



Grade Level: 10-12

Content: Culinary Enterprise

Year: 2022-2023

Course Description/Rationale

A semester course in which students will gain real life skills in a business and management situation. The students will run and operate a small business “West End Eats” creating meals, take and bake orders and special orders for staff. Students will be in charge of testing, marketing, menu writing and pricing, ordering, selling, packaging and producing products. Advanced culinary techniques will also be covered. (1 HS credit)

Name of Unit	Time Frame	Essential Learning Target	Standard(s)
Safety & Sanitation	1 week	11.1.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 11.1.5 Practice standard personal hygiene and wellness procedures. 11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups. 11.2.1 Operate tools and equipment following safety procedures and OSHA requirements. 11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements. 11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	11.1 Demonstrate food safety and sanitation procedures. 11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
Careers	3 days	<ul style="list-style-type: none"> Identify careers in the food industry Identify training needed for different careers in the food industry 	11.0 Integrate knowledge, skills, and particles required for careers in food production and services, hospitality and nutrition services
Menu Writing & Pricing, Label Making	7 days	<ul style="list-style-type: none"> 11.4.4 Develop a variety of menu layouts, themes and design styles Demonstrate how to create appealing and effective menu-order form 	11.4 Demonstrate menu planning principles and

		<ul style="list-style-type: none"> • Demonstrate how to write a appealing and effective menu description • Demonstrate how to price out menu items • Demonstrate how to create a appealing and effective label 	techniques based on standardized recipes to meet customer needs.
Review Skills	1 week	<p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p>	<p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p>
Application of Skills “West End Eats”	14 weeks	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.4.4 Develop a variety of menu layouts, themes and design styles</p> <ul style="list-style-type: none"> • Demonstrate how to create appealing and effective menu-order form <p>11.4.6 Record performance of menu items to analyze sales and determine menu revisions</p> <p>11.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology and menu pricing to menu planning.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.</p> <p>11.5</p>

		<p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <p>11.5.4 Apply the fundamentals of time, temperature and cooking methods to cooking, cooling, reheating and holding of a variety of foods.</p> <p>11.9.3 Prepare food for presentation and assessment.</p> <p>11.9.6 Conduct sensory evaluations of food products</p>	<p>Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.9 Demonstrate use of science and technology advancements in food product development and marketing</p>
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