Food Services 3

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 3		
Prerequisite(s):	Food Services 2 *and* Teacher Recommendation Advised		
Course Description: *Program of Studies*	Food Services 3 represents the capstone culinary experience, emphasizing advanced leadership, managerial responsibility, and real-world culinary execution. Students demonstrate independence as culinary leaders responsible for training peers, managing production, executing catering events, designing menus, and maintaining professional foodservice operations. The course focuses on advanced cooking and baking techniques, managerial food safety, immersive career pathways, leadership development, and professional communication. Students take on roles that mirror industry expectations including event planning, menu marketing, recipe research, event planning, and supervising kitchen workflow.		
Course Essential Questions:	● How do advanced culinary leaders manage safety, production, and workflow while training and supervising others? ● How does advanced technical skill allow chefs to innovate, troubleshoot, and execute complex culinary projects? ● How do professional kitchens function when leadership, delegation, and managerial roles are required? ● How do advanced culinary professionals research, develop, cost, market, and execute menus successfully?		

	• How do chefs balance creativity, cost efficiency, marketing, and guest expectations in real-world events? • How do immersive culinary experiences prepare students for future careers in the foodservice and hospitality industry? • How do culinary leaders plan, organize, and execute complex catering events from concept to service? • How do professional bakers troubleshoot, adapt, and refine recipes, techniques, and equipment to maintain quality when producing large quantities?	
Course Enduring Understandings:	• Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards. • Advanced technical skills in cooking and baking allow chefs to innovate, troubleshoot, and produce high-quality results consistently. • Effective leadership, communication, delegation, and mentoring are essential for professional kitchen success. • Professional menu development requires research, costing, pricing strategy, and marketing communication. • Immersive career experiences build industry readiness through real-world responsibility and decision-making. • Successful catering and hospitality operations depend on detailed planning, production organization, and teamwork. • Professional bakers must adapt and refine techniques, recipes, and equipment to produce large quantities without sacrificing taste, texture, appearance, or consistency.	
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 ServSafe and Managerial Food Safety (~2 weeks) **Unit 2:** Immersive Career Pathways and Leadership Roles (~8 weeks) **Unit 3:** Advanced Baking Techniques and High Production Leadership (~7 weeks) **Unit 4:** Advanced Cooking Techniques and Culinary Exploration (~7 weeks) **Unit 5:** Advanced Menu Design, Marketing, Recipe Research, and Costing (~8 weeks) **Unit 6:** Advanced Hospitality Leadership, Catering Management, and Event Game Planning (~8 weeks)

Unit Number and Title:	**Unit 1:** Advanced ServSafe and Managerial Food Safety
Duration:	~2 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students apply advanced food safety and sanitation practices while taking primary responsibility for safe kitchen operations. They supervise and train others, conduct sanitation audits, manage documentation, and lead safety procedures. Emphasis is placed on hazard prevention, accountability, and maintaining industry standards in high-volume production environments.
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. 14.4.4 Investigate federal, state, and local inspection and labeling systems that protect the health of individuals and the public. 14.4.5 Analyze foodborne illness factors, including causes, potentially hazardous foods, and methods of prevention. 14.4.6 Analyze current consumer information about food safety and sanitation.
Essential Question(s):	● How do advanced culinary leaders manage safety, production, and workflow while training and supervising others?
Enduring Understanding(s):	● Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● the role of advanced ServSafe and managerial food safety practices in maintaining professional kitchen operations. ● how foodborne illnesses occur and how culinary managers implement preventative systems and training to reduce risk. ● advanced procedures for safe food handling from delivery to plate, including purchasing oversight, receiving inspections, storage systems, preparation supervision, cooking standards, holding procedures, and service monitoring.

	● kitchen hazards, emergency procedures, and risk management strategies necessary to maintain a safe working environment for entire teams. ● the importance of sanitation audits, documentation systems, accountability structures, and leadership in maintaining food quality and operational safety. ● National Restaurant Association and Connecticut Board of Health standards and their application in supervisory roles. ● advanced ServSafe managerial principles including HACCP oversight, crisis management, and compliance monitoring. **Skills:** (Students will be able to…) ● apply, supervise, and enforce personal hygiene and professional sanitation practices during all food preparation and production activities. ● identify, analyze, prevent, and respond to potential sources of contamination while leading peers in safe kitchen practices. ● train and supervise Food Services 1 and 2 students in safe food handling procedures and professional kitchen expectations. ● implement managerial-level food safety decision-making during production and real-world service scenarios. ● conduct sanitation audits, maintain safety documentation, and monitor HACCP compliance. ● lead safety briefings, model industry-standard behavior, and maintain organized, clean, and efficient professional kitchen environments.

