Food Services 1

Grade(s):	☐ K ☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5	☐ 6 ☐ 7 ☐ 8	☐ 9 ☑ 10 ☑ 11 ☑ 12 ☐ Other _____
Discipline/Course:	**Discipline:** Family and Consumer Science **Course:** Culinary Arts		
Course Title:	Food Services 1		
Prerequisite(s):	Introduction to Culinary Arts *and* Teacher Recommendation Advised		
Course Description: *Program of Studies*	Delve further into your passion for culinary arts with this full-year course. In Food Services 1, students build professional kitchen skills while working in a commercial restaurant environment, planning, preparing, and presenting food. Students gain hands-on experience with commercial equipment, high-volume production, professional workflow, knife skills, cooking and baking techniques, recipe scaling and costing, and hospitality and service. Safety, sanitation, organization, teamwork, and work ethic are emphasized, and students earn a ServSafe certification from the National Restaurant Association. Students also assist with school and community events while exploring career pathways, trends, and opportunities in the hospitality and food industry.		
Course Essential Questions:	• What knowledge and skills are essential for safety and sanitation while operating efficiently in a professional kitchen environment? • How do safety and sanitation in the professional culinary industry differentiate a culinary professional from an everyday cook? • How do professional chefs use tools, techniques, and equipment to ensure consistency and quality in food production? • How do teamwork and communication contribute to the success of a food service operation?		

	• What qualities and behaviors define a culinary professional, and how do they differ from an everyday home cook or entry-level food worker? • What responsibilities do culinary professionals have in properly selecting, using, cleaning, and maintaining commercial kitchen tools and equipment? • How does understanding ingredients, techniques, and recipe design impact the success of food production in a high-volume setting? • How does understanding the science of ingredients and methods improve the success of breads, pastries, and desserts? • How do professional chefs adapt techniques and equipment to produce large quantities of baked goods without sacrificing quality and consistency? • What standards and practices distinguish professional baking from home or casual baking? • In what ways do seasonality, regional influences, and sustainability shape menu planning and food preparation? • How do knife skills, precision, and proper handling of tools impact safety, efficiency, and quality in professional kitchens? • How do different cooking methods influence flavor, texture, and presentation of a wide variety of ingredients? • How do chefs balance creativity, cost, operational efficiency, and guest expectations when planning menus and events? • Why is accurate food costing and portion control essential for balancing quality, profitability, and customer satisfaction? • How does professional presentation—on the plate or at a buffet—impact a guest's dining experience and perception of quality? • How do employee attitude, professionalism, and communication influence guest experiences and overall customer satisfaction?
Course Enduring Understandings:	• Professional safety and sanitation practices distinguish a culinary professional from an everyday cook by following industry standards that ensure quality, consistency, and public health. • Safe food handling is a continuous process from delivery to plate, requiring standardized procedures for purchasing, receiving, storing, preparing, cooking, holding, and serving food safely. • Maintaining a safe kitchen environment depends on proper equipment use, awareness of hazards,

	and readiness to respond to accidents and emergencies. ● Professionalism, pride in work, organization, cleanliness, work ethic, and dedication to excellence are key characteristics of the profession. ● Professionalism in the culinary industry is defined by qualities such as discipline, respect, teamwork, collaboration, reliability, and continuous improvement, which distinguish culinary professionals from home cooks or entry-level food workers. ● Organization of a professional kitchen—its stations, workflow, mise en place, and hierarchy—directly impacts efficiency, safety, and food quality by promoting structure, communication, quality and accountability. ● Ingredient science and baking methods improve the success of breads, pastries, and desserts by allowing chefs to predict, control, and adjust outcomes. ● Recipe scaling, organization, production planning, ingredient function and workflow are critical in a high-volume baking environment to maintain efficiency, timing, and product quality under production demands. ● Professional chefs adapt techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing consistency and quality. ● Culinary professionals have a duty to properly select, use, clean, and maintain commercial kitchen tools and equipment to ensure safety, efficiency, and product quality. ● Knife skills, mise en place, equipment mastery, and precision are essential skills for culinary professionals. ● Different cooking methods influence the flavor, texture, and presentation of ingredients, allowing chefs to select techniques that best enhance each dish. ● Menu planning principles and analysis of customer preferences guide the development of recipes and menu offerings ● Accurate food costing and portion control are essential for balancing product quality, operational profitability, and customer satisfaction in a professional foodservice environment. ● Professional presentation—whether on the plate or at a buffet—enhances a guest's dining experience and shapes their perception of quality, value, and care in food preparation. ● Employee attitude, professionalism, and effective communication directly influence guest experiences and overall customer satisfaction by fostering trust, comfort, and a welcoming environment.

