

Glendale Unified School District

High School

May 23, 2017

(Revised Course Title Board Approved November 28, 2017)

Department: Career Technical Education

Course Title: Food Service & Hospitality Internship 1-2
(Formerly Culinary 7-8 Capstone) (Formerly Bistro 5-6)

Course Code: 5211/5212

Grade Level(s): 11-12

Course Credits: 10

Recommended
Prerequisite: C or better in Culinary 5-6

Recommended
Textbook: Culinary Essentials, by McGraw-Hill Education
ISBN-13: 978-0078883590

Course Overview: Food Service and Hospitality Internship 1-2 is a course in the Food Service and Hospitality Pathway. Students will apply the fundamental techniques of culinary arts, baking and pastry and using it to develop and create their own voice through food. Students will create their own variations of recipes, practice food styling and plating techniques, and learn the basics of food photography. Students will have opportunities to cater both on and off-campus special events. 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. These skills relate to those needed to obtain employment in the rapidly growing food and hospitality field. Students will explore the current food related career opportunities in the hospitality field and gain employable skills. Resume building and job skills will be covered. Students will have job shadowing opportunities with industry chefs.

Unit #3 Advanced Food Service and Catering

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B6.0, B7.0, B8.0, B9.0

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

- A. Students will be taught the roles of management in food service and catering. They will demonstrate the concept of exceptional customer service. Students will recognize common customer complaints and the service solutions for preventing or resolving complaints. Students will interact with customers in a positive and responsive manner.
- B. Students will cater an on campus or off campus event as a "team lead." They will be expected to follow all the guidelines learned in class and will be graded accordingly.

Unit #4 Advanced Cooking Techniques and Principles

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B6.0, B7.0, B8.0, B9.0

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

- A. Various advanced cooking methods will be taught and practiced. Students will practice making and tasting vinaigrettes. They will learn and practice fabricating a chicken. They will evaluate the qualities and properties of food items and ingredients used in their food preparation. Students will continue plating their dishes.
- B. Students will be expected to demonstrate a cooking method, using proper safety and sanitation procedures, cooking techniques and plating aesthetically, according to a rubric.

Semester 2

Unit #5 Soups, Stocks, and Sauces

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B6.0, B7.0, B8.0, B9.0

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

- A. Students will be introduced to soups, stocks and sauces. They will identify the components of and create a mirepoix, and turn it into various stocks. Stocks will be turned into sauces and soups. Students will identify the colors and basic ingredients of these sauces. They will prepare food by using the correct techniques and procedures specified in various recipes. They will evaluate the qualities and properties of food items and ingredients used in food preparation.
- B. Students will make stock from scratch, reduce to a demi-glaze and store for future use. Students will be required to convert the recipe so that we have a proper amount.

Unit #6 Advanced Plating, Styling and Garnishes

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B6.0, B7.0, B8.0, B9.0

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

- A. Students will use styling and garnishing tools to practice advance plating techniques. Paper cones and squeeze bottles techniques will be demonstrated and will be used by the students in a variety of recipes. .
- B. Students will design/garnish a plate of an entree that will incorporate the fundamental techniques of advanced plating, styling and garnishes. They will be assessed on height, balance, color and other aesthetics.

Unit #7 Advanced Baking, Pastry, and Desserts

(5 weeks)

STANDARDS

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B7.0, B8.0, B9.0

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

- A. Students will produce advanced baked goods and pastries using the correct techniques and procedures, and various finishing techniques. Students will use math to convert recipes and proportions, apply principles of mise en place and prepare the food to a high quality standard. Students will use advanced plating techniques to include accurate portioning and aesthetic presentation skills
- B. Students will make and plate a set of three crepes with a chocolate sauce. They will be graded on overall finished product.

Unit #8 Job Shadow/Portfolio Review
STANDARDS

(5 weeks)

Hospitality Recreation and Tourism

Anchor Standard: 2.0, 4.0, 6.0, 7.0, 8.0, 9.0, 10.0

Food Service and Hospitality Pathway Standard: B1.0, B2.2, B3.4, B5.6, B6.0, B7.0, B8.0, B9.0

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

- A. Students will participate in a job shadow. They will review employability skills, update their portfolio and add finishing touches.
- B. Students are required to keep a digital portfolio that will serve to showcase their work, including notes, reflections, and photographs of key assignments completed throughout the course. Students will create a digital portfolio and present to the class.