Food Services 2

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 2		
Prerequisite(s):	Food Services 1 *and* Teacher Recommendation Advised		
Course Description: *Program of Studies*	Food Services 2 builds directly upon the foundations established in Food Services I, emphasizing leadership, advanced technical skill, and real-world responsibility in a professional foodservice environment. Students take on increased independence, train Food Services I students, assist with supervision, and participate in higher-level decision-making related to production, costing, catering, and hospitality. The course emphasizes professionalism, menu development and costing, leadership, efficiency, and industry readiness.		
Course Essential Questions:	● How does leadership in safety and sanitation further distinguish an advanced culinary professional from an everyday cook or entry-level food service worker, and how does this leadership impact efficiency, safety, and food quality? ● How do teamwork, communication, and delegation within the kitchen brigade, with the addition of equipment, technology, and kitchen design, ensure quality, safety, and guest satisfaction? ● Why are organization, planning, leadership, and workflow critical in a high-volume baking environment? ● How do advanced professional baking principles and techniques ensure consistency, quality, and safety in a high-production environment?		

	• How do professional chefs adapt and troubleshoot techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing quality? • How do advanced knife skill, precision, and leadership in tool use impact safety, efficiency, and quality in professional kitchens? • How do different cooking methods influence flavor, texture, and presentation, and how do culinary professionals select and adapt methods to meet production goals? • Why are portion control, accurate measurement, and proper scaling essential for both quality control and cost management in high-volume food service operations, and in what ways do presentation, garnishing, flavor balance, and attention to detail communicate professionalism and elevate the dining experience? • How do menu planning principles, customer preferences, and business goals influence recipe development and menu offerings, and in what ways do menu design, layout, pricing, and marketing communication enhance the customer experience while supporting operational efficiency? • How does advanced understanding of standardized recipes, measurements, and conversions ensure consistency, quality, and efficiency in professional food production? • Why are accurate food costing, pricing strategies, and portion control essential for balancing quality, profitability, and customer satisfaction? • How do menu planning principles, customer preferences, and business goals influence recipe development and menu offerings? • In what ways do menu design, layout, pricing, and marketing communication enhance the customer experience while supporting operational efficiency? • How do leadership, attitude, professionalism, and communication influence guest experiences and overall customer satisfaction during service events? • How can hospitality professionals plan for, respond to, and resolve service challenges or complaints while maintaining a positive guest experience? • Why is sensitivity to diversity, special needs, and cultural expectations essential when planning and executing catering and hospitality services?
Course Enduring Understandings:	• Advanced culinary professionals distinguish themselves by consistently modeling, enforcing, and upholding professional safety and sanitation standards that protect public health and ensure quality

	and consistency, and that foodborne illnesses are preventable and safe food handling is a continuous, shared responsibility from delivery to plate, requiring leadership, standardized procedures, and accountability in purchasing, receiving, storing, preparing, cooking, holding, and serving food. ● Leadership within the organization of a professional kitchen—its stations, workflow, and hierarchy—directly impacts efficiency, safety, and food quality by promoting structure, communication, accountability, and mentorship, and that advanced professionalism in the culinary industry is demonstrated through discipline, respect, reliability, initiative, and continuous improvement, distinguishing culinary leaders from entry-level food workers. ● Teamwork, clear communication, and delegation within the kitchen brigade system as well as equipment, technology, and kitchen design are vital to maintaining quality, safety, and guest satisfaction through cooperation and shared responsibility. ● Organization, planning, leadership, and workflow are critical in a high-volume baking environment to maintain efficiency, timing, and product quality under production demands. ● Advanced professional baking principles and techniques ensure consistency, quality, and safety in a high-production environment through precise measurements, standardized procedures, sanitation practices, and leadership. ● Professional chefs adapt and refine techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing taste, texture, or presentation. ● Advanced knife skills, precision, and leadership in tool handling impact safety, efficiency, and quality in professional kitchens by reducing accidents, improving workflow, and ensuring consistent results. ● Different cooking methods influence the flavor, texture, and presentation of ingredients, allowing culinary professionals to select, adapt, and refine techniques to best enhance each dish. ● Portion control, accurate measurement, and proper scaling are essential for maintaining food quality, managing costs, and meeting production standards in professional and high-volume kitchens. ● Presentation, garnishing, flavor balance, and attention to detail communicate culinary skill, enhance the dining experience, and reflect the standards of a professional kitchen. ● Advanced knowledge of standardized recipes, measurements, and conversions ensures consistency,

