

AM Rotation–Culinary Arts/Front Kitchen
Level I Unit Outline

Unit 1: Agenda Book Review/Classroom Rules

- Classroom review of student Agenda Book
- School safety protocols, district drills and emergency evacuations, behavior and meeting locations
- Review expectations and school policies for electronic devices

Unit 2: Safety, First Aid, Personal Protective Equipment and Shop Attire

- Identify, discuss, locate first aid and blood borne kits
- Identify, locate and demonstrate function and purpose of the Emergency Eye Station
- Identify, discuss, locate fire extinguisher
- Identify, distribute and discuss function and uses of protective eyewear, appropriate personal protective equipment (PPE) required in shop, and acceptable shop attire
- Identify, show location and discuss function and uses of the SDS (Safety Data Sheets) and how to interpret the information about paints and aerosols, content precautions, material labeling
- Equipment safety protocols
- Identify, demonstrate shop ventilation systems where applicable
- Identify locate and discuss function of shop flammable cabinet where applicable
- Discuss and demonstrate shop housekeeping of supplies, work stations and room maintenance
- Discuss and identify electrical safety considerations in the shop area
- Compile a safety section in the student shop notebook
- Identify, demonstrate air gauge function and operation where applicable
- Completion of online safety course and successful passing of safety test(s)

Unit 3: Safety and Sanitation

- Explain why it is important to use and practice good sanitation skills
- Explain and apply appropriate personal hygiene practices
- Explain and apply proper food handling practices
- Identify and describe causes of food-borne illnesses and their symptoms
- Explain and apply proper cleaning practices for machinery and workstations

Unit 4: Equipment Introduction and Safety

- Identify equipment and its use
- Identify safety measures to ensure proper use
- Distinguish between different methods of use for each piece of equipment
- Learning the importance of food safety

Unit 5: Weights and Measures Bakers Percentages and Formulas

- Learn baking formulas.
- Demonstrate scaling with precision.
- Create standardized formulas.
- Understand volume versus weight measure.
- Convert volume measure to weight.
- Convert between US and Metric.
- Calculate the percentage value for an ingredient.

Unit 6: Salads and Dressings

- Recognize the different purposes salads bring to the menu
- Classify the different types of salads
- Recognize common green salads
- Explain various factors when purchasing lettuce
- Execute the preparation of salads
- Compare and contrast the three types of salad dressings (simple vinaigrette, mayonnaise, and emulsified)

Unit 7: Sandwich Design and Fabrication

- List different categories of Sandwiches (closed, open, hot, cold, triple decker, wraps, tea sandwiches)
- Students will examine and understand the density of assorted breads used in sandwich making
- Students will create proper flavor spreads for sandwiches and list the purpose for using them
- Students will practice sandwich assembly and proper plating techniques

Unit 8: Breakfast Cookery

- Identify the types of egg preparations. (fried, poached, scrambled, omelets, sunny side up, based)
- List the basic breakfast proteins
- Identify various typical breakfast foods served in the foodservice industry
- Identify the composition of eggs

Unit 9: Customer Service Basics

- Demonstrate communication skills.
- Research upsell techniques and demonstrate the skills on peers
- List good service techniques used in providing customer service

Unit 10: Career Awareness, Exploration and Preparation

- Create individual student CTE portfolio
- Resume, cover letter, Attendance for Success form, best work, etc
- Professional behavior in CTE
- Developing good grooming and personal hygiene habits

AM Rotation–Culinary Arts/Front Kitchen
New Jersey Student Learning Standards

NJ Learning Standards 9.3

CONTENT AREA	9.3 CAREER AND TECHNICAL EDUCATION
HOSPITALITY & TOURISM CAREER CLUSTER[®]	
Number	Standard Statement
<i>By the end of Grade 12, Career and Technical Education Program completers will be able to:</i>	
PATHWAY:	RESTAURANTS & FOOD/ BEVERAGE SERVICES (HT-RFB)
9.3.HT-RFB.1	Describe ethical and legal responsibilities in food and beverage service facilities.
9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.
9.3.HT-RFB.3	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.
9.3.HT-RFB.4	Demonstrate leadership qualities and collaboration with others.
9.3.HT-RFB.5	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.
9.3.HT-RFB.6	Explain the benefits of the use of computerized systems to manage food service operations and guest service.
9.3.HT-RFB.7	Utilize technical resources for food services and beverage operations to update or enhance present practice.
9.3.HT-RFB.8	Implement standard operating procedures related to food and beverage production and guest service.
9.3.HT-RFB.9	Describe career opportunities and qualifications in the restaurant and food service industry.
9.3.HT-RFB.10	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.