plan design worksheets and crossword puzzles <input type="checkbox"/> As an individual or with a partner, choose an existing floor plan from a restaurant and analyze it by space, size, equipment and menu <input type="checkbox"/> Recreate the floor plan to scale on graph paper including size, equipment, work areas and work flow patterns <input type="checkbox"/> 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) <input type="checkbox"/> Daily journal 	<p>Performance Assessments:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Class participation <input type="checkbox"/> Unit Test <input type="checkbox"/> Textbook assignments <input type="checkbox"/> Floor Plan project rubric <input type="checkbox"/> 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

POS CATAGORIES: 100, 200, 500,600,700,800,900, 1000, 1100,1200, 1300, 1400,1500, 1600, 1700, 1900, 2000,2100, 2200, 2400, 2700

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

POS CATAGORIES: 800

Topics:	Skills:
<ul style="list-style-type: none"> ❑ Recipe Critique/Analysis 	<ul style="list-style-type: none"> ❑ 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:
<ul style="list-style-type: none"> ❑ Students will choose and standardize a recipe of their choice ❑ Fill out an appropriate market order for recipe ingredients ❑ Create a rating scale for their product ❑ Prepare and taste the exact printed recipes within two blocks. ❑ Students will compose a written review (PSSA format) of their findings addressing the effectiveness of the recipes instructions and taste. ❑ Daily journal 	<ul style="list-style-type: none"> ❑ Rubric for Critiques of Cuisine Project ❑ Classroom Participation ❑ Journal

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

POS CATAGORIES: 300

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

Wallenpaupack Area School District