Duration: **Credit:**	☐ Semester ☑ Full-Year	☐ 0.5 Credit(s) ☑ 1.0 Credit(s) ☐ 1.5 Credit(s) ☐ N/A
Course Materials/Resources:	On Cooking - A Textbook of Culinary Fundamentals By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel	
FPS Course Academic Expectation(s):	☑ Exploring and Understanding (EU) ☐ Synthesizing and Evaluating (SE) ☑ Creating and Constructing (CC) ☐ Conveying Ideas (CI) ☐ Collaborating Strategically (CS) ☐ Using Communication Tools (UCT)	
Year at a Glance (Units):	**Unit 1**: Safety/Sanitation (~2 weeks) **Unit 2**: The Professional Kitchen: Know the Space and Your Role (~8 weeks) **Unit 3**: Principles of a Bakeshop/High Production (~7 weeks) **Unit 4**: Knife Skills and Principles of Cooking/Flavoring (~7 weeks) **Unit 5**: Recipe Development, Costing, and Scaling (~8 weeks) **Unit 6**: Hospitality - Catering, Presenting, Serving (~8 weeks)	

Unit Number and Title:	**Unit 1:** Safety/Sanitation
Duration:	~2 weeks
Resource(s):	Food Handler online course and exam On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students develop essential practices for safe and sanitary food preparation, including personal hygiene, proper food handling, kitchen safety, emergency procedures, and equipment operation. Students apply National Restaurant Association and Connecticut Board of Health standards and complete the ServSafe Food Handler Online Course and Exam to become certified in food safety.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.2 Demonstrate food safety and sanitation procedures 8.2.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.2 Employ food service management safety/sanitation program procedures 8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing foodborne illness. 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness. 8.2.5 Practice standard personal hygiene and wellness procedures. 8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups. 8.2.8 Analyze current types of cleaning and sanitizing materials for proper use.

	8.2.9 Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. 8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods. 8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation 8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. **Area of Study 14.0 Nutrition and Wellness** 14.4 Evaluate factors that affect food safety from production through consumption. 14.4.1 Analyze conditions and practices that promote safe food handling. 14.4.2 Analyze safety and sanitation practices. 14.4.5 Analyze foodborne illness factors, including causes, potentially hazardous foods, and methods of prevention.
Essential Question(s):	● What knowledge and skills are essential for safety and sanitation while operating efficiently in a professional kitchen environment? ● How do safety and sanitation in the professional culinary industry differentiate a culinary professional from an everyday cook?
Enduring Understanding(s):	● Professional safety and sanitation practices distinguish a culinary professional from an everyday cook by following industry standards that ensure quality, consistency, and public health. ● Safe food handling is a continuous process from delivery to plate, requiring standardized procedures for purchasing, receiving, storing, preparing, cooking, holding, and serving food safely. ● Maintaining a safe kitchen environment depends on proper equipment use, awareness of hazards, and readiness to respond to accidents and emergencies.
Learning Goal(s):	**Content:** (Students will know…)

