

Glendale Unified School District

High School

May 23, 2017

Department: Career Technical Education
Course Title: Culinary 5-6 (Formerly Bistro 3-4)
Course Code: 5209/5210
Grade Level(s): 10-12
Course Credits: 10
Recommended Prerequisite: C or better in Culinary 3-4
Recommended Textbook: Culinary Essentials, by McGraw-Hill Education
ISBN-13: 978-0078883590

Course Overview: Culinary 5-6 is the second concentration course in the Food Service and Hospitality Pathway. Students will continue exploring various ingredients and cooking methods in this lab based course. Students will experience all aspects of the food service industry by rotating through a variety of jobs in both the front and back of the house. Students will be menu planning, including accommodations for special diets. Plating, styling and garnishing will be practiced. Advanced cooking trends and fusion foods will be explored.

Semester 1

Content

Unit #1 Advanced Career Ready Practice (5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 3.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.0, B3.0

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

of plate presentation. They will present to the class and feedback will be given.

Unit #4 Catering: Styles and Service, Table Setting, Napkin Folding (5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B2.2, B3.4, B5.1, B6.0 (B6.1-B6.7)

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

- a. Students will learn the various styles of service, banquets, caterer-casual, and fine dining. They will practice these in both on campus and off campus catering events. Table setting principals and napkin folding will be taught and practiced. They will learn the steps necessary to booking a function, how to manage a function and become familiar with environmental/location issues.
- b. Students will cater an event. They will be graded according to a rubric that evaluates their performance.

Semester 2

Unit #5 Catering: Special Diets (5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B2.2, B3.4, B5.1, B6.0, B10.0

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

- A. Students will learn about various food preferences and diets. Students will identify common food allergies and appropriate substitutes. Students will evaluate recipes in terms of dietary restrictions and nutritional needs for vegan, lactose free, gluten free low fat and low salt needs. Menu planning for special diets will be practiced. Students will become familiar with recipes made for special diets by cooking them.
- B. Students will be required to change a menu to accommodate various special diets. For instance, they will make a menu kosher, vegetarian and vegan.

Unit #6 Purchasing and Receiving Goods (5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B2.2, B3.4, B5.1, B6.0, B11.0

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

- A. Students will apply the principles of food purchasing, food preparation, and meal management in a variety of settings. They will describe food production, processing and distribution methods and the relationship of those techniques to consumer food supply and nutrition. Practice the procedures for maintaining inventories: ordering food, equipment, and supplies; and storing/restocking supplies. They will also prioritize tasks and plan work schedules based on budget and personnel.
- B. Students will be given a menu and yield. They will fill out a purchase order form for the menu.

Unit #7 Advanced Cooking Trends

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B2.2, B3.4, B5.1, B6.0, B7.0

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

- A. Trends in the industry will be examined. Students will learn various cooking principals of these trends by experimenting with them in the lab. Fusion foods will be discussed. Students will also identify new and emerging technologies, processes and products related to changes in foods and food products during preparation, processing, and preservation.
- B. Students will research the origins and common chefs and/or restaurant associated with a particular food trend. They must create an advertisement highlighting this trend and present to the class.

Unit #8 Advanced French Cookery

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 10.0

Food Service and Hospitality Pathway Standard: B2.2, B3.4, B5.1, B6.0, B7.0

CCSS RLST 11-12.3 CCSS WS 11-12.4 CCSS WHSST 11-12.2

- A. Students will learn various advanced french cooking techniques, including a vinaigrette and french omelette. Students will understand the french mother and leading sauces. They will prepare derivative (daughter sauces). Students will discuss the uses of bases in the modern kitchen. Students will be able to demonstrate french sauce making techniques and prepare soups. They must store at the appropriate temperature.

Culinary 5-6
Page 5

- B. Students will prepare a french-sauced lab. They will be graded on safety and sanitation, technique and presentation.

Additional Recommended Materials - none