

AM Rotation-Culinary Arts/Back Kitchen
Level I Unit Outline

Unit 1: Agenda Book Review/Classroom Rules

- Class discussion of student agenda book
- Review of classroom rules and expectations
- 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: Knives and Proper Cuts

- Knife selection for a specific task
- Proper sanitation and storage techniques used with professional knives
- Demonstrate proper knife cuts (chiffonade, rondelle, diagonal cuts, mincing, dicing, julienne, batonnet and brunoise)

Unit 7: Mis en Place

- Identify and describe the proper steps for mise en place by strictly following standardized recipes
- Demonstrate station setup for several different areas (cold station, sauté, sauce, etc.)
- Explain when and how to begin mise en place

Unit 8: Enhancing Foods

- Identify and describe the five flavor senses.
- Describe the different functions of each flavor taste experience
- Demonstrate reduction of sauces and intensifying flavors
- Demonstrate finishing a sauce with fat and why it's done

Unit 9: Vegetable Preparation and Cookery

- Determine grading of the various vegetables
- Understand the processing methods of vegetables after picking
- Name the most common vegetables used in a commercial kitchen
- Create vegetable medleys that are eye appealing and cohesive

Unit 10: Basic Menu Creation

- Classify menus by format
- Explain how good menu planning is achieved
- Summarize the elements of good menu planning
- Recognize the need for nutritional and color balance

Unit 11: 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/Back 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.