

Wallenpaupack Area School District

COURSE: Culinary Arts Level III

GRADE LEVEL: 12

LENGTH OF COURSE: Full Year – Every Day

TEXT: Culinary Essentials

PUBLISHER: Glencoe/McGraw-Hill

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COURSE DESCRIPTION: This course of study is recommended for the student who plans to pursue further study and employment related to institutional and commercial food services. Specialized learning experiences include theory, laboratory work and experiences planning, selecting, purchasing, preparing and serving of food and food products. Instruction is provided which will lead to employment at the entry level in all areas of food service which are found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments.

The Level III Food Service students, along with Level II Food Service Students, run our in-house restaurant, The Lakeside Café, which is open to faculty, staff, public, and students. In this level, students refine their skills to intermediate. They have specialized learning experiences that include theory, laboratory work, and actual restaurant operations. Level III also focuses on management and career exploration and planning.

CURRICULUM WRITING TEAM:

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Wallenpaupack Area School

District

Course: Culinary Arts Level III

Grade Level: Grade 12

Unit: Safety and Sanitation

PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> HACCP System<input type="checkbox"/> Management<input type="checkbox"/> Sanitation Self Inspection<input type="checkbox"/> ServSafe Manager	<ul style="list-style-type: none"><input type="checkbox"/> Students will apply the safety regulations while working with food to ensure the safety of the consumer.<input type="checkbox"/> Students will analyze the correlation between food safety and restaurant management.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> View Serve Safe Videos<input type="checkbox"/> Text Chapter 2.2<input type="checkbox"/> Worksheets<input type="checkbox"/> ServSafe Manager Course Workbook<input type="checkbox"/> Demonstrations<input type="checkbox"/> Conduct Sanitation Inspection<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class Participation<input type="checkbox"/> Worksheets<input type="checkbox"/> Tests<input type="checkbox"/> Quizzes<input type="checkbox"/> Journal grade

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Unit: Restaurant Operations

Grade Level: Grade 12

PA Standards: 13.1,13.2
13.3

POS CATAGORIES: 900, 2000

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Lakeside Café Menu Planning<input type="checkbox"/> Banquet Planning	Skills: <ul style="list-style-type: none"><input type="checkbox"/> Students will design a menu using information from previous menus with the addition of several new menu items.
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Students will create the menu for the Lakeside Cafe<input type="checkbox"/> Students will take into account taste, color, texture, cost, appearance, ease of preparation and dietary considerations<input type="checkbox"/> Students will produce the menu using proper menu format<input type="checkbox"/> Research of various cuisines to produce authentic menus<input type="checkbox"/> Journal	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Class participation grade<input type="checkbox"/> Journal grade<input type="checkbox"/> Lakeside Café group menu project

Wallenpaupack Area School

District

Course: Culinary Arts Level III
Unit: Restaurant Operations

Grade Level: Grade 12
PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200, 300, 2100, 2200, 2300, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Front of the House	<ul style="list-style-type: none"><input type="checkbox"/> Students will meet the needs of the customers by serving the requested food items.<input type="checkbox"/> Students will clean-up the assigned restaurant area following the sanitation guidelines.<input type="checkbox"/> Sensory evaluation of quality food products and kitchen sanitation standards
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Students perform the roles of:<input type="checkbox"/> Host/Hostess<input type="checkbox"/> Waiter/Waitress<input type="checkbox"/> Expeditor<input type="checkbox"/> Bus person<input type="checkbox"/> Runner<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class participation grade<input type="checkbox"/> Lab assessment<input type="checkbox"/> Journal Grade<input type="checkbox"/> Customer feed back

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Grade Level: Grade 12

Unit: Restaurant Operations

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200, 300, 500, 600, 700, 800, 900, 1500, 1600, 1700, 1800, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Back of the House	<ul style="list-style-type: none"><input type="checkbox"/> Students will meet the needs of the customers by preparing a variety of food items.<input type="checkbox"/> Students will clean-up the assigned restaurant area following the sanitation guidelines.<input type="checkbox"/> Sensory evaluation of quality food products and kitchen sanitation standards
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Students perform the roles of:<ul style="list-style-type: none">Hot Foods Chef and helperExpeditorGarde MangerSalad ProducersBeverage and DessertDishwasherPot WasherStudent LunchCateringSubstitute<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class participation grade<input type="checkbox"/> Lab assessment<input type="checkbox"/> Journal Grade<input type="checkbox"/> Quality of food items prepared

District

Course: Culinary Arts Level III
Unit: Meat Basics

Grade Level: Grade 12
PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 600, 700, 800, 1800

