

Coastline ROP – Career Technical Education

**CULINARY ARTS INTERNSHIP**

**INDUSTRY SECTOR:** Hospitality, Tourism and Recreation Sector

**PATHWAY:** Food Service and Hospitality

**CALPADS TITLE:** Intermediate Food Service and Hospitality (Concentrator)

**CALPADS CODE:** 8020

**HOURS:**

| Total | Classroom | Laboratory/CC/CVE |
|-------|-----------|-------------------|
| 90    | 90        | 0                 |

| JOB TITLE                | O*NET CODE | JOB TITLE             | O*NET CODE |
|--------------------------|------------|-----------------------|------------|
| Chefs and Head Cooks     | 35-1011.00 | Cooks, Restaurant     | 35-2014.00 |
| Food Preparation Workers | 35-2021.00 | Food Service Managers | 11-9051.00 |

**COURSE DESCRIPTION:**

This competency-based high school course prepares students for entry-level positions in the restaurant/food service industry. Included are core content standards, such as sanitation, food service operations, nutrition, food preparation and presentation, and an introduction to international dishes and garde-manger.

**A-G APPROVAL:** No

**ARTICULATION:**

| College              | Course Code |
|----------------------|-------------|
| Saddleback College   | FN240       |
| Orange Coast College | FSM A160    |

**DUAL ENROLLMENT:** None

**PREREQUISITES:**

| Prerequisite |
|--------------|
| None         |

**METHODS OF INSTRUCTION**

- Direct instruction
- Group and individual applied projects
- Multimedia
- Demonstration
- Field trips
- Guest speakers

**STUDENT EVALUATION:**

- Student projects
- Written work
- Exams
- Observation record of student performance
- Completion of assignment

**INDUSTRY CERTIFICATION:**

- Food Handlers Certificate (ServSafe)

**RECOMMENDED TEXTS:**

- ServSafe Course Book

**PROGRAM OF STUDY:**

- None identified

| I.   | INTRODUCTION AND ORIENTATION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | CR | Lab/<br>CC | Standards                                                                                                                                                                                                                                                                            |
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|      | <ul style="list-style-type: none"> <li>• Demonstrate awareness of course objectives and competencies</li> <li>• Understand course requirements and student expectations</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 1  | 0          | <b>Academic:</b><br>LS: 11-12.1<br><b>CTE Anchor:</b><br>Responsibility and Flexibility: 7.1, 7.2, 7.3, 7.4, 7.5, 7.6, 7.7, 7.8<br><b>CTE Pathway:</b><br>B4.2, B4.3, B4.4, B4.1, B4.5                                                                                               |
| II.  | THE FOOD SERVICE INDUSTRY                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | CR | Lab/<br>CC | Standards                                                                                                                                                                                                                                                                            |
|      | <ul style="list-style-type: none"> <li>• Understand the role of planning in decision-making and responding to client expectations</li> <li>• Discuss job responsibilities in a company and identify the chain of command using an organizational chart</li> <li>• Distinguish different management styles and identify the role of management</li> <li>• Understand the cost of employee absenteeism and its impact on an organization's finances and salaries</li> <li>• Understand the impact of errors and misuse of resources on an organization's financial status</li> <li>• Identify the role of labor unions and/or professional organizations</li> <li>• Discuss the importance of maintaining a professional image to enhance community perception of the company/ industry</li> <li>• Understand how individual actions can affect the larger community</li> <li>• Identify the impact of the industry on the environment and public safety</li> <li>• Identify the use of green technology within the industry sector</li> <li>• Identify industry practices that demonstrate a commitment to sustainability</li> <li>• Demonstrate an awareness of industry standards and career opportunities</li> <li>• List personal qualifications</li> <li>• Discuss the types of food and service facilities</li> <li>• Identify career entry opportunities</li> <li>• Examine advanced training opportunities</li> <li>• Understand career paths and strategies for obtaining employment</li> </ul> | 2  | 0          | <b>Academic:</b><br>LS: 11-12.1, 11-12.2, 11-12.3, 11-12.4, 11-12.6<br><b>CTE Anchor:</b><br>Career Planning and Management: 3.1, 3.2, 3.3, 3.6<br>Technology: 4.1, 4.3, 4.5, 4.6<br>Responsibility and Flexibility: 7.5, 7.6<br><b>CTE Pathway:</b><br>B1.2, B1.4, B4.4, B4.1, B9.1 |
| III. | WORKPLACE SAFETY                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | CR | Lab/<br>CC | Standards                                                                                                                                                                                                                                                                            |
|      | <ul style="list-style-type: none"> <li>• Understand occupational safety issues and observe all safety rules</li> <li>• Identify fire and disaster procedures</li> <li>• Identify hazards in the workplace that cause accidents</li> <li>• Respond to emergency situations</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 3  | 0          | <b>Academic:</b><br>LS: 11-12.4<br><b>CTE Anchor:</b><br>Health and Safety: 6.2, 6.3, 6.5<br><b>CTE Pathway:</b><br>B2.1, B2.2, B2.3                                                                                                                                                 |
| IV.  | SAFETY AND SANITATION CERTIFICATION STANDARDS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | CR | Lab/<br>CC | Standards                                                                                                                                                                                                                                                                            |
|      | <ul style="list-style-type: none"> <li>• Understand the critical importance of sanitation in the food service industry</li> <li>• List the elements of good personal hygiene</li> <li>• List food safety rules for receiving and storing food, both raw and prepared</li> <li>• List the majority of reasons for and recognize the signs of food spoilage and contamination</li> <li>• Define cross-contamination, list ways to prevent cross-contamination, and identify acceptable procedures for preparing and storing potentially hazardous foods</li> <li>• List procedures for holding hot and cold food</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 3  | 0          | <b>Academic:</b><br>WHSST: 11-12.8<br><b>CTE Anchor:</b><br>Health and Safety: 6.3<br><b>CTE Pathway:</b><br>B3.1, B3.2, B3.3, B3.4, B3.5                                                                                                                                            |