	quality, and efficiency in professional food production while supporting independent decision-making. ● Accurate food costing, pricing strategies, and portion control are essential for balancing product quality, operational profitability, and customer satisfaction in professional foodservice operations. ● Menu planning principles, customer analysis, and business considerations guide the development of recipes and menu offerings that meet both culinary standards and customer expectations. ● Menu design, layout, pricing, and professional communication support customer experience, marketing goals, and operational success. ● Employee leadership, attitude, professionalism, and communication directly influence guest experiences and service success. ● Hospitality professionals maintain positive guest experiences by proactively planning, addressing challenges, and resolving complaints with empathy, professionalism, and problem-solving skills. ● Sensitivity to diversity, special needs, and cultural expectations is critical when planning menus, service styles, and hospitality experiences for diverse populations.	
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**: Advanced Safety/Sanitation (~2 weeks) **Unit 2**: The Professional Kitchen: Training and Leadership (~8 weeks) **Unit 3**: Advanced Baking Techniques & High Production (~7 weeks) **Unit 4**: Refinement of Knife Skills and Cooking/Flavoring (~7 weeks) **Unit 5**: Recipe and Menu development, Costing, and Scaling (~8 weeks) **Unit 6**: Hospitality - Catering, Presenting, Serving (~8 weeks)

Unit Number and Title:	**Unit 1:** Advanced Safety/Sanitation
Duration:	~2 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students reinforce professional food safety and sanitation practices while taking on leadership responsibilities in the kitchen. They model and monitor proper hygiene, food handling, safety procedures, and equipment use while supporting Food Services I students. Emphasis is placed on maintaining ServSafe standards and applying food safety practices in high-volume production settings.
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):	How does leadership within the organization of a professional kitchen distinguish an advanced culinary professional from an everyday cook or entry-level food service worker, and how does this leadership impact efficiency, safety, sanitation, and food quality?
Enduring Understanding(s):	● Advanced culinary professionals distinguish themselves by consistently modeling, enforcing, and upholding professional safety and sanitation standards that protect public health and ensure quality and consistency. ● Foodborne illnesses are preventable and safe food handling is a continuous, shared responsibility from delivery to plate, requiring leadership, standardized procedures, and accountability in purchasing, receiving, storing, preparing, cooking, holding, and serving food.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● the importance of professional safety and sanitation practices in distinguishing an advanced culinary professional and leader in a professional kitchen. ● how foodborne illnesses occur and the preventative measures required to maintain food safety in high-volume and shared kitchen environments.

	● 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 necessary to maintain a safe working environment for themselves and others. ● the role of cleaning, sanitizing, organization, documentation, and accountability in maintaining food quality, safety, and efficiency. ● National Restaurant Association and Connecticut Board of Health standards for food handling. ● ServSafe food Handler principles and the application of certification knowledge in leadership and training roles. **Skills:** (Students will be able to…) ● apply and model personal hygiene and professional sanitation practices during all food preparation activities. ● identify, prevent, and address potential sources of contamination to minimize the risk of foodborne illnesses. ● safely handle, store, and prepare food according to established safety standards while assisting in the supervision of others. ● operate kitchen equipment correctly and respond effectively to hazards or emergency situations. ● maintain and monitor organized, clean, and sanitized workstations to support safe and efficient kitchen operations. ● assist with training Food Services 1 students and reinforcing ServSafe expectations during daily production.

