### Glendale Unified School District

# High School

May 23, 2017

(Revised Course Title Board Approved November 28, 2017)

Career Technical Education Department:

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.

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Course Content:

### Semester 1

Unit #1 Review & Servsafe Certification (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

- A. Unit 1 is designed to build on the foundational understanding of the basic safety requirements and food safety requirements when working in a commercial grade kitchen and hands-on lab space utilizing a variety of industry equipment and tools and when handling foods, preparing foods, and serving foods. Students will visit a variety of websites and participate in hands-on demonstration labs designed to assess learning. Unit 1 builds on a student's understanding of food storage, basic food chemistry and the technology that has become a foundational support in the industry sector as students apply that learning to real world college and career readiness skills in an authentic restaurant environment. As in the foundational course, students are required to establish a digital portfolio and keep an interactive notebook. The digital portfolio will contain all of the key assignments, while the interactive notebook will contain specific industry sector terminology and specific notes and references acquired throughout the course.
- B. Students will take and pass the Servsafe exam. They will be given a certificate upon completion.

Unit #2 **Employability Skills**  (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: 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 research various careers they are interested in, within the food service industry. They will practice filling out sample job applications. They will begin putting a portfolio of their culinary work together, including pictures of dishes. Students will practice interview techniques.
- B. Students will create a cover page and resume. This must be added to their portfolio.

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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. The 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.

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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.