Students will know and will be able to use their learning to: (Content/ Skills)	● the importance of professional safety and sanitation practices in distinguishing a culinary professional from an everyday cook. ● how foodborne illnesses occur and the preventative measures required to maintain food safety. ● standard procedures for safe food handling from delivery to plate, including purchasing, storing, preparing, cooking, holding, and serving food. ● kitchen hazards, proper use of equipment, and emergency protocols to maintain a safe working environment. ● the role of cleaning, sanitizing, and organization in maintaining food quality, safety, and efficiency. ● National Restaurant Association and Connecticut Board of Health standards for food handling. ● ServSafe food handler principles and certification requirements. **Skills:** (Students will be able to…) ● apply personal hygiene and professional sanitation practices during all food preparation activities. ● identify and prevent potential sources of contamination to minimize the risk of foodborne illnesses. ● safely handle, store, and prepare food according to established safety standards. ● operate kitchen equipment correctly and respond effectively to hazards or emergency situations. ● maintain organized, clean, and sanitized workstations to support safe and efficient kitchen operations. ● demonstrate knowledge and skills to pass the ServSafe food handler online course and exam for official certification.

Unit Number and Title:	**Unit 2:** The Professional Kitchen: Know the Space and Your Role
Duration:	~8 weeks
Resource(s):	On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students explore the structure, organization, and culture of a professional kitchen. They learn kitchen roles, station organization, teamwork, communication, time management, equipment care, and professional work habits such as punctuality, respect, pride, and cooperation.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. 8.3.1 Operate tools and equipment following safety procedures and OSHA requirements. 8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements. 8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.4 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods. 8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving. **Area of Study 10.0 Hospitality, Tourism, and Recreation** 10.4.5 Manage use, care, storage, maintenance, and safe operations of equipment, tools, and supplies. **Area of Study 13.0 Interpersonal Relationships** 13.3.2 Demonstrate verbal and nonverbal behaviors and attitudes that contribute to effective communication. 13.3.3 Demonstrate effective listening and feedback techniques.

	13.3.4 Analyze strategies to overcome communication barriers in work settings. 13.3.5 Apply ethical principles of communication in work settings. 13.3.6 Analyze the effects of technology on communications in work settings. 13.3.7 Analyze the roles and functions of communications in work settings. 13.4 Evaluate effective conflict prevention and management techniques. 13.4.2 Explain how similarities and differences among people affect conflict prevention and management. 13.4.3 Apply the roles of decision making and problem solving in reducing and managing conflict. 13.4.4 Demonstrate nonviolent strategies that address conflict. 13.4.5 Demonstrate effective responses to harassment. 13.5 Demonstrate teamwork and leadership skills in the workplace. 13.5.7 Demonstrate processes for cooperating, compromising, and collaborating.
Essential Question(s):	● How do professional chefs use tools, techniques, and equipment to ensure consistency and quality in food production? ● How do teamwork and communication contribute to the success of a food service operation? ● What qualities and behaviors define a culinary professional, and how do they differ from an everyday home cook or entry-level food worker? ● What responsibilities do culinary professionals have in properly selecting, using, cleaning, and maintaining commercial kitchen tools and equipment?
Enduring Understanding(s):	● Professionalism, pride in work, organization, cleanliness, work ethic, and dedication to excellence are key characteristics of the profession. ● Professionalism in the culinary industry is defined by qualities such as discipline, respect, teamwork, collaboration, reliability, and continuous improvement, which distinguish culinary professionals from home cooks or entry-level food workers. ● Organization of a professional kitchen—its stations, workflow, mise en place, and hierarchy—directly impacts efficiency, safety, and food quality by promoting structure, communication, quality and accountability.

Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● how professional kitchens are organized, including stations, workflow, and hierarchy, and how this structure affects efficiency, safety, and food quality. ● the qualities and behaviors that define professionalism in the culinary industry, including discipline, respect, reliability, and continuous improvement. ● the concept of *mise en place* and how planning, organization, and preparation support consistent and efficient food production. ● the principles of teamwork and communication within the kitchen brigade system and their role in maintaining quality, safety, and guest satisfaction. ● proper selection, use, cleaning, and maintenance of commercial kitchen tools and equipment to ensure safety, efficiency, and product quality. ● how equipment, technology, and kitchen design influence workflow, problem-solving, and adherence to industry standards. **Skills:** (Students will be able to…) ● navigate a professional kitchen effectively by understanding station roles, workflow, and hierarchy. ● demonstrate professionalism through punctuality, respect, cooperation, pride in work, and effective communication. ● apply *mise en place* principles to organize ingredients, tools, and workstations to support efficient and error-free food preparation. ● work collaboratively with peers in the kitchen brigade, communicating clearly to ensure safety, quality, and timely production. ● safely operate, maintain, and clean kitchen tools and equipment while following proper procedures. ● adapt to kitchen layouts, technology, and equipment to solve problems, improve workflow, and uphold industry standards.

Unit Number and Title:	**Unit 3:** Principles of a Bakeshop/High Production
Duration:	~7 weeks
Resource(s):	On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students explore the principles and techniques of professional baking and high-volume production. They learn ingredient functions, baking processes, recipe scaling, workflow, and proper use of commercial equipment while developing consistency, precision, and efficiency.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. 8.5.2 Demonstrate professional skill for a variety of cooking methods, including baking, using professional equipment and current technologies. 8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.
Essential Question(s):	● How does understanding ingredients, techniques, and recipe design impact the success of food production in a high-volume setting? ● How does understanding the science of ingredients and methods improve the success of breads, pastries, and desserts? ● How do professional chefs adapt techniques and equipment to produce large quantities of baked goods without sacrificing quality and consistency? ● What standards and practices distinguish professional baking from home or casual baking?
Enduring Understanding(s):	● Ingredient science and baking methods improves the success of breads, pastries, and desserts by allowing chefs to predict, control, and adjust outcomes. ● Recipe scaling, organization, production planning, ingredient function and workflow are critical

	in a high-volume baking environment to maintain efficiency, timing, and product quality under production demands. ● Professional chefs adapt techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing consistency and quality. ● Culinary professionals have a duty to properly select, use, clean, and maintain commercial kitchen tools and equipment to ensure safety, efficiency, and product quality.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● the professional baking principles and techniques that ensure consistency, quality, and safety in high-production environments. ● how ingredient science—including chemical and physical processes—affects the outcome of breads, pastries, desserts, and other baked goods. ● the importance of organization, planning, and workflow in high-volume baking operations to maintain efficiency, timing, and product quality. ● how professional chefs adapt recipes, techniques, and equipment to produce large quantities of baked goods without sacrificing quality or presentation. ● the standards and practices that distinguish professional baking from home or casual baking, including precision, consistency, and adherence to sanitation and safety requirements. **Skills:** (Students will be able to…) ● apply standardized recipes and precise measurements to produce consistent, high-quality baked goods. ● select and combine ingredients using proper techniques based on an understanding of their functions and interactions. ● organize and plan workflow in a high-volume bakeshop to optimize efficiency and meet production deadlines. ● scale recipes and adjust techniques to produce larger quantities while maintaining taste, texture, and presentation.

	● operate commercial baking equipment safely and effectively, maintaining proper sanitation and adherence to industry standards. ● evaluate baked products for quality, consistency, and adherence to professional standards.

Unit Number and Title:	**Unit 4:** Knife Skills and Principles of Cooking/Flavoring
Duration:	~7 weeks
Resource(s):	On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students develop professional knife skills, food preparation techniques, and flavor development. They practice safe tool use, portioning, measurement, and cooking methods while applying time, temperature, and ingredient science. Emphasis is placed on efficiency, sustainability, and professional kitchen practices.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment. 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods. 8.5.5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. 8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. 8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. 8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.

