

Culinary Professional ***CIP: 19.050113***

*Prerequisite: Food Preparation and Production
and Advanced Food Preparation and Production*

Big Idea

Experiences in a variety of work activities increase employment options.

Enduring Understandings

1. The selection, use, and care of commercial food equipment requires attention and skill.
2. Successful employees communicate effectively and exhibit professional conduct.
3. The bottom line of the Food Industry depends on precise inventory and quality control, portion control, and cost control.
4. Improper food handling can have life threatening results.

Essential Questions

1. How can customer experience be enhanced?
2. How can the relationship between inventory, quality control, portion control, and cost control be used to create a more successful business?
3. How can participation in a variety of work activities make me a more desirable employee?
4. How can I continue to improve as an employee?

Standards Statement

- Demonstrate nutrition and wellness practices that enhance individual and family well-being. *FNW 1*
- Analyze factors that influence dietary and wellness practices across the life span. *FNW 1.1*
- Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span. *FNW 1.2*
- Evaluate factors that affect food safety, from production through consumption. *FNW 1.4*
- Integrate knowledge, skills, and practices required for careers in food production, food distribution, food services, food science, nutrition, dietetics, and hospitality, tourism, and recreation. *FNW 2*
- Evaluate interest, identify, and explore career opportunities in food, nutrition, and wellness. *FNW 2.1*
- Demonstrate the principles of nutrition and food preparation to meet customer/client needs. *FNW 2.2*

- Demonstrate the selection, use, and maintenance of equipment required within the industries. *FNW 2.5*
- Demonstrate the principles of nutrition and food preparation to meet customer/client needs. *FNW 2.2*
- Demonstrate procedures applied to safety, sanitation, security, and environmental issues. *FNW 2.6*
- Apply concepts of service to meet customer/client needs. *FNW 2.7*
- Demonstrate teamwork and leadership skills. *IPR 1.5*
- Analyze interrelationships between the economic system and consumer actions. *CRM 3.2*

Course Description

This course builds on previous skills from *Food Preparation and Production* (level 1) and *Advanced Food Preparation and Production* (level 2) and will prepare students for entry level positions in Food Service. Students will develop a solid foundation of proven culinary theory of which they can build a repertoire of professional skills. Basic industry techniques and safety procedures will be interwoven in instruction. Students will practice skills for successful employment.

Course Goals

This course seeks to prepare students to become professionals in the Food Service Industry while optimizing nutrition and wellness across the individual and family lifespan. Students will be able to explain the establishment and enforcement of food safety and sanitation standards and the importance of good customer service.

Course Objectives

- Determine reliable sources of nutritional information
- Develop a diet plan to meet the needs of those with special requirements
- Operate and maintain home and commercial equipment safely
- Practice Hazard Analysis and Critical Control Point (HACCP) procedures
- Practice appropriate food storage techniques, including first-in-first-out (FIFO) rotation
- Proper use of commercial cooking equipment
- Select and use garnishing tools and methods
- Demonstrate a variety of table settings, as determined by menu type and service style
- Demonstrate complex napkin folding techniques
- Demonstrate customer service
- Demonstrate business etiquette
- Demonstrate oral communication skills
- Demonstrate the use of portion control
- Conduct inventories of supplies
- Analyze cost control

- Utilize quality control
- Participate in a variety of work-based activities
- Prepare a variety of recipes appropriate to curriculum goals
- Describe the benefits of being a positive employee
- Describe the characteristics of a positive employee
- Analyze the impact of relationships on individuals, families, communities, and workplaces and suggest processes to handle unhealthy relationships
- Describe how individuals can leverage their resources of time, energy, money, and personal skills and talents
- Incorporate technology to demonstrate resources used to locate occupational opportunities

Course Outline

<i>Course Outline</i>	<i>CTE Knowledge & Skill Reference</i>	<i>Academic Standards</i>	<i>Resources</i>
1. The Food Service Industry a) history of food preparation b) food service industry today c) careers in food service	FNW 2.1.1 FNW 2.1.2	ELA 1, 2, 3 AgScFST () 6	
2. Management and Customer Service a) managerial skills b) responsibilities of a manager c) managing employees d) managing operations e) customer service	FNW 2.7.3, 2.7.4, 2.7.6	Mea 4	
3. Front and Back of the House a) six functions of the front of the house b) restaurant manager's responsibilities c) executive chef responsibilities			
4. Food Safety and Sanitation a) food safety b) contamination c) food-borne illness d) food safety guidelines e) HACCP f) sanitation practices g) kitchen safety h) proper handwashing procedure	FNW 2.5.2 FNW 1.4.1 FNW 2.6.2 FNW 2.6.2 FNW 2.5.2, FNW 1.4.2 FNW 2.6.3 FNW 2.6.4 FNW 2.6.1 FNW 2.5.2 FNW 2.5.2	Tech Ed 3 LA 1, 2, 3 Science 6 Science 6 & AgFST 1, 3 Ag 1, 3; 2 & 4(M)2 Tech Ed 3 EH 4, 5.5, CEH 1.1 ELA 1, 2, 3 Tech Ed 3 Tech Ed 3	

<p>5. The Professional Kitchen</p> <p>a) equipment and technology</p> <p>b) smallware, cookware and bakeware</p> <p>c) calculating and managing food costs</p>	<p>FNW 2.5.2 FNW 2.3.1 FNW 2.3.2 FNW 2.3.1; FNW 2.3.2 FNW 2.5.1; FNW 2.5.2</p>	<p>ELA 1, 2, 3; Tech Ed 1 Ag FST 5</p> <p>ELA 1, 2, 3; Math 5; Tech Ed 3</p>	
<p>6. Principles and Methods of Cooking</p> <p>a) cooking effects on food</p> <p>b) conservation of nutrients</p> <p>c) cooking methods</p>	<p>FNW 1.5.1 FNW 1.5.2 FNW 1.5.3 FNW 2.2.1</p>	<p>FST (h) 2, 3, 4</p> <p>ELA 1, 2, 3</p>	
<p>7. Food Preparation and Production</p> <p>a) fruits</p> <p>b) vegetables</p> <p>c) stocks and sauces</p> <p>d) soups</p> <p>e) poultry</p> <p>f) meat</p> <p>g) fish and shellfish</p> <p>h) potatoes, pasta, and grains</p> <p>i) yeast breads and quick breads</p> <p>j) cakes, pastries, and desserts</p>	<p>FNW 1.3.5 FNW 2.2.1</p>	<p>ELA 1, 2, 3</p>	
<p>8. Opportunities in FCCLA</p> <p>a) What's in FCCLA for Me?</p> <p>b) chapter operations</p> <p>c) planning process</p> <p>d) individual and chapter awards and activities</p> <p>e) state, national, and international activities</p>	<p>None</p>		
<p>9. Management</p> <p>a) creating menus</p>	<p>FNW 1.3.5</p>	<p>None</p>	

b) catering	FNW 2.2.3	MEA 1,4	
c) set up and presentation	FNW 1.2.3	None	
d) merchandizing	None	None	
10. Careers			
a) writing a Food Industry resume			
b) exploring local/regional opportunities			

FCCLA

During this course students will be involved in FCCLA activities to enhance their learning. Students will participate in:

Resources

Technology Utilization

End of Course Assessment