Unit Number and Title:	**Unit 2:** Immersive Career Pathways and Leadership Roles
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamental
Unit Overview:	Students apply advanced leadership and managerial skills within a professional kitchen while exploring culinary career pathways. They supervise and mentor Food Services 1 and 2 students, manage stations and workflow, and practice professional communication, problem-solving, and decision-making. Emphasis is placed on leadership, accountability, operational awareness, and career readiness.
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** 10.1 Analyze career paths within the hospitality, tourism and recreation industries. 10.1.1 Explain the roles and functions of individuals engaged in hospitality, tourism, and recreation careers.

	10.1.2 Analyze opportunities for employment in hospitality, tourism, and recreation careers. 10.1.3 Summarize education and training requirements and opportunities for career paths in hospitality, tourism, and recreation careers. 10.1.5 Create an employment portfolio to communicate hospitality, tourism, and recreation knowledge and skills. 10.1.6 Analyze the role of professional organizations in the hospitality, tourism, and recreation professions. 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 kitchens function when leadership, delegation, and managerial roles are required? ● How do immersive culinary experiences prepare students for future careers in the foodservice and hospitality industry?

Enduring Understanding(s):	● Immersive career experiences build industry readiness through real-world responsibility and decision-making. ● Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards.
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 leadership roles, station management, workflow systems, and kitchen hierarchy, and how these structures influence efficiency, safety, and product quality. ● the qualities and behaviors that define advanced culinary leadership, including mentorship, initiative, accountability, professionalism, communication, and career readiness. ● how advanced mise en place supports production management, leadership responsibilities, and efficient high-volume kitchen operations. ● the principles of advanced teamwork, delegation, mentorship, and communication within the kitchen brigade system and their impact on operational success. ● how to oversee the proper selection, use, cleaning, maintenance, and supervision of commercial kitchen equipment to maintain safety and industry standards. ● how kitchen design, technology, and industry expectations influence workflow decisions, operational planning, leadership responsibilities, and culinary career pathways. **Skills:** (Students will be able to…) ● lead and manage workflow within a professional kitchen by understanding advanced station roles, hierarchy, production responsibilities, and accountability structures. ● demonstrate advanced professionalism through leadership, initiative, mentorship, clear communication, cooperation, and pride in work. ● apply advanced mise en place practices to plan, organize, and oversee production while supporting and training peers. ● work collaboratively within the kitchen brigade while delegating tasks, mentoring Food Services 1 and 2 students, and maintaining efficient production flow.

	● safely operate, supervise, maintain, and train others in the use of kitchen tools and equipment while enforcing industry procedures. ● adapt to evolving kitchen layouts, technology, and equipment to solve operational challenges, support innovation, and prepare for immersive culinary career pathways.

Unit Number and Title:	**Unit 3:** Advanced Baking Techniques and High Production Leadership
Duration:	~7 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students apply advanced baking techniques and production leadership skills in a high-volume bakeshop. They refine recipe research, scaling, workflow coordination, quality control, and troubleshooting while using commercial equipment. Students mentor Food Services 1 and 2 students, emphasizing consistency, precision, efficiency, safety, and professional 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):	● How do advanced culinary leaders manage safety, production, and workflow while training and supervising others? ● How does advanced technical skill allow chefs to innovate, troubleshoot, and execute complex culinary projects? ● How do professional kitchens function when leadership, delegation, and managerial roles are required? ● How do professional bakers troubleshoot, adapt, and refine recipes, techniques, and equipment to maintain quality when producing large quantities?
Enduring Understanding(s):	● Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards.