	8.5.9 Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques. 8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques. 8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques. 8.5.13 Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management. 8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor. **Area of Study 9.0 Food Science, Dietetics, and Nutrition** 9.7.7 Analyze the impact of food presentation methods and techniques on nutrient value, safety and sanitation, and consumer appeal of food and products. 9.5.6 Conduct sensory evaluations of food products. 9.5.7 Conduct testing for safety of food products, utilizing available technology. **Area of Study 10.0 Hospitality, Tourism, and Recreation** 10.4.4 Apply basic food preparation and service skills in catering operations.
Essential Question(s):	● How do knife skills, precision, and proper handling of tools impact safety, efficiency, and quality in professional kitchens? ● In what ways do seasonality, regional influences, and sustainability shape menu planning and food preparation? ● How do different cooking methods influence flavor, texture, and presentation of a wide variety of ingredients?
Enduring Understanding(s):	● Knife skills, mise en place, equipment mastery, and precision are essential for culinary professionals. ● Different cooking methods influence the flavor, texture, and presentation of ingredients, allowing chefs to select techniques that best enhance each dish.

Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● the importance of proper knife skills, precision, and safe handling of tools and equipment for safety, efficiency, and consistent results in professional kitchens. ● how different cooking methods—such as sautéing, roasting, grilling, steaming, and braising—impact flavor, texture, and presentation of ingredients. ● the principles of portion control, accurate measurement, and recipe scaling to maintain food quality, manage costs, and meet production standards. ● how time, temperature, and ingredient science influence safe, flavorful, and consistent food production. ● the role of professional presentation, garnishing, and attention to detail in communicating skill, enhancing dining experiences, and reflecting professional culinary standards. **Skills:** (Students will be able to…) ● demonstrate proper knife techniques and safe handling of culinary tools and equipment in food preparation. ● apply appropriate cooking methods to a variety of ingredients to achieve desired flavor, texture, and presentation. ● measure, portion, and scale ingredients accurately to produce consistent results and control food costs. ● apply knowledge of time, temperature, and ingredient science to prepare safe, high-quality, and flavorful foods. ● present dishes professionally, incorporating garnishing and attention to detail to enhance the guest experience. ● work efficiently and safely in a professional or high-volume kitchen environment while maintaining quality and consistency.

Unit Number and Title:	**Unit 5**: Recipe Development, Costing, and Scaling
Duration:	~8 weeks
Resource(s):	On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students explore professional recipe development, scaling, and menu design. They learn to create and modify standardized recipes, calculate yields and portions, and apply costing and pricing strategies. Emphasis is placed on meeting customer needs, efficiency, consistency, and creative presentation.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. 8.4.1 Use computer based menu systems to develop and modify menus. 8.4.2 Apply menu-planning principles to develop and modify menus. 8.4.3 Analyze food, equipment, and supplies needed for menu production. 8.4.4 Develop a variety of menu layouts, themes, and design styles. 8.4.5 Prepare requisitions for food, equipment, and supplies to meet production requirements. 8.4.6 Record performance of menu items to analyze sales and determine menu revisions. 8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning. **Area of Study 9.0 Food Science, Dietetics, and Nutrition** 9.6.1 Build menus to customer/ client preferences. 9.6.4 Create standardized recipes. 9.6.5 Manage food production to meet needs and preferences of diverse customer populations
Essential Question(s):	● In what ways do seasonality, regional influences, and sustainability shape menu planning and food preparation?

	● How do chefs balance creativity, cost, operational efficiency, and guest expectations when planning menus and events? ● Why is accurate food costing and portion control essential for balancing quality, profitability, and customer satisfaction?
Enduring Understanding(s):	● Menu planning principles and analysis of customer preferences guide the development of recipes and menu offerings. ● Accurate food costing and portion control are essential for balancing product quality, operational profitability, and customer satisfaction in a professional foodservice environment.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● how standardized recipes, measurements, and conversions ensure consistency, quality, and efficiency in professional food production. ● how menu planning principles and analysis of customer preferences guide the development and modification of recipes and menus. ● the importance of accurate food costing and portion control in balancing quality, profitability, and customer satisfaction. ● how to scale recipes and adjust production techniques to meet the demands of high-volume or specialized foodservice operations. ● how menu design, layout, and presentation enhance customer experience and support operational efficiency. **Skills:** (Students will be able to…) ● apply standardized recipes and precise measurements to create consistent, high-quality dishes. ● analyze customer preferences and use menu planning principles to develop or modify recipes and menu offerings. ● calculate recipe yields, portion sizes, and food costs to manage profitability while maintaining product quality. ● scale recipes accurately and adjust production workflows to meet the needs of various foodservice volumes or specialized operations.