<p>Topics:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Meat structure <input type="checkbox"/> Classifications of meat <input type="checkbox"/> Meat basics <input type="checkbox"/> Preparation techniques <input type="checkbox"/> Sanitary handling 	<p>Skills:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Students will apply the theories presented in class to produce quality meat dishes using a variety of cooking techniques.
<p>Activities:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Lecture <input type="checkbox"/> Text chapter 23 <input type="checkbox"/> Students will choose and standardize a meat recipe <input type="checkbox"/> Students will prepare and sample meat <input type="checkbox"/> Students will analyze quality of the finished product <input type="checkbox"/> Journal 	<p>Performance Assessments:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Evaluation of standardized recipe <input type="checkbox"/> Lab assessment <input type="checkbox"/> Class participation <input type="checkbox"/> Journal grade <input type="checkbox"/> Text assignments <input type="checkbox"/> Test

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Grade Level: Grade 12

Unit: Restaurant Operation

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 100, 200, 300, 500, 600, 700, 800, 900, 1200, 1300, 1500, 1600, 1700, 1800, 1900, 2000, 2100, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> In-House Catering<input type="checkbox"/> Planning Catering Menus	<ul style="list-style-type: none"><input type="checkbox"/> Students will plan, prepare and package various foods using a variety of cooking techniques.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Prepares and packages food items for pickup including but not limited to:<ul style="list-style-type: none">Hor d OeuvresSoupsSaladsCasserolesComplete EntreesBaked GoodsDessertsSpecial Orders<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Lab assessment<input type="checkbox"/> Journal Grade<input type="checkbox"/> Quality of food items prepared

District

Course: Culinary Arts Level III

Grade Level: Grade 12

Unit: Employability Skills

PA Standards: 13.1,13.2,
13.3,13.4

POS CATAGORIES: 300

Topics: <ul style="list-style-type: none"><input type="checkbox"/> Leadership Skills<input type="checkbox"/> Seeking Employment<input type="checkbox"/> Employee Responsibilities<input type="checkbox"/> Scholarships	Skills: <ul style="list-style-type: none"><input type="checkbox"/> Students will relate the importance of job skills to the successful completion of a job.<input type="checkbox"/> Students will analyze the importance of a quality cover letter and resume.<input type="checkbox"/> Students will be made aware of the proper steps to be taken for a job interview.
Activities: <ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Text Chapter 4<input type="checkbox"/> Worksheets<input type="checkbox"/> Calling In<input type="checkbox"/> Journal<input type="checkbox"/> Complete scholarship applications<input type="checkbox"/> Complete job applications<input type="checkbox"/> Produce a resume<input type="checkbox"/> Produce a cover letter	Performance Assessments: <ul style="list-style-type: none"><input type="checkbox"/> Textbook assignments<input type="checkbox"/> Tests<input type="checkbox"/> Class participation<input type="checkbox"/> Scholarship, Resume and Cover Letter Rubric<input type="checkbox"/> Job application rubric<input type="checkbox"/> Journal grade

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Unit: Advanced Inventory

Grade Level: Grade 12

PA Standards: 13.2

POS CATAGORIES: 400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Inventory sheets<input type="checkbox"/> Perpetual inventory<input type="checkbox"/> Forecast sales	<ul style="list-style-type: none"><input type="checkbox"/> Students will relate the importance of keeping accurate inventory sheet to the success of the restaurant.<input type="checkbox"/> Students will take inventory for necessary supplies.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Students develop inventory sheets for the entire kitchen including both the food supplies and the chemicals<input type="checkbox"/> Students take perpetual inventory and prepare an order sheet<input type="checkbox"/> Students will forecast future supplies<input type="checkbox"/> Journal entry	<ul style="list-style-type: none"><input type="checkbox"/> Inventory sheet rubric<input type="checkbox"/> Evaluation of the order sheets<input type="checkbox"/> Journal grade

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Unit: Culinary Terminology

Grade Level: Grade 12

PA Standards: 13.1,13.2

POS CATAGORIES: 300, 900

Topics:	Skills:
<ul style="list-style-type: none">❑ Culinary Terminology/NOCTI Review	<ul style="list-style-type: none">❑ Students will recall various culinary terms in relation to industry usage.❑ Students will apply this knowledge in their daily classroom experiences
Activities:	Performance Assessments:
<ul style="list-style-type: none">❑ Students will locate and define the terms on the food service culinary vocabulary list.❑ Using the list students will review and learn the culinary terminology.❑ Students will observe and/or demonstrate various terms during class time activities.❑ Students will reinforce knowledge of terms through repetition and review activities.	<ul style="list-style-type: none">❑ Completion of terminology worksheet❑ Terminology tests❑ Application of terminology usage in daily activities

Wallenpaupack Area School

District

Course: Culinary Arts Level III
Unit: Food Service Magazines Article Summary

Grade Level: Grade 12
PA Standards: 13.1,13.2
13.3,13.4

POS CATAGORIES: 300

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Varies according to the students chosen article topics	<ul style="list-style-type: none"><input type="checkbox"/> Students will read, summarize and analyze various food service industry related articles.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Read two food service industry related articles<input type="checkbox"/> Write two article summaries following the PSSA format	<ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Rubrics for articles

Wallenpaupack Area School

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Course: Culinary Arts Level III