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|              | <ul style="list-style-type: none"> <li>List procedures for holding hot and cold food</li> <li>Demonstrate how to serve food safely</li> <li>Explain when to clean and sanitize</li> <li>Demonstrate how to clean up spills on floors</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |           |                    |                                                                                                                                                                                                                                       |
| <b>V.</b>    | <b>PRINCIPLES OF NUTRITION</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                      |
|              | <ul style="list-style-type: none"> <li>List food groups in the current USDA Food Guide Pyramid and the recommended daily servings from each group</li> <li>List the food and major nutrients contributed by each food group</li> <li>Understand current U.S. dietary guidelines</li> <li>Evaluate recipes in terms of the recommended dietary allowances and understand daily reference intakes</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 3         | 0                  | <b>Academic:</b><br>WS: 11-12.5<br><b>CTE Anchor:</b><br>Technical Knowledge and Skills: 10.1, 10.5<br><b>CTE Pathway:</b><br>B10.1, B10.2, B10.3                                                                                     |
| <b>VI.</b>   | <b>CULINARY CAREER CORE STUDIES</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                      |
|              | <ul style="list-style-type: none"> <li>Understand fundamental food service operations</li> <li>Describe various cuisines and recognize their relationship to social and cultural developments</li> <li>Understand the basic structure of a recipe</li> <li>Identify common ingredients and explain their uses in food service</li> <li>Demonstrate the ability to operate various food service machines</li> <li>Demonstrate knowledge of appropriate procedures to break down and clean machinery</li> <li>Correctly use, define, and spell culinary arts terminology and demonstrate their meaning</li> <li>Interpret recipe and menu terminology</li> <li>Recognize foods by type and form</li> <li>Identify spices and herbs and distinguish their uses</li> <li>Understand and demonstrate weighing and measuring</li> <li>Distinguish various food preparation techniques</li> </ul> | 3         | 7                  | <b>Academic:</b><br>SEP: 1, 2, 3, 4, 5, 6, 7, 8<br><b>CTE Anchor:</b><br>Responsibility and Flexibility: 7.3, 7.4, 7.5, 7.6, 7.7, 7.8<br>Ethics and Legal Responsibilities: 8.1, 8.2<br><b>CTE Pathway:</b><br>B5.3, B5.5, B6.5, B6.6 |
| <b>VII.</b>  | <b>TECHNOLOGY</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                      |
|              | <ul style="list-style-type: none"> <li>Identify the function and operation of equipment</li> <li>Safely use and maintain all equipment</li> <li>Understand and adapt to changing technology</li> <li>Understand the importance of lifelong learning in adapting to a constantly changing technology</li> <li>Understand the use of a spreadsheet program (such as MS Excel) to set up and maintain restaurant inventory</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 3         | 5                  | <b>Academic:</b><br>RLST: 11-12.1, 11-12.2<br><b>CTE Anchor:</b><br>Technology: 4.3, 4.4, 4.5<br><b>CTE Pathway:</b><br>B6.1                                                                                                          |
| <b>VIII.</b> | <b>BASIC COOKING PRINCIPLES</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                      |
|              | <ul style="list-style-type: none"> <li>Demonstrate a general knowledge of the culinary environment and procedures</li> <li>Demonstrate knife skills, appropriate tool choice, and knowledge of various cuts and shapes</li> <li>Demonstrate the ability to choose and operate proper hand tools and equipment with an emphasis on safety and sanitation</li> <li>Demonstrate the ability to read and execute a recipe</li> <li>Analyze and customize a standard recipe</li> <li>Demonstrate a working knowledge of safety and sanitation techniques in food handling procedures</li> <li>Identify and demonstrate the proper use of utensils, pots, and pans</li> <li>Identify and demonstrate a variety of cooking methods, including blanching, shocking, baking, broiling, braising, frying, grilling, griddling, poaching, steaming, smoking, and sautéing</li> </ul>                  | 3         | 10                 | <b>Academic:</b><br>A-CED: 1<br>A-REI: 1<br>SEP: 8<br><b>CTE Anchor:</b><br>Communications: 2.4<br><b>CTE Pathway:</b><br>B6.2, B6.1, B6.3, B6.4                                                                                      |