	● design menus with effective layout, clear presentation, and appealing visual themes to improve customer satisfaction and operational efficiency. ● use digital tools and hands-on practice to plan, test, and refine recipes for professional foodservice environments.

Unit Number and Title:	**Unit 6**: Hospitality - Catering, Presenting, Serving
Duration:	~8 weeks
Resource(s):	On Cooking - *A textbook of Culinary Fundamentals, 6th Edition* By Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel
Unit Overview:	Students explore professional hospitality through catering, food presentation, and customer service. They practice industry-standard serving techniques, effective communication, teamwork, and strategies for addressing guest needs and concerns. Emphasis is placed on professionalism, cultural awareness, and creating a positive guest experience.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.7 Demonstrate the concept of internal and external customer service. 8.7.1 Analyze the role of quality service as a strategic component of exceptional performance. 8.7.2 Demonstrate quality service techniques and procedures that meet industry standards in the food service industry. 8.7.3 Analyze the relationship between employee attitude and skills and customer satisfaction. 8.7.4 Apply procedures for addressing and resolving complaints. 8.7.5 Demonstrate sensitivity to diversity and special needs. **Area of Study 10.0 Hospitality, Tourism, and Recreation** 10.3 Apply concepts of quality service to ensure customer satisfaction. 10.3.1 Apply industry standards for service that meets cultural and geographic expectations of guests or customers. 10.3.2 Analyze how employee dispositions can impact customer satisfaction. 10.3.3 Apply a system to evaluate and resolve employee, employer, guest, or customer complaints. 10.3.5 Demonstrate effective cultural awareness and customer relations to meet the hospitality, tourism, and recreation needs of special populations. 10.4 Demonstrate practices and skills involved in hospitality.

	10.4.1 Demonstrate front desk, office, and customer service skills.
Essential Question(s):	● How do chefs balance creativity, cost, and guest expectations when planning menus and events? ● How does professional presentation—on the plate or at a buffet—impact a guest's dining experience and perception of quality? ● How do employee attitude, professionalism, and communication influence guest experiences and overall customer satisfaction?
Enduring Understanding(s):	● Professional presentation—whether on the plate or at a buffet—enhances a guest's dining experience and shapes their perception of quality, value, and care in food preparation. ● Employee attitude, professionalism, and effective communication directly influence guest experiences and overall customer satisfaction by fostering trust, comfort, and a welcoming environment.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● how professional food presentation—on the plate or at a buffet—affects a guest's perception of quality, value, and care in food preparation. ● the importance of quality customer service in creating satisfaction for both internal (staff and colleagues) and external (guests and clients) customers. ● How employee attitude, professionalism, and communication influence guest experiences and overall customer satisfaction. ● the necessity of sensitivity to diversity, special needs, and cultural expectations in providing exceptional hospitality. ● strategies for addressing and resolving guest complaints while maintaining a positive dining experience. **Skills:** (Students will be able to…) ● present food professionally, applying plating techniques and buffet arrangements that enhance guest experience.

	● deliver excellent customer service that fosters guest satisfaction, loyalty, and positive relationships with coworkers. ● demonstrate professionalism, positive attitude, and effective communication in all hospitality interactions. ● adapt service approaches to accommodate diverse needs, dietary restrictions, and cultural expectations. ● respond to guest concerns and complaints with empathy, problem-solving skills, and professionalism to maintain a positive experience. ● coordinate catering, serving, and presentation tasks efficiently in a professional or high-volume hospitality setting.