Unit Number and Title:	**Unit 2**: The Professional Kitchen: Training and Leadership
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students deepen their understanding of professional kitchen organization while developing leadership and training skills. They practice communication, accountability, time management, teamwork, equipment care, and workflow management while guiding and supporting Food Services I students in a high-volume kitchen environment.
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. 8.6.7 Conduct staff orientation, initial training and education, consistent reinforcement of training principles, and on the job training/retraining **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 does leadership within the organization of a professional kitchen distinguish an advanced culinary professional from an everyday cook or entry-level food service worker, and how does this leadership impact efficiency, safety, sanitation, and food quality? ● How do teamwork, communication, and delegation within the kitchen brigade, with the addition of equipment, technology, and kitchen design, ensure quality, safety, and guest satisfaction?
Enduring Understanding(s):	● Leadership within the organization of a professional kitchen—its stations, workflow, and hierarchy—directly impacts efficiency, safety, and food quality by promoting structure, communication, accountability, and mentorship, and that advanced professionalism in the culinary industry is demonstrated through discipline, respect, reliability, initiative, and continuous improvement, distinguishing culinary leaders from entry-level food workers. ● Teamwork, clear communication, and delegation within the kitchen brigade system as well as equipment, technology, and kitchen design are vital to maintaining quality, safety, and guest

	satisfaction through cooperation and shared responsibility.
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. ● the qualities and behaviors that define advanced professionalism in the culinary industry, including discipline, respect, reliability, initiative, accountability, and continuous improvement. ● the concept of mise en place and how planning, organization, preparation, and leadership support consistent and efficient food production. ● the principles of teamwork, communication, and delegation within the kitchen brigade system and their role in maintaining quality, safety, and guest satisfaction. ● proper selection, use, cleaning, maintenance, and supervision of commercial kitchen tools and equipment to ensure safety, efficiency, and product quality. ● how equipment, technology, and kitchen design influence workflow, leadership decisions, problem-solving, and adherence to industry standards. **Skills:** (Students will be able to…) ● navigate and lead within a professional kitchen by understanding station roles, workflow, hierarchy, and accountability. ● demonstrate advanced professionalism through punctuality, respect, cooperation, pride in work, effective communication, and leadership. ● apply and model mise en place principles to organize ingredients, tools, and workstations while supporting others in efficient food preparation. ● work collaboratively within the kitchen brigade, communicating clearly, delegating tasks, and supporting peers to ensure safety, quality, and timely production. ● safely operate, maintain, clean, and assist others in using kitchen tools and equipment while following proper procedures. ● adapt to kitchen layouts, technology, and equipment to solve problems, improve workflow, and uphold industry standards in a leadership role.

Unit Number and Title:	**Unit 3**: Advanced Baking Techniques & High Production
Duration:	~7 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students build on professional baking skills through advanced techniques, high-volume production, and increased responsibility in the bakeshop. They practice recipe scaling, production scheduling, workflow management, and commercial equipment use while supporting and mentoring Food Services I students. Emphasis is placed on consistency, precision, efficiency, and professional quality standards.
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):	● Why are organization, planning, leadership, and workflow critical in a high-volume baking environment? ● How do advanced professional baking principles and techniques ensure consistency, quality, and safety in a high-production environment? ● How do professional chefs adapt and troubleshoot techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing quality?
Enduring Understanding(s):	● Organization, planning, leadership, and workflow are critical in a high-volume baking environment to maintain efficiency, timing, and product quality under production demands.

	● Advanced professional baking principles and techniques ensure consistency, quality, and safety in a high-production environment through precise measurements, standardized procedures, sanitation practices, and leadership. ● Professional chefs adapt and refine techniques, recipes, and equipment to produce large quantities of baked goods without sacrificing taste, texture, or presentation.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● advanced 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, and how to adjust techniques accordingly. ● the importance of organization, planning, leadership, and workflow in high-volume baking operations to maintain efficiency, timing, and product quality. ● how professional chefs adapt, troubleshoot, and modify 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, sanitation, and safety requirements. **Skills:** (Students will be able to…) ● apply standardized recipes and precise measurements to produce consistent adn high-quality baked goods in high-volume settings. ● select, combine, and adjust ingredients using proper techniques based on an understanding of their functions and interactions. ● organize, lead, and plan workflow in a high-volume bakeshop to optimize efficiency and meet production deadlines. ● scale recipes and adapt techniques to produce larger quantities while maintaining taste, texture, and presentation.