Unit: Management

Grade Level: Grade 12

PA Standards: 13.1,13.2
13.3,13.4

POS CATAGORIES: 300, 2000, 2400

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Management basics<input type="checkbox"/> Managing people<input type="checkbox"/> Managing facilities<input type="checkbox"/> Marketing<input type="checkbox"/> Food Production<input type="checkbox"/> Labor and Payroll Duties	<ul style="list-style-type: none"><input type="checkbox"/> Students will apply all of the basic skills of management while designing the management project.<input type="checkbox"/> Students will relate the importance of management skills to the success of a business.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Text chapter 7<input type="checkbox"/> Management project<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Class participation<input type="checkbox"/> Tests<input type="checkbox"/> Textbook assignments<input type="checkbox"/> Management project rubric<input type="checkbox"/> Journal grade

District

Course: Culinary Arts Level III
Unit: Advanced Lab Experiences

Grade Level: Grade 12
PA Standards: 13.2,13.3

POS CATAGORIES: 100, 200, 300, 500, 600, 700, 800, 900, 1000, 1100, 1200, 1300, 1400, 1500, 1600, 1700, 1800, 1900, 2100, 2400

<p>Topics:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Poultry <input type="checkbox"/> Ground Beef <input type="checkbox"/> Broiling <input type="checkbox"/> Grilling <input type="checkbox"/> Potato <input type="checkbox"/> Hollandaise Sauce <input type="checkbox"/> Souffle <input type="checkbox"/> Salad Dressing <input type="checkbox"/> Canapés and Hor D’ Oeuvre <input type="checkbox"/> Sandwich cookery <input type="checkbox"/> Pies and pastries <input type="checkbox"/> Yeast <input type="checkbox"/> Plate Presentation <input type="checkbox"/> Current Dietary Trends <input type="checkbox"/> Cold soups <input type="checkbox"/> Cookies <input type="checkbox"/> Cake decorating <input type="checkbox"/> Fish Cookery <input type="checkbox"/> International Cuisine <input type="checkbox"/> Petit fours <input type="checkbox"/> Candy <input type="checkbox"/> Specialty Desserts <input type="checkbox"/> Gingerbread house design & construction 	<p>Skills:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Students will prepare and analyze various advanced foods using a variety of advanced cooking techniques.
<p>Activities:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Students will choose and standardize recipes <input type="checkbox"/> Students will prepare and sample advanced competency recipes <input type="checkbox"/> After recipe completion, students will analyze the quality of the product <input type="checkbox"/> Journal 	<p>Performance Assessments:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Evaluation of standardized recipe <input type="checkbox"/> Lab assessment <input type="checkbox"/> Class participation <input type="checkbox"/> Journal grade

Wallenpaupack Area School

District

Course: Culinary Arts Level III

Unit: Fish Cookery

Grade Level: Grade 12

PA Standards: 13.2,13.3

POS CATAGORIES: 1800

Topics:	Skills:
<ul style="list-style-type: none"><input type="checkbox"/> Fish Basics<input type="checkbox"/> Shellfish Basics<input type="checkbox"/> Preparation of Fish & Shellfish	<ul style="list-style-type: none"><input type="checkbox"/> Students will apply the theory taught in class to choose quality fish products.<input type="checkbox"/> Students will compare and contrast the<input type="checkbox"/> Various market forms of seafood and its usage.
Activities:	Performance Assessments:
<ul style="list-style-type: none"><input type="checkbox"/> Lecture<input type="checkbox"/> Text Chapter 21<input type="checkbox"/> Students will choose and standardize fish recipes<input type="checkbox"/> Students will prepare and sample seafood<input type="checkbox"/> Students will analyze quality of the finished product<input type="checkbox"/> Journal	<ul style="list-style-type: none"><input type="checkbox"/> Evaluation of standardized recipe<input type="checkbox"/> Lab assessment<input type="checkbox"/> Class participation<input type="checkbox"/> Journal grade<input type="checkbox"/> Text assignments<input type="checkbox"/> Test

District

Course: Culinary Arts Level III

Grade Level: Grade 11-12

Unit: Critiques of Cuisine

PA Standards: 13.1,13.2,13.3

POS CATAGORIES: 800

Topics:	Skills:
<ul style="list-style-type: none"> ❑ Recipe Critique/Analysis 	<ul style="list-style-type: none"> ❑ Individual students will choose and prepare a recipe of their choice. ❑ Students will analyze/critique the results of the lab (PSSA/Collins). ❑ Students will apply this knowledge when choosing recipes and menus in the future
Activities:	Performance Assessments:
<ul style="list-style-type: none"> ❑ Students will choose and standardize a recipe of their choice ❑ Fill out an appropriate market order for recipe ingredients ❑ Create a rating scale for their product ❑ Prepare and taste the exact printed recipes within two blocks. ❑ Students will compose a written review (PSSA format) of their findings addressing the effectiveness of the recipes instructions and taste. ❑ Journal 	<ul style="list-style-type: none"> ❑ Rubric for Critiques of Cuisine Project ❑ Classroom Participation ❑ Journal grade

District