	● Advanced technical skills in cooking and baking allow chefs to innovate, troubleshoot, and produce high-quality results consistently. ● Effective leadership, communication, delegation, and mentoring are essential for professional kitchen success. ● Professional bakers must adapt and refine techniques, recipes, and equipment to produce large quantities without sacrificing taste, texture, appearance, or consistency.
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, techniques, and production strategies that ensure consistency, quality, and safety in high-volume bakeshop environments. ● how ingredient science—including advanced chemical and physical reactions—affects baked goods and how to modify formulas and methods to achieve desired outcomes. ● the importance of advanced organization, production scheduling, leadership, and workflow coordination in maintaining efficiency and meeting production goals. ● how professional bakers research, adapt, troubleshoot, and refine recipes, techniques, and equipment to meet production demands without compromising product standards. ● the industry expectations and professional standards that distinguish advanced commercial baking from home baking, including precision, sanitation, consistency, efficiency, and leadership responsibilities. **Skills:** (Students will be able to…) ● apply advanced standardized recipes and precise measurements to produce consistent, high-quality baked goods in complex, high-volume production settings. ● select, combine, and modify ingredients using advanced baking techniques based on a strong understanding of ingredient function and interactions. ● organize, lead, and manage workflow in a high-production bakeshop while coordinating tasks and mentoring Food Services 1 and 2 students. ● scale recipes accurately and adjust formulas and techniques to produce larger quantities while maintaining taste, texture, appearance, and consistency.

	● safely operate, supervise, and assist others in using commercial baking equipment while maintaining sanitation, organization, and industry standards. ● evaluate baked products critically for quality, consistency, and professional standards, providing constructive feedback and implementing improvements when needed.

Unit Number and Title:	**Unit 4:** Advanced Cooking Techniques and Culinary Exploration
Duration:	~7 weeks
Resource(s):	On Cooking - *A Textbook of Culinary Fundamentals*
Unit Overview:	Students demonstrate advanced culinary skills, knife techniques, and flavor development while taking on leadership and training responsibilities. They explore global techniques, ingredient pairing, recipe research, and advanced cooking methods while troubleshooting and evaluating results. Emphasis is placed on efficiency, sustainability, mentorship, and independent work in 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 do advanced culinary leaders manage safety, production, and workflow while training and supervising others? ● How does advanced technical skill allow chefs to innovate, troubleshoot, and execute complex culinary projects? ● How do professional kitchens function when leadership, delegation, and managerial roles are required? ● How do advanced culinary professionals research, develop, cost, market, and execute menus successfully?
Enduring Understanding(s):	● Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards. ● Advanced technical skills in cooking and baking allow chefs to innovate, troubleshoot, and

	produce high-quality results consistently. ● Effective leadership, communication, delegation, and mentoring are essential for professional kitchen success. ● Professional menu development requires research, costing, pricing strategy, and marketing communication.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● advanced knife techniques and leadership practices that promote safety, efficiency, and consistency in professional kitchens. ● how advanced cooking methods influence flavor, texture, presentation, and product quality, and how to adapt techniques based on ingredients and production goals. ● the principles of advanced recipe research, portion control, accurate measurement, and scaling to maintain food quality and manage production demands. ● how time, temperature, and ingredient science guide safe, flavorful, and consistent food production while supporting troubleshooting and technique refinement. ● the role of professional presentation, flavor development, creativity, and culinary exploration in communicating skill and enhancing the guest experience. **Skills:** (Students will be able to…) ● demonstrate advanced knife techniques while modeling safe and professional handling of culinary tools and equipment for peers. ● research, apply, adapt, and evaluate advanced cooking methods and global culinary techniques to achieve desired flavor, texture, and presentation outcomes. ● measure, portion, scale, and modify recipes accurately to maintain consistency and control food costs in high-volume production. ● apply advanced knowledge of time, temperature, and ingredient science to troubleshoot and refine cooking processes. ● create and present dishes with professional plating, balanced flavor profiles, and thoughtful presentation that enhances the guest experience.

	• work independently and collaboratively in leadership roles within professional or high-volume kitchen environments while mentoring and supporting other students.

Unit Number and Title:	**Unit 5:** Advanced Menu Design, Marketing, Recipe Research and Costing
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students apply advanced skills in recipe research, menu design, marketing, and financial planning within food service and catering contexts. They develop and test recipes, calculate food costs and profit margins, create professional menus and marketing materials, and communicate with clients. Emphasis is placed on profitability, branding, operational feasibility, and independent decision-making.
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. 8.6.8 Implement marketing plans for food service operations. **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):	● How do advanced culinary professionals research, develop, cost, market, and execute menus successfully? ● How do chefs balance creativity, cost efficiency, marketing, and guest expectations in real-world events? ● How do culinary leaders plan, organize, and execute complex catering events from concept to service?
Enduring Understanding(s):	● Professional menu development requires research, costing, pricing strategy, and marketing communication. ● Successful catering and hospitality operations depend on detailed planning, production organization, and teamwork.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● how advanced recipe research, testing, and menu development ensure innovation, quality, and operational feasibility in professional foodservice settings. ● how menu planning principles, customer preferences, branding goals, and operational constraints guide the creation and modification of professional menus. ● the importance of detailed food costing, pricing strategies, profit margins, and portion control in balancing creativity, business success, and customer satisfaction. ● how to scale recipes, create shopping lists, and develop production logistics to support high-volume, catering, or specialized foodservice operations. ● how advanced menu design, visual layout, branding strategy, and marketing communication—including professional emails and digital promotional tools—impact customer perception and operational success. **Skills:** (Students will be able to…) ● apply standardized recipes, advanced research methods, and precise measurements to develop innovative, high-quality dishes. ● conduct independent recipe research and testing to create or refine professional menu offerings.

	● calculate recipe yields, portion sizes, detailed food costs, pricing strategies, and profit margins to support operational decision-making. ● scale recipes accurately and create shopping lists and supply plans that support organized and efficient foodservice production. ● design professional menus using advanced layout, branding strategies, pricing structures, and appealing visual presentation. ● create marketing materials including professional emails, catering proposals, promotional menus, and digital communication that support culinary events or services.

Unit Number and Title:	**Unit 6 -** Advanced Hospitality Leadership, Catering Management, and Event Game Planning
Duration:	~8 weeks
Resource(s):	On Cooking - A Textbook of Culinary Fundamentals
Unit Overview:	Students apply advanced hospitality leadership skills through catering, event planning, presentation, and service management. They independently plan and execute events, developing menus, production timelines, shopping lists, and service plans while leading teams and managing operations. Emphasis is placed on delegation, communication, problem-solving, guest relations, and delivering professional experiences.
Learning Goals	
Standard(s):	**Area of Study 8.0 Food Production and Services** 8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations. 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. 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 do professional kitchens function when leadership, delegation, and managerial roles are required? ● How do advanced culinary professionals research, develop, cost, market, and execute menus successfully? ● How do chefs balance creativity, cost efficiency, marketing, and guest expectations in real-world events? ● How do culinary leaders plan, organize, and execute complex catering events from concept to service?
Enduring Understanding(s):	● Advanced culinary professionals model managerial-level food safety, leadership, and accountability to maintain high industry standards. ● Advanced technical skills in cooking and baking allow chefs to innovate, troubleshoot, and produce high-quality results consistently. ● Effective leadership, communication, delegation, and mentoring are essential for professional kitchen success. ● Professional menu development requires research, costing, pricing strategy, and marketing communication.

	● Immersive career experiences build industry readiness through real-world responsibility and decision-making. ● Successful catering and hospitality operations depend on detailed planning, production organization, and teamwork.
Learning Goal(s): *Students will know and will be able to use their learning to:* (Content/ Skills)	**Content:** (Students will know…) ● how advanced professional food presentation (e.g., plated, buffet, or catered) communicates quality, professionalism, and brand identity within hospitality environments. ● the strategic role of leadership-level customer service in successful catering operations and professional hospitality settings. ● how leadership, communication, delegation, and team management influence service flow, productivity, and guest satisfaction during events. ● the importance of planning for diverse needs, dietary restrictions, accessibility considerations, and cultural expectations in hospitality services. ● advanced event planning strategies including recipe research, menu selection, shopping lists, production timelines, staffing plans, and service execution structures. ● professional methods for anticipating service challenges, managing crises, and resolving guest concerns while maintaining a positive brand image and guest experience. **Skills:** (Students will be able to…) ● plan and execute advanced professional food presentations for catered events, buffets, and service lines that enhance guest experience and reflect industry standards. ● demonstrate advanced hospitality leadership by coordinating service teams, delegating responsibilities, training peers, and managing workflow during events. ● conduct independent recipe research and develop catering menus that align with guest needs, dietary requirements, operational constraints, and production goals. ● create detailed shopping lists, production schedules, staffing plans, and event game plans that support organized, efficient, and successful hospitality operations.

	● deliver leadership-level customer service through professional communication, adaptability, problem-solving, and effective teamwork. ● adapt service approaches to accommodate diverse populations, cultural expectations, accessibility needs, and dietary restrictions. ● respond to guest concerns and unexpected service challenges with professionalism, empathy, and strategic decision-making. ● evaluate event performance and reflect on service outcomes to improve future planning, leadership practices, and hospitality execution.