	● safely operate, monitor, and assist others in using commercial baking equipment while maintaining proper sanitation and adherence to industry standards. ● evaluate baked products for quality, consistency, and adherence to professional standards, providing constructive feedback to peers.

Unit Number and Title:	**Unit 4**: Refinement of Knife Skills and Cooking/Flavoring
Duration:	~7 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students refine advanced knife skills, food preparation, and flavor development while taking on leadership roles in the kitchen. They apply precise cooking techniques, seasoning strategies, ingredient science, and efficient workflow while emphasizing sustainability and responsible food production. Students work independently and support others in high-volume, professional kitchen settings.
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 does advanced knife skill, precision, and leadership in tool use impact safety, efficiency, and quality in professional kitchens? ● How do different cooking methods influence flavor, texture, and presentation, and how do culinary professionals select and adapt methods to meet production goals? ● Why are portion control, accurate measurement, and proper scaling essential for both quality control and cost management in high-volume food service operations, and in what ways do presentation, garnishing, flavor balance, and attention to detail communicate professionalism and elevate the dining experience?
Enduring Understanding(s):	● Advanced knife skills, precision, and leadership in tool handling impact safety, efficiency, and quality in professional kitchens by reducing accidents, improving workflow, and ensuring

	consistent results. ● Different cooking methods influence the flavor, texture, and presentation of ingredients, allowing culinary professionals to select, adapt, and refine techniques to best enhance each dish. ● Portion control, accurate measurement, and proper scaling are essential for maintaining food quality, managing costs, and meeting production standards in professional and high-volume kitchens. ● Presentation, garnishing, flavor balance, and attention to detail communicate culinary skill, enhance the dining experience, and reflect the standards of a professional kitchen.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● the importance of advanced knife skills, precision, and safe handling of tools and equipment for safety, efficiency, and consistency in professional kitchens. ● how different cooking methods (e.g., sautéing, roasting, grilling, steaming, braising) impact flavor, texture, and presentation, and how to adapt them to different ingredients and production needs. ● 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, flavor development, and attention to detail in communicating skill, enhancing dining experiences, and reflecting professional culinary standards. **Skills:** (Students will be able to…) ● demonstrate advanced knife techniques and model safe handling of culinary tools and equipment during food preparation. ● apply, adapt, and evaluate cooking methods to a variety of ingredients to achieve desired flavor, texture, and presentation.

	● measure, portion, and scale ingredients accurately to produce consistent results while managing food costs. ● apply advanced knowledge of time, temperature, and ingredient science to prepare safe, high-quality, and flavorful foods. ● present dishes professionally, incorporating garnishing, flavor balance, and attention to detail to enhance the guest experience. ● work efficiently, independently, and safely in a professional or high-volume kitchen environment while supporting and guiding peers.

Unit Number and Title:	**Unit 5**: Recipe and Menu development, Costing, and Scaling
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students deepen their skills in recipe development, menu planning, and cost control through real-world food service applications. They calculate yields, portions, food costs, and pricing while designing menus that balance customer needs, profitability, creativity, and production requirements. Emphasis is placed on marketing, professional communication, and catering proposals.
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 **Area of Study 10.0 Hospitality, Tourism, and Recreation**

	10.6 Demonstrate management of recreation, leisure, and other programs and events. 10.6.1 Coordinate client inquiries and requests. 10.6.2 Design themes, timelines, budgets, agendas, and itineraries for specific programs and events. 10.6.4 Prepare event materials for distribution. 10.6.5 Demonstrate skills related to promoting and publicizing events. 10.6.6 Manage programs and events for specific age groups or diverse populations. 10.6.7 Promote wellness initiatives through recreation and leisure programs and events. 10.6.8 Evaluate overall effectiveness of specific events.
Essential Question(s):	● How does an advanced understanding of standardized recipes, measurements, and conversions ensure consistency, quality, and efficiency in professional food production? ● Why are accurate food costing, pricing strategies, and portion control essential for balancing quality, profitability, and customer satisfaction? ● How do menu planning principles, customer preferences, and business goals influence recipe development and menu offerings, and in what ways do menu design, layout, pricing, and marketing communication enhance the customer experience while supporting operational efficiency?
Enduring Understanding(s):	● Advanced knowledge of standardized recipes, measurements, and conversions ensures consistency, quality, and efficiency in professional food production while supporting independent decision-making. ● Accurate food costing, pricing strategies, and portion control are essential for balancing product quality, operational profitability, and customer satisfaction in professional foodservice operations. ● Menu planning principles, customer analysis, and business considerations guide the development of recipes and menu offerings that meet both culinary standards and customer expectations. ● Menu design, layout, pricing, and professional communication support customer experience, marketing goals, and operational success.

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, customer preferences, and operational constraints guide the development and modification of recipes and menus. ● the importance of accurate food costing, pricing strategies, 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, catering, or specialized foodservice operations. ● how menu design, layout, pricing structure, and marketing communication influence customer perception and operational efficiency. **Skills:** (Students will be able to…) ● apply standardized recipes and precise measurements to create consistent and high-quality dishes. ● analyze customer preferences and operational needs to develop or modify recipes and menu offerings. ● calculate recipe yields, portion sizes, food costs, and menu prices 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, pricing strategy, and appealing visual themes to improve customer satisfaction and business outcomes. ● use digital tools and professional writing skills to plan, test, refine, and communicate menus, including drafting mock client emails, catering proposals, or menu descriptions.

Unit Number and Title:	**Unit 6**: Hospitality - Catering, Presenting, Serving
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students apply advanced hospitality skills through catering, event planning, presentation, and service leadership. They develop menus, production timelines, and shopping lists while leading teams and executing professional service. Emphasis is placed on communication, organization, cultural awareness, dietary needs, and creating positive guest experiences.
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 leadership, attitude, professionalism, and communication influence guest experiences and overall customer satisfaction during service events? ● How can hospitality professionals plan for, respond to, and resolve service challenges or complaints while maintaining a positive guest experience? ● Why is sensitivity to diversity, special needs, and cultural expectations essential when planning and executing catering and hospitality services?
Enduring Understanding(s):	● Employee leadership, attitude, professionalism, and communication directly influence guest experiences and service success. ● Hospitality professionals maintain positive guest experiences by proactively planning, addressing challenges, and resolving complaints with empathy, professionalism, and problem-solving skills. ● Sensitivity to diversity, special needs, and cultural expectations is critical when planning menus, service styles, and hospitality experiences for diverse populations.
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 (e.g., plated, buffet, or catered) affects guest perception of quality, value, and professionalism. ● the role of customer service as a strategic component of successful hospitality and catering operations. ● how leadership, communication, and employee disposition impact service flow, guest satisfaction, and team performance. ● the importance of planning for diverse needs, dietary restrictions, and cultural expectations in hospitality environments. ● strategies for organizing catering events, including recipe research, menu selection, production planning, shopping lists, and service timelines. ● professional approaches to addressing guest concerns and resolving complaints while

	maintaining a positive brand and guest experience. **Skills:** (Students will be able to…) ● plan and execute professional food presentations for catered events, buffets, and service lines that enhance guest experience. ● demonstrate leadership by coordinating service teams, delegating tasks, and supporting efficient workflow during hospitality events. ● research recipes and develop menus appropriate for catering events, considering guest preferences, dietary needs, cost, and production constraints. ● create shopping lists, production schedules, and service plans that support organized and efficient catering operations. ● deliver high-quality customer service through professional communication, positive attitude, and effective teamwork. ● adapt service approaches to meet diverse needs, cultural expectations, and special accommodations. ● respond to guest concerns and complaints with empathy, professionalism, and problem-solving skills. ● evaluate service outcomes and reflect on improvements to enhance future hospitality and catering experiences.