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|             | <ul style="list-style-type: none"> <li>• Use weights, measures, and various scales to demonstrate the ability to properly measure and scale ingredients</li> <li>• Demonstrate a working knowledge of weighing and measuring</li> <li>• Demonstrate a working knowledge of increasing and decreasing recipes</li> <li>• Identify and use various herbs, spices, oils, and kinds of vinegar</li> <li>• Correctly use and spell culinary terms</li> <li>• Identify and prepare common meats, seafood, and poultry products</li> <li>• Identify and prepare various stocks</li> <li>• Identify and prepare various soups, including clear, cream and specialty soups</li> <li>• Reduce soups and sauces</li> <li>• Identify and prepare various fruits, vegetables, starches, and farinaceous products</li> <li>• Identify and prepare both classic and contemporary sandwiches</li> </ul> |           |                    |                                                                                                                                                                                             |
| <b>IX.</b>  | <b>BASIC BAKING ESSENTIALS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                            |
|             | <ul style="list-style-type: none"> <li>• Demonstrate efficiency in preparing basic recipes</li> <li>• Apply basic mathematics skills to recipe conversions and portioning</li> <li>• Explain the relationship of time, temperature, and humidity</li> <li>• Prepare fritters, crisps, crepes, cakes, and cobblers</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 5         | 5                  | <b>Academic:</b><br>LS: 11-12.3<br><b>CTE Anchor:</b><br>Technical Knowledge and Skills: 10.1, 10.6<br>Demonstration and Application: 11.1<br><b>CTE Pathway:</b><br>B7.1, B7.2, B7.3, B7.4 |
| <b>X.</b>   | <b>MENU PLANNING AND FOOD SERVICE MATHEMATICS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                            |
|             | <ul style="list-style-type: none"> <li>• Apply basic mathematics in food service settings</li> <li>• Understand costing and cost analysis</li> <li>• Demonstrate appropriate use of terminology for menu descriptions</li> <li>• Apply principles of nutrition in menu planning</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 3         | 5                  | <b>Academic:</b><br>A-SSE: 1<br><b>CTE Anchor:</b><br>Problem Solving and Critical Thinking: 5.3, 5.4<br><b>CTE Pathway:</b><br>B5.3, B10.2, B11.6                                          |
| <b>XI.</b>  | <b>INTRODUCTION TO GARDE-MANGER AND INTERNATIONAL COOKING</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                            |
|             | <ul style="list-style-type: none"> <li>• Describe and prepare mayonnaise</li> <li>• Describe and prepare a variety of derivative sauces using mayonnaise</li> <li>• Describe and prepare a basic vinaigrette dressing</li> <li>• Describe and prepare a variety of derivative dressings using a basic vinaigrette</li> <li>• Identify a variety of greens and lettuces used in a contemporary kitchen</li> <li>• Prepare cold salads and appetizers using smoked foods</li> <li>• Identify the mise-en-place for a cold food station</li> <li>• Demonstrate appropriate portioning of foods for cold plates</li> <li>• Demonstrate the appropriate use of garnishes with cold foods</li> <li>• Distinguish the characteristics of various international cuisines</li> <li>• Prepare simple international dishes</li> </ul>                                                              | 4         | 8                  | <b>Academic:</b><br>RSIT: 11-12.3<br><b>CTE Anchor:</b><br>Technical Knowledge and Skills: 10.8<br><b>CTE Pathway:</b><br>B6.2, B6.6                                                        |
| <b>XII.</b> | <b>EMPLOYMENT LITERACY</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                            |

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|              | <ul style="list-style-type: none"> <li>• Identify available positions in the industry through the use of the internet</li> <li>• Complete an application form correctly</li> <li>• Prepare a written resume</li> <li>• Participate in a simulated employment interview</li> <li>• Prepare a portfolio</li> </ul>                                                                                                                                                                                                                                                                                                                                                                     | 5         | 0                  | <b>Academic:</b><br>LS: 11-12.1,<br>11-12.2<br>WS: 11-12.5<br><b>CTE Anchor:</b><br>Communications:<br>2.1, 2.2<br>Career Planning<br>and Management:<br>3.1, 3.2, 3.3, 3.4,<br>3.9<br>Demonstration and<br>Application: 11.2<br><b>CTE Pathway:</b><br>B9.4 |
| <b>XIII.</b> | <b>PERSONAL SKILLS RELATED TO EMPLOYMENT</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                                             |
|              | <ul style="list-style-type: none"> <li>• Demonstrate promptness, attend class regularly, and follow absence notification procedures</li> <li>• Develop and maintain acceptable working relations</li> <li>• Demonstrate the ability to manage time wisely</li> <li>• Demonstrate a positive and cooperative attitude</li> <li>• Demonstrate values of honesty and integrity</li> <li>• Demonstrate respect for others</li> <li>• Dress in a professional manner according to industry standards</li> <li>• Demonstrate appropriate personal hygiene/grooming and dress</li> <li>• Demonstrate responsibility by exerting a high level of effort and working toward a goal</li> </ul> | 3         | 0                  | <b>Academic:</b><br>RSIT: 11-12.4<br><b>CTE Anchor:</b><br>Responsibility and<br>Flexibility: 7.3, 7.4,<br>7.6<br>Ethics and Legal<br>Responsibilities:<br>8.2, 8.4<br><b>CTE Pathway:</b><br>B8.4, B8.5                                                     |
| <b>XIV.</b>  | <b>INTERPERSONAL SKILLS AND GROUP DYNAMICS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                                             |
|              | <ul style="list-style-type: none"> <li>• Demonstrate the ability to work as a member of a team</li> <li>• Identify proper procedures for handling harassment</li> <li>• Demonstrate leadership skills by working independently, making appropriate decisions, working well with others, and accepting constructive criticism</li> <li>• Demonstrate the ability to accept and work with individuals from various cultures</li> </ul>                                                                                                                                                                                                                                                 | 3         | 0                  | <b>Academic:</b><br>LS: 11-12.6<br><b>CTE Anchor:</b><br>Communications:<br>2.1, 2.2, 2.3, 2.4,<br>2.5<br>Leadership and<br>Teamwork: 9.1,<br>9.7<br><b>CTE Pathway:</b><br>B1.4, B8.2, B8.4                                                                 |
| <b>XV.</b>   | <b>THINKING AND PROBLEM SOLVING SKILLS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                                             |
|              | <ul style="list-style-type: none"> <li>• Utilize problem-solving techniques</li> <li>• Understand logical reasoning</li> <li>• Demonstrate creative thinking</li> <li>• Discuss decision making</li> <li>• Demonstrate the ability to interpret information correctly</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                     | 3         | 0                  | <b>Academic:</b><br>LS: 11-12.4<br><b>CTE Anchor:</b><br>Problem Solving<br>and Critical<br>Thinking: 5.1, 5.4<br><b>CTE Pathway:</b><br>B1.1                                                                                                                |
| <b>XVI.</b>  | <b>COMMUNICATION SKILLS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>CR</b> | <b>Lab/<br/>CC</b> | <b>Standards</b>                                                                                                                                                                                                                                             |

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|  | <ul style="list-style-type: none"> <li>• Demonstrate effective verbal and written skills</li> <li>• Read technical journals and write technical reports using appropriate terminology</li> <li>• Listen attentively, follow directions, and relay directions to others</li> <li>• Demonstrate the ability to research and retrieve information</li> </ul> | 3 | 0 | <b>Academic:</b><br>LS: 11-12.1,<br>11-12.2, 11-12.3<br><b>CTE Anchor:</b><br>Communications:<br>2.2, 2.3, 2.4, 2.5<br><b>CTE Pathway:</b><br>B1.3 |
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