



G-E-T High School Curriculum
Align, Explore, Empower
Scope and Sequence
Food Service Restaurant

Unit 1 – Produces quality goods & services

- Develops positive relationships with others, communicates effectively with others

In this unit, students will ...

- Show support for the organizational goals and principles by own personal actions
- Display a respectful and professional image to customers
- Display an enthusiastic attitude and desire to take care of customer needs
- Seek out ways to increase customer satisfaction
- Produce goods to workplace specifications

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 2 – Assume responsibility for food and workplace safety

- Qualities and habits that the student might exhibit

In this unit, students will ...

- Adhere to safety procedures designed to prevent burns and scalds to self and others
- Adhere to safety procedures designed to prevent slips and falls without being told
- Hold, use, and pass knives correctly to prevent injury to self and others
- Follow established procedures to take care of and report any work-related injuries and emergencies
- Demonstrate proper procedures for operating equipment
- Demonstrate frequent and thorough hand washing procedures
- Demonstrate steps for avoiding contamination and cross-contamination of food
- Store, cook, and hold different types of food using correct food safety procedures
- Clean and sanitize food service areas using correct sanitation procedures

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 3 – Food Safety and Sanitation

- Students follow personal and safe work environment safety habits, in a professional role.

In this unit, students will ...

- Read instructions, recipes, menus, and policies quickly and with comprehension
- Weigh and measure food and other resources accurately
- Convert weights and measures accurately

Standards for Food Service Restaurant

FPS1.b: Demonstrate food safety and sanitation procedures.

FPS1.c: Demonstrate industry standards in selecting, using and maintaining food production and food service equipment.

FSDN1.b: Apply risk management procedures to food safety, food testing and sanitation.

NW1.d: Evaluate factors that affect food safety from production through consumption.

Unit 4 – Establish Food Service Cost Controls

- Demonstrates knowledge of technology, career-related training

In this unit, students will ...

- Cost out a recipe accurately
- Determine recipes' yield accurately
- Analyze factors that influence food pricing

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 5- Food Service Skills

In this unit, students will ...

- Assume responsibility for food and workplace safety
- Prepare products using standard recipes
- Carry out business transactions

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 7 – Equipment Usage

- Students will use and handle food preparation, cooking, dishwashing, and waste-disposal equipment using correct procedures.

In this unit, students will ...

- Use and handle food preparation equipment using correct procedures
- Use and handle cooking equipment using correct procedures
- Use and handle dishwashing equipment using correct procedures
- Use and handle waste-disposal equipment using correct procedures

Standards for Food Service Restaurant

PS1.c: Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 8 – Meal Production

- Students will prepare and store foods following established food service standards and procedures.

In this unit, students will ...

- Prepare stocks, soups, and sauce
- Prepare fruits and vegetables
- Prepare potatoes, grains, and starches
- Prepare salads, appetizers, and garnishes
- Prepare meat, poultry, and seafood
- Prepare breakfast foods, and sandwiches
- Prepare desserts and baked goods

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

PS1.c: Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks, attending special cases or expectations defined in the text.

Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific text.

Unit 9 - Nutrition

- Students will plan and prepare a nutritious menu.

In this unit, students will ...

- Recommend nutrition and healthy choices to customers
- Create a balanced menu based on nutrition facts and recommendations

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

FSDN1.c: Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.

Unit 10 – Sales and Service

- Students will demonstrate proper customer service by greeting and seating guests, accurately taking orders, serving meals efficiently, handling special requests, and processes and presents the guest check properly.
- Students will utilize strategies to promote a food service establishment.

In this unit, students will ...

- Promote food service and products
- Provide quality customer service

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 11 – Product Control

- Students use proper procedures to receive and store food and beverages securely and safely

In this unit, students will ...

- Receive food and beverages using proper procedures to ensure security and food safety
- Store food and beverages using proper procedures to ensure security and food safety
- Conduct a physical inventory of food, beverages, and non-food items
- Complete requested ingredients

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.

Unit 12 – Career Investigation

- Students will investigate career pathways in the Hospitality and Tourism industry.

In this unit, students will ...

- Identify and explore diverse careers within the culinary industry
- Explain how the pathway may lead to related occupations in the hospitality industry

Standards for Food Service Restaurant

FPS1.g: Demonstrate the concept of internal and external customer service.

FMM1: Students will integrate knowledge, skills and practices required for careers in facilities